WEDDING PACKAGES

SANDS SKYPARK®, HOTEL TOWER 2, LEVEL 57
PHONE: +65 6688 9955
EMAIL: SPAGOEVENTS@MARINABAYSANDS.COM
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
• Customised menu cards and individual place cards
• Basic floral centrepieces on guest tables (Lunch)
• Simple white candles on guest tables (Dinner)

Pricing & Capacity

<table>
<thead>
<tr>
<th>Accommodates (no. of pax)</th>
<th>Meal Period</th>
<th>Minimum Spend</th>
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</thead>
<tbody>
<tr>
<td>20 – 60 seated (30 per section)</td>
<td>Lunch (12pm – 2:30pm)</td>
<td>S$5,000***</td>
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<tr>
<td></td>
<td>Dinner (6pm – 9pm)</td>
<td>S$16,000***</td>
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***Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity. Minimum spend may vary depending on the chosen date, packages and guaranteed guest count. Maximum capacity is subject to prevailing government regulations.

Sample Floorplan

Any setup request might incur additional charges.
BANQUET LUNCH MENU
Standard Selections
Pre-selected dishes are required one month in advance

**Starter**
(Please pre-select one option)

- Big Eye Tuna Tartare Cones, Chilli Aioli, Shaved Bonito, Scallions, Masago
- Chicken ‘Laksa’ Spring Roll, Dry Fried Rice Noodles, Calamansi, Chilli Padi, Laksa Leaf, Coriander
- Gratin of Royal Oysters, Sakey Miso, Yuzu Koshu, Salmon Peels, Avocado
- Pan-Seared Pork Dumplings, Spicy Black Vinegar, Garlic, Cilantro
- ‘Falafel Macaroon’, Tzatziki, Harissa Aioli (V)

**Pasta Course**
(Please pre-select one option)

- Hand-Made Agnolotti, Seasonal Filling, Mascarpone
- Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan
- Garganelli with Veal & Pork Bolognaise, Tomato, Fennel
- Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)

**Main Course**
(Please pre-select two options)

- Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée
- Steamed Red Snapper, Bok Choy, Lotus Root, Sweet Soy, Lemongrass Scented Jasmine Rice
- Pan-Roasted Organic Chicken, Yukon Gold Potato Purée, Mixed Mushrooms, Natural Chicken Jus with Thyme
- Grilled Angus Beef Burger, Gruyère and Aged Cheddar, Garlic Aioli, Smoky Onion-Jalapeño Marmalade, French Fries
- Maine Lobster Cobb, Avocado, Tomatoes, Blue Cheese, Haricot Vert, Applewood-Smoked Bacon, Egg White ‘Caviar’

**Dessert**
(Please pre-select one option)

- Family-Style Traditional Kaiserschmarren, Warm Strawberries, Strawberry Ice Cream (V)
- Family-Style Butterscotch Apple Crumble, Pecan Crumble, Brown Butter Pecan Ice Cream, Cranberry Sauce (V)
- Calamansi-Vanilla Vacherin, Vanilla Ice Cream, Calamansi Sherbet, Almond Crumble, Blueberries, Meringues (V)
- Gianduja ‘Pot de Crème’, Crème Fraîche, Chocolate Soil, Hazelnuts, Raspberry Lychee Sorbet (V)

**S$100 for 3 Courses (No Pasta)**
**S$125 for 4 Courses (With Pasta)**

**V** - Vegetarian

Menu is subject to seasonal changes and market availability. Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.

BANQUET LUNCH MENU
Premium Selections
Pre-selected dishes are required one month in advance

**Starter**
(Please pre-select one option)

- Big Eye Tuna Tartare Cones, Chilli Aioli, Shaved Bonito, Scallions, Masago
- Chicken ‘Laksa’ Spring Roll, Dry Fried Rice Noodles, Calamansi, Chilli Padi, Laksa Leaf, Coriander
- Gratin of Royal Oysters, Sakey Miso, Yuzu Koshu, Salmon Peels, Avocado
- Pan-Seared Pork Dumplings, Spicy Black Vinegar, Garlic, Cilantro
- ‘Falafel Macaroon’, Tzatziki, Harissa Aioli (V)

**Pasta Course**
(Please pre-select one option)

- Hand-Made Agnolotti, Seasonal Filling, Mascarpone
- Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan
- Garganelli with Veal & Pork Bolognaise, Tomato, Fennel
- Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)

