



*The  
Perfect  
Beginning*  
2022 - 2023





# *A Grand Ballroom Wedding*

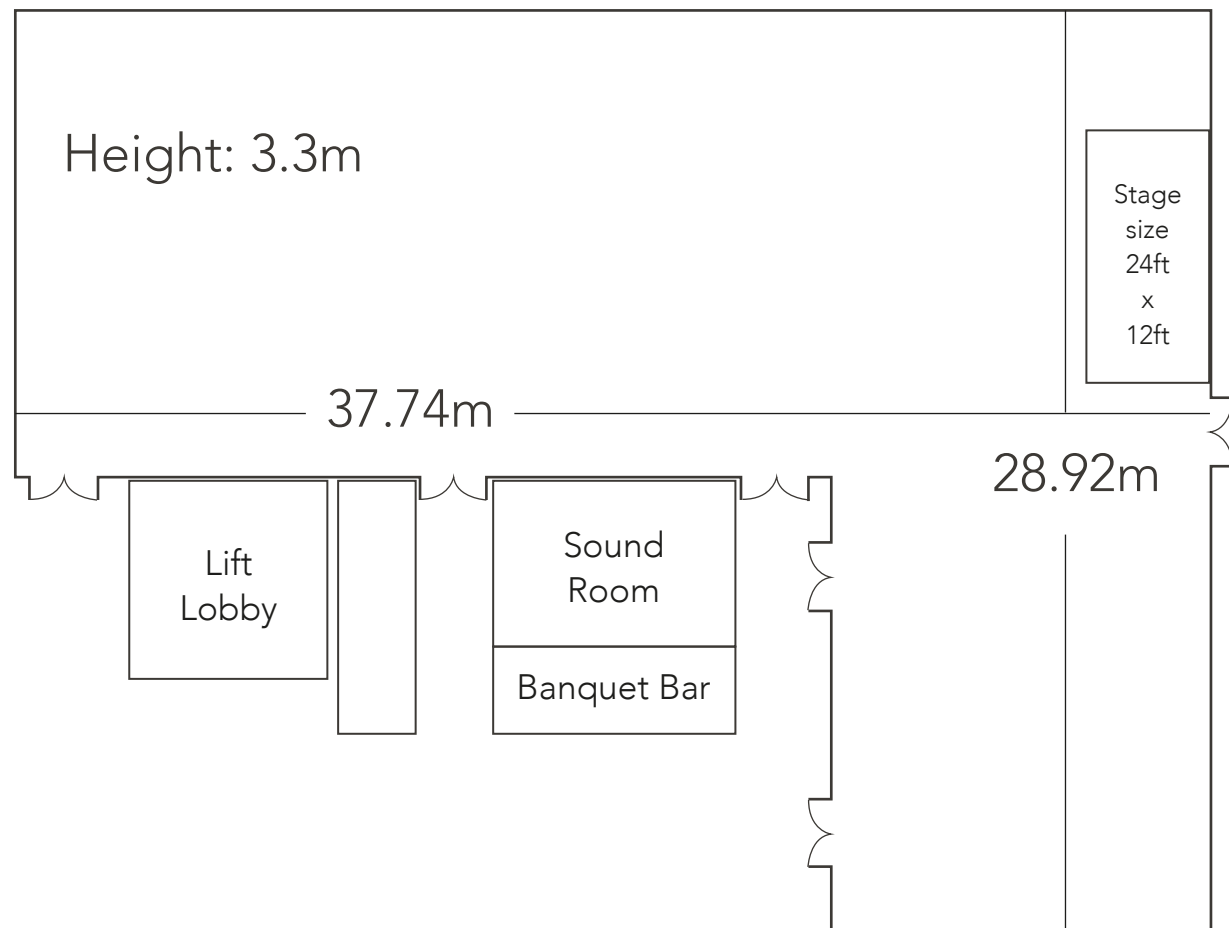
With an 18-metre long aisle and a ceiling that resembles a constellation of stars, the pillarless Grand Ballroom accommodates up to 420 guests, setting the perfect backdrop for your dream wedding.

# Ballroom Specifications

All prices quoted in Singapore dollars and subject to 10% service charge and thereafter prevailing government taxes. Packages and pricing are subject to changes without prior notice. Other terms and conditions apply.

For more information, please email [weddings@amarahotels.com](mailto:weddings@amarahotels.com).

