

Restaurant Information

Cuisine

Cuisine: Californian cuisine with global fusion

Spago Dining Room

Dress Code: Business Casual

Age Restriction: Over 12 years old

Operating Hours:

Lunch Daily: 12:00pm – 2:30pm

Dinner SUN, MON, TUE, WED, THU: 6:00pm – 10:00pm

Dinner FRI, SAT: 6:00pm – 11:00pm

Spago Lounge

Dress Code: Smart Casual until 8pm, Business Casual after 8pm

Age Restriction: Over 18 years old after 9pm

Operating Hours:

Breakfast Buffet: 7:00am – 10:30am (Walk ins only)

Drinks & Bites: 12:00pm – Late

Contact Us

Sands SkyPark, Tower 2 Level 57
Access from Hotel Lobby Tower 2

Phone: +65 6688 9955

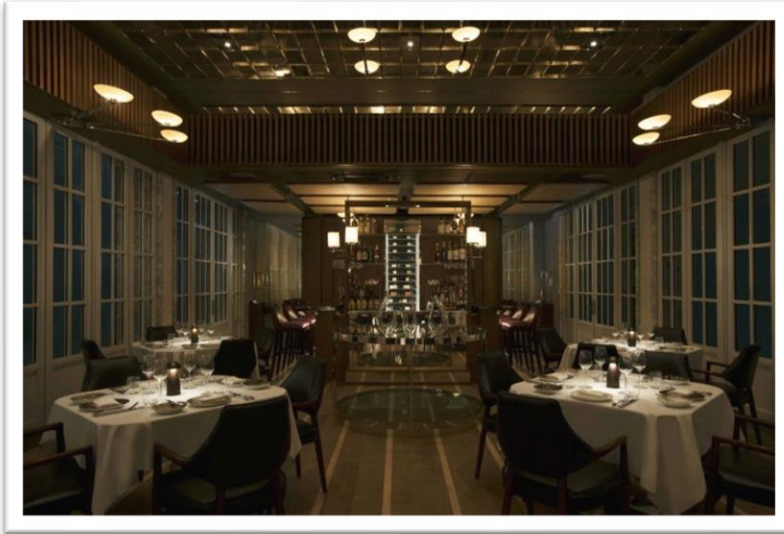
Email: spagoevents@marinabaysands.com



Spago by Wolfgang Puck

10 Bayfront Avenue, Level 57, Sands Skypark Tower 2,
018956

Spago Dining Room



Spago offers an imaginative and seasonal menu of Californian cuisine with global accents, in a sophisticated and inviting atmosphere.

Featuring a fine dining restaurant overlooking Marina Bay Sands' famous infinity pool, Spago boasts a spectacular view of the city skyline and garden.

Wedding Package

Customer-oriented Service Staff to Serve You and Your Guests

Welcome Signage on an Easel Stand at the Dining Room Entrance

Customized Menu Cards and Individual Place Cards

Basic Floral Centerpieces on Guest Tables (Lunch)

Simple White Candles on Guest Tables (Dinner)

Food and Beverage Gallery



Event Gallery



Pricing & Capacity

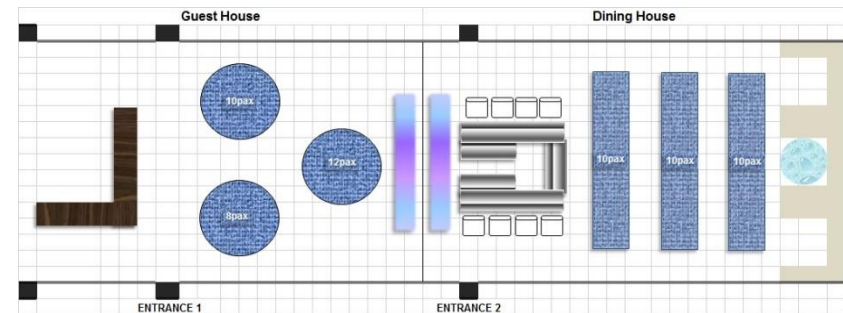
Accommodates (no. of pax)	Meal Period	Minimum Spending
20 - 60 seated	Lunch (12:00pm – 3:00pm)	S\$15,000+++
	Dinner (6:00pm – 9:00pm)	S\$28,000+++

+++ denotes the following: Prices are subject to prevailing Goods and

Services Tax, 10% service charge and 10% gratuity.

