



SHANGRI-LA  
SINGAPORE



# Grand Collection

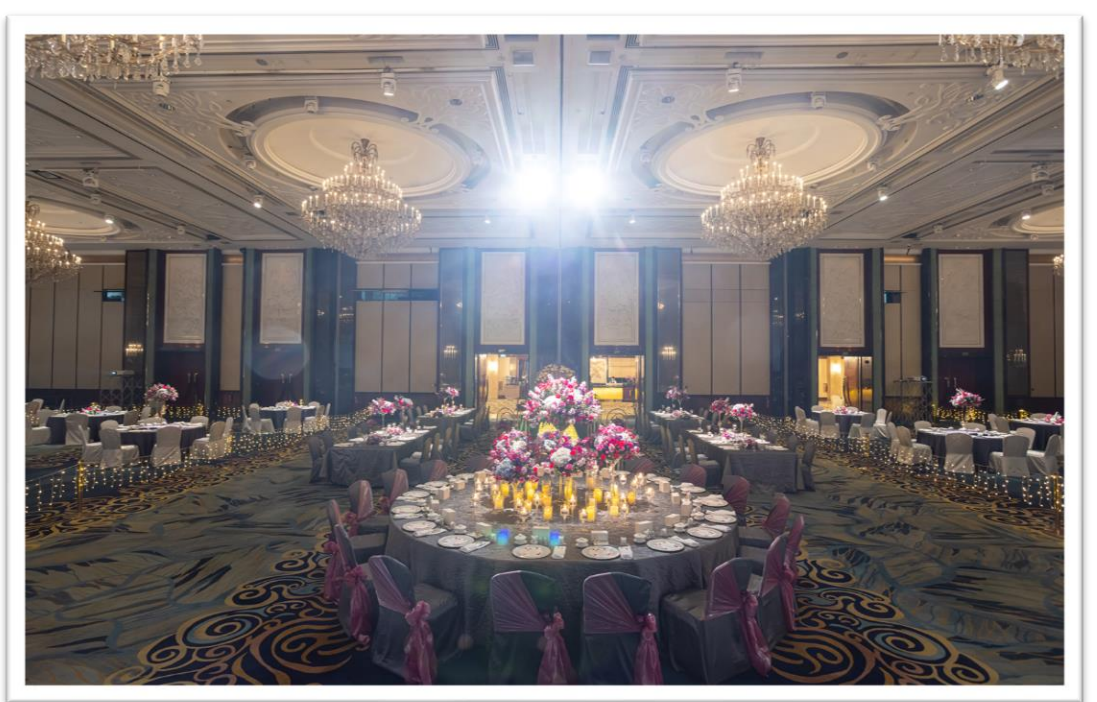
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## Ballrooms



# Island Ballroom

Celebrate your love in elegance and grandeur  
in our pillarless ballroom  
complete with dedicated foyer and entrance for absolute luxury





# Tower Ballroom

The warm and refined Tower Ballroom offers  
et another elegant venue for Wedding Events



# Grand Collection Wedding Lunch 2022

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- Exclusive usage of our Island Ballroom or Tower Ballroom from 12.00pm to 4.00pm
- A sumptuous range of menus specially prepared by our Chefs
- Menu tasting for ten guests on your selected menu  
*(Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)*
- One night stay in our Junior Suite, Tower Wing with breakfast for 2 persons and Dining Credits of \$120.00nett
- Free flow of aerated soft drinks, mixers and Chinese tea
- A bottle of House wine for every ten paying guests
- One Thirty-litres barrel of Tiger Draught Beer
- A bottle of house champagne for your toasting ceremony
- A model wedding cake for your cake cutting ceremony
- Fresh floral centerpieces for all dining tables
- A choice of wedding favour from selection items
- Specially designed invitation cards for seventy percent of your guaranteed attendance
- An attractively designed wedding guest book and ang bao box
- Complimentary car passes for thirty percent of the guaranteed attendance and two VIP parking lots along the Hotel's main entrance
- Hold your Solemnisation Ceremony with us at our scenic venues at S\$2,000.00 (U.P. S\$3,888.00)



- Prices are quoted in Singapore Dollars

- All prices quoted are subject to service charge and Goods and Services Tax, currently 10% and 7% respectively for a total of 17.7% but this may be subject to change and will be charged at the rate applicable during the Event dates.