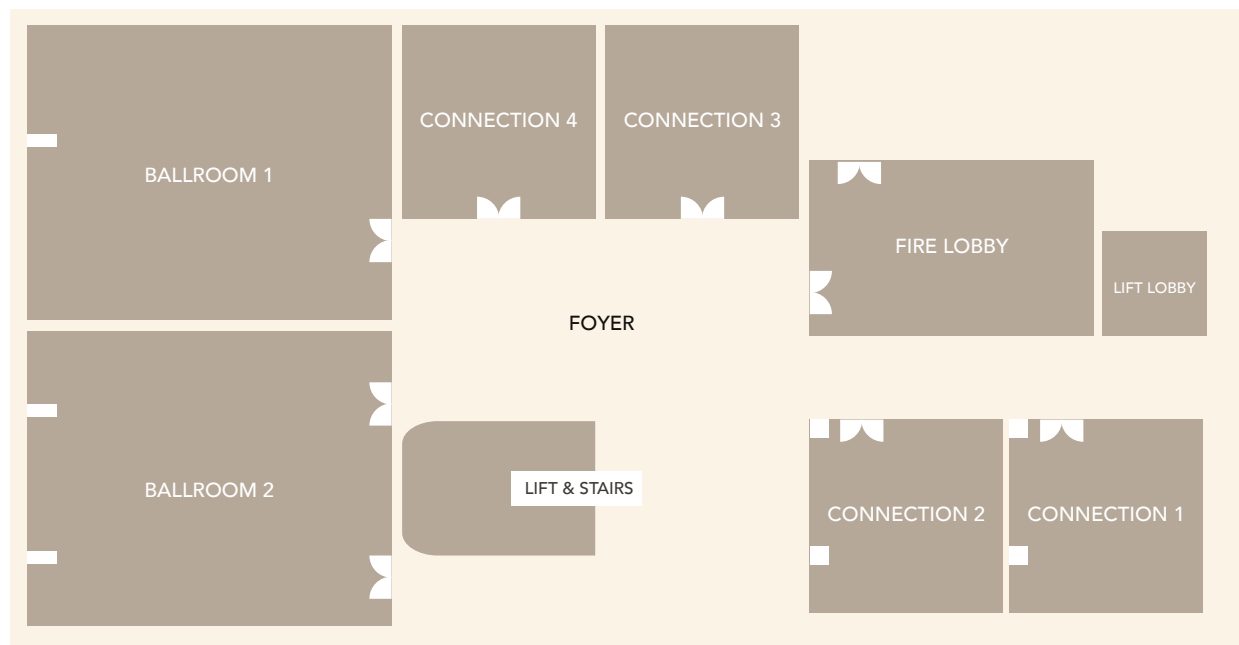
## Grand Ballroom



# Room Capacity Chart

Capacity Chart

FUNCTION ROOMS	TABLE SETUP & CAPACITY	
	MIN	MAX
Grand Ballroom	25	40
Ballroom 1	8	10
Ballroom 2	8	12
Ballroom 1 & 2	25	32
Connection 1	4	5
Connection 2	4	5
Connection 1 & 2	8	12



Function Room Layout Plan

# Wedding Theme

Our team has been conceptualizing and dreaming up themes for a modern fairytale, told in our ballrooms. These 3 dreamy themes for 2022 are the brain-child of our creative team of wedding planners. Pandering to the preferences of couples seeking subtlety, elegance, or audaciousness, we've created these three selections.



## Whimsical Vintage

With soft ivory and pastel tones complimented by gold accents, exchange your vows and celebrate your love under the romantic fairy lights in our Whimsical Vintage theme.



## Magical Blush

For couples looking for a classic wedding, celebrate your special day decked out in soothing blush tones, completed with botanical decor and soft fairy lights.



## Mystical Red

Make a statement with our bold Mystical Red theme, filled with deep red roses and resplendent decor. Walk down the aisle under our sophisticated rose arches and set the scene for an extravagant celebration.

# Banquet Packages

Happily ever after begins with our dedicated wedding planners and sumptuous cuisine, set in our ballroom for a truly memorable wedding.

<b>Monday - Thursday</b> (excluding eve of and Public Holidays)	<b>Lunch/Dinner</b> <b>min. 25 tables</b>	From SGD1088.00 <sup>++</sup> per table of 10
<b>Friday - Sunday</b> (including eve of and Public Holidays)	<b>Lunch</b> <b>min. 25 tables</b>	From SGD1238.00 <sup>++</sup> per table of 10
	<b>Dinner</b> <b>min. 25 tables</b>	From SGD1368.00 <sup>++</sup> per table of 10

## Terms & Conditions

- Packages are subject to change without prior notice.
- All prices quoted are in Singapore dollars and subject to service charge and prevailing government taxes.
- Excluding special dietary restrictions.

## On Your Wedding Night

- 1 Night Stay in Bridal Suite inclusive of Club Lounge access and daily buffet breakfast for 2 persons at Element
- Complimentary Day-Use Deluxe Room for your wedding entourage on your wedding day

## Floral And Wedding Decorations

- Splendid floral decoration/theme with a choice of centerpiece arrangement to accentuate every table
- Elegant seat covers for all chairs

## Wedding Celebration

- Specially curated 8 course Chinese Cuisine by our talented chefs
- Unlimited servings of soft drinks and Chinese tea throughout the banquet
- An elegant wedding cake display for cake cutting ceremony
- A champagne fountain display and a bottle of champagne for toasting
- Complimentary one 20-litre barrel of beer
- Complimentary one bottle of house wine per ten confirmed guests
- Corkage waiver for duty paid hard liquor
- Exclusively designed wedding invitation cards (excludes printing of inserts)
- Carpark Coupons for 20% guaranteed attendance
- Dedicated VIP carpark lot at hotel entrance for bridal car
- Usage of state-of-the-art AV Equipment
- Menu tasting session for 10 persons to experience your selected menu from Monday to Thursday excluding eve of and Public Holidays
- Preferred rates for additional guest room.

