

CLUB
55

PRIVATE EVENT PACKAGES

HOTEL TOWER 2, LEVEL 55

+65 6688 8858

CLUB55@MARINABAYSANDS.COM





BAY VIEW

CLUB55

Host your next event against a stunning city skyline at 55 levels high. Treat your guests to an exquisite spread of canapés, a 3 or 4-course set menu, or impress them with a dinner buffet spread. Make your event truly unforgettable at Club55, one of Marina Bay Sands' best-kept secrets.

PRIVATE EVENT

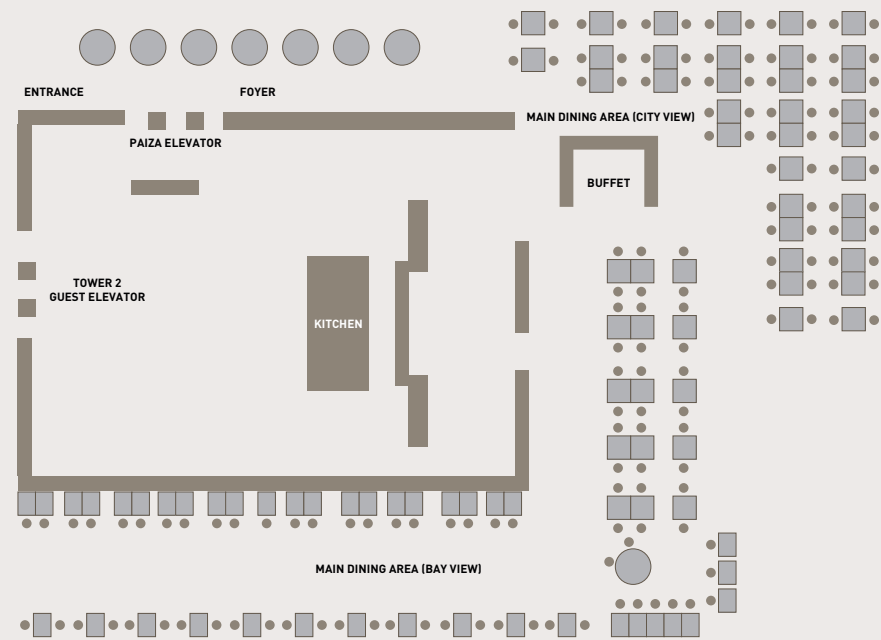
- Welcome signage on an easel stand at the lounge entrance
- Customised menu cards
- Setup for event
- Guests will have exclusive lift access to the venue



MAIN DINING AREA (CITY VIEW)

PRICING & CAPACITY

ACCOMMODATES (NO. OF PAX)	MEAL PERIOD	NOTES
164 seated; 250 standing	Lunch (12pm – 1:30pm)	Canapé reception
	Dinner (8pm – 12am)	3 or 4-course set menu, dinner buffet or canapé reception





MAIN DINING AREA CITY VIEW

DAY PACKAGES

12PM - 1:30PM

EVENT RECEPTION WITH LUNCH

\$90*** per person

Includes light refreshments, non-alcoholic
beverages and buffet lunch at RISE® Restaurant

EVENT RECEPTION

\$30*** per person

Includes light refreshments and non-alcoholic
beverages only

LIGHT REFRESHMENTS

PRE-SELECT 5 ITEMS

Savouries

Vine Tomato, Burrata Cheese, Balsamic Gel (V)
Vanilla Apple Shooter, Olive Oil Foam (V)
Fizzy Grape, Yoghurt, Granola (V)
Greek Salad, Pita Pocket (V)
Vegetable Crudités, Ranch Dressing (V)
Yuzu Watermelon, Crab Meat Rillettes
Smoked Salmon, Lemon Agar, Mini Cone
Tuna Tataki, Lime Cream, Kueh Pie Tee Cup
Parma Ham & Melon
Smoked Duck Rillettes, Brioche
Foie Gras Terrine, Passionfruit Yoghurt

Sweet

Éclair
Cherry Trifle
Caramel Cappuccino Tart
White Chocolate Berries Chantilly Tart
Whipped Bailey Cream Hazelnut Cake
Caramelised Pineapple Panna Cotta
Candied Pecan Nut Tart
Fresh Cubed Fruits

(V) Vegetarian

*** All prices are subject to 10% service charge, 10% gratuity and 7% goods and services tax.

NIGHT PACKAGES

AFTER 8PM

COCKTAIL STANDING RECEPTION \$138*** per person	3-COURSE DINNER (STANDARD SET MENU) \$118*** per person
4-COURSE DINNER (STANDARD SET MENU) \$138*** per person	4-COURSE DINNER (PREMIUM SET MENU) \$168*** per person
DINNER BUFFET (STANDARD) \$138*** per person	DINNER BUFFET (PREMIUM) \$168*** per person
Each package consists of: <ul style="list-style-type: none">• 1 bottle of wine for every 15 guests• Menu cards• Complimentary carpark coupon passes for 10% of guaranteed number of guests	

