



# TOGETHER, ALWAYS

Celebrations & Wedding Packages 2024

# GRAND BALLROOM

Celebrate your wedding in elegant luxury – a banquet feast, sparkling lights, and music make the most treasured memories. A pillarless six-metre-high Grand Ballroom can accommodate up to 400 guests. Housed in a magnificent two-storey all-glass building, the Grand Ballroom also boasts an opulent foyer with a private entrance.



\*Wedding themes are subject to change.

# 2024 SIGNATURE WEDDING PACKAGES

## Grand Ballroom

### FOR YOUR WEDDING CELEBRATION

- Choose from 7 or 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

# 2024 WEDDING CHINESE MENU

7-Course Weekday Lunch & Dinner (Monday - Thursday)  
S\$1,688++ per table of 10 persons

APPETISER DELIGHTS 大拼盘 CHOOSE FIVE	Bak Kwa Chicken 金钱鸡肉干 Crispy Crab Ball 黄金蟹肉枣 Japanese Baby Octopus 日式小章鱼 Marinated Top Shell 蚝皇凉拌海螺片 Mixed Fruit Prawn Salad 鲜果沙律虾	Phoenix Prawn Roll 凤凰虾卷 Roasted Duck 明炉烤鸭 Roasted Pork Belly 脆皮烧肉 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 Double Boiled Shredded Chicken with Dried Scallop, Sea Cucumber and Goji Berry 海参瑶柱炖鸡汤	
FISH 鱼	Black Grouper 海斑 Selection of one style: Hong Kong Style 港式蒸, Teochew Style 潮州蒸	
POULTRY 家禽	Ginseng Chicken in Lotus Wrap 人参药材荷叶鸡 Crispy Roasted Chicken with Prawn Cracker 脆皮烤鸡与虾饼	
VEGETABLE 菜	Braised 10-Head Abalone with Flower Mushroom and Broccoli 红烧十头鲍鱼花菇扒西兰花	
NOODLE, RICE 面、饭	Stewed Ee-Fu Noodle with Shredded Duck, Yellow Chives and Shimeji Mushroom 鸭丝焖干烧伊面 Egg Fried Rice with Crab Meat and Shrimp 蟹肉虾仁蛋炒饭	
DESSERT 甜品	Double Boiled Sweetened Snow Fungus with Dried Longan 红莲炖雪耳 Mango Sago with Pomelo 杨枝甘露	

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

# 2024 WEDDING CHINESE MENU

7-Course Weekend Lunch (Friday - Sunday)  
S\$1,788++ per table of 10 persons

APPETISER DELIGHTS 大拼盘 CHOOSE FIVE	Crispy Crab Ball 黄金蟹肉枣 Drunken Chicken 花雕醉鸡卷 Japanese Baby Octopus 日式小章鱼 Marinated Top Shell 蚝皇凉拌海螺片 Phoenix Prawn Roll 凤凰虾卷	Roasted Pork Belly 脆皮烧肉 Seafood Beancurd Roll 海鲜腐皮卷 Seafood Spring Roll 海鲜春卷 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 and Enoki Mushroom 海皇羹 Double Boiled Shredded Chicken with Dried Scallop, Sea Cucumber and Goji Berry 海参瑶柱炖鸡汤	
FISH 鱼	Dragon Tiger Grouper 龙虎斑 Selection of one style: Hong Kong Style 港式蒸, Teochew Style 潮州蒸	
POULTRY 家禽	Herbal Cantonese Roast Duck with Angelica Roots 当归药材桂烧鸭	
VEGETABLE 菜	Braised 8-Head Abalone with Conpoy, Flower Mushroom and Spinach 红烧八头鲍鱼瑶柱花菇扒菠菜	
NOODLE, RICE 面、饭	Stewed Ee-Fu Noodle with Crab Meat and Yellow Chives 蟹肉干烧伊面 Scallop and Shrimp Fried Rice in Lotus Leave 瑶柱腊味荷叶饭	
DESSERT 甜品	Yam Paste with Gingko Nut and Coconut Cream 椰汁白果芋泥 Mango Sago with Pomelo 杨枝甘露	

