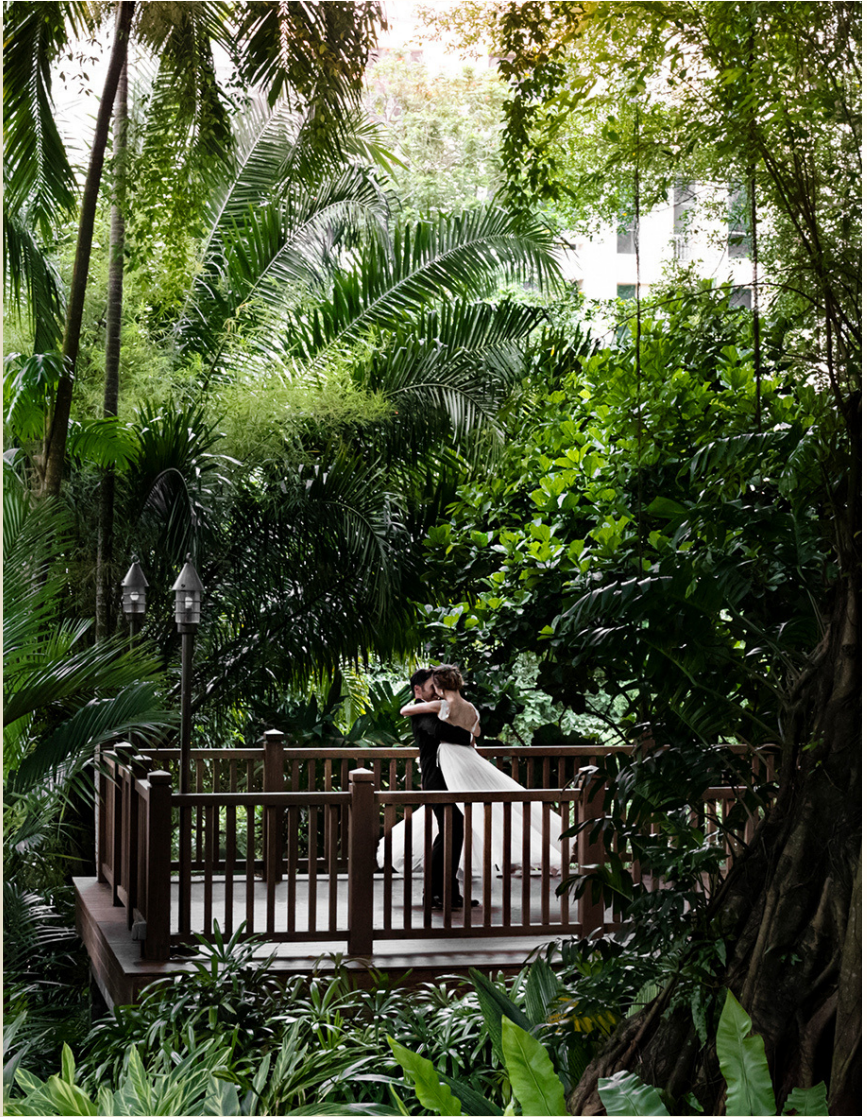




SHANGRI-LA
SINGAPORE



Perfect Celebrations

AT SHANGRI-LA SINGAPORE



Lavish Accommodations

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.



One-Bedroom Suite, Valley Wing

[Learn More](#)

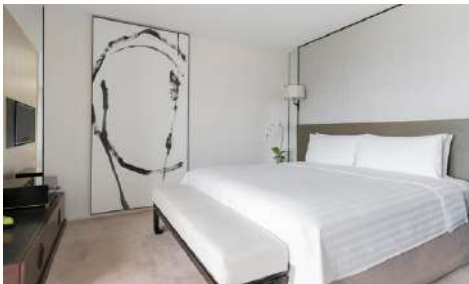
One Bedroom Suite, Garden Wing

[Learn More](#)



Junior Suite, Tower Wing

[Learn More](#)



Deluxe Room, Garden Wing

[Learn More](#)





Event Venues

Island Ballroom

Virtual Tour



*Celebrate your love in elegance and grandeur
with our pillarless ballrooms*



Tower Ballroom

Virtual Tour

*Complete with dedicated foyers and entrances
for absolute luxury*

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](#)

Azalea
Room



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



Tea
ceremony

Transform venues to fit the wedding of your dreams.



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.

Rejuvenate

PREPARE FOR YOUR BIG DAY





Chi, The Spa

Enter your big day with renewed energy, and a calm mind - with a range of treatments at Chi, The Spa, the hotel's award-winning spa and wellness centre.