**Main Course**
(Please pre-select two options)

- Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée
- Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée
- Steamed Red Snapper, Bok Choy, Lotus Root, Sweet Soy, Lemongrass Scented Jasmine Rice
- Honey Miso-Broiled Black Cod, Chilled Egg Noodles, Orange Chili Dressing, Black Sesame Vinagrette, Coriander ($20 Supplement)
- Pan-Roasted Organic Chicken, Yukon Gold Potato Purée, Mixed Mushrooms, Natural Chicken Jus with Thyme
- Grilled Angus Beef Burger, Gruyère and Aged Cheddar, Garlic Aioli, Smoky Onion-Jalapeño Marmalade, French Fries
- Grilled Beef & Pork Pete, Smoky Shallot Puree, Caramalised Pumpkin, Chestnuts, Young Onions, Horseradish
- Grilled Beef & Pork Chop, Pickled Cabbage, Caramalised Fuji Apples, Calery Root-Mustard Seed Puree, Crispy Pork Skin
- USDA Prime New York Sirloin Steak, Pea-Wee Potatoes, Smokey Shallot Puree, Red Wine Reduction ($40 Supplement)
- Maine Lobster Cobb, Avocado, Tomatoes, Blue Cheese, Haricot Vert, Applewood-Smoked Bacon, Egg White ‘Caviar’
- Chicken Cobb, Avocado, Tomatoes, Blue Cheese, Haricot Vert, Applewood-Smoked Bacon, Egg White ‘Caviar’

**Dessert**
(Please pre-select one option)

- Family-Style Traditional Kaiserschmarren, Warm Strawberries, Strawberry Ice Cream (V)
- Hand-Made Agnolotti, Seasonal Filling, Mascarpone
- Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan
- Garganelli with Veal & Pork Bolognaise, Tomato, Fennel
- Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)

**S$165 for 4 Courses (No Starter)**
**S$180 for 5 Courses (With Starter)**

**V** - Vegetarian

Menu is subject to seasonal changes and market availability. Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.
BANQUET DINNER MENU

Standard Selections

Tray-Passed Hors d’oeuvres
(Choose three, additional selection $12 per pax)
- Spicy Tuna Tartare Cones
- Salmon Toast
- Foie Gras-Espresso Mousse Tarts
- Roasted Bone Marrow Toast
- Falafel Macaroons (V)

Main Course
(Choose two options)
- Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée
- Pan-Roasted Red Snapper ‘Laksa’
- Curried Coconut Broth, Rice Noodles, Coriander, Thai Basil
- Honey Miso-Braised Black Cod, Chilled Egg Noodles, Orange Chili Dressing, Coriander
- USDA Prime New York Sirloin Steak, Peewee Potatoes, Smokey Shallot Purée, Bordelaise Sauce
- Pan-Roasted Organic Chicken, Potato Purée, Wild Field Mushrooms, Natural Chicken Jus
- Smoked Maple Leaf Farms Duck Breast, Seasonal Ingredients
- Bincho-Grilled Salmon Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame
- Bincho-Grilled Tofu Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame (V)

Dessert
(Choose one option)
- Salted Caramel Soufflé, Farmer’s Market Fuji Apple Sorbet (V)
- Gianduja Pot De Crème, Crème Fraiche, Hazelnuts, Vietnamese Coffee Ice Cream (V)
- ‘Peanut Butter & Chocolate’, Peanut Marshmallow, Raspberry, Chocolate Mousse (V)

Pasta Course
(Choose one to complement the experience, $15 per supplement)
- Hand-Cut Seasonal Agnolotti, Parmigiano Reggiano
- Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)
- Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan (V)
- Mushroom Risotto, Seasonal Ingredients (V)

$200++ for 3 Courses (No Pasta)
$215++ for 4 Courses (With Pasta)

(V) = Vegetarian

Menu is subject to seasonal changes and market availability. Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.

BANQUET DINNER MENU

Premium Selections

Tray-Passed Hors d’oeuvres
(Choose three, additional selection $12 per pax)
- Spicy Tuna Tartare Cones
- Salmon Toast
- Marble Potato Caviar
- Bacon en Croûte
- Wild Mushroom Risotto (V)
- Cacio e Pepe Risotto (V)
- Seasonal Soup
- Foie Gras-Espresso Mousse Tarts
- Foie Gras Pastrami
- Roasted Bone Marrow Toast
- Falafel Macaroons (V)

