

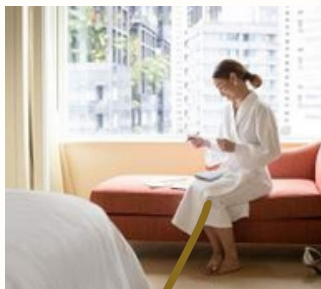


SHANGRI-LA
SINGAPORE



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.

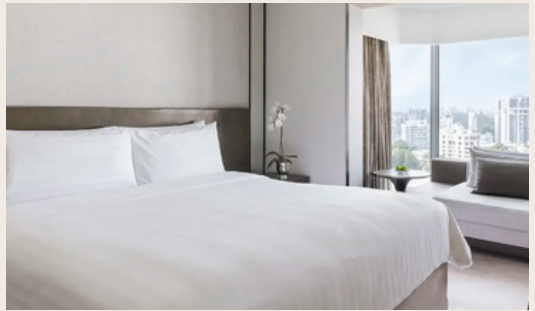


One-Bedroom Suite, Valley Wing

[Learn More](#)

One-Bedroom Suite, Tower 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.

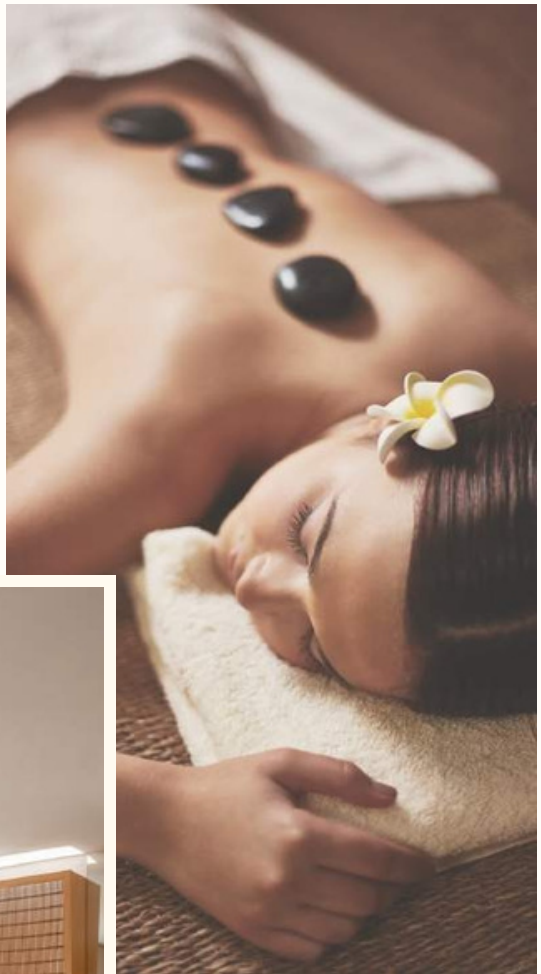


Pledge your vows amongst more than 25 varieties of Orchids - a symbolism of love, beauty and strength. A breath of nature and gentle breeze to serenade your union.

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.



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



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



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



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



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.

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	Dinner Package	Island Ballroom Min. 600 pax	Tower Ballroom Min. 380 pax
		\$208.80++ per guest (Silver) \$228.80++ per guest (Gold) \$258.80++ per guest (Platinum)	
	Lunch Package	Island Ballroom Min. 400 pax	Tower Ballroom Min. 250 pax
		\$188.80++ per guest	
PRIVATE COLLECTION	Dinner Package	Dutch Pavilion Min. 60 pax	Azalea Room Min. 160 pax
		\$228.80++ per guest	\$198.80++ per guest
	Lunch Package	Dutch Pavilion Min. 60 pax	Azalea Room Min. 160 pax
		\$198.80++ per guest	\$168.80++ per guest

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 of ten guests
- 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 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
- Two-night stay in the Junior Suite, Tower Wing with breakfast for two and dining credit of S\$120.00nett for the duration of your stay
- A night's stay in the Deluxe Room, Tower Wing on your wedding day

Minimum Requirements

Tower Ballroom - 380 guests | Island Ballroom - 600 guests

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

Grand Collection

CHINESE SET DINNER (INDIVIDUALLY PLATED)

Shangri-La's Appetiser

(Lobster Salad, Roasted Pork Belly, Pan-fried Foie Gras,
Deep-fried Pomegranate Seafood, 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 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\$208.80 per guest

*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 of ten guests
- 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 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
- Two nights' stay in the One Bedroom Suite, Tower Wing with breakfast for two and dining credit of S\$120.00nett for the duration of your stay
- A night's stay in the Deluxe Room, Tower Wing 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 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 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

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 of ten guests
- 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 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
- Two nights' stay in One-bedroom Suite, Valley Wing with breakfast for two and dining credit of S\$120.00nett for the duration of your stay
- A night's stay in the Deluxe Room, Valley Wing on your wedding day

Minimum Requirements

Tower Ballroom - 380 guests | Island Ballroom - 600 guests

Valid from Friday to Sunday, including 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 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

S\$258.80 per guest

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

Platinum

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)
- 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 OR a bottle of house wine per guaranteed table of ten guests
- 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 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
- A night's stay in the Junior Suite, Tower Wing with breakfast for two and dining credit of S\$120.00nett for the duration of your stay
- A Day-use room from 9.00am to 4.00pm on your wedding day

Minimum Requirements

Tower Ballroom - 250 guests | Island Ballroom - 400 guests

Grand Collection

CHINESE SET LUNCH (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

S\$188.80 per guest

*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 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)

Shangri-La's Appetiser

(Lobster Salad, Roasted Pork Belly, Pan-fried Foie Gras,
Deep-fried Pomegranate Seafood, 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 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.*

Dutch Pavilion

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 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 topped with Sakura Shrimps



Duo of Hazelnut Royaltine Cake and Mango Sago Pomelo

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.*

Dutch Pavilion

Private Collection

LUNCH & DINNER

Inclusions:

- Complimentary use of Azalea Room
- 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 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, Tower Wing for lunch weddings, and two nights' stay for dinner weddings, with breakfast for two

Azalea Room

Private Collection

CHINESE SET LUNCH (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

S\$168.80 per guest

Minimum attendance of 160 guests

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

Azalea Room

Private Collection

CHINESE SET DINNER (INDIVIDUALLY PLATED)

Shangri-La's Appetiser

(Lobster Salad, Roasted Pork Belly, Pan-fried Foie Gras,
Deep-fried Pomegranate Seafood, 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 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 160 guests

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

Azalea Room



Weddings Made by Shangri-La

Begin your journey with us

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(65) 6213 4242

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