A Gastronomical Journey

INTIMATE VENUES WITH A RANGE
OF GOURMET DELIGHTS



Go on a gastronomical journey with the finest restaurants and bars in the city, featuring an international line-up of chefs ready to curate a memorable experience.



The hotel's signature restaurant offering 16 live theatre kitchens and international buffet.



Serving Southern Italian classics, hand-me-down recipes and homemade pasta.



With 50 years of tradition, the Michelin-starred Shang Palace is one of the most established Chinese restaurants in Singapore



Conceptualised on a less-is-more philosophy, Origin Grill & Bar serves farm-to-table meals made with premium produce, and bespoke cocktails inspired by districts in Singapore.



Enjoy an enticing array of local heritage hawker dishes made with the finest quality ingredients.



The hotel's only Japanese restaurant, enjoy fresh seasonal ingredients airflown from Japan.



Expect delightful international high-tea spread with a fine selection of curated Shangri-La teas.

Food is symbolic of love when words are inadequate.

- Aland D. Wolfelt



Pure Culinary Bliss

CURATED RANGE OF GOURMET TREATS

Oven Baked Cod Fillet
with Japanese Miso



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

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.



Regional Executive Chef of Southeast Asia and Australasia, Franco Brodini

With 30 years of culinary experience around the world, the Northern Italian native spent almost two years with the hotel as an executive sous chef in 2005 and served as chef saucier during his stint at the Michelin-starred restaurant La Sosta in Brescia, Italy. Prior to his appointment as Regional Executive Chef of Southeast Asia and Australasia, Brodini has held the role of Executive Chef across many of the group's properties including Jing An Shangri-La, West Shanghai, Makati Shangri-La, Manila, and Shangri-La Singapore.



Area Executive Pastry Chef, Herve Potus

With an impressive track record with various established hotels in the region as well as Jordan, Greece, Mexico, Switzerland and France, Potus has garnered numerous accolades including a Guinness world record in 1987 for making a life-sized chocolate Fiat Topolino, winning the 31st National Day Celebrations Birthday Cake Contest in 1996, "Chef of the World - France 2000," organized and sponsored by Elle and Vire; and "Pastry Chef of the Year" during World Gourmet Summit 2005.



Wedding Packages

Let our wedding specialists curate your dream wedding with our range of wedding packages.





A WIDE SELECTION
OF PACKAGES TO ENSURE YOU HAVE
THE MOST MEMORABLE EXPERIENCE



Grand Collection Wedding Dinner	Island Ballroom Min. 600 pax	Tower Ballroom Min. 380 pax
Pricing	\$1,988.00++ per table of 10 guests (Silver) \$228.80++ per guest (Gold) \$258.80++ per guest (Platinum)	
Grand Collection Wedding Lunch	Island Ballroom Min. 400 pax	Tower Ballroom Min. 250 pax
Pricing	\$1,688.00++ per table of 10 guests	
Private Collection Package	Dutch Pavilion Min. 60 pax	Azalea Room Min. 160 pax
Pricing	\$198.80++ per guest (Lunch) \$228.80++ per guest (Dinner)	\$168.80++ per guest (Lunch) \$198.80++ per guest (Dinner)

Grand Collection

SILVER - DINNER

Inclusions:

- Complimentary use of the grand Island Ballroom or luxurious Tower Ballroom
- A sumptuous range of Chinese Dinner menus specially prepared by our chefs
- A tasting session for your selected set menu for ten persons (Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)
- Free-flow aerated soft drinks, mixers and Chinese tea
- A bottle of house champagne for your toasting ceremony
- A thirty-litre barrel of draught beer
- A bottle of house wine per guaranteed table
- A model wedding cake with one genuine tier (500g) for the newly-weds
- Choice of a wedding favour from a selection of items
- Fresh floral wedding decorations in the ballroom
- Red carpet aisle and a grand display of dry ice during the bridal entrance
- Specially designed invitations with one-colour printed inserts for seventy percent of the guaranteed attendance
- An attractively designed wedding guest book and ang bao box for red packets
- Complimentary car passes for thirty percent of the guaranteed attendance and 2 VIP parking lots outside the hotel's main entrance
- Two-night stay in the Junior Suite, Tower Wing with breakfast for two and dining credit of S\$120.00 nett for the duration of your stay
- A night's stay in the Tower Wing Deluxe Room on your wedding day

Minimum Requirements

Tower Ballroom - 300 guests | Island Ballroom - 500 guests
Monday to Thursday, excluding Eve of Public Holidays and Public Holidays

Tower Ballroom - 380 guests | Island Ballroom - 600 guests
Friday to Sunday, Eve of Public Holidays and Public Holidays