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# 2024 WEDDING CHINESE MENU

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

S\$1,988++ per table of 10 persons

## APPETISER DELIGHTS

大拼盘

CHOOSE FIVE

Bak Kwa Chicken 金钱鸡肉干

Drunken Chicken 花雕醉鸡卷

Japanese Baby Octopus 日式小章鱼

Marinated Top Shell 蚝皇凉拌海螺片

Pork Ngoh Hiang 秘制五香枣

Prawn Ball Mango Cream

芒果沙律脆虾球

Roasted Duck 明炉烤鸭

Roasted Pork Belly 脆皮烧肉

Seafood Beancurd Roll 海鲜腐皮卷

Seafood Spring Roll 海鲜春卷

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

Essence of Sakura Chicken with Fish Maw, Japanese Dried Scallop and Cordycep Blossom 虫草花胶瑶柱炖樱花鸡汤

## FISH

鱼

Marble Goby 笋壳

Selection of one style: Hong Kong Style 港式蒸, Teochew Style 潮州蒸

## POULTRY

家禽

Emperor Ginseng Chicken in Lotus Wrap 荷叶帝皇人参鸡

Golden Roasted Chicken with Almond, Chicken Floss and Golden Garlic 金蒜杏脆皮烤鸡

## SEAFOOD

海鲜

Wok-Fried Prawns with Homemade Mayonnaise, tossed with Golden Flakes 金箔麦奇酱大虾球

## VEGETABLE

菜

Braised 6-Head Abalone with Conpoy, Flower Mushroom and Spinach 红烧六头鲍鱼瑶柱花菇扒西兰花

## 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 Chinese Sausage, Roasted Chicken Meat and Chestnut 腊味栗子荷叶饭

## DESSERT

甜品

Chilled Lemongrass Jelly with Aloe Vera 芦荟香茅果冻

Yam Paste with Pumpkin, Gingko Nut and Coconut Cream 椰汁金瓜白果芋泥

# 2024 WEDDING CHINESE MENU

8-Course Weekend Dinner (Saturday & Public Holiday)

