



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

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| 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)

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 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

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

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| 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 筍壳 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



Please contact to our team at
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