



SINGAPORE BUGIS

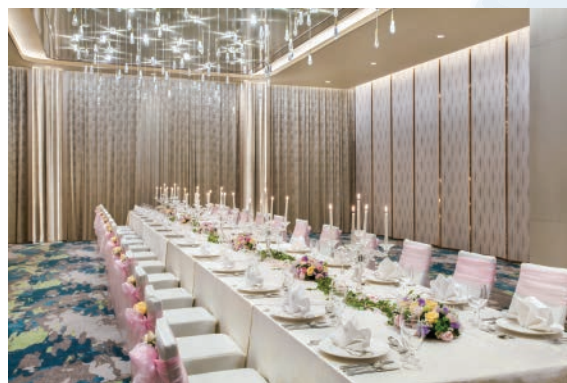
to have & to hold



Celebrate Love and exchange a lifetime promise at our intimate venues. From scenic Sky Deck Roof Garden to the atmospheric Straits Poolside, to the cosy Queen Ballroom. We have the ideal venue that speaks the specific language of your own kind of love.



Sky Deck | Roof Garden



Queen Ballroom | Western Setting



Straits Poolside



Queen Ballroom | Chinese Banquet

SOLEMNISATIONS

Min. 20 persons

LUNCH

Mon to Fri : From \$788⁺⁺
Sat, Sun, Eve of & PH : From \$888⁺⁺

DINNER

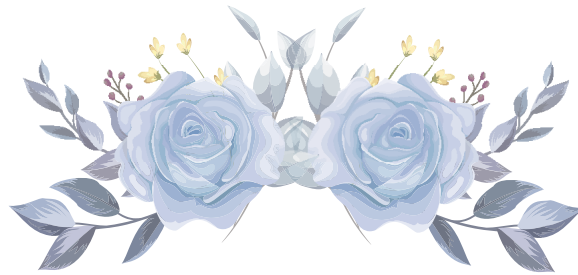
Mon to Thu : From \$788⁺⁺
Fri to Sun, Eve of & PH : From \$888⁺⁺

Inclusions:

Usage of venue for up to 4 hours | Free flow coffee, tea and soft drinks for up to 4 hours | Fresh flower decor for solemnisation table | Waiver of corkage fee for sealed & duty-paid hard liquor per guaranteed table

Complimentary:

Wedding guest book | VIP parking lot at hotel's entrance (for bridal car)
Carpark coupons for 20% of guaranteed attendance (subject to availability)



WEDDINGS

Min. 30 persons

LUNCH

Mon to Fri : From \$888⁺⁺
Sat, Sun, Eve of & PH : From \$988⁺⁺

DINNER

Mon to Thu : From \$888⁺⁺
Fri to Sun, Eve of & PH : From \$988⁺⁺

Inclusions:

Usage of venue for up to 5 hours | Free flow coffee, tea and soft drinks for up to 4 hours | Champagne tower set-up with 1 bottle of sparkling wine | Waiver of corkage fee for all sealed & duty-paid hard liquor

Complimentary:

Wedding guest book | VIP parking lot at hotel's entrance (for bridal car) | Carpark coupons for 20% of guaranteed attendance (subject to availability) | Complimentary 1-night Bridal Room (superior room) with min. 50 guaranteed persons | Free bottle of house wine (per table) with min. 50 guaranteed persons | Complimentary choice of wedding gift favours & food tasting for 10 persons, with min. 80 guaranteed persons | Free 1 barrel of 20L beer with min. 100 guaranteed persons

General Terms & Conditions:

Prices are subjected to 10% service charge & prevailing government taxes • A nominal surcharge is applicable for selected & auspicious dates determined by the Hotel
• Package is valid for events held before 31 December 2021 • The management reserves the right to amend these Terms & Conditions, package inclusions and price without prior notice • Other Terms & Conditions Apply

Everlasting Love

Appetizer

(choose 5)

Crisp-fried Silver Bait tossed with Fine Salt & Pepper | Crisp-fried Fish Skin coated with Golden Egg Yolk
Prawn with Fresh Fruits tossed in Mayonnaise | Thirteen Wonder London Duck | Garlic-vinaigrette Jellyfish
Mala Octopus | Glazed Honey BBQ Pork | Jing Zhou Mouth-watering Chicken

Soup

(choose 1)

Braised Shark's Fin with Crabmeat | Braised Seafood Broth
Double-boiled Chicken Soup with Fish Maw & Sea Whelk

Seafood

(choose 1)

Sauteed Prawn with Celery in Crisp-fried Vermicelli Nest | Sautéed Squid & Prawn with Mixed Pepper

Fish

(choose 1)

Steamed Grouper in Superior Soya Sauce
Steamed Patin Fish with Black Bean Sauce or with Crispy Bean Sauce

Meat

(choose 1)

Song Garden Signature Crisp-fried Garlic Chicken | Roasted Pipa Chicken with BBQ Sauce

Vegetable

(choose 1)

Braised Sliced Top Shell with Black Mushroom & Lettuce
Braised Seasonal Vegetable with Crabmeat & Mushroom

Noodle / Rice

(choose 1)

Wok-fried Glutinous Rice with Waxed Meat | Wok-fried Fine Noodle with Diced Prawn & Shredded BBQ Pork

Dessert

(choose 1)

Chilled Mango Sago with Pomelo & Coconut Ice Cream | Steamed Mashed Taro with Pumpkin Puree
Double-boiled Hashima with Snow Lotus Seed & Red Dates

Forever Together

Appetizer

(choose 5)

Crisp-fried Silver Bait tossed with Fine Salt & Pepper | Crisp-fried Fish Skin coated with Golden Egg Yolk
Prawn with Fresh Fruits tossed in Mayonnaise | Thirteen Wonder London Duck | Garlic-vinaigrette Jellyfish
Mala Octopus | Glazed Honey BBQ Pork | Jing Zhou Mouth-watering Chicken

