



# LOVE ALWAYS

Wedding Packages 2026/27



# FOREVER BEGINS HERE

At Amara Singapore, every love story deserves a breathtakingly beautiful beginning. Smack in the heart of the city, our elegant venue is ideally set for the perfect wedding you have in mind.

Imagine saying, "I do," surrounded by stunning décor, with every detail reflecting your unique style. Our dedicated team brings your dream to life to make your day magical,

Come celebrate your love at Amara Singapore, where forever truly starts.



Photo is for illustration purpose only.



# GRAND BALLROOM

Step into the epitome of elegance at our pillarless Grand Ballroom, offering unobstructed views and seamless experience for up to 400 guests. Picture a grand entrance as you walk down the 38-meter-long aisle, setting the stage for unforgettable lifetime moments.

Elevate your experience with our contemporary and sleek LED Wall, a dynamic canvas to share your love story and special memories.





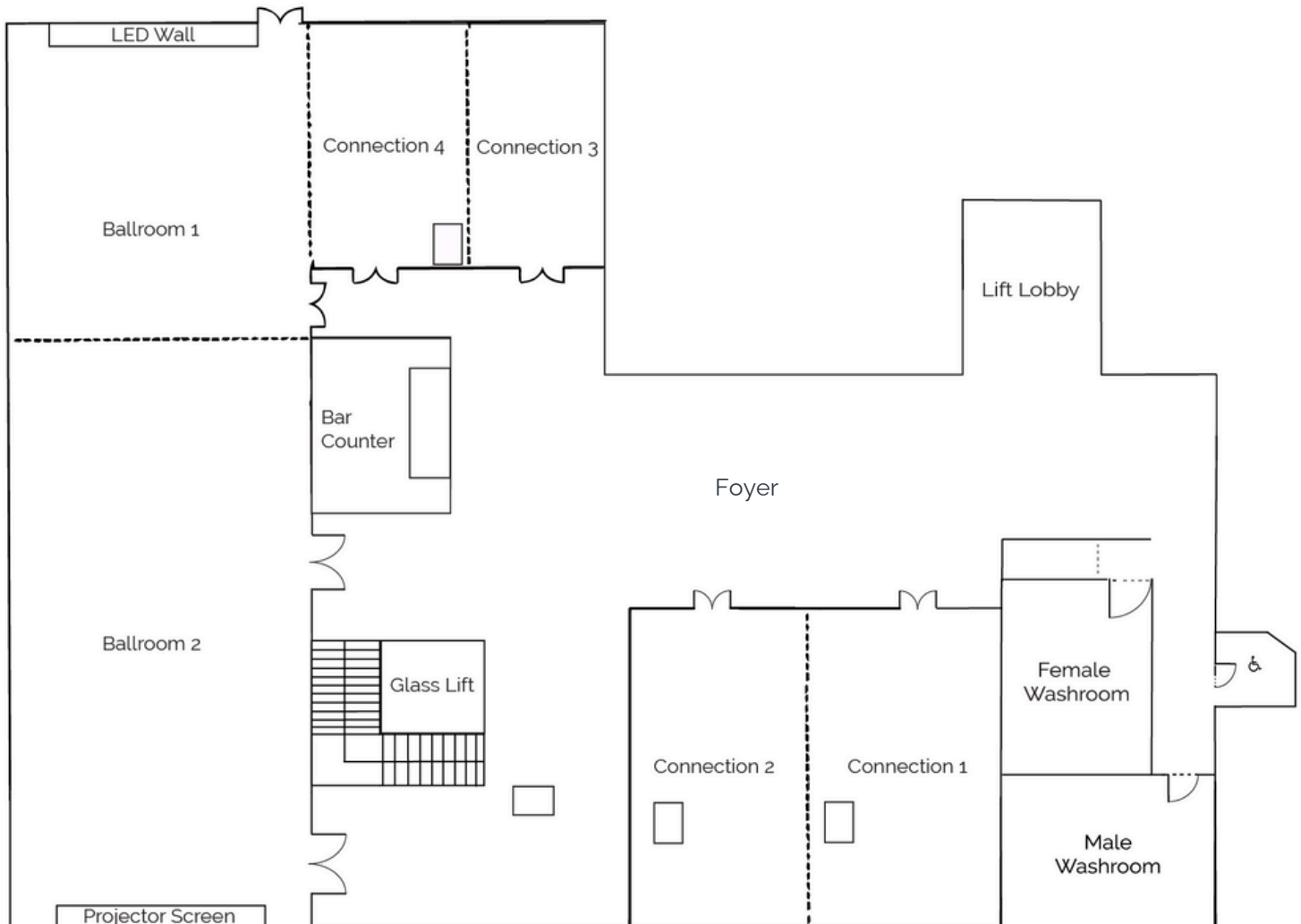
# BALLROOM FOYER

The Ballroom Foyer welcomes guests with a sophisticated space for seamless transitions and mingling. Experience the allure of an open bar, where drinks are crafted before your eyes. Revel in comfort on plush sofas and chairs, creating an atmosphere of relaxation and connection.

A curated space where every detail is designed to ensure your event is not only grand, but also inviting.



# BALLROOM FLOOR PLAN



Height of our Ballroom: 3.6 meters  
Length of our Ballroom: 38 meters  
Stage: 6 meters x 2.4 meters  
LED Wall: 8.96 meters x 2.4 meters



Scan this QR code to  
view the Virtual Tour  
of our Ballroom

# BLISSFUL, ALWAYS

AMARA SINGAPORE

## Weekend Wedding Package

Saturday, Sunday, Eve of Public Holiday, Public Holiday

7-course Chinese Menu | S\$1,988++ per table of 10 persons

8-course Chinese Menu | S\$2,088++ per table of 10 persons