Minimum spends may vary depending on the chosen date, packages and guaranteed guest count.

Sample Floorplan



Any setup request might incur additional charges.

Event Information

Wedding Cakes

Our Pastry Chef offers made-to-order cakes. Please contact us at least 2 weeks prior to the event if you are interested in placing a cake order.

B.Y.O. Policy

Guests are not allowed to bring outside food and beverages within the restaurant, including wines and cakes.

Dietary Requirements

Please communicate any special dietary needs, dietary restrictions, or food allergies at least 7 working days prior to the event.

Floral Arrangements

May be arranged with Bay Floral, Marina Bay Sands' floral provider. Charges are separate and not considered towards the minimum spend.

Phone: +65 6688 8832

Email: bayfloral@marinabaysands.com

AV Requirements

Spago can provide a Microphone with Portable Speaker free of charge. For TV Screen setup, this may be arranged with Marina Bay Sands' AV Team. Charges are separate and not considered towards the minimum spend.

Event Gallery



Banquet Lunch Menu, Premium Selections

Amuse Bouche

(Please pre-select one option)

Big Eye Tuna Tartare Cones, Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago

Mochi Bun, Comtè Cheese

Chicken 'Laksa' Spring Roll Dry Fried Rice Noodles, Calamansi, Chili Padi, Laksa Leaf, Coriander

First Course

(Please pre-select one option)

Spicy Scallop Roll, Tempura, Asparagus

Octopus Roll, Cucumber, Bonito, Sweet Soy

Crispy Shrimp Tempura Roll, Chili Aioli, Avocado

Vegetarian Roll, Avocado Cucumber, Kampyo (V)

Burrata with Roasted Beets, Crispy San Daniele Prosciutto, Sicilian Pistachios

Warm Eggplant Salad, Eggplant Caviar, Goat Cheese, Pine Nuts, Falafel, Sesame, Pomegranate

Market Apple Salad, Fuji Apples, Endive, Frisee, Candied Nuts, Blue Cheese, Dates, Black Olive Oil (V)

Hokkaido Scallop Sashimi, Tosa Soy, Myoga, Young Shiso, Kinome, Avocado Mousse

Hamachi "Ceviche" Soy, Yuzu, Ikura, Coriander, Kinome

Pasta Course

(Please pre-select one option)

Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan (V)

Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)

Garganelli with Tomatoes and Smoked Burrata, Uni Bottarga, Basil, Garlic, Parmesan

Seafood Tagliatelle, Clams, Calamari, Lobster, Garlic

Main Course

(Please pre-select two options)

Falafel Burger, Feta, Cucumber, Mint Harissa (V)

Grilled Angus Beef Burger, Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Marmalade, French Fries

Miso Broiled Ora King Salmon, Japanese Pickles, Hijiki Seaweed Rice, Ikura

Pan Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Puree

Honey Miso Broiled Black Cod, Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

Unagi Don, Foie Gras, Hijiki Rice, Wasabi, Pickled Ginger, Chives

Roasted Brisbane Valley Quail, Brioche Stuffing, Roasted Jerusalem Artichokes, Pears, Fennel, Pistachio-Orange Gremolata

Grilled Iberico Pork Loin, Carrot-Ginger Puree, Young Onions, Caramelized Black and Golden Garlic

Grilled Iberico Pork Chop, Farro Risotto, Mushroom, Fuji Apples, Celery Root, Whole Grain Mustard, Rosemary

USDA Prime New York Sirloin 250g, Potato – Fontina Gratin, Smoky Shallot, Beef Jus

Dessert

(Please pre-select one option)

Salted Caramel Soufflé, Farmer's Market Fuji Apple Sorbet (V)

Family Style Traditional Kaiserschmarren, Warm Strawberries, Strawberry Ice Cream (V)

Tarte Au Chocolat, Chocolate Frangelico Ice Cream, Gianduja Cremeux, Cacao Tuile

Carrot, Cream Cheese Gelato, Carrot Walnut Cake, Mascarpone Mousse

Price Information

**\$280 for 5 Courses (with Amuse Bouche) –Available
ONLY for groups starting 20 – 39 pax**

**\$240 for 4 Courses (No Amuse Bouche) – Available
ONLY for groups starting 40 pax and above**

Prices are subject to prevailing Goods and Services Tax, 10%
service charge and 10% gratuity.