- Package and inclusions is valid till 31 December 2022 and may subject to change depending on Government's regulations

- Offers are not valid in conjunction with other promotions, offers and discount.

## CHINESE SET LUNCH

(6-Course Individually Plated)

Shangri-La's Appetiser

(Kurobuta Char Siew, Lobster Salad, Kataifi Seafood Roll,  
Drunken Chicken Roulade and Pearl Abalone with Jellyfish)



Double-boiled Superior Soup with Baby Abalone,  
Flower Mushroom and Japanese Konbu



Steamed Cod Fillet with  
Minced Pork and Yellow Bean Paste



Stir-fried King Prawns with Pomelo Sauce  
served in Yam Ring



Steamed Glutinous Rice with  
Wild Ginger Chicken and Seasonal Greens



Chilled Lychee Jelly with Peach Gum and Gingko Nuts



Chinese Tea

**SGD 168.80 per guest**

### Minimum Requirements

**Tower Ballroom: 250 guests | Island Ballroom: 300 guests**

All prices are subject to 10% service charge and 7% prevailing tax

## CHINESE SET LUNCH

(7-Course Individually Plated)

Shangri-La's Appetiser

(Pan-fried Foie Gras, Lobster Salad, Roasted Pork Belly,  
Deep-fried Pomegranate Seafood and Home-made Nghoh Hiang)



Double-boiled Superior Soup with Baby Abalone,  
Sea Cucumber and Tian-jin Cabbage



Oven-baked Cod Fillet with Japanese Miso Sauce



Braised 8-head Abalone  
with Shrimp Pearl and Seasonal Vegetable



Kurobuta Pork with Black Pepper Corn



Truffle-infused Somen  
with Sakura Shrimp and Shimeji Mushrooms



Chilled Yuzu Jelly  
topped with Aloe Vera and Assorted Fruits



Chinese Tea

**SGD 188.80 per guest**

### Minimum Requirements

**Tower Ballroom: 250 guests | Island Ballroom: 300 guests**

All prices are subject to 10% service charge and 7% prevailing tax



# Grand Collection Wedding Dinner 2022

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- Exclusive usage of our Island Ballroom or Tower Ballroom from 7.00pm to 11.00pm
- A sumptuous range of menus specially prepared by our Chefs
- Menu tasting for ten guests on your selected menu  
*(Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)*
- Two nights stay in our Junior Suite, Tower Wing with breakfast for 2 persons and Dining Credits of \$120.00nett
- One night stay in a Deluxe Room, Tower Wing with breakfast for 2 persons on your wedding day
- Free flow of aerated soft drinks, mixers and Chinese tea
- A bottle of House wine for every ten paying guests
- One Thirty-litres barrel of Tiger Draught Beer
- A bottle of house champagne for your toasting ceremony
- A model wedding cake for your cake cutting ceremony
- Fresh floral centerpieces for all dining tables
- A choice of wedding favour from selection items
- Specially designed invitation cards for seventy percent of your guaranteed attendance
- An attractively designed wedding guest book and ang bao box
- Complimentary car passes for thirty percent of the guaranteed attendance and Two VIP parking lots along the Hotel's main entrance
- Hold your Solemnisation Ceremony with us at our scenic venues at S\$2,000.00 (U.P. S\$3,888.00)

- Prices are quoted in Singapore Dollars

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## CHINESE SET DINNER - SILVER

(Individually Plated)

Shangri-La's Appetiser

(Pan-fried Foie Gras, Lobster Salad, Roasted Pork Belly,  
Deep-fried Pomegranate Seafood and Home-made Ngoh Hiang)



Double-boiled Superior Soup with Baby Abalone,  
Sea Cucumber and Tian-jin Cabbage



