



Your Perfect Wedding

Solemnisation Package 2023-2024

Solemnisation Package

Glass Pavilion or Stairway

Package 1	Rental of Venue with Deluxe Room Stay	\$3,888++
Package 2	Rental of Venue with Couple Suite Stay	\$4,188++

BANQUET

7-course Chinese Set Lunch at \$1,388++ per table of 10 persons

4-course Western Set Lunch at \$138.80++ per person

Buffet Lunch at \$108.80++ per person

7-course Chinese Set Dinner at \$1,588++ per table of 10 persons

4-course Western Set Dinner at \$158.80++ per person

Buffet Dinner at \$128.80++ per person

On Your Wedding Day

1-night stay in Deluxe Room or Couple Suite with breakfast at Shutters for 2 persons

Wedding Celebrations

- Usage of Glass Pavilion for 3 hours
- Set-up for Signing Table and Tiffany Chairs
- 3 Platters of Canapés
- Free-flow of Chinese tea and soft drinks during lunch or dinner
- Complimentary Usage of Sound System with 02 Handheld Wireless Mics
- One Acrylic Signage with Couple's Names
- Floral decorations and feather pens
- Additional Night Stay at Deluxe Room with Breakfast for 02 persons at \$350.00++ per room per night
- Additional Night Stay at Couple Suite with Breakfast for 02 persons at \$690.00++ per room per night
- Selection of wedding favours

Minimum 30 guests.

A surcharge will be applied for wedding events taking place on 24, 25, 31 December 2023, 1 January, 24, 25, 31 December 2024 and 1 January 2025

Prices quoted in Singapore dollars and subject to 10% service charge and prevailing taxes. Packages and pricing are subject to change without prior notice.

Solemnisation Package

Rental of One Bedroom Villa, from \$2,188++

On Your Wedding Day

1-night stay in One Bedroom Villa with breakfast at Shutters for 2 persons

Inclusions

- A Bottle of Champagne for Celebration
- Set-up of Table & Chairs
- Faux or Fresh Flower Decorations
- 15% off Dining at Shutters

Wedding Celebrations

Faux Flowers - \$2,188++

- 2m Faux Flower on Arch OR 2 Faux Flower Hedges
- Choice of Arch: Round OR Rectangle
- 1 x Faux Flower Centrepiece
- 1 Set of Couple Chair Decorations with Signage
- 5 x Special Chairs
- 1 x 'Our Adventure Begin' Signage

Fresh Flowers - \$2,488++

- 2m Faux Flower on Arch OR 2 Faux Flower Hedges
- Choice of Arch: Round OR Rectangle
- 1 x Faux Flower Centrepiece
- 1 Set of Couple Chair Decorations with Signage
- 5 x Special Chairs
- 1 x 'Our Adventure Begin' Signage

Maximum 15 guests.

A surcharge will be applied for wedding events taking place on 24, 25, 31 December 2023, 1 January, 24, 25, 31 December 2024 and 1 January 2025

Prices quoted in Singapore dollars and subject to 10% service charge and prevailing taxes. Packages and pricing are subject to change without prior notice.

Solemnisation Lunch Menu

7-COURSE CHINESE MENU **\$1,388++ PER TABLE OF 10 PERSONS**

APPETISER

明炉烤鸭、海鲜腐皮卷、日式小章鱼、泰式凉拌海蜇、黄金蟹肉枣
Roasted Duck, Seafood Beancurd Roll,
Japanese Baby Octopus, Sweet and Sour Jelly Fish, Crispy Crab Ball

SOUP

海皇羹

Braised Crab Meat with Dried Scallop with Fish Maw and Enoki Mushroom

FISH

港式金蒜蒸海斑

Steamed Black Grouper "Hong Kong Style"

MEAT

脆皮烤鸡与虾饼

Crispy Roast Chicken with Prawn Cracker

VEGETABLE

花菇扒西兰花

Braised Flower Mushroom and Broccoli

NOODLE

干烧焖伊面

Stewed Ee-Fu Noodle Yellow Chives and Straw Mushroom

DESSERT

杨枝甘露

Mango Sago with Pomelo

Solemnisation Dinner Menu

7-COURSE CHINESE MENU **\$1,588++ PER TABLE OF 10 PERSONS**

APPETISER

法式熏鸭片、金钱鸡肉干、黄金蟹肉枣、泰式凉拌海蜇、脆皮烧肉
Smoked Duck Breast, Bak Kwa Chicken,
Crispy Crab Ball, Sweet and Sour Jellyfish, Roasted Pork Belly

SOUP

海皇四宝羹
Braised Crab Meat and Dried Scallop
with Fish Maw, Sea Cucumber and Enoki Mushroom

FISH

港式金蒜蒸海斑
Steamed Black Grouper "Hong Kong Style"