Menu is subject to seasonal changes and market availability.

Banquet Dinner Menu, Premium Selections

Amuse Bouche

(Please pre-select one option)

- Big Eye Tuna Tartare Cones, Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago Mochi Bun, Comtè Cheese
- Chicken 'Laksa' Spring Roll Dry Fried Rice Noodles, Calamansi, Chili Padi, Laksa Leaf, Coriander Hamachi Tartare on Tapioca Crisp, Chili Aioli, Lime, Nori
- Grilled Prime Beef "Sliders", Aged White Cheddar, Red Onion, Chili Aili,

Starters

(Please pre-select one option)

- Burrata with Roasted Beets, Crispy San Daniele Prosciutto, Sicilian Pistachios
- Warm Eggplant Salad, Eggplant Caviar, Goat Cheese, Pine Nuts, Falafel, Sesame, Pomegranate (V)
- Market Apple Salad, Fuji Apples, Endive, Frisee, Candied Nuts, Blue Cheese, Dates, Black Olive Oil (V)
- Hokkaido Scallop Sashimi, Tosa Soy, Myoga, Young Shiso, Kinome, Avocado Mousse
- Hamachi "Ceviche" Soy, Yuzu, Ikura, Coriander, Kinome
- Charcoal Grilled Octopus, Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori

Pasta Course

(Please pre-select two options)

- Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan (V)
- Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)
- Garganelli with Tomatoes and Smoked Burrata, Uni Bottarga, Basil, Garlic, Parmesan
- Seafood Tagliatelle, Clams, Calamari, Lobster, Garlic

Main Course

(Please pre-select two options)

- Pan Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Puree
- Honey Miso Broiled Black Cod, Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame
- Japanese Sea Bream "Laksa", Laksa Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi
- Unagi Don, Foie Gras, Hijiki Rice, Wasabi, Pickled Ginger, Chives
- Roasted Brisbane Valley Quail, Brioche Stuffing, Roasted Jerusalem Artichokes, Pears, Fennel, Pistachio-Orange Gremolata
- Grilled Iberico Pork Chop, Farro Risotto, Mushroom, Fuji Apples, Celery Root, Whole Grain Mustard, Rosemary
- USDA Prime New York Sirloin 250g, Potato – Fontina Gratin, Smoky Shallot, Beef Jus

Dessert

(Please pre-select one option)

- Salted Caramel Soufflé, Farmer's Market Fuji Apple Sorbet (V)
- Tarte Au Chocolat, Chocolate Frangelico Ice Cream, Gianduja Cremeux, Cacao Tuile
- Carrot, Cream Cheese Gelato, Carrot Walnut Cake, Mascarpone Mousse
- Traditional Kaiserschmarrn, Warm Strawberries, Strawberry Ice Cream (Family Style)

Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity.

Price Information

\$400 for 5 Courses (with Amuse Bouche) –Available ONLY for groups starting 20 – 39 pax

\$355 for 4 Courses (No Amuse Bouche) – Available ONLY for groups starting 40 pax and above

Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity.

Menu is subject to seasonal changes and market availability.

Spago Lounge



Incorporating natural elements to its décor, the bar & lounge by the infinity pool is an elegant garden landscape, where a panoramic view of the city serves as an exquisite backdrop to your wedding event.