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COCKTAIL STANDING RECEPTION

(Includes Live Station and Chocolate Fountain)

- Cold Canapés**
King Salmon Tartare, Lemon Gel, Petit Cress (Charcoal Cone)
Smoked Duck à l’Orange, Pop Corn Granola
Crab Meat Rillettes, Apple Slaw, Compressed Watermelon
Vanilla Cantaloupe Shooter, Olive Oil Air (V)
Duck Liver Terrine, Fig, Brioche
Noble Berry Vegetarian Maki, Shisho Aioli (V)

Warm Canapés
Black Angus Beef, Wasabi, Lime, Sea Salt
Slow-cooked Ibérico Pork Collar, Soft Bun
Confit Duck Leg, Foie Gras in Kueh Pie Tee Cup
Alaskan Crab Lychee Fritter, Citrus Cream
Texture of Wild Mushroom, Morel Ragout, Espuma, Soil (V)

Sweet Canapés
Dark Chocolate Praline Cake, Raspberry Cheese Cake, Blueberry Yoghurt Mousse, Cherry Trifle, Macaron, Candied Pecan Nut Tart
- Cold Savouries**
Vegetable Crudités & Ranch Dressing (V)
Cold Cuts & Traditional Condiments
European Artisan Cheeses , Dried Fruits, Nuts, Grapes, Grissini & Lavosh
Home-made Bread Rolls

Action Station
Rotisserie Brined Sakura Chicken, Braised Savoy Cabbage, Chicken Jus

Chocolate Fountain
Fresh Fruits, Marshmallow, Biscotti, Sponge Cake

(V) Vegetarian

Menu is subject to change depending on availability of seasonal produce.



3-COURSE DINNER (STANDARD SET MENU)

(Pre-orders for main course required in advance)

First Course

Hokkaido Scallop, Cauliflower Flan
Black Truffle Essence, Petit Cress, Caviar

Main Course

Sakura Chicken & Turkey Ham Ballotine
Foie Gras, Savoy Cabbage, Mushroom Brioche

or

Ocean Cod Teriyaki, Sakura Ebi
Noble Rice Berry, Tender Leek, Sesame

Dessert

Lemon Cheese Cake
Vanilla Chantilly, Fresh Berries

Menu is subject to change depending on availability of seasonal produce.

4-COURSE DINNER (STANDARD SET MENU)

(Pre-orders for main course required in advance)

First Course

Confit King Salmon & King Crab Lychee

Soup & Parcel

Japanese Pumpkin, Chorizo Parcel, Madeira Foam

Main Course

27-Hour Slow-Cooked Black Angus Beef Short Rib
Truffle Potato, Broccoli, Puff Quinoa, Shallot Jus

or

Wild Barramundi, Sea Cucumber, Tortellini
Oyster Emulsion, Tomato, Zucchini, Caviar

Dessert

Warm Apricot Praline Tart
Citrus Compote, Whipped Ganache

Menu is subject to change depending on availability of seasonal produce.





4-COURSE DINNER (PREMIUM SET MENU)

(Pre-orders for main course required in advance)

Amuse-Bouche

Big Eye Tuna Tartare, Lime, Wasabi Aioli

First Course

Heirloom Tomatoes, Burrata Cheese
Basil, Petit Cress, Olive Oil Caviar, White Balsamic

Soup & Parcel

Lobster Bisque, Lentil Pink Ginger Parcel

Main Course

Ocean Trout, Crustacean, Bouillabaisse
Caviar, Potato, Tomato Croutons, Olive Oil Air

or

Kurobuta Pork Tomahawk (Roasted)
Pork Cheek Gâteau, Carrot, Pork Wine Jus

Dessert

Soy Milk Panna Cotta
Mango Marmalade, Almond Crumble

DINNER BUFFET (STANDARD)

Salads & Appetisers

Tuna Niçoise
Smoked Salmon, Condiments
Orange-Beetroot & Chorizo
Red Potato & Bean Salad (V)
Vine Tomato & Mango (V)
Garden Greens, Romaine, Baby Spinach,
Butter Lettuce

Condiments

Marinated Olives, Cucumber, Onions, Cherry
Tomatoes, Bell Peppers, Beets, Kidney Beans,
Sweet Corn, Croutons, Pine Nuts, Feta Cheese,

Dressings

Balsamic, Citrus, Thousand Island, Olive Oil

Artisan Cheeses

Dried Fruits, Nuts, Grapes, Fruit Chutney, Grissini
& Lavosh, Home-made Bread Rolls

Soup

Truffle Mushroom

Hot Dishes

Five Spice Roasted Pork, Radish, Riesling Jus
Barramundi, Ginger, Scallion, Clam Emulsion
Smoked Duck Breast à l'Orange
Broccoli, Cauliflower, Almond (V)
Steamed Fragrant Rice (V)