# Chinese Weekday Menu

(Monday to Thursday, excluding eve of and Public Holidays)

## Amara's Deluxe Platter *(Select five items)*

- o Beancurd Seaweed Roll
- o Drunken Chicken
- o Mini Japanese Octopus
- o Maki Rolls
- o Soya Sauce Chicken
- o Smoked Duck
- o Crispy Shrimp Wonton
- o Crispy Spring Rolls
- o Pomegranate Chicken
- o Prawns and Fruit Cocktail Salad
- o Seafood Spring Rolls
- o Jellyfish with Chilli Sauce and Sesame Seeds
- o Fried Crab Rolls\*
- o Prawn and Mango Salad\*
- o Roasted Duck\*
- o Roasted Pork\*
- o Thai Style Pacific Clams\*

\*This selection is only applicable for dinner

## Soup *(Select one item)*

- o Braised Shredded Abalone with Crab Meat
- o Double-boiled Fish Maw with Shredded Abalone

## Fish

Seabass

*Select preparation style*

- o Deep-fried with Sweet & Sour Sauce
- o Deep-fried with Thai Chilli Sauce
- o Steamed in Hong Kong Style
- o Steamed in Teochew Style

## Meat *(Select one item)*

- o Roasted Chicken with Sesame Szechuan Sauce
- o Roasted Crispy Chicken with Garlic and Meat Floss

## Seafood *(Select one item)*

- o Stir-fried King Prawns and Asparagus with Black Bean Sauce
- o Stir-fried Scallops with Fresh Mushrooms and Asparagus in XO Sauce

## Vegetable *(Select one item)*

- o Braised Chinese Mushrooms with Conpoy and Seasonal Greens
- o Braised Sea Cucumber with Mushrooms and Seasonal Greens

## Noodle/Rice *(Select one item)*

- o Braised Ee Fu Noodles with Yellow Chives and Shredded Mushrooms
- o Seafood Fried Rice

## Dessert *(Select one item)*

- o Chilled Mango Sago with Aloe Vera and Pomelo
- o Chilled Sea Coconut Soup with Lily Bulbs and Lotus Seed



# Chinese Weekend Menu

(Friday to Sunday, including eve of and Public Holidays)

## Amara's Deluxe Platter *(Select five items)*

- o Beancurd Seaweed Roll
- o Drunken Chicken
- o Mini Japanese Octopus
- o Maki Rolls
- o Soya Sauce Chicken
- o Smoked Duck
- o Crispy Shrimp Wonton
- o Crispy Spring Rolls
- o Pomegranate Chicken
- o Prawns and Fruit Cocktail Salad
- o Seafood Spring Rolls
- o Jellyfish with Chilli Sauce and Sesame Seeds
- o Fried Crab Rolls\*
- o Prawn and Mango Salad\*
- o Roasted Duck\*
- o Roasted Pork\*
- o Thai Style Pacific Clams\*

\*This selection is only applicable for dinner

## Soup *(Select one item)*

- o Double-boiled Fish Maw with Dried Scallops and Crab Meat
- o Double-boiled Fish Maw and Sea Treasure with Pumpkin Broth

## Fish *(Select one item)*

- o Barramundi
- o Red Garoupa

*Select preparation style*

- o Deep-fried with Sweet & Sour Sauce
- o Deep-fried with Thai Chilli Sauce
- o Steamed in Hong Kong Style
- o Steamed in Teochew Style

## Meat *(Select one item)*

- o Grilled Kurobuta Pork Glazed with Honey Pepper
- o Signature Roasted Duck

## Seafood *(Select one item)*

- o Stir-fried King Prawns with Mushrooms and Cashew Nuts
- o Stir-fried Scallops, Asparagus, Fresh Mushrooms and Lily Bulbs

## Vegetable *(Select one item)*

- o Braised Baby Abalone with Conpoy, Chinese Mushrooms and Seasonal Greens
- o Braised Sea Cucumber with Bailing Mushrooms and Seasonal Greens

## Noodle/Rice *(Select one item)*

- o Braised Ee Fu Noodles with Seafood and Yellow Chives
- o Lotus Leaf Rice with Chinese Sausage

## Dessert *(Select one item)*

- o Chilled Mango Pudding
- o Yam Paste with Gingko Nuts





For enquiries, please contact our team at ☎ 6879 2681 or ✉ [weddings@amarahotels.com](mailto:weddings@amarahotels.com)  
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