Grand Collection

CHINESE SET DINNER (COMMUNAL PLATING)

Shangri-La's Appetiser

Lobster and Prawn Salad, Drunken Chicken, Pearl Abalone with Jellyfish,
Crispy Vietnamese Spring Roll, Deep-fried Pomegranate Seafood,



Double-boiled Superior Soup with Fish Maw,
Flower Mushroom, Conpoy and Japanese Kombu



Wok-fried King Prawns with XO sauce and Asparagus



Deep-fried Red Garoupa Fillet with Rainbow Sauce



Roasted Chicken in "Pik Fong Tong" Style



Braised 8-head Abalone
with Flower Mushroom and Seasonal Vegetables



Glutinous Rice with Chicken Sausage
wrapped in Lotus Leaf



Chilled Gula Melaka Coconut Jelly
with Apricot and Passionfruit Pop

S\$1,988 per table of 10 guests

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

Silver

Grand Collection

GOLD - DINNER

Inclusions:

- Complimentary use of the grand Island Ballroom or luxurious Tower Ballroom
- A sumptuous range of Chinese Dinner menus specially prepared by our chefs
- A tasting session for your selected set menu for ten persons (Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)
- Free-flow aerated soft drinks, mixers and Chinese tea
- Assortment of butler-passed canapés during pre-dinner cocktail
- A bottle of house champagne for your toasting ceremony
- Two thirty-litre barrels of draught beer
- A bottle of house wine per guaranteed table
- A model wedding cake with one genuine tier (500g) for the newly-weds
- Choice of wedding favour from a selection of items
- Fresh floral wedding decorations in the ballroom
- Red carpet aisle and a grand display of dry ice during the bridal entrance
- Specially designed invitations with one-colour printed inserts for seventy percent of the guaranteed attendance
- An attractively designed wedding guest book and ang bao box for red packets
- Complimentary car passes for thirty percent of the guaranteed attendance and 2 VIP parking lots outside the hotel's main entrance
- Two nights' stay in the One Bedroom Suite, Garden Wing with breakfast for two and dining credit of S\$120.00 nett for the duration of your stay
- A night's stay in the Garden Wing Deluxe Room for your coordinators

Minimum Requirements

Tower Ballroom - 380 guests | Island Ballroom - 600 guests

Valid from Friday to Sunday, including Eve of Public Holidays and Public Holidays

Gold

Grand Collection

CHINESE SET DINNER (INDIVIDUALLY PLATED)

Shangri-La's Appetiser

Bird's 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's Nest,
Sea Whelk, Conpoy and Yun Nan Ham



Braised 6-head Abalone with Sea Cucumber,
Flower Mushrooms and Seasonal Vegetables



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
topped with Sakura Shrimps



Duo of Hazelnut Royaltine Cake
and Mango Sago Pomelo

S\$228.80 per guest

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

Gold

Grand Collection

CHINESE SET DINNER (COMMUNAL PLATING)

Shangri-La's Appetiser

Suckling Pig, Lobster Salad, Deep-fried Yam with Scallop and Sliced Truffle,
Sea Conch marinated with Mala Sauce, Braised Duck with Shanghai Sauce



Buddha Jumps Over the Wall with Bird's Nest



Duo of King Prawns
in Wasabi Mayonnaise and Yuzu Pomelo Sauce



Braised 6-head Abalone
with Stewed Kurobuta Pork Ribs and Seasonal Greens



Steamed Star Garoupa with Superior Soy Sauce



Stewed Duck with Chestnut and Sea Treasures



Wok-fried Fish Noodle with Scallop and Shrimp Roe



Chilled Lemongrass Jelly and Raspberry
topped with Snow Lotus Seeds

S\$2,288 per table of 10 guests

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

Gold

Grand Collection

PLATINUM - DINNER

Inclusions:

- Complimentary use of the grand Island Ballroom or luxurious Tower Ballroom
- A sumptuous range of Chinese Dinner menus specially prepared by our chefs
- A tasting session for your selected set menu for ten persons (Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)
- Free-flow aerated soft drinks, mixers and Chinese tea
- Assortment of butler-passed canapés during pre-dinner cocktail
- A bottle of house champagne for your toasting ceremony
- Free-flow Tiger draught beer from 7.00pm to 11.00pm
- A bottle of house wine per guaranteed table
- A model wedding cake with one genuine tier (500g) for the newly-weds
- Choice of a wedding favour from a selection of items
- Fresh floral wedding decorations in the ballroom
- Red carpet aisle and a grand display of dry ice during the bridal entrance
- Specially designed invitations with one-colour printed inserts for seventy percent of the guaranteed attendance
- An attractively designed wedding guest book and ang bao box for red packets
- Complimentary car passes for thirty percent of the guaranteed attendance and 2 VIP parking lots outside the hotel's main entrance
- Two nights' stay in Deluxe Suite, Valley Wing with breakfast for two and dining credit of S\$120.00 nett for the duration of your stay
- A night's stay in the Valley Wing Deluxe Room on your wedding day

