



BLISSFUL MATRIMONY

WEDDING PACKAGE (101 - 150 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 availability¹
- Free-flow carbonated drinks and Chinese tea throughout your event
- One barrel of Tiger Beer (30L)
- 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
- Waiver on corkage for hard liquor, wines and champagne (Duty Paid, 750ml)

Hotel

- 1-night stay at a Sands Premier Room with breakfast for two
- 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

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 GUEST²

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 GUEST²

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's 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