



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)

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 Rillettes 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 Cordyceps 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



Please contact to our team at
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