### FOR THE WEDDING CELEBRATION

- Minimum 20 tables for your celebration in our pillarless Ballroom
- Sumptuous 7-course or 8-course Chinese Wedding Menu
- Free-flow soft drinks and Chinese tea for Chinese menu
- Specially designed wedding cake model for cake cutting ceremony
- Exquisite 5-tier champagne fountain
- One complimentary bottle of champagne for the toasting ceremony
- One VIP car park lot at the hotel entrance for the bridal car
- Car park coupons for 25% of confirmed attendance
- Complimentary usage of basic in-room sound system and LED Wall
- Complimentary food tasting for 10 persons \*applicable for Monday to Thursday, excluding Eve of Public Holiday and Public Holiday

### ON YOUR WEDDING NIGHT

- One Day-use room for wedding entourage (10am to 3pm or 3pm to 8pm)
- One-night stay in Bridal Deluxe Suite with access to The Club on Level 17 with breakfast for two persons

### CREATE-YOUR-OWN "I DO"

#### WITH FIVE (5) BESPOKE INCLUSIONS OF YOUR CHOICE

- One bottle of house wine for every confirmed table of 10 persons
- Two barrels of 20-litre beer (*approx. 60 glasses per barrel*)
- Corkage waiver for all wines & hard liquor brought-in, sealed and duty paid
- Choice of specially curated wedding floral decoration theme for reception, aisle stage, VIP and guest tables
- Wedding stationeries (Wedding Favors, Invitation Cards, Guestbook, Token Box)
- 5 platters of canapes (chef's choice) during cocktail reception
- \$100 nett room service credit to be utilized during your wedding stay

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# BLISSFUL, ALWAYS

AMARA SINGAPORE

7-course Chinese Menu | S\$1,988++ per table of 10 persons

## Amara Signature Combination Platter | Selection of five (5) items:

龙凤呈祥千家喜 | (五彩拼盆) 任选五款

- Suckling Pig Slices 脆皮乳猪
- Prawn with Mango Salad 沙拉芒果虾
- Smoked Duck Breast 烟鸭片
- Ngoh Hiang Chicken Roll 五香鸡卷
- Octopus Tako 日本八爪鱼
- Omelette with Fish Maw 桂花鱼鳔
- Crispy Battered Fish 酥炸比目鱼
- "Thai Style" Baby Abalone 泰式鲍鱼

