



AMARA
SANCTUARY
SENTOSA

TOGETHER, ALWAYS

Celebrations & Wedding Packages 2025

2025 SIGNATURE WEDDING PACKAGES

Grand Ballroom

FOR YOUR WEDDING CELEBRATION

- Choose from 8-Course Chinese Menu
- Choice of exclusively designed wedding themes with floral arrangements and decorations for reception, aisle, stage, VIP and guest tables
- Elegant white seat covers for all dining chairs
- Specially designed wedding cake model for cake cutting ceremony
- A bottle of champagne for toasting ceremony
- Exquisite multi-tier champagne fountain
- Free-flow of Chinese tea and soft drinks during lunch or dinner
- One 30-litre barrel of beer
- A bottle of house red or white wine per every 10 paying guests
- Corkage charge waived for all sealed and duty paid hard liquor
- Wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
- Extensive selection of wedding favours for your guests
- Complimentary gantry passed into the island for invited guests
- Two VIP parking lots assigned for bridal car
- Guest book and complimentary use of 1 Ang Bao box on the actual day of the wedding
- Complimentary usage of LCD projectors with fixed screens
- Complimentary food tasting for 10 persons (applicable for Monday to Thursday, excluding Eve of Public Holiday and Public Holiday)

ON YOUR WEDDING NIGHT

- One-night stay in Couple Suite with complimentary breakfast at Shutters for 2 persons

2025 WEDDING CHINESE MENU

8-Course Weekday Lunch & Dinner (Monday - Thursday)

S\$1,788++ per table

APPETISER DELIGHTS

大拼盘

CHOOSE FIVE

Chicken Char Siew Yam Puff

蜜汁叉烧鸡芋角

Chicken Satay with Lemongrass

香茅鸡肉沙嗲

Drunken Chicken with Shao Xing Wine

陈年花雕醉鸡卷

Japanese Baby Octopus

日式小章鱼

Marinated Jellyfish in Thai Style

泰式凉拌海蜇

Mixed Fruit Prawn Salad

鲜果沙律虾

Seafood Beancurd Roll

海鲜腐皮卷

Seafood Spring Roll

海鲜春卷

Smoked Duck

法式熏鸭片

Steamed Seafood Cabbage Roll

蚝皇汁海鲜白玉卷

SOUP

汤

Sea Treasure Soup with Fish Maw, Sea Cucumber and Crabmeat

海皇羹

Double-Boiled Chicken Broth with Cordyceps Flower, Dried Scallop

and Chicken 虫草花瑶柱炖鸡汤

Double-Boiled Ginseng Chicken Broth with Dried Scallop

人参瑶柱炖鸡汤

FISH

鱼

Steamed Black Grouper "Hong Kong Styled" with Soya Sauce

港式金蒜蒸石斑鱼

Steamed Black Grouper "Teochew Style"

潮式蒸石斑鱼

Baked Halibut Glazed with Sake and Soy

蜜汁烤比目鱼

POULTRY

家禽

Chef's Signature Crispy Roasted Chicken

脆皮烧鸡

Roasted Chicken with Almond, Golden Garlic and Puff Rice

金蒜杏脆皮烧鸡

Steamed Chicken with Chinese Herbs and Shao Xing Wine in Lotus

Leaf 荷叶药材花雕鸡

2025 WEDDING CHINESE MENU

8-Course Weekday Lunch & Dinner (Monday - Thursday)

S\$1,788++ per table

SEAFOOD
海鲜

Pan-Fried Prawns Ball with Quaker Oats 麦片大虾球
Wok-Fried Prawns with Homemade Mango Mayonnaise and Mango Popping 芒果沙律酥脆大虾球
Wok-Fried Prawns with Homemade Mayonnaise, Tossed with Golden Flakes 金箔麦奇酱大虾球

VEGETABLE
菜

Braised Abalone with Black Truffle Sauce and Seasonal Vegetables 红烧黑松露酱鲍鱼扒时蔬
Braised Abalone with Conpoy Sauce and Seasonal Vegetables 红烧瑶柱汁鲍鱼扒时蔬
Braised Abalone with Flower Mushroom and Seasonal Vegetables 红烧鲍鱼花菇扒时蔬

NOODLE, RICE
面、饭

Stewed Ee-Fu Noodle with French Smoked Duck and Rainbow Vegetables 法式熏鸭丝彩椒焖干烧伊面
Steamed Lotus Leaf Rice with Chicken Chinese Sausage and Mushroom 腊味荷叶饭
Stewed Fish Mousse Noodles with Egg White Sauce, Tobiko and Crabmeat 蟹肉鱼子烩鱼茸面