MEAT

药材帝皇荷叶鸡
Herbal Emperor Chicken on Lotus Leaf

VEGETABLE

红烧十头鲍鱼花菇扒西兰花
Braised 10-Head Baby Abalone with Flower Mushroom and Broccoli

NOODLE

腊味荷叶饭
Steamed Lotus Leaf Rice with Chinese Sausage and Roasted Chicken Meat

DESSERT

芦荟香茅果冻
Chilled Lemongrass Jelly with Aloe Vera

Solemnisation Lunch Menu

4-COURSE WESTERN MENU **\$138.80++ PER TABLE OF 10 PERSONS**

BREAD BASKET

Freshly Baked Bread
Served with Extra Virgin Olive Oil and Portioned Butter

APPETISER

Duck Rillettes with Walnut Bread
Vegetable Pickles and Garden Greens

SOUP

Forest Mushroom Soup with Truffle Oil

MAIN COURSE

Grilled Red Snapper Fillet
Jambalaya Rice, Broccoli Florets and Herb Lemon Butter

or

Chicken Roulade
Spring Vegetables, Vine Tomato Confit and Rosemary Sauce

DESSERT

Chocolate Lava Cake

BEVERAGE

Coffee or Tea

Solemnisation Dinner Menu

4-COURSE WESTERN MENU **\$158.80++ PER TABLE OF 10 PERSONS**

BREAD BASKET

Freshly Baked Bread

Served with Extra Virgin Olive Oil and Portioned Butter

APPETISER

Salmon and Crabmeat Ceviche

Avocado Puree, Baby Greens and Toasted Ciabatta Bread

SOUP

Cream of Tomato

MAIN COURSE

Pan Seared Salmon

Oven Roasted Potato, Spring Vegetables and Cherry Tomato Coulis

or

Pork Cheek

Mashed Potato with Grilled Vegetables and Sautéed Mushroom

DESSERT

Tiramisu with Berries

BEVERAGE

Coffee or Tea

Solemnisation Lunch Menu

BUFFET LUNCH MENU **\$108.80++ PER PERSON**

SALAD BAR

Choice of Mesclun Salad, Romaine and Butter Lettuces

Cucumbers, Bell Peppers, Sliced Red Onions, Pitted Olives, Cherry tomatoes, Shaved Cheese, Crotons, Chick Peas, Kidney Beans, Feta Cheese, Orange Segments, Quail Eggs, Palm of Heart, Beets and Sweet Corns

Comes with Caesar Dressing, Thousand Island Dressing, Balsamico and Olive Oil

SEAFOOD ON ICE

Poached Prawn

Lemon, Giant Lime, Spicy Mayo

BREAD ON COUNTER

Selection of Bread

Comes with Balsamico and Olive Oil

SOUP

Tom Yum Seafood

APPETISER

Tomato, Mozzarella and Fresh Basil

Vegetables Fricassee

Japanese Baby Octopus on Seaweed Salad with Yuzu Dressing

Thai Mango Chili with Chicken Rice Paper Spring Roll

MAIN DISH

Grilled Mini Wagyu Steak with Balsamic Raisin Sauce

Grilled Tender Pork Chop with Chimichurri

Grilled Chicken with Pineapple Barbecue Sauce

'Gong Bao' Chicken with Cashew Nuts

Country Roasted Root Vegetables

Butter Rice

DESSERT

Duo of Shooters

Assorted French Pastries

Chocolate Fondue

Mango Sago Pomelo

Solemnisation Dinner Menu

BUFFET DINNER MENU **\$128.80++ PER PERSON**

SALAD BAR

Choice of Mesclun Salad, Romaine and Butter Lettuces

Cucumber, Bell Pepper, Sliced Red Onion, Pitted Olive, Cherry Tomato, Shaved Cheese, Croton, Chick Pea, Kidney Bean, Feta Cheese, Orange Segments, Quail Egg, Palm of Heart, Beet and Sweet Corn

Comes with Caesar Dressing, Thousand Island Dressing, Balsamico and Olive Oil

SEAFOOD ON ICE

Poached Prawn and Half Shelled Scallop

Lemon, Giant Lime, Spicy Mayo

BREAD ON COUNTER

Selection of Bread

Comes with Balsamico and Olive Oil

SOUP

Mushroom Soup with Truffle Oil

APPETISER

Selections of Cold Cuts

Picnic Ham, Salami and Gammon Ham

Marinated Octopus Salad with Shaved Fennel Navel Oranges and Coriander

Smoked Duck with Endive and Thai Mango Salsa

Smoked Salmon with Capers and Dill Sour Cream

New Potato Salad, Tossed with Apple, Cheddar Cheese, Marinated Raisins with Whole Grain Mustard Dressing

MAIN DISH

Grilled Mini Ribeye Steak with Red Wine Sauce

Pork Rib with BBQ Sauce

Grilled Lamb Chop with Mint Sauce

Grilled Chicken with Pineapple BBQ Sauce

Sweet & Sour Fish Fillet

Baby Cabbage with Shiitake and Oyster Sauce

Penne with Light Tomato Sauce and Fresh Basil

DESSERT

Duo of Shooters

Assorted French Pastries

Chocolate Fondue

Sea Coconut and Jelly



Because This Moment Matters



CONTACT US

For enquiries,
please reach out to our team
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