Oven-baked Cod Fillet with Japanese Miso Sauce



Braised 8-head Abalone  
with Shrimp Pearl and Seasonal Vegetable



Kurobuta Pork with Black Pepper Corn



Truffle-infused Somen  
with Sakura Shrimp and Shimeji Mushrooms



Chilled Yuzu Jelly  
topped with Aloe Vera and Assorted Fruits



Chinese Tea

**SGD 198.80 per guest**

### Minimum Requirements

**Tower Ballroom: 300 guests | Island Ballroom: 400 guests**

All prices are subject to 10% service charge and 7% prevailing tax

## PREMIUM MENU – GOLD

(Individually Plated)

Shangri-La's Appetiser

(Bird Nest Tart with Black Caviar, Pan-seared Foie Gras, Suckling Pig,  
Lobster Salad, Deep-fried Yam with Scallop and Sliced Truffle)



Double-boiled Superior Soup  
with Bird Nest, Sea Whelk, Conpoy and Yun Nan Ham



Braised 6-head Abalone with Sea Cucumber,  
Flower Mushroom and Seasonal Vegetable



Steamed Star Garoupa Fillet  
with Minced Pork and Yellow Bean Paste



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



Braised Ee Fu Noodle  
with Crab Meat and Sakura Shrimp



Duo of Hazelnut Royaltine Cake  
and Mango Sago Pomelo



Chinese Tea

**SGD 228.80 per guest**

All prices are subject to 10% service charge and 7% prevailing tax



## PREMIUM MENU - PLATINUM

(Individually Plated)

Shangri-La's Appetiser

(Whole Lobster with Yuzu Glaze, Bird's Nest Tart topped with Caviar,  
Pan-fried Foie Gras with Rosemary Glaze, Roasted Suckling Pig,  
Hokkaido Scallop with Sea Salt)



Buddha Jumps Over the Wall  
with Bird's Nest



Steamed Star Garoupa Fillet in Superior Soya Sauce



Braised 5-head Abalone  
with Jade Melon Ring and Shrimp Pearl



Slow-cooked Kurobuta Pork  
with Jing Jiang Vinegar



Wok-fried Vermicelli  
with King Prawn and Hokkaido Scallop



Chilled Double-boiled Hashima  
with Red Dates, Snow Fungus and Lotus Seed



Chinese Tea

**SGD 258.80 per guest**

All prices are subject to 10% service charge and 7% prevailing tax

# Tower Wing Junior Suite

67 square metres | Luxury space in rich, contrasting tones| Sleek contemporary comfort with lofty views





Private Collection

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Intimate Venues

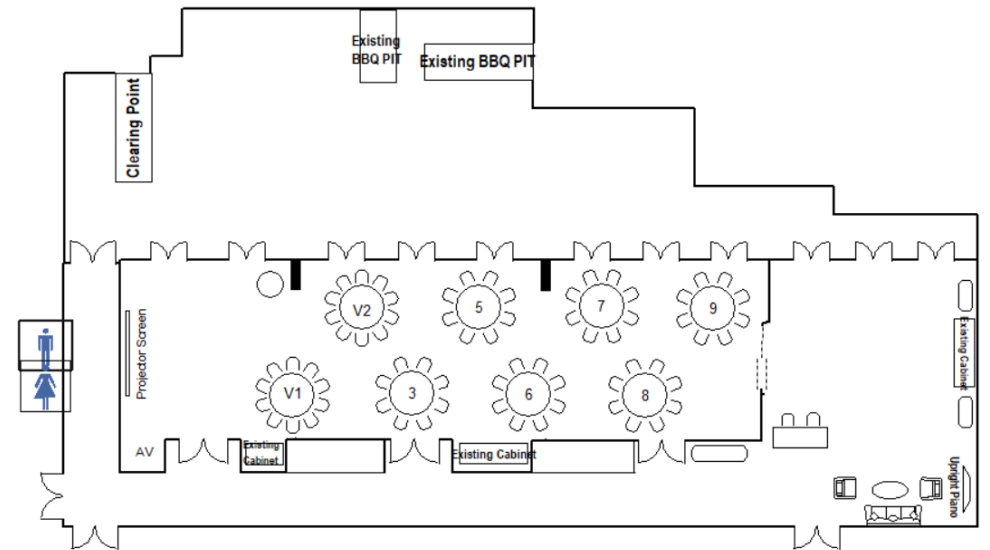


# Dutch Pavilion

Set on the former Hollandse School Site founded in 1928,  
the Pavilion reflects the romance of the colonial era.