DESSERT
甜品

Chilled Lemongrass Jelly with Aloe Vera 芦荟香茅果冻
Mango Sago with Pomelo 杨枝甘露
Yam Paste with Gingko Nut and Coconut Cream 椰汁白果芋泥

2025 WEDDING CHINESE MENU

8-Course Weekend Lunch (Friday - Sunday)

S\$1,888++ per table

APPETISER DELIGHTS

大拼盘

CHOOSE FIVE

Chicken Char Siew Yam Puff

蜜汁叉烧鸡芋角

Chicken Satay with Lemongrass

香茅鸡肉沙嗲

Drunken Chicken with Shao Xing Wine

陈年花雕醉鸡卷

Japanese Baby Octopus

日式小章鱼

Marinated Jellyfish in Thai Style

泰式凉拌海蜇

Mixed Fruit Prawn Salad

鲜果沙律虾

Seafood Beancurd Roll

海鲜腐皮卷

Seafood Spring Roll

海鲜春卷

Smoked Duck

法式熏鸭片

Steamed Seafood Cabbage Roll

蚝皇汁海鲜白玉卷

SOUP

汤

Sea Treasure Soup with Fish Maw, Sea Cucumber and Crabmeat

海皇羹

Double-Boiled Chicken Broth with Cordyceps Flower, Dried Scallop

and Chicken 虫草花瑶柱炖鸡汤

Double-Boiled Ginseng Chicken Broth with Dried Scallop

人参瑶柱炖鸡汤

FISH

鱼

Steamed Black Grouper "Hong Kong Styled" with Soya Sauce

港式金蒜蒸石斑鱼

Steamed Black Grouper "Teochew Style"

潮式蒸石斑鱼

Baked Halibut Glazed with Sake and Soy

蜜汁烤比目鱼

POULTRY

家禽

Chef's Signature Crispy Roasted Chicken

脆皮烧鸡

Roasted Chicken with Almond, Golden Garlic and Puff Rice

金蒜杏脆皮烧鸡

Steamed Chicken with Chinese Herbs and Shao Xing Wine in Lotus

Leaf 荷叶药材花雕鸡

2025 WEDDING CHINESE MENU

8-Course Weekend Lunch (Friday - Sunday)

S\$1,888++ per table

SEAFOOD 海鲜

Pan-Fried Prawns Ball with Quaker Oats 麦片大虾球
Wok-Fried Prawns with Homemade Mango Mayonnaise and Mango Popping 芒果沙律酥脆大虾球
Wok-Fried Prawns with Homemade Mayonnaise, Tossed with Golden Flakes 金箔麦奇酱大虾球

VEGETABLE 菜

Braised Abalone with Black Truffle Sauce and Seasonal Vegetables 红烧黑松露酱鲍鱼扒时蔬
Braised Abalone with Conpoy Sauce and Seasonal Vegetables 红烧瑶柱汁鲍鱼扒时蔬
Braised Abalone with Flower Mushroom and Seasonal Vegetables 红烧鲍鱼花菇扒时蔬

NOODLE, RICE 面、饭

Stewed Ee-Fu Noodle with French Smoked Duck and Rainbow Vegetables 法式熏鸭丝彩椒焖干烧伊面
Steamed Lotus Leaf Rice with Chicken Chinese Sausage and Mushroom 腊味荷叶饭
Stewed Fish Mousse Noodles with Egg White Sauce, Tobiko and Crabmeat 蟹肉鱼子烩鱼茸面

DESSERT 甜品

Chilled Lemongrass Jelly with Aloe Vera 芦荟香茅果冻
Mango Sago with Pomelo 杨枝甘露
Yam Paste with Gingko Nut and Coconut Cream 椰汁白果芋泥

2025 WEDDING CHINESE MENU

8-Course Weekend Dinner (Friday, Sunday & Eve of Public Holiday)