Wedding Package

- Customer-oriented Service Staff to Serve You and Your Guests
- Welcome Signage on an Easel Stand at the Lounge Entrance
- Customized Menu Cards
- Food Tags with Allergies List

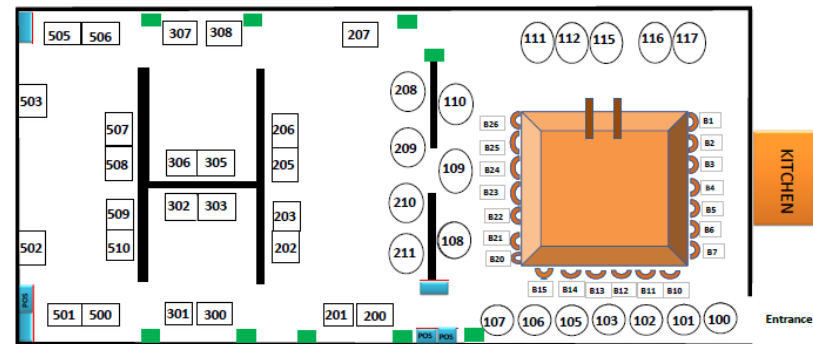
Pricing & Capacity

Accommodates (no. of pax)	Meal Period	Minimum Spending	Notes
100 - 180 seated (Mix of seated & standing)	Lunch (12pm-2:30pm)	S\$28,000+++	Canapé Reception
	Dinner (6pm-10pm)	S\$55,000+++	Canapé Reception or Dinner Buffet(180pax)

+++ denotes the following: Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity.

Minimum spends may vary depending on the chosen date, packages and guaranteed guest count.

Sample Floorplan



Any setup request might incur additional charges.

Evening Cocktail Reception Menu

Menu available 6:00pm-10:00pm on Sundays-Thursdays and 6:00pm-11:00pm on Fridays-Saturdays

Tray Passed Hors d'oeuvres (Please pre-select four)

"Falafel Macaroons", Harissa Aioli, Tzatziki (V) (G)
Vegetable Samosa, Tamarind Chutney (V)
Mochi Bun(V)
Crispy Cauliflower (V) (G) (Choice of Dip: Saffron Aioli, Mojo Verde or Romesco)

Tempura Shrimp, Wasabi Cream
Spicy Tuna Tartare Cones, Big Eye Tuna, Chili Aioli, Scallions
Apple Wood Smoked Salmon, Lemon-Herb Blinis, Dill, Chives, Red Onion
Hamachi Tiradito "Spoons", Jackfruit "Leche de Tigre", Black Sesame (G - No Black Sesame)
Red Snapper "Ceviche Spoons", Chili, Lime, Rice Crackers

Chicken "Laksa" Spring Roll, Calamansi, Chili Padi, Laksa Leaf
Japanese Fried Chicken "Karaage", Kewpie Togarashi Aioli

Grilled Prime Beef "Sliders", Aged White Cheddar, Red Onion, Chili Aioli
Spicy Tuna Sushi Rolls
Octopus Roll, Cucumber, Bonito, Sweet Soy
Vegetarian Roll, Avocado Cucumber, Kampyo (V)

Tray Passed Desserts (Please pre-select two)

Selection of Seasonal Sweets (To be passed at the last 30 minutes of the event)

Yogurt Panna Cotta with Mixed Berries Compote (V) (G)
Caramel Hazelnut Tart, Pate Sucre, Gianduja Ganache, Chocolate Feuilletine, Caramelized Hazelnut (V)
Orange Kulfi Pops, Tahitian Vanilla Kulfi, Marinated Orange, Caramelized Almonds (V) (G)
Blueberry-Cream Cheese Tart, Pate Sucre, Cream Cheese Frosting, Blueberry Compote (V)
Brownies with Chocolate Ganache (V)
Lemon Vanilla Cupcake, Lemon Buttercream (V)
Red Velvet Cupcake, Cream Cheese Frosting (V)
Blondies (V)

(V) Vegetarian
(G) Gluten Free

Price Information

2 hours – \$110 per person (Dessert to be passed for the last 30 minutes)

3 hours– \$168 per person Dessert to be passed for the last 1 hour)

4 hours– \$208 per person Dessert to be passed for the last 1 hour)

Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity.

Menu is subject to seasonal changes and market availability.

