



AMARA

SANCTUARY
SENTOSA

TOGETHER, ALWAYS

Celebrations & Wedding Packages

2025 / 2026

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.



SIGNATURE WEDDING PACKAGES

Grand Ballroom

FOR YOUR WEDDING CELEBRATION

- Choose from 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 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 Sanctuary Tearoom for 2 persons

BLISSFUL CELEBRATION

8-COURSE CHINESE MENU

Weekday Lunch and Dinner (Monday – Thursday)

S\$1,988++ per table

Weekend Lunch (Friday – Sunday)

S\$1,988++ per table

APPETISER DELIGHTS 幸福拼盘	Marinated Jellyfish in Thai Style 泰式凉拌海蜇 Drunken Chicken with Shao Xing Wine 陈年花雕醉鸡卷 Seafood Beancurd Roll 海鲜腐皮卷 Chicken Char Siew Yam Puff 蜜汁叉烧鸡芋角 Steamed Seafood Cabbage Roll 蚝皇汁海鲜白玉卷
SOUP 汤	Sea Treasure Soup with Fish Maw, Sea Cucumber and Crabmeat 海皇羹
FISH 鱼	Steamed Black Grouper "Hong Kong Style" with Soya Sauce 港式金蒜蒸石斑鱼
POULTRY 家禽	Chef's Signature Crispy Roasted Chicken 脆皮烧鸡
SEAFOOD 海鲜	Pan-Fried Oats Prawn Balls 麦片大虾球
VEGETABLE 蔬菜	Braised Abalone with Black Truffle Sauce and Seasonal Vegetables 红烧黑松露酱鲍鱼扒时蔬
NOODLE 面	Stewed Ee-Fu Noodle with French Smoked Duck and Rainbow Vegetables 法式熏鸭丝彩椒焖干烧伊面
DESSERT 甜品	Yam Paste with Gingko Nut and Coconut Cream 椰汁白果芋泥

ELEGANT CELEBRATION

8-COURSE CHINESE MENU

Weekday Lunch and Dinner (Monday – Thursday)

S\$1,988++ per table

Weekend Lunch (Friday – Sunday)

S\$1,988++ per table

APPETISER DELIGHTS 幸福拼盘	Mixed Fruit Prawn Salad 鲜果沙律虾 Seafood Spring Roll 海鲜春卷 Smoked Duck 法式熏鸭片 Japanese Baby Octopus 日式小章鱼 Chicken Satay with Lemongrass 香茅鸡肉沙嗲
SOUP 汤	Double-Boiled Ginseng Chicken with Dried Scallop 人参瑶柱炖鸡汤
FISH 鱼	Baked Halibut Glazed with Sake and Soy 蜜汁烤比目鱼
POULTRY 家禽	Roasted Chicken with Almonds, Garlic and Puff Rice 金蒜杏脆皮烧鸡
SEAFOOD 海鲜	Wok-Fried Prawns topped with gold flakes. Served with Homemade Mayonnaise 金箔麦奇酱大虾球
VEGETABLE 蔬菜	Braised Abalone with Seasonal Vegetables and Conpoy Sauce 红烧瑶柱汁鲍鱼扒时蔬
NOODLE 面	Steamed Lotus Leaf Rice with Chicken Chinese Sausage and Mushroom 腊味荷叶饭
DESSERT 甜品	Chilled Lemongrass Jelly with Aloe Vera 芦荟香茅果冻

GRACEFUL CELEBRATION

8-COURSE CHINESE MENU

Weekend Dinner (Friday, Sunday & Eve of PH)

S\$2,288.00++ per table

Weekend Dinner (Saturday & PH)

S\$2,388.00++ per table

APPETISER DELIGHTS 幸福拼盘	Lobster and Fruit Salad 龙虾鲜果沙律 Marinated Jellyfish in Thai Style 泰式凉拌海蜇 Japanese Baby Octopus 日式小章鱼 Chicken Char Siew Yam Puff with Black Truffle 黑松露叉烧鸡芋角 Lychee Shrimp Ball 荔枝虾球
SOUP 汤	Sea Treasure Soup with Fish Maw, Sea Cucumber, Crabmeat and Hokkaido Dried Scallop 海皇四宝羹
FISH 鱼	Steamed Marble Goby "Hong Kong Style" with Soy Sauce 港式金蒜蒸笋壳鱼
POULTRY 家禽	Roasted London Duck with Angelica Roots 当归药材桂烧鸭
SEAFOOD 海鲜	Steamed Live Prawns with Aged Hua Diao Wine 药材花雕灼生虾
VEGETABLE 蔬菜	Braised Abalone with Sea Cucumber, Shiitake Mushroom and Seasonal Vegetables 鲍鱼海参焖冬菇扒时蔬
NOODLE 面	Braised Ee-Fu Noodles with Crabmeat, Tobiko and Mushroom 蟹肉鱼子干烧伊面
DESSERT 甜品	Mango Sago with Pomelo and Mango Popping Boba 爆珠芒果西米露

JOYOUS CELEBRATION

8-COURSE CHINESE MENU

Weekend Dinner (Friday, Sunday & Eve of PH)

S\$2,288.00++ per table

Weekend Dinner (Saturday & PH)

S\$2,388.00++ per table

APPETISER DELIGHTS 幸福拼盘	Crispy Suckling Pig 脆皮乳猪件 Abalone Slice with Salsa 蚝皇凉拌贵妃鲍 Chicken Satay with Lemongrass 香茅鸡肉沙嗲 Japanese Tempura Prawns 天妇罗虾 Seafood Fortune Money Bag with Roe 海鲜鱼子福袋
SOUP 汤	Doubled-Boiled Sakura Chicken with Fish Maw, Japanese Dried Scallop and Cordyceps Blossom 虫草花胶瑶柱炖樱花鸡汤
FISH 鱼	Steamed Cod Fish with XO sauce, topped with Sakura Ebi 极品樱花虾蒸鳕鱼
POULTRY 家禽	Pan-Fried Iberico Pork Glazed with Burgundy Wine 红酒京都一支骨
SEAFOOD 海鲜	Wok-Fried Prawns with Rainbow Capsicum and Pepper Sauce 彩虹黑胡椒大虾球
VEGETABLE 蔬菜	Braised Abalone with Flower Mushroom in Dried Scallop Sauce and Seasonal Vegetables 红烧鲍鱼花菇瑶柱汁扒时蔬
RICE 饭	Steamed Lotus Leaf Rice with Chicken Chinese Sausage, Dried Scallop and Chestnuts 瑶柱栗子腊味荷叶饭
DESSERT 甜品	Yam Paste with Gingko Nut and Almond Coconut Cream 杏仁椰汁白果芋泥

NOTES

Always, Amara



Please contact to our team at
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