S\$2,188++ per table

APPETISER DELIGHTS 大拼盘	Lobster and Fruit Salad 龙虾鲜果沙律 or Crispy Suckling Pig 脆皮乳猪件
CHOOSE FIVE	<p>Chicken Char Siew Yam Puff with Black Truffle 黑松露叉烧鸡芋角</p> <p>Chicken Satay with Lemongrass 香茅鸡肉沙嗲</p> <p>Japanese Baby Octopus 日式小章鱼</p> <p>Japanese Tempura Prawns 天妇罗虾</p> <p>Smoked Duck with Pineapple Salsa 法式熏鸭凤梨沙沙</p> <p>Lychee Shrimp Ball 荔枝虾球</p> <p>Marinated Jellyfish in Thai Style 泰式凉拌海蜇</p> <p>Mock Abalone Slice with Salsa 蚝皇凉拌贵妃鲍</p> <p>Osmanthus Drunken Chicken Roll 桂花香花雕醉鸡卷</p> <p>Seafood Roe Fortune Money Bag 海鲜鱼子福袋</p>
SOUP 汤	<p>Sea Treasure Soup with Fish Maw, Sea Cucumber, Crabmeat and Hokkaido Dried Scallop 海皇四宝羹</p> <p>Golden Pumpkin Soup with Fish Maw, Sea Cucumber, Crabmeat and Hokkaido Dried Scallop 黄焖海皇羹</p> <p>Doubled-Boiled Sakura Chicken with Fish Maw, Japanese Dried Scallop and Cordyceps Blossom 虫草花胶瑶柱炖樱花鸡汤</p>
FISH 鱼	<p>Steamed Marble Goby "Hong Kong Styled" with Soya Sauce 港式金蒜蒸笋壳鱼</p> <p>Steamed Marble Goby "Teochew Styled" 潮式蒸笋壳鱼</p> <p>Baked Cod Fish Glazed with Sake and Soy 陈年蜜汁柚香烤鳕鱼</p> <p>Steamed Cod Fish Topped with "XO Sauce" and Sakura Ebi 极品樱花虾蒸鳕鱼</p>
POULTRY 家禽	<p>Roasted Chicken with Almond, Golden Garlic and Puff Rice 金蒜杏脆皮烧鸡</p> <p>Slow Cooked Herbal Free Range Chicken Ball with Barley, Corn and Japanese Edamame 养生药材樱花鸡球</p> <p>Roasted London Duck with Angelica Roots 当归药材桂烧鸭</p> <p>Pan-Fried Iberico Pork Glazed with Burgundy Wine 红酒京都一支骨</p>

2025 WEDDING CHINESE MENU

8-Course Weekend Dinner (Friday, Sunday & Eve of Public Holiday)

S\$2,188++ per table

SEAFOOD 海鲜

Steamed Live Prawns with Aged Hua Tiao Wine 药材花雕灼生虾
Pan-Fried King Prawns with Mongolian Sauce 蒙古大虾球
Pan-Fried Prawns with Homemade Mayonnaise, Tossed with Golden Corn Flakes 金箔麦奇酱大虾球
Wok-Fried Prawns with Rainbow Capsicum and Pepper Sauce 彩虹黑胡椒大虾球

VEGETABLE 菜

Braised Abalone with Sea Cucumber, Shitake Mushroom and Seasonal Vegetables 鲍鱼海参焖冬菇扒时蔬
Braised Abalone with Flower Mushroom in Dried Scallop Sauce and Seasonal Vegetables 红烧鲍鱼花菇瑶柱汁扒时蔬
Braised Abalone with Seafood Cabbage Roll in Oyster Sauce and Seasonal Vegetables 蚝皇酱鲍鱼海鲜白玉卷扒时蔬
Braised Abalone with Sea Cucumber in Truffle Sauce and Seasonal Vegetables 黑松露酱鲍鱼海参扒时蔬

NOODLE, RICE 面、饭

Braised Ee-Fu Noodles with Crabmeat, Tobiko and Mushroom 蟹肉鱼子干烧伊面
Stewed Ee-Fu Noodles with French Smoked Duck and Rainbow Vegetables 法式熏鸭彩椒焖干烧伊面
Singapore Heritage Chilli Crabmeat, Crab Claw and Golden Mantou 狮城辣椒蟹肉钳伴金枕头
Steamed Lotus Leaf Rice with Chicken Chinese Sausage, Dried Scallop and Chestnuts 瑶柱栗子腊味荷叶饭

DESSERT 甜品

Chilled Lemongrass Jelly with Bird's Nest 燕窝香茅冻
Mango Sago with Pomelo and Mango Pearls 爆珠芒果西米露
Double-Boiled Sweetened Snow Fungus with Dried Longan and Peach Gum 桃胶红莲炖雪耳
Yam Paste with Ginkgo Nut and Almond Coconut Cream 杏仁椰汁白果芋泥

2025 WEDDING CHINESE MENU

8-Course Weekend Dinner (Saturday & Public Holiday)

S\$2,288++ per table

APPETISER DELIGHTS

大拼盘

CHOOSE FIVE

Lobster and Fruit Salad 龙虾鲜果沙律 or Crispy Suckling Pig 脆皮乳猪件

Chicken Char Siew Yam Puff with
Black Truffle 黑松露叉烧鸡芋角

Chicken Satay with Lemongrass
香茅鸡肉沙嗲

Japanese Baby Octopus
日式小章鱼

Japanese Tempura Prawns
天妇罗虾

Smoked Duck with Pineapple Salsa
法式熏鸭凤梨沙沙

Lychee Shrimp Ball
荔枝虾球

Marinated Jellyfish in Thai Style
泰式凉拌海蜇

Mock Abalone Slice with Salsa
蚝皇凉拌贵妃鲍

Osmanthus Drunken Chicken Roll
桂花香花雕醉鸡卷

Seafood Roe Fortune Money Bag
海鲜鱼子福袋

SOUP

汤

Sea Treasure Soup with Fish Maw, Sea Cucumber, Crabmeat and Hokkaido
Dried Scallop 海皇四宝羹

