



# GRAND CELEBRATIONS

## WEDDING PACKAGE (UPWARDS OF 251 GUESTS)

### Food & Beverages

- A specially curated wedding menu crafted by our culinary team
- A tasting review for your menu of choice for up to 10 pax. Lunch and Dinner sessions are available from Monday to Thursday only, subject to availability<sup>1</sup>
- Free-flow carbonated drinks and Chinese tea throughout your event
- Free-flow Tiger Beer for 4.5 hours
- A bottle of house wine per guaranteed table of 10 pax
- A bottle of champagne accompanied by a glass fountain for toasts
- A special five-tiered wedding cake, for display only
- Dessert buffet table, inclusive of a special curation of three dessert items
- Dining voucher worth \$200.00 at select restaurants<sup>2</sup>
- Waiver on corkage for hard liquor, wines and champagne (Duty Paid, 750ml)

### Hotel

- Choose between a 1-night stay at a Sands Premier Suite or a 2-night stay at a Sands Premier Room, with complimentary breakfast for two available for both options
- Complimentary In-Room Dining, inclusive of two main courses and two non-alcoholic drinks

### Accessories

- Invitation cards for 70% of guaranteed number of guests
- Complimentary self-parking for 20% of guaranteed number of guests
- Complimentary usage of the bridal changing room situated near the ballroom
- Use of a tea set, accompanied by freshly brewed red date tea
- Specially curated wedding favours & guest book

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## Decorations

- Choose from a selection of seat covers and table linens
- Curated floral centerpieces on each guaranteed table, as well as florals along the aisles, reception table and cocktail table
- Specially designed stage backdrop and sidedrops
- Photo gallery setup
- Use of bursting balloons along the aisles
- Name Signage featuring the couple's names
- LED platform

## Solemnisation

- Outdoor solemnization package

## Technical System

- Use of the PA system, including two sets of LCD projectors and screens
- Use of one rostrum

# CHINESE LUNCH MENU

6-COURSE LUNCH, PLATED INDIVIDUALLY

\$238 PER GUEST<sup>3</sup>

## Traditional Platter

良缘拼盘

Barbequed Suckling Pig, Salted Egg Prawn with Black Truffle, Sesame Jellyfish

乳猪, 松露咸蛋虾, 芝麻海蜇

## Braised Fish Maw with Four Treasures In Chicken Broth

金汤花胶四宝羹

## Steamed Salmon with Superior Clam Soup

浓汤玉贝浸三文鱼

## Braised Australian Abalone with Seasonal Vegetables

蚝皇鲍片扒时蔬

## Roasted Chicken with Braised Ee-Fu Noodles

烧鸡焖伊面

## Mango Juice, Pomelo and Ice Cream

雪糕杨枝甘露

# CHINESE DINNER MENU

6-COURSE DINNER, PLATED INDIVIDUALLY

\$288 PER GUEST<sup>3</sup>

## **Deluxe Combination Platter**

锦簇拼盘

Crispy Suckling Pig, Chilled Sesame Sauce Abalone, Deep Fried Golden Truffle Rolls  
脆皮乳猪, 冰镇麻酱鲍鱼, 松露金丝卷

## **Braised Lobster with Bird Nest in Golden Chicken Broth**

高汤龙虾燕窝海味羹

## **Steamed "Sichuan Style" Cod with Asparagus**

泡椒蒸鳕鱼伴芦笋

## **Braised "Wuxi" Pork Ribs with Fried Golden Buns**

无锡排骨拼炸馒头

## **Roasted Chicken with Chinese Sausage Glutinous Rice**

烧鸡拼腊味糯米饭

## **Aloe Vera and Guava with Bird's Nest**

燕窝石榴芦荟冻