SHANGRI-LA
SINGAPORE

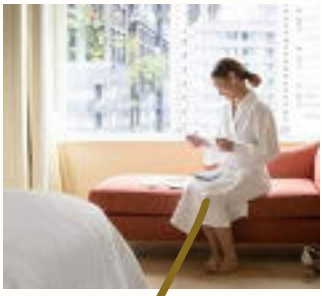


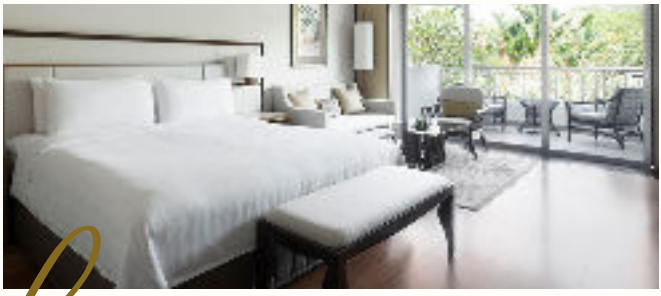
Perfect Celebrations

AT SHANGRI-LA SINGAPORE









Lavish Accommodations

Deluxe Room,
Garden Wing

Learn More

Relax and rejuvenate in our range of bridal suites, beautifully adorned to suit every style preference.
Discover zen-inspired interiors in the Tower Wing, find serenity amongst the greenery in the Garden Wing, or delight in quintessential luxury at The Valley Wing.



Event Venues

The Dutch Pavilion

This enchanted venue comes with a tropical outdoor terrace and a grand walkway leading up to the pavilion.

Bring your dream wedding to life and say "I Do" in colonial splendor at The Dutch Pavilion.

Virtual Tour





Banyan Deck

Celebrate your love surrounded by nature at the Banyan Deck, nestled within our lush, tropical gardens.

The perfect venue for sophisticated outdoor solemnisations with our expansive gardens as your backdrop.

Virtual Tour



Your Sanctuary

LUSH OPEN GARDENS FOR
THE PERFECT BACKDROP

The Orchid

The perfect backdrop awaits amongst our 15 acres of lush gardens. Step away from the hustle and bustle, and embrace one another amongst the peacefulness of nature.





Pledge your vows amongst more than 25 varieties of Orchids - a symbolism of love, beauty and strength. A breath of nature and gentle breeze to serenade your union.


Pure Culinary Bliss
CURATED RANGE OF GOURMET TREATS



Stewed Kurobuta Pork Belly
with Chinese Rose Wine
and Kataifi Seafood Roll

Our culinary team brings
together accomplished chefs, each with
decades of international culinary experience
to provide an exceptional wedding experience
for you and your guests.

Express your signature taste and style with the
expertise of our chefs.

Private Collection

LUNCH & DINNER

Inclusions:

- Complimentary use of our exclusive The Dutch Pavilion
- A sumptuous range of menus specially prepared by our Shangri-La culinary team
- Free-flow aerated soft drinks, mixers, and Chinese tea
- Dinner weddings are entitled to a bottle of house wine for every ten paying guests
- A bottle of champagne for the elegant champagne tower
- A model wedding cake for cake cutting ceremony
  (Additional 500g genuine wedding cake given to the newlyweds after wedding)
- Choice of a wedding favour from a selection of items
- Fresh floral decorations for the venue
- Specially designed invitations with one-colour printed inserts for seventy percent of the guaranteed attendance
- An attractively wedding guest book and ang bao box
- Complimentary car passes for thirty percent of the guaranteed attendance
- A night's stay in the Deluxe Room, Garden Wing for lunch weddings, and two nights' stay for dinner weddings, with breakfast for two

Dutch Pavilion

Private Collection

CHINESE SET LUNCH
(INDIVIDUALLY PLATED)

香格里拉五拼盘
（龙虾沙律，烧腩肉，香煎鹅肝，金钱袋，五香卷）
Shangri-La's Appetiser
(Lobster Salad, Roasted Pork Belly, Pan-fried Foie Gras,
Deep-fried Pomegranate Seafood, Home-made Ngoh Hiang)

原炖菜胆鲍鱼海参汤
Double-boiled Superior Soup
with Baby Abalone, Sea Cucumber and Tian-jin Cabbage

味增焗鳕鱼
Oven-baked Cod Fillet with Japanese Miso Sauce

红烧8头鲍鱼玉环明珠
Braised 8-head Abalone
with Shrimp Pearl and Seasonal Vegetables

蒜茸黑胡椒焗黑猪柳
Kurobuta Pork with Black Pepper Corn

松菇樱花小拉面
Truffle-infused Somen with Shimeji Mushrooms
topped with Sakura Shrimps

鲜什果芦荟柚子冻
Chilled Yuzu Jelly topped with Aloe Vera and Assorted Fruits

S$218.80 per guest

Minimum attendance of 60 guests

Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.

Dutch Pavilion

Private Collection

CHINESE SET DINNER
(INDIVIDUALLY PLATED)

香格里拉五拼盘
（燕窝鱼籽挞，香煎鹅肝，乳猪件，龙虾沙律，松露片荔蓉带子）
Shangri-La's Appetiser
(Bird Nest Tart with Black Caviar, Pan-seared Foie Gras, Suckling Pig, Lobster Salad, Deep-fried Yam with Scallop and Truffle Paste)

原炖燕窝海螺干贝汤
Double-boiled Superior Soup
with Bird Nest, Sea Whelk, Conpoy and Yun Nan Ham

蚝皇6头鲍鱼海参花菇青菜
Braised 6-head Abalone
with Sea Cucumber, Flower Mushroom and Seasonal Vegetable

蒸星斑件配黄豆肉末酱
Steamed Star Garoupa Fillet with Minced Pork and Yellow Bean Paste

玫瑰酒香焗黑豚肉配龙须卷
Stewed Kurobuta Pork with Chinese Rose Wine
accompanied with Kataifi Seafood Roll

蟹肉樱花虾烩伊面
Braised Ee Fu Noodle with Crab Meat topped with Sakura Shrimps

甜美蛋糕配杨枝甘露
Duo of Hazelnut Royaltine Cake and Mango Sago Pomelo

S$238.80 per guest

Minimum attendance of 60 guests

Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.

Dutch Pavilion