Minimum Requirements

Tower Ballroom - 380 guests | Island Ballroom - 600 guests

Valid from Friday to Sunday, excluding Eve of Public Holidays and Public Holidays

Grand Collection

CHINESE SET DINNER (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 and Shrimp Pearl



Slow-cooked Kurobuta Pork with Jing Jiang Vinegar



Wok-fried Vermicelli
with King Prawns and Hokkaido Scallops



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

S\$258.80 per guest

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

Grand Collection

LUNCH

Inclusions

- Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- A sumptuous range of menus specially prepared by our chefs
- A tasting session for your selected set menu for ten persons (Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)
- A night's stay in the Junior Suite, Tower Wing with breakfast for two and dining credit of S\$120.00 nett for the duration of your stay
- A Day-use room from 9.00am to 4.00pm on your wedding day
- Free-flow aerated soft drinks, mixers and Chinese tea
- A bottle of house champagne for your toasting ceremony
- A thirty-litre barrel of draught beer
- A model wedding cake with one genuine tier (500g) for the newly-weds
- Choice of a wedding favour from a selection of items
- Fresh floral wedding decorations in the ballroom
- Red carpet aisle and a grand display of dry ice during the bridal entrance
- Specially designed invitations with one-colour printed inserts for seventy percent of the guaranteed attendance
- An attractively designed wedding guest book and ang bao box for red packets
- Complimentary car passes for thirty percent of the guaranteed attendance and two VIP parking lots outside the hotel's main entrance

Minimum Requirements

Tower Ballroom - 250 guests | Island Ballroom - 400 guests

Grand Collection

CHINESE SET LUNCH (COMMUNAL PLATING)

Shangri-La's Appetiser

King Prawn Fruit Salad, Razor Clam with Jellyfish,
Roasted Pork Belly, Traditional Soya Chicken,
Seafood Roll wrapped in Bean Curd Skin



Braised Superior Broth
with Sea Treasures and Crab Meat



Duo of King Prawns
in "Pik Fong Tong" and Hawthorn Sauce



Steamed Tiger Garoupa with Superior Soya Sauce



Braised 8-head Abalone
with Home-made Bean Curd and Seasonal Vegetables



Wok-fried Mee Sua
with Seafood, Shimeji Mushrooms, Bean Sprouts and Chives



Chilled Coconut Pudding
with Mango Purée and Pomelo

S\$1,688 per table of 10 guests

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

Private Collection

LUNCH & DINNER

Inclusions:

- Complimentary use of an exclusive intimate venue
- A sumptuous range of menus specially prepared by our chefs
- A bottle of champagne for the toasting ceremony
- 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 model wedding cake with one genuine tier (500g) for the newly-weds
- Choice of a wedding favour from a selection of items
- Fresh floral decorations for the venue
- A night's stay in the Garden Wing Deluxe Room with breakfast for two for lunch weddings, and two nights' stay for dinner weddings
- 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

Private Collection

CHINESE SET LUNCH (INDIVIDUALLY PLATED)

Shangri-La's Appetiser

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



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



Oven-baked Cod Fillet with Japanese Miso Sauce



Braised 8-head Abalone
with Shrimp Pearl and Seasonal Vegetables



Kurobuta Pork with Black Pepper Corn



Truffle-infused Somen with Shimeji Mushrooms
topped with Sakura Shrimps



Chilled Yuzu Jelly
topped with Aloe Vera and Assorted Fruits

S\$198.80 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.

Private Collection

CHINESE SET DINNER (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's Nest,
Sea Whelk, Conpoy and Yun Nan Ham



Braised 6-head Abalone with Sea Cucumber,
Flower Mushrooms and Seasonal Vegetables



Steamed Star Garoupa Fillet
with Minced Pork and Yellow Bean Paste



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



Braised Ee Fu Noodles
with Crab Meat topped with Sakura Shrimps



Duo of Hazelnut Royaltine Cake
and Mango Sago Pomelo Duo

S\$228.80 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.



Weddings Made by Shangri-La

Begin your journey with us

(65) 6213 4996

(65) 6213 4242

perfectcelebrations.sls@shangri-la.com