Main Course
(Choose two options)
- Salmon, Lobster-Crushed Potatoes, Sauce Américaine
- Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée
- Steamed Sea Bass, Bok Choy, Water Chestnut, Sweet Soy Sauce, Lemongrass-Scented Jasmine Rice
- Black Sea Bass, Little Neck & Bamboo Clams, Smoked Potato Purée, Garlic, Wild Oregano, Lemon
- Pan-Roasted Red Snapper ‘Laksa’, Curried Coconut Broth, Rice Noodles, Coriander, Thai Basil
- Honey Miso-Braised Black Cod, Chilled Egg Noodles, Orange Chili Dressing, Black Sesame Vinaigrette, Coriander
- Dutch Milk-Fed Veal Chop, Shallot Purée, Roasted Pumpkin, Chestnuts, Maitake Mushroom, Horseradish
- USDA Prime New York Sirloin Steak, Peewee Potatoes, Smokey Shallot Purée, Bordelaise Sauce
- Pan-Roasted Organic Chicken, Yukon Gold Potato Purée, Wild Field Mushrooms, Natural Chicken Jus with Thyme
- Smoked Maple Leaf Farms Duck Breast, Seasonal Ingredients
- Bincho-Grilled Tofu Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame (V)

Dessert
(Choose one option)
- Salted Caramel Soufflé, Farmer’s Market Fuji Apple Sorbet (V)
- Gianduja Pot De Crème, Crème Fraiche, Hazelnuts, Vietnamese Coffee Ice Cream (V)
- Calamansi-Vanilla Vacherin, Vanilla Ice Cream, Calamansi Sherbet, Blueberries, Meringues (V)
- Traditional Kaiserschmarrn, Warm Strawberries, Strawberry Ice Cream (Family Style) (V)

Pasta Course
(Choose two options)
- Hand-Cut Seasonal Agnolotti, Parmigiano Reggiano
- Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)
- Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan (V)
- Veal & Pork Bolognese, Tomato, Fennel
- Squid Ink Lobster Garganelli, Smoked Tomato Confit, Bottarga, Rocket, Parsley, Chili
- Lamb/Veal Ragout with Gnocchi, San Daniele Prosciutto, Parmesan, Parsley
- Frutti di Mare Risotto, Seasonal Ingredients

Menu is subject to seasonal changes and market availability. Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.
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
- Customised menu cards
- Food tags with allergies list

**Pricing & Capacity**

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<th>Accommodates (no. of pax)</th>
<th>Meal Period</th>
<th>Minimum Spend</th>
<th>Notes</th>
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<tbody>
<tr>
<td>100 – 250 seated (Mix of seated and standing)</td>
<td>Lunch (12pm – 2:30pm)</td>
<td>S$20,000***</td>
<td>Canapé Reception</td>
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<tr>
<td></td>
<td>Dinner (6pm – 9pm)</td>
<td>S$40,000***</td>
<td>Canapé Reception or Dinner Buffet (200 pax)</td>
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**Sample Floorplan**

Any setup request might incur additional charges. Spago reserves the right to delay the start of the event in the unforeseen circumstance of an extreme weather condition.
COCKTAIL
RECEPTION MENU

Tray-Passed Hors d’oeuvres
(please pre-select four)
Falafel Macaroons, Harissa Aioli, Tzatziki (V)
Vietnamese Vegetable Summer Rolls, Nam Pla (V, except Nam Pla dip)
Vegetable Samosa, Tamarind Chutney (V)
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
Foie Gras-Espresso Mousse Tarts, Coconut Pandan Jam, Dark Soy
Chicken ‘Laksa’ Spring Roll, Calamansi, Chili Padi, Laksa Leaf
Japanese Fried Chicken ‘Karage’, Kewpie Togarashi Aioli
Chinese Bao & Glazed Short Ribs, Hoisin Sauce, Pickled Red Chillies
Grilled Prime Beef ‘Sliders’, Aged White Cheddar, Red Onion, Chili Aioli
Pot Korn Sticker Dumplings, Black Vinegar, Soy Sauce

TRAY-PASS HORS D’OEUVRES
(Please pre-select two)

Yogurt Panna Cotta with Mixed Berries Compote (V)
Caramel Hazelnut Tart, Gianduja Ganache, Chocolate Feuilletine, Caramelsed Hazelnut (V)
Vanilla-Brioche Doughnuts, Gianduja Ganache, Caramelsed Hazelnuts (V)
Orange Kulfi Pops, Tahitian Vanilla Kulfi, Marinated Orange, Caramelsed Almonds (V)
Blueberry-Creme Cheese Tart, Pate Sucree, Cream Cheese Frosting, Blueberry Compote (V)
Brownies with Chocolate Ganache (V)
Red Velvet Cupcake, Cream Cheese Frosting (V)
Assortment of Cookies (V)
Blondies (V)

