



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 泰式涼拌海蜇
 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 Cordycep 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 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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