Live Station

Club55 Signature 27-hour Slow-cooked Black
Angus Beef Cheek, Potatoes Espuma, Porcini Soil

Desserts

Green Tea Cheese Cake
Manjari Dark Chocolate Cake
Mango Passion Mousse
Caramel Cappuccino Tart
Vanilla Panna Cotta, Mango Marmalade
Sliced Fresh Seasonal Fruits & Berries

(V) Vegetarian

DINNER BUFFET (PREMIUM)

Seafood Bar on Ice

Fresh Pacific Oysters, Red Prawns, Snow Crab,
Black Mussels
Lemon Wedges, Cocktail Sauce, Tabasco,
Mignonette, Wasabi, Soya Sauce

Salads & Appetisers

Smoked Salmon, Condiments
Tuna Niçoise
Sweet Pumpkin, Lentils, Smoked Chorizo
Green Asparagus & Uni Salad
Beetroot & Orange, Endive
Heirloom Tomato, Avocado (V)

Salad Bar (V)

Garden Greens, Romaine, Arugula,
Butter Lettuce

Condiments

Marinated Olives, Cucumber, Onions,
Cherry Tomatoes, Bell Peppers, Beets,
Kidney Beans, Sweet Corn, Croutons, Pine Nuts,
Feta Cheese, Parmesan

Dressings

Caesar, Balsamic, Citrus, Thousand Island,
Olive Oil

Soup

Crustacean Lobster Bisque
Home-made Bread Rolls

Hot Dishes

Barramundi, Pickled Plum Tomato, Clam Broth
Roasted Kurobuta Pork, Radish, Raisin
Smoked Magret Duck Breast, Caramelised Onions
Baby Kai Lan, Goma Soya (V)
Pandan Fragrant Rice (V)

Live Station 1

Club55 Signature Roasted Black Angus
Prime Ribs (Beef)
Lemon Potato, Baby Carrot, Mustard Jus

Live Station 2

Club55 Signature Chilli Crab Brioche Bun
Shisho Aioli, Coriander Dust

Desserts

New York Cheese Cake, Flourless Chocolate Cake
Citrus Panna Cotta, Bread & Butter Chocolate
Chip Pudding, Financier, Macarons, Sliced Fresh
Seasonal Fruits & Berries

(V) Vegetarian

Menu is subject to change depending on availability of seasonal produce.

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OTHER PACKAGES

DESSERT BUFFET WITH FONDUE (AFTER 9PM)

\$48^{***} per person (min. 50 guests)

BEVERAGE PACKAGE

Non-alcoholic

\$15^{***}/hour, additional hour \$10^{***}/hour

Includes coffee, tea, soft drinks and juices

Non-alcoholic, Beers & House Wines

\$36^{***}/hour

Non-alcoholic, Beers, House Wines, House Spirits & Sparkling Wine

\$50^{***}/hour

Non-alcoholic, Beers, Premium Wines, Premium Spirits & Champagne

\$70^{***}/hour

^{***} All prices are subject to 10% service charge, 10% gratuity and 7% goods and services tax.

DESSERT & CHOCOLATE BUFFET

Whole Cakes

Oreo Caramel Cheese Cake

White Chocolate Peach Melba Mousse Cake

Majestic Chocolate Cake

Milk Chocolate Yuzu Opera

Verrines

Raspberry Champagne Bavaois

White Chocolate Yoghurt Mousse with

Strawberry Rhubarb Compote

Milk Chocolate Bananamier

Vanilla Panna Cotta, Mango Marmalade

Miniature

Caramel Cappuccino Tart

White Chocolate Berries Chantilly Tart

Whipped Bailey Cream Hazelnut Cake

Dark Chocolate William Pear Marquise

Warm

Warm Dark Chocolate Banana Pudding

Chocolate Praline & Bonbons Corner

Dark Chocolate Bar

Dark Chocolate Praline

Milky Way

White Chocolate Cranberry Pistachio Bar

Milk Chocolate Almond Bar

Snickers

Chocolate Kisses

Cookies

Double Chocolate Chips, Trio Chocolate

Chocolate Fountain

Fresh Fruits, Marshmallow, Biscotti, Sponge Cake

Menu is subject to change depending on availability of seasonal produce.



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.

B.Y.O. Policy

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

Dietary Requirements

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

Floral Arrangements

Floral decorations may be arranged with Bay Floral, Marina Bay Sands' floral provider. Charges are separate and not considered towards the minimum spend.

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BayFloral@MarinaBaySands.com

AV Requirements

Club55 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

Modern Asian

Dress Code

Smart Casual

Operating Hours

Mon – Thu: 8pm – 12am

Fri – Sun: 8:30pm – 12am

PHOTO GALLERY

