



AMARA  
SANCTUARY  
SENTOSA

TOGETHER, ALWAYS  
Celebrations & Wedding Packages  
2026 / 2027



# 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.



\*Wedding themes are subject to change.

# 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 sparkling wine 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 and wine
- Complimentary gantry passes into Sentosa island for invited guests
- Two VIP parking lots assigned for bridal car
- 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

- Complimentary one-night stay in Couple Suite with breakfast buffet 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 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  
红烧鲍鱼瑶柱汁扒时蔬

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 红烧鲍鱼海参焖冬菇扒时蔬

NOODLE  
面

Braised Ee-Fu Noodles with Crabmeat and Mushroom  
蟹肉干烧伊面

DESSERT  
甜品

Mango Sago with Pomelo and Mango Popping  
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 Black 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 Ginkgo Nut and Almond Coconut Cream  
杏仁椰汁白果芋泥

## NOTES



*Always, Amara*



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