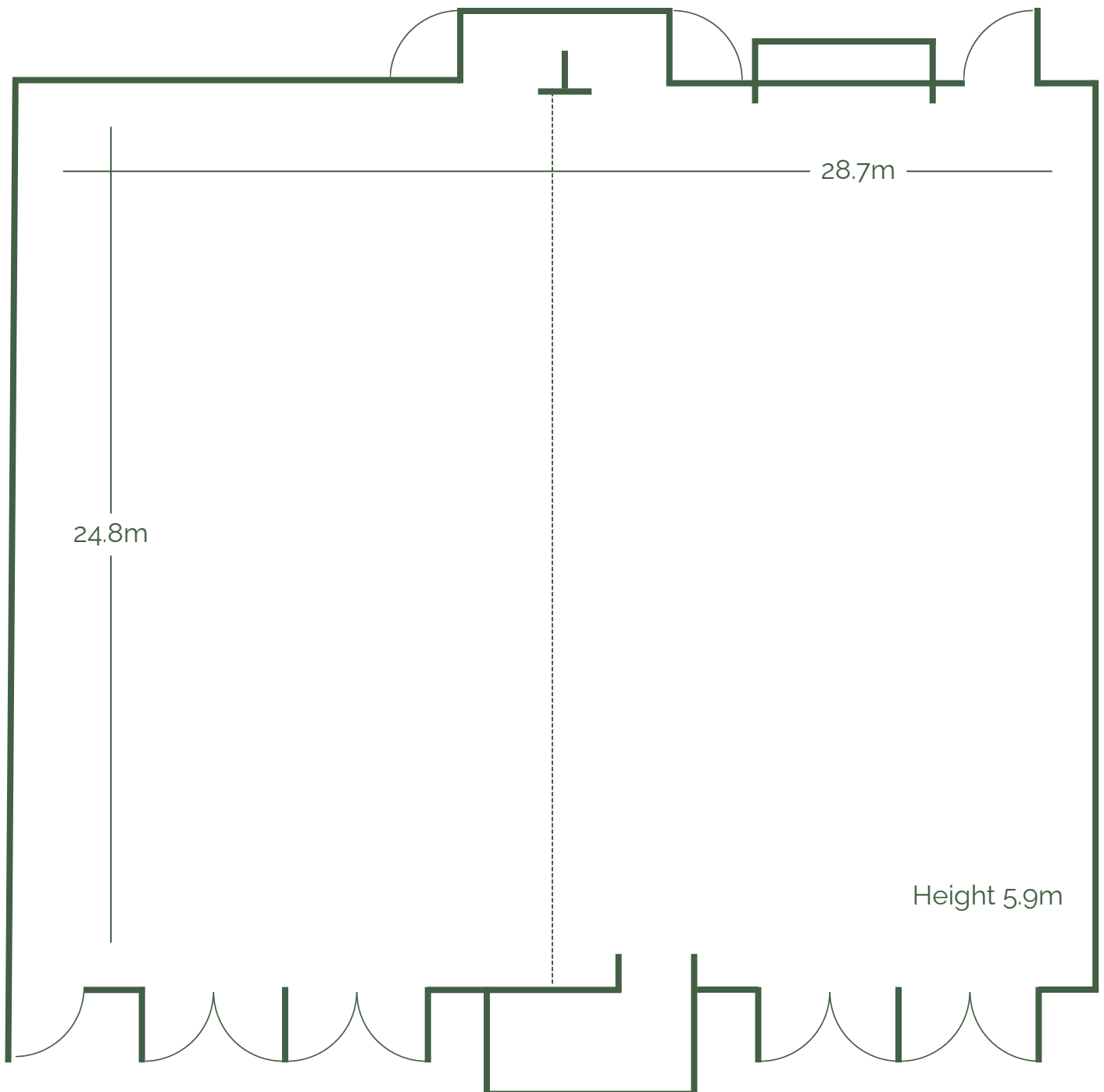
S\$2,088++ per table of 10 persons

APPETISER DELIGHTS 大拼盘 CHOOSE FIVE	Bak Kwa Chicken 金钱鸡肉干 Crispy Crab Ball 黄金蟹肉枣 Drunken Chicken 花雕醉鸡卷 Marinated Top Shell 蚝皇凉拌海螺片 Mixed Fruit Prawn Salad 鲜果沙律虾 Prawn Ball Mango Cream 芒果沙律脆虾球	Pork Ngoh Hiang 秘制五香枣 Roasted Duck 明炉烤鸭 Roasted Pork Belly 脆皮烧肉 Seafood Spring Roll 海鲜春卷 Smoked Duck Breast 法式熏鸭片 Sweet and Sour Jellyfish 泰式凉拌海蜇
SOUP 汤	Golden Pumpkin with Crab Meat, Fish Maw, Dried Scallop and Enoki Mushroom 金汤海皇四宝羹 Essence of Sakura Chicken with Fish Maw, Japanese Dried Scallop and Cordycep Blossom 虫草花胶瑶柱炖樱花鸡汤	
FISH 鱼	Choice of fish: Snow Cod Fish 鳕鱼 Marble Goby 笋壳 Selection of one style: Hong Kong Style 港式蒸, Teochew Style 潮州蒸	
POULTRY 家禽	Braised Duck with Sea Cucumber 海参焖鸭 Golden Roasted Chicken with Almond, Chicken Floss and Golden Garlic 金蒜杏脆皮烤鸡	
SEAFOOD 海鲜	Wok-Seared Tiger Prawn with Chilli Sauce and Fried Mantou 狮城辣椒大虾球伴金枕头 Wok-Fried Prawns with Homemade Mayonnaise, Tossed with Golden Flakes 金箔麦奇酱大虾球	
VEGETABLE 菜	Braised 6-Head Abalone with Conpoy, Flower Mushroom and Broccoli 红烧六头鲍鱼瑶柱花菇扒西兰花	
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 Chinese Sausage, Roasted Chicken Meat and Chestnut 腊味栗子荷叶饭	
DESSERT 甜品	Mango Sago with Pomelo and Mango Popping 芒果爆珠西米露 Double Boiled Sweetened Snow Fungus with Dried Longan and Peach Gum 桃胶红莲炖雪耳	

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# BALLROOM FLOOR PLAN

## Grand Ballroom



Scan this QR code to view the  
Virtual Tour of our existing Ballroom

# PREMIUM DATES IN 2024

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

## JUNE

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						

## JULY

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			

## 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
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					

## 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
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				

*Always, Amara*



Please contact to our team at  
+65 6825 3822/ 3823 or [wedding@sanctuary.com](mailto:wedding@sanctuary.com)