Afternoon Cocktail Reception Menu

Menu available 2:00pm to 5:00pm daily

Tray Passed Hors d'oeuvres (Please pre-select four)

"Falafel Macaroons", Harissa Aioli, Tzatziki (V) (G)
Mochi Bun(V)

Spicy Tuna Tartare Cones, Big Eye Tuna, Chili Aioli, Scallions
Red Snapper "Ceviche Spoons", Chili, Lime, Rice Crackers
Chicken "Laksa" Spring Roll, Calamansi, Chili Padi, Laksa Leaf
Japanese Fried Chicken "Karaage", Kewpie Togarashi Aioli
Grilled Prime Beef "Sliders", Aged White Cheddar, Red Onion, Chili Aioli
Spicy Tuna Rolls

Octopus Roll, Cucumber, Bonito, Sweet Soy
Vegetarian Roll, Avocado Cucumber, Kampyo
(V)

Tray Passed Desserts (Please pre-select two)

Selection of Seasonal Sweets (Included in the menu price)

Yogurt Panna Cotta with Mixed Berries Compote (V) (G)
Orange Kulfi Pops, Tahitian Vanilla Kulfi, Marinated Orange, Caramelized Almonds (V) (G)
Blueberry-Cream Cheese Tart, Pate Sucre, Cream Cheese Frosting, Blueberry Compote (V)
Lemon Vanilla Cupcakes (V)

(V) Vegetarian
(G) Gluten Free

Price Information

2 hours – \$95 per person (Dessert to be passed for the last 30 minutes)

3 hours– \$145 per person Dessert to be passed for the last 1 hour)

4 hours– \$180 per person Dessert to be passed for the last 1 hour)

Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity.

Menu is subject to seasonal changes and market availability.



Banquet Free Flow Beverage Packages

Silver Package

Beer:
Asahi Dry

Wines:
Prosecco, Botter, Brut – Veneto, Italy NV
Grenache Blanc/Marsanne/Viognier
Paul Jaboulet Aîné - Côtes-du-Rhône, France 2019

Non-Al:
Coke, Diet Coke, Sprite, Tonic Water, Soda Water,
Chilled Juices - Orange Juice, Cranberry Juice, Pineapple Juice
2 Hour: S\$98+++ per person
3 Hour: S\$145+++ per person
4 Hour: S\$200+++ per person

Gold Package

Beer:
Asahi Dry

Wines:
Champagne, Lanson – “Black Label”, France NV
Sauvignon Blanc, Alain Cailbourdin – Boisfleury, Pouilly-Fumé, Loire Valley,
France 2019
Cabernet Sauvignon, Double Canyon – Horse Heaven Hills, Washington
State, USA 2020

Spirits:
Grey Goose, Tanqueray No. 10, Woodford Reserve, Jameson, Glenlivet 12,
Johnnie Walker Black, Bacardi White, Don Julio Blanco, Courvoisier VS

Non-Al:
Coke, Diet Coke, Sprite, Tonic Water, Soda Water,
Chilled Juices - Orange Juice, Cranberry Juice, Pineapple Juice

2 Hour: S\$155+++ per person
3 Hour: S\$215+++ per person
4 Hour: S\$270+++ per person

Platinum Package

Beer:
Asahi Dry

Wines:
Champagne, Henri Giraud – Blanc de Craie, Grand Cru NV
Chardonnay, Joseph Pascal – Puligny Montrachet, France 2019
Stag's Leap Wine Cellars – Cabernet Sauvignon/Merlot, Hands of Time, Napa Valley, USA 2018

Spirits:
Grey Goose, Tanqueray No. 10, Woodford Reserve, Jameson, Glenlivet 12,
Johnnie Walker Black, Bacardi White, Don Julio Blanco, Courvoisier VS

Non-Al:
Coke, Diet Coke, Sprite, Tonic Water, Soda Water,
Chilled Juices - Orange Juice, Cranberry Juice, Pineapple Juice

Non- Alcoholic Package

Coke, Diet Coke, Sprite, Tonic Water, Soda Water,
Chilled Juices - Orange Juice, Cranberry Juice, Pineapple Juice

2 Hour: S\$28+++ per person
3 Hour: S\$40+++ per person
4 Hour: S\$52+++ per person

Add \$12 free flow of sparkling or still water