The architectural beauty of the old Dutch-style building has been preserved  
and integrated with touches of modern furnishings  
secluded from distractions.

**Minimum requirement: 60 Guests**



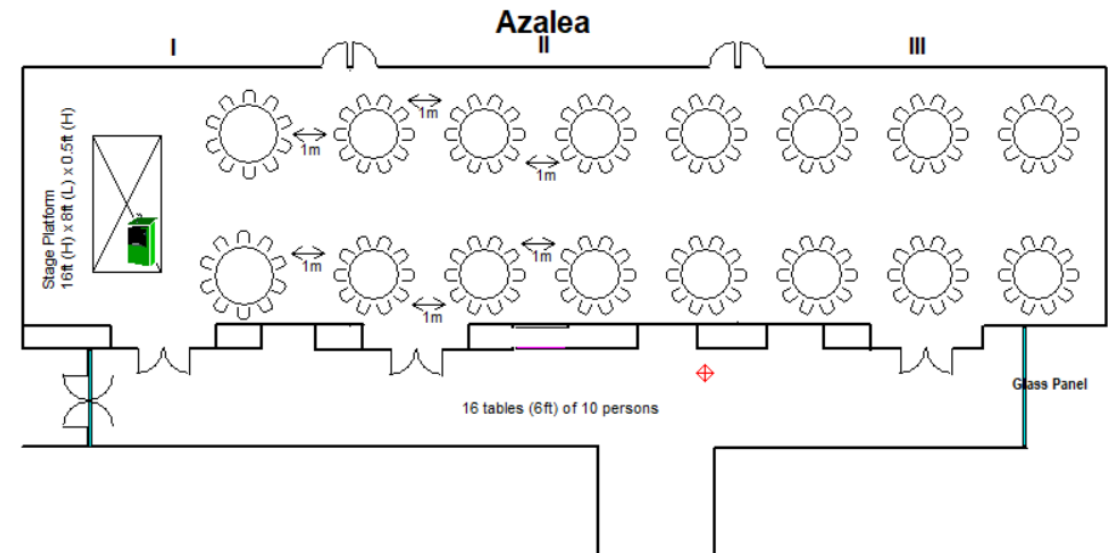
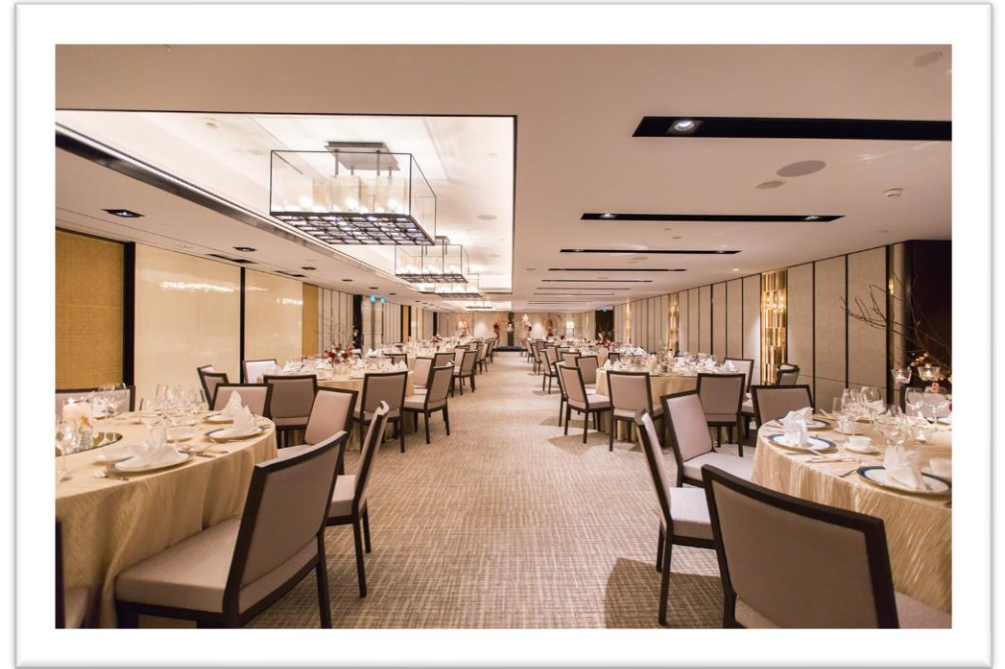
The Dutch Pavilion  
\*Floorplan not drawn to scale