## Soup | 百年富貴享榮華 | Selection of one (1) dish:

- Double-Boiled Chicken Consommé with Top Shell and Bamboo Pith 螺头竹笙炖鸡汤
- Double Boiled Seafood Treasure Soup served in Mini Golden Pumpkin 海宝金盅

## Fish | 鱼跃龙门水春风 | Selection of one (1) type of fish:

- Dragon Garoupa 龙虎斑
- Red Snapper 红鳃鱼

Preferred cooking method:

- Steamed with Olive Preserved Vegetable 榄菜蒸
- Steamed with "Pu Ning" Bean Sauce 蒲宁豆酱蒸
- Traditional Steamed Mushroom and Black Fungus 家乡蒸
- Steamed in Superior Soy Sauce 豉油皇蒸

## Poultry | 喜鹊连连报佳音 | Selection of one (1) dish:

- Braised Duck with Bamboo Shoot, Cordyceps Flower and Preserved Vegetable 虫草花双冬扒鸭
- Stewed Chicken with Chestnuts and Herbs 栗子富贵鸡

## Vegetables | 富貴榮華萬萬年 | Selection of one (1) dish:

- Braised Abalone, Sea Cucumber and Seasonal Vegetables Golden Sauce 黄焖鮑魚海参
- Braised Sea Cucumber and "Dou Gen" with Crabmeat Sauce 红梅蟹肉豆根海参

## Noodle, Rice | 喜燭紅虹透天長 | Selection of one (1) dish:

- Wok Udon Noodle with Roasted Duck Shredded and Preserved 'Xue Cai' 雪菜火鴨絲炆炒乌冬
- Braised Ramen and Shrimp, Chicken Shredded, Shimeiji Mushroom with Crabmeat Sauce 红图蟹肉鸡丝拉面

## Dessert | 百年好合禧新婚 | Selection of one (1) dessert:

- Chilled Double Boiled Hasma in Red Date tea and Lotus Seed 冷红莲雪蛤
- Chilled Mango Sago with Pomelo 杨枝甘露

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# BLISSFUL, ALWAYS

AMARA SINGAPORE

8-course Chinese Menu | S\$2,088++ per table of 10 persons

## Amara Signature Combination Platter | Selection of five (5) items:

龙凤呈祥千家喜 | (五彩拼盆) 任选五款

- Suckling Pig Slices 脆皮乳猪
- Prawn with Mango Salad 沙拉芒果虾
- Smoked Duck Breast 烟鸭片
- Ngoh Hiang Chicken Roll 五香鸡卷
- Octopus Tako 日本八爪鱼
- Omelette with Fish Maw 桂花鱼鳔
- Crispy Battered Fish 酥炸比目鱼
- "Thai Style" Baby Abalone 泰式鲍鱼

## Soup | 百年富貴享荣华 | Selection of one (1) dish:

- Double-Boiled Chicken Consommé with Top Shell and Bamboo Pith 螺头竹笙炖鸡汤
- Double Boiled Seafood Treasure Soup served in Mini Golden Pumpkin 海宝金盅

## Fish | 鱼跃龙门水春风 | Selection of one (1) type of fish:

- Red Garoupa 红斑
- Marble Goby 笋壳

Preferred cooking method:

- Steamed with Olive Preserved Vegetable 榄菜蒸
- Steamed with "Pu Ning" Bean Sauce 蒲宁豆酱蒸
- Traditional Steamed Mushroom and Black Fungus 家乡蒸
- Steamed in Superior Soy Sauce 豉油皇蒸

## Seafood | 碧波游龙情意长 | Selection of one (1) dish:

- Stir-Fried Australia Scallop, Prawn and Asparagus with Truffle Sauce 松露酱澳洲帶子虾球
- Sautéed X.O. Sauce Scallop and Crispy Prawn with Mayo Sauce X.O. 带子拼西汁虾球拼麻辣鲍鱼杏皇菇

## Poultry | 喜鹊连连报佳音 | Selection of one (1) dish:

- Braised Duck with Bamboo Shoot, Cordyceps Flower and Preserved Vegetable 虫草花双冬扒鸭
- Stewed Chicken with Chestnuts and Herbs 栗子富贵鸡

## Vegetables | 富貴榮華萬萬年 | Selection of one (1) dish:

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