



GROUP DINING

Marina Bay Sands®, Hotel Lobby Tower 1

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RISE@MarinaBaySands.com





Nestled in the hotel lobby of Marina Bay Sands, RISE® Restaurant flaunts lush greenery complemented by pastel hues and plenty of sunlight throughout the day. As night falls, warm and soft lights create a cosy and welcoming ambience under the canopy of giant indoor trees. Day or night, RISE is perfect for team bonding sessions, celebratory parties, product launches and more.

Expect mouthwatering smorgasbords of international cuisines that feature sustainable ingredients sourced from responsible local and regional farmers. From local delights to authentic global cuisines, there's definitely something to satisfy every palate.



ACCOMMODATES	MEAL PERIOD
Main Dining Area: Up to 400 guests	Breakfast: 6:30am – 11am
	Lunch: 12pm – 2:30pm
Semi-private Area: Up to 80 guests	Dinner: 6pm – 10:30pm

SATISFY EVERY PALATE

Seafood on Ice

Take your pick from freshly shucked oysters, succulent crab legs, sweet shrimp, and assorted sashimi and shellfish.

Live Stations

Watch chefs in action at eight open kitchens, and live stations serving premium roasts, juicy grilled meats, pastas and much more.

International Cuisine

Explore a world of flavours, from European and American classics to authentic Asian delicacies and everything in between. Be sure to try the signature dishes such as *Barramundi Baked in Salt Crust*, *Singapore Chilli Crab* and *Home-smoked BBQ Beef Brisket*.

Dessert Bar

End on a sweet note with indulgent and luscious treats such as warm bread and butter pudding, house-made ice creams and sorbets, local desserts and a rich chocolate fondue tower with fresh fruits, marshmallows and cookies.

FEAST AT EASE

Garden to Table

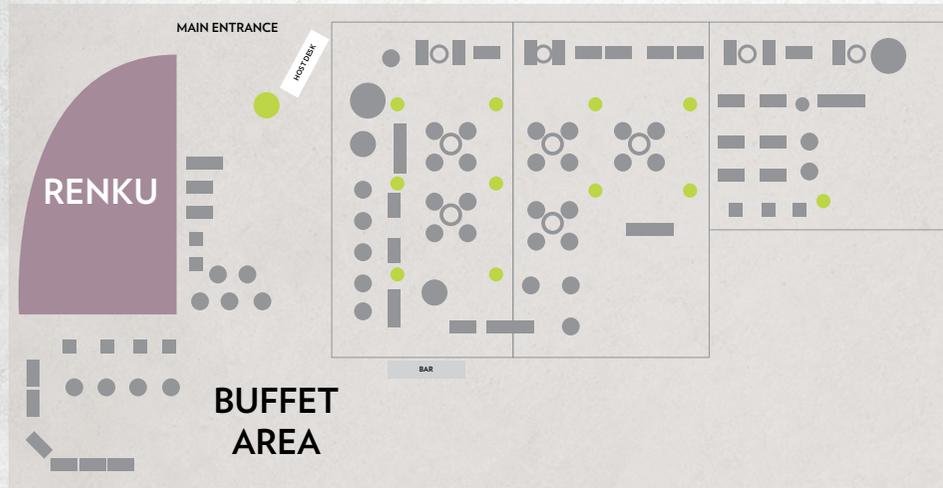
Over 70 edible plants are grown and nurtured in the RISE Herb Garden. Every day, around 800g to 1.2kg of herbs, such as sorrel and lemon balm, are harvested as ingredients.

Responsible Seafood

Did you know that our signature *Barramundi Baked in Salt Crust* uses fresh barramundis that were farmed in the ocean just 16km away from RISE?

Marina Bay Sands partners with the World Wide Fund for Nature (WWF) to directly support seven fishery projects in Southeast Asia on their transition to sustainable practices and certification. The integrated resort is committed to ensure at least 50% of all its seafood is certified sustainable.

FLOORPLAN



SEVEN SPECIAL THEMED NIGHTS

Mondays – Japanese Night

Delight in the rich umami goodness of traditional Japanese cuisine over classic dishes such as grilled yakitori and slow-cooked miso salmon.

Tuesdays – Sustainable Seafood Night

Indulge in some of the finest selections of sustainable seafood, carefully and consciously sourced from the region. Think freshly shucked oysters, succulent crabs, juicy prawns, mussels, scallops, and more.

Wednesdays – Southeast Asian Night

Discover the rich and eclectic flavours of Southeast Asia, and fall in love with authentic regional cuisines, characterised by a generous mix of herbs and spices that are unique to this tropical part of the world.

Thursdays – Barbecue Night

Savour the smoky flavours of juicy fine meats grilled to tender perfection over an open fire. From well-marbled beef to succulent prawns, this is every meat lover's dream come true.

Fridays – Crabs Galore

Sink your teeth into a glorious spread of sweet and succulent crabs, meticulously prepared using a variety of cooking techniques for the ultimate indulgence.

Saturdays – Singaporean Favourites

Dive into a melting pot of rich flavours that make this island a foodie's paradise. Feast on authentic Singaporean cuisine and eat as the locals do.

Sundays – Peranakan Night

Explore tangy, aromatic and spicy flavours of Peranakan cuisine, marked by a harmonious union of Chinese ingredients with fragrant spices and cooking techniques used by indigenous Malays.

BEVERAGE PACKAGE

Free-flow of house wines and beer

(Santa Helena Chardonnay, Santa Helena Cabernet Sauvignon and Renku Lager)

First 2 hours: \$38** per person

Every subsequent hour: \$10** per person





EVENT INFORMATION

B.Y.O. Policy

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

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.

Dietary Requirements

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

AV Requirements

RISE is able to 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.

RESTAURANT INFORMATION

Cuisine

International Buffet

Operating Hours

Breakfast: 6:30am – 11am | Lunch: 12pm – 2:30pm
Dinner: 6pm – 10:30pm | All-day à la carte dining: 11am – 10:30pm

Dress Code

Smart Casual

For more details on hosting your event at RISE, please call **6688 5525** or email **RISE@MarinaBaySands.com**