



AMARA

SANCTUARY  
SENTOSA

TOGETHER, ALWAYS

Solemnisation Package

2025 / 2026

# 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

<b>Package 1</b>	Rental Venue with one-night stay in Deluxe Room	S\$3,188++
<b>Package 2</b>	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)

# 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

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 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

# 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

# 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 Rilette 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 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

# 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	

# 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	

## NOTES

*Always, Amara*



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