2 Hours: S$95***
(Desserts to be passed at the last 30 minutes of the event)
3 Hours: S$145***
(Desserts to be passed at the last 1 hour of the event)
4 Hours: S$180***
(Desserts to be passed at the last 1 hour of the event)

BANQUET CANAPÉS & DINNER BUFFET MENU

Tray-Passed Hors d’oeuvres
Apple Wood-Smoked Salmon Blinis, Lemon Herb Blinis, Dill, Chives, Red Onion
Chicken ‘Laksa’ Spring Roll, Calamansi, Chili Padi, Laksa Leaf
Vegetable Samosa, Tamarind Chutney (V)
Chickpea Falafel Macaroons, Labneh, Dill, Lemon, Red Harissa (V)

SUSHI STATION
California, Alaskan King Crab, Cucumber, Avocado
Spicy Tuna, Big Eye Tuna, Sriracha Aioli
Vegetable, Avocado, Cucumber, Asparagus (V)
Buffet Savory Station

COLD
Caesar Salad
Mixed Green Salad (V)

HOT
Roast Chicken with Wild Mushrooms & Natural Jus
Steamed Salmon with Wok-Tossed Vegetables & Steamed Rice
Vegetarian Pasta (V)
Brussels Sprouts (V)
Patatas Bravas (V)

BUFFET-STYLE DESSERTS
(please pre-select 5 desserts to be served at the last 1 hour of the event)
Greek Yoghurt Pana Cotta Spoons with Mixed Berries (V)
Brownies with Chocolate Ganache (V)
Chocolate Hazelnut Caramel Tart (V)
Lemon Meringue Tart (V)
Assorted Cupcakes (V)
Blondies (V)
Tiramisu (V)
Tray-Passed Kulfi Pops (V)

3 Hours: S$180***
(V) – Vegetarian

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BANQUET FREE-FLOW BEVERAGE PACKAGES

PLATINUM PACKAGE

Spirits
Ketel One, Grey Goose, Tanqueray No. 10, Bombay Sapphire, Bulleit Rye, Woodford Reserve, Jameson, Johnnie Walker Black, Glenlivit 12 YO, Bacardi White, Mt Gay XO, Martell VSOP, Don Julio Blanco, Don Julio Añejo

Beer
Asahi Dry

Wines
Lanson ‘Black Label’ Champagne, France
Domaine Seguinot-Bordet – Chablis, France
Grenache Blend, Domaine de la Mirandole, Côtes-du-Rhône, France

Non-Alcoholic
Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Chilled Juices – Orange, Cranberry, Pineapple

2 Hours: S$160*** per person
3 Hours: S$200*** per person
4 Hours: S$240*** per person

GOLD PACKAGE

Spirits
Absolut, Ketel One, Tanqueray, Beefeater, Bulleit Rye, Jack Daniels, Jameson, Chivas, Plantation White, Courvoisier VS, Don Julio Blanco

Beer
Asahi Dry

Wines
Lanson ‘Black Label’ Champagne, France
Domaine Seguinot-Bordet – Chablis, France
Grenache Blend, Domaine de la Mirandole, Côtes-du-Rhône, France

Non-Alcoholic
Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Chilled Juices – Orange, Cranberry, Pineapple

2 Hours: S$125*** per person
3 Hours: S$175*** per person
4 Hours: S$225*** per person

SILVER PACKAGE

Spirits
Asahi Dry

Wines
Bisol – Belstar’, Brut, Veneto, Italy NV
Torrontes | Arido – Salta, Argentina 2015
Cabernet Sauvignon | Beaulieu Vineyard – California, USA 2015

Non-Alcoholic
Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Chilled Juices – Orange, Cranberry, Pineapple

2 Hours: S$75*** per person
3 Hours: S$115*** per person
4 Hours: S$165*** per person

Menu is subject to seasonal changes and market availability. Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.
Cuisine
Californian cuisine with global fusion

Spago Dining Room
Dress Code: Business Casual
Age Restriction: Over 12 years old

Operating Hours:
Lunch
12pm – 2:30pm daily
Dinner
Sun & Mon – Thu: 6pm – 10pm
Fri & Sat: 6pm – 11pm

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.

BYO 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 4 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 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

Spago Lounge
Dress Code: Smart Casual until 8pm, Business Casual after 8pm
Age Restriction: Over 18 years old after 9pm

Operating Hours:

Breakfast Buffet
7am – 10:30am (Walk-ins only)
Drinks & Bites
12pm – Late