

A close-up, low-angle shot of a woman's neck and shoulders, wearing a white wedding dress with a ruffled collar. She is holding a bouquet of white baby's breath flowers. The background is a soft, out-of-focus white.

AMARA  
SANCTUARY  
SENTOSA

# TOGETHER, ALWAYS

Solemnisation Package 2024



# GLASS PAVILION

Celebrate your solemnisation in the enchanting embrace of our Glass Pavilion. Nestled within the serene expanse of 3.8-hectare tropical gardens, this ethereal venue embodies the essence of a fairytale setting. Adorned with antique chapel bells and a cascading waterfall, it offers an idyllic backdrop for your picturesque union. Seating up to 30 guests, it stands as one of Singapore's most coveted wedding destinations, promising unforgettable moments in an atmosphere of timeless beauty.





# SPIRAL STAIRWAY

Picture your grand entrance, gracefully descending the spiraled white marble stairway, embraced by the soft summer light, while melodies of love serenade your journey. Mesmerising and romantic, the stairway foyer also features a grand piano, filling the air with the melodies of your love's symphony. Take a moment to soak in the breathtaking views from high above your bustling reception, allowing the beauty of the moment to envelop you as you embark on a lifetime of wedded bliss.



# SOLEMNISATION PACKAGE

Glass Pavilion or Spiral Stairway

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

ON YOUR WEDDING NIGHT

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

WEDDING CELEBRATION

- Usage of Glass Pavilion for 3 hours
- Set-up for signing table and tiffany chairs
- 3 Platters of canapés (60 pieces)
- Free-flow of Chinese tea and soft drinks during lunch or dinner
- Complimentary usage of sound system with 2 handheld wireless mics
- Floral decorations and feather pens
- Selection of wedding favours

Minimum 30 persons. A surcharge of \$100++ per table of 10 persons will be applied for wedding events taking place on 24, 25, 31 December 2024 and 1 January 2025. All prices quoted in Singapore dollars and subject to 10% service charge and prevailing government taxes. Packages and pricing are subject to change without prior notice. Other terms and conditions apply.

# SOLEMNISATION LUNCH MENU

## 7-Course Chinese Menu

S\$1,388++ per table of 10 persons

### APPETISER DELIGHTS

#### 大拼盘

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

### SOUP

#### 汤

Braised Crab Meat with Dried Scallop, Fish Maw and Enoki Mushroom  
海皇羹

### FISH

#### 鱼

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

### POULTRY

#### 家禽

Crispy Roasted Chicken with Prawn Cracker  
脆皮烤鸡与虾饼

### VEGETABLE

#### 菜

Braised Flower Mushroom and Broccoli  
花菇扒西兰花

### NOODLE

#### 面

Stewed Ee-Fu Noodle with Yellow Chives and Straw Mushroom  
干烧焖伊面

### DESSERT

#### 甜品

Mango Sago with Pomelo  
杨枝甘露

# SOLEMNISATION DINNER MENU

7-Course Chinese Menu  
S\$1,588++ per table of 10 persons

APPETISER DELIGHTS 大拼盘	Bak Kwa Chicken 金钱鸡肉干 Crispy Crab Ball 黄金蟹肉枣 Roasted Pork Belly 脆皮烧肉 Smoked Duck Breast 法式熏鸭片 Sweet and Sour Jellyfish 泰式凉拌海蜇
SOUP 汤	Braised Crab Meat with Dried Scallop, Fish Maw, Sea Cucumber and Enoki Mushroom 海皇四宝羹
FISH 鱼	Steamed Black Grouper "Hong Kong Style" 港式金蒜蒸海斑
POULTRY 家禽	Herbal Emperor Chicken on Lotus Leaf 药材帝皇荷叶鸡
VEGETABLE 菜	Braised 10-Head Baby Abalone with Flower Mushroom and Broccoli 红烧十头鲍鱼花菇扒西兰花
RICE 饭	Steamed Lotus Leaf Rice with Chinese Sausage and Roasted Chicken Meat 腊味荷叶饭
DESSERT 甜品	Chilled Lemongrass Jelly with Aloe Vera 芦荟香茅果冻

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# SOLEMNISATION LUNCH MENU

4-Course Western Menu

S\$138.80++ per person

## 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

S\$158.80++ per person

## 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 Sautéed Mushroom*

*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

S\$108.80++ 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 Segment, Quail Egg, Palm of Heart, Beet and Sweet Corn. Comes with Caesar Dressings, 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

S\$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 Segment, Quail Egg, Palm of Heart, Beet and Sweet Corn. Comes with Caesar Dressings, 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

# SOLEMNISATION DINNER MENU

## Buffet Dinner Menu

S\$128.80++ per person

### MAIN DISH

Grilled Mini Ribeye Steak with Red Wine Sauce  
Pork Rib with Barbecue Sauce  
Grilled Lamb Chop with Mint Sauce  
Grilled Chicken with Pineapple Barbecue Sauce  
Sweet and 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



*Always, Amara*



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