Golden Pumpkin Soup with Fish Maw, Sea Cucumber, Crabmeat and
Hokkaido Dried Scallop 黄焖海皇羹

Doubled-Boiled Sakura Chicken with Fish Maw, Japanese Dried Scallop
and Cordyceps Blossom 虫草花胶瑶柱炖樱花鸡汤

FISH

鱼

Steamed Marble Goby "Hong Kong Styled" with Soya Sauce
港式金蒜蒸笋壳鱼

Steamed Marble Goby "Teochew Styled"
潮式蒸笋壳鱼

Baked Cod Fish Glazed with Sake and Soy
陈年蜜汁柚香烤鳕鱼

Steamed Cod Fish Topped with "XO Sauce" and Sakura Ebi
极品樱花虾蒸鳕鱼

POULTRY

家禽

Roasted Chicken with Almond, Golden Garlic and Puff Rice 金蒜杏脆皮烧鸡
Slow Cooked Herbal Free Range Chicken Ball with Barley, Corn and

Japanese Edamame 养生药材樱花鸡球

Roasted London Duck with Angelica Roots 当归药材桂烧鸭

Pan-Fried Iberico Pork Glazed with Burgundy Wine 红酒京都一支骨

2025 WEDDING CHINESE MENU

8-Course Weekend Dinner (Saturday & Public Holiday)

S\$2,288++ per table

SEAFOOD 海鲜

Steamed Live Prawns with Aged Hua Tiao Wine 药材花雕灼生虾
Pan-Fried King Prawns with Mongolian Sauce 蒙古大虾球
Pan-Fried Prawns with Homemade Mayonnaise, Tossed with Golden Corn Flakes 金箔麦奇酱大虾球
Wok-Fried Prawns with Rainbow Capsicum and Pepper Sauce 彩虹黑胡椒大虾球

VEGETABLE 菜

Braised Abalone with Sea Cucumber, Shitake Mushroom and Seasonal Vegetables 鲍鱼海参焖冬菇扒时蔬
Braised Abalone with Flower Mushroom in Dried Scallop Sauce and Seasonal Vegetables 红烧鲍鱼花菇瑶柱汁扒时蔬
Braised Abalone with Seafood Cabbage Roll in Oyster Sauce and Seasonal Vegetables 蚝皇酱鲍鱼海鲜白玉卷扒时蔬
Braised Abalone with Sea Cucumber in Truffle Sauce and Seasonal Vegetables 黑松露酱鲍鱼海参扒时蔬

NOODLE, RICE 面、饭

Braised Ee-Fu Noodles with Crabmeat, Tobiko and Mushroom 蟹肉鱼子干烧伊面
Stewed Ee-Fu Noodles with French Smoked Duck and Rainbow Vegetables 法式熏鸭彩椒焖干烧伊面
Singapore Heritage Chilli Crabmeat, Crab Claw and Golden Mantou 狮城辣椒蟹肉钳伴金枕头
Steamed Lotus Leaf Rice with Chicken Chinese Sausage, Dried Scallop and Chestnuts 瑶柱栗子腊味荷叶饭

DESSERT 甜品

Chilled Lemongrass Jelly with Bird's Nest 燕窝香茅冻
Mango Sago with Pomelo and Mango Pearls 爆珠芒果西米露
Double-Boiled Sweetened Snow Fungus with Dried Longan and Peach Gum 桃胶红莲炖雪耳
Yam Paste with Ginkgo Nut and Almond Coconut Cream 杏仁椰汁白果芋泥

PREMIUM DATES IN 2025

Surcharge of \$100.00++ per table applies on these dates:

JANUARY

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

FEBRUARY

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	

MARCH

S	M	T	W	T	F	S
						1
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9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

APRIL

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

MAY

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

JUNE

S	M	T	W	T	F	S
						7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

JULY

S	M	T	W	T	F	S
						4
	1	2	3	4	5	
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

AUGUST

S	M	T	W	T	F	S
						1
						2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

SEPTEMBER

S	M	T	W	T	F	S
						6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

OCTOBER

S	M	T	W	T	F	S
				1	2	3
						4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

NOVEMBER

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

DECEMBER

S	M	T	W	T	F	S
						5
						6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

Always, Amara



Please contact to our team at
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