Soup

(choose 1)

Braised Fish Maw with Dried Conpoy & Bamboo Shoot | Braised Shark's Fin with Crab Roe
Double-boiled Superior Shark's Fin with Chicken & Wolfberry

Seafood

(choose 1)

Sauteed Scallop with Sweet Bean in XO Chilli Sauce | Sautéed Prawn with Broccoli

Fish

(choose 1)

Steamed Grouper with Minced Garlic | Steamed Marble Goby with Superior Soya Sauce

Meat

(choose 1)

Crispy Roasted Chicken | Roasted Peking Duck with BBQ Sauce

Vegetable

(choose 1)

Braised Sea Cucumber with Black Mushroom & Spinach | Braised Dried Conpoy with Golden Mushroom & Baby Cabbage

Noodle / Rice

(choose 1)

Stewed Ee-fu Noodle with Chives & Mushrooms | Steamed Fragrant Rice in Lotus Leaf

Dessert

(choose 1)

Chilled Mango Sago with Pomelo & Coconut Ice Cream | Steamed Mashed Taro with Pumpkin Puree
Double-boiled Hashima with Snow Lotus Seed & Red Dates

Endless Love

Appetizer

(choose 5)

Crisp-fried Silver Bait tossed with Fine Salt & Pepper | Crisp-fried Fish Skin coated with Golden Egg Yolk
Prawn with Fresh Fruits tossed in Mayonnaise | Thirteen Wonder London Duck | Garlic-vinaigrette Jellyfish
Mala Octopus | Glazed Honey BBQ Pork | Jing Zhou Mouth-watering Chicken

Soup

(choose 1)

Braised Superior Shark's Fin with Supreme Thick Soup & Bacon Scallion Pencil • Double-boiled Superior
Shark's Fin with Ham & Cabbage | Braised Fish Maw with Hashima

Seafood

(choose 1)

Sauteed Scallop with Lily Bulb & Garden Green | Sautéed Prawn with Asparagus in XO Chilli Sauce

Fish

(choose 1)

Steamed Grouper in Superior Soya Sauce | Steamed Marble Goby with Superior Soya Sauce

Meat

(choose 1)

Song Garden Braised Treasure Duck | Song Garden Braised Treasure Chicken with Golden Bun

Vegetable

(choose 1)

Braised Abalone with Black Mushroom & Lettuce | Sautéed Sea Cucumber with Mushroom & Scallion

Noodle / Rice

(choose 1)

Signature Boss Fried Rice | Braised Ee-fu Noodle with Golden Mushroom & Dried Conopy

Dessert

(choose 1)

Chilled Mango Sago with Pomelo & Coconut Ice Cream | Steamed Mashed Taro with Pumpkin Puree
Double-boiled Hashima with Snow Lotus Seed & Red Dates



Everlasting Love

STARTERS

SMOKED SALMON WITH WALNUT BRIOCHE
WITH EGG & CAPER MIMOSA, SEASONAL GREENS
& AGED BALSAMIC DRESSING

OR

APPLE CHIPWOOD SMOKED DUCK BREAST
SERVED WITH MANGO SALSA TORTE & WALNUT DRESSING

SOUP

CRAB & AVOCADO CHOWDER
SERVED WITH SALSA VERDE & DILL CREAM

OR

BUTTERNUT & HONEY PEAR SOUP
WITH FETA & ALMOND CROQUETTE

MAIN

STUFFED CHICKEN BREAST WITH
YABBI CHIVE MOUSSE
WITH ITALIAN PESTO SPUD, BASIL OIL & THYME JUS

OR

ROASTED CUMIN CRUST SALMON
ON SPAGHETTI CUCUMBER, PESTO POTATO & LEMON BUTTER

DESSERT

TIRAMISU
GARNISHED WITH BISCOTTI

OR

PISTACHIO CHEESECAKE
WITH MANGO COULIS & CHOCOLATE CIGARILLO





Forever Together

STARTERS

HOMEMADE NATIVE HERBS GRAVLAX
WITH MARINATED DILL CUCUMBER, SEASONAL GREENS
& SWEET MUSTARD DRESSING

OR

SEARED PEPPER CRUST TUNA
WITH WILD TRIO MUSHROOM COMPOTE & WASABI AIOLI

SOUP

CLEAR WATER MUSSEL & ASIA SAFFRON SOUP
SERVED WITH SALSA VERDE & CHIVE CREAM

OR

BUTTERNUT & SMOKED DUCK SOUP
WITH HERB FLAT BREAD

MAIN

ROASTED POUSSIN
WITH SPINACH & PANCETTA, GOLDEN PUMPKIN
IN BASIL OIL & THYME JUS

OR

ROASTED CUMIN RACK OF LAMB
WITH PARMESAN POTATO, HONEY CARROTS & GRILLED ZUCCHINI

DESSERT

TIRAMISU
GARNISHED WITH BISCOTTI

OR

PISTACHIO CHEESECAKE
WITH MANGO COULIS & CHOCOLATE CIGARILLO





Endless Love

STARTERS

FOIE GRAS & BLACK PEPPER PAN-SEARED
HOKKAIDO SCALLOP
WITH CIDER TOMATO MARMALADE & CRISPY CHILL ZUCCHINI

OR

CEVICHE OF SMOKED SALMON WITH
CAULIFLOWER FORMAGE
WITH SUNDRIED TOMATO & CAPER OIL

SOUP

GOLDEN PUMPKIN BROTH & CRAB SALSA
WITH DILL SCONES

OR

LOBSTER BISQUE
WITH CHIVE CREAM & HERBS GRISSINI

MAIN

ROASTED PACIFIC COD