# Azalea Room

The elegant, private function rooms on the mezzanine floor are ideal for intimate ceremonies and celebrations

**Minimum requirement: 130 Guests**



# Private Collection Package 2022

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- Exclusive usage of our intimate venue
- A sumptuous range of menus specially prepared by our Chefs
- Free flow of aerated soft drinks, mixers and Chinese tea
- A bottle of House wine for every ten paying guests (For Dinner package only)
- Fresh floral centerpieces for all dining tables
- A night stay in our Garden Wing Deluxe Room, inclusive of breakfast for 2 persons
- A choice of wedding favour from selection items
- A choice of specially designed invitation cards for seventy percent of your guaranteed attendance OR E-invitation cards and printed menus for all your guests
- An attractively designed wedding guest book and ang bao box
- Complimentary car passes for thirty percent of the guaranteed attendance

## Minimum requirements:

**Dutch Pavilion: 60 guests** | **Azalea Room: 130 guests**

- Prices are quoted in Singapore Dollars
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## CHINESE SET LUNCH

(7-Course Individually Plated)

Shangri-La's Appetiser

(Pan-fried Foie Gras, Lobster Salad, Roasted Pork Belly,  
Deep-fried Pomegranate Seafood and Home-made Nghoh Hiang)



Double-boiled Superior Soup with Baby Abalone,  
Sea Cucumber and Tian-jin Cabbage



Oven-baked Cod Fillet with Japanese Miso Sauce



Braised 8-head Abalone  
with Shrimp Pearl and Seasonal Vegetable



Kurobuta Pork with Black Pepper Corn



Truffle-infused Somen  
with Sakura Shrimp and Shimeji Mushrooms



Chilled Yuzu Jelly  
topped with Aloe Vera and Assorted Fruits



Chinese Tea

**SGD 198.80 per guest**

All prices are subject to 10% service charge and 7% prevailing tax

## CHINESE SET DINNER

(7-Course Individually Plated)

Shangri-La's Appetiser

(Bird Nest Tart with Black Caviar, Pan-seared Foie Gras, Suckling Pig,  
Lobster Salad, Deep-fried Yam with Scallop and Sliced Truffle)



Double-boiled Superior Soup  
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Flower Mushroom and Seasonal Vegetable



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with Minced Pork and Yellow Bean Paste



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



Braised Ee Fu Noodle  
with Crab Meat and Sakura Shrimp



Duo of Hazelnut Royaltine Cake  
and Mango Sago Pomelo



Chinese Tea

**SGD 228.80 per guest**

All prices are subject to 10% service charge and 7% prevailing tax

# Garden Wing Deluxe Room

50 square metres | Warm interiors inspired by nature | Tranquil ambience | Private balcony





# Solemnisation Package

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- Complimentary use of an exclusive venue for 2-hours
- Fresh floral decoration for the venue (Solemnisation table)
- Complimentary car passes for thirty percent of the guaranteed attendance

**Rental fee of \$3,888.00**

Prices are valid till 31 December 2022.

Package and inclusion may subject to change depending on Government's regulations

Offers are not valid in conjunction with other promotions, offers and discount.

All prices quoted are subject to 10% service charge and 7% prevailing taxes.



Dutch Pavilion



Banyan Deck



Garden Terrace





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