

AMARA
SANCTUARY
SENTOSA

TOGETHER, ALWAYS

Solemnisation Package

2026 / 2027

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

Rental Only

Package 1	Rental Venue with one-night stay in Deluxe Room	S$3,188++
Package 2	Rental Venue with one-night stay in Couple Suite	S$3,888++

WEDDING CELEBRATION

- Usage of Glass Pavilion for 3 hours
  Choose from 9am to 12pm, 10am to 1pm or 4pm to 7pm
- Set-up for signing table and chairs
- Floral decorations and feather pens
- Chair posies for aisle chairs
- Complimentary usage of a sound system with 2 handheld wireless mics
- Complimentary admission into Sentosa Island for all invited guests
- Complimentary parking (subject to availability)
- Early check-in (from 1pm) or late check-out (until 1pm) is available at S$300++ per room (subject to availability)

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.

SOLEMNISATION LUNCH MENU

Buffet Lunch Menu
S$148.80++ 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

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SOLEMNISATION DINNER MENU

Buffet Dinner Menu
S$168.80++ 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
Potato Salad, Tossed with Apple, Cheddar Cheese, Marinated Raisins with Whole Grain Mustard Dressing

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SOLEMNISATION DINNER MENU

Buffet Dinner Menu
S$168.80++ 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

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SOLEMNISATION LUNCH MENU

4-Course Western Set Lunch Menu
S$158.80++ per person

BREAD BASKET

Freshly Baked Bread

Served with Extra Virgin Olive Oil and Portioned Butter

APPETISER

Duck Rillette 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

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SOLEMNISATION DINNER MENU

4-Course Western Set Dinner Menu
S$178.80++ 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

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SOLEMNISATION LUNCH MENU

7-Course Chinese Set Lunch Menu
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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SOLEMNISATION DINNER MENU

8-Course Chinese Set Dinner Menu
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

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NOTES

Always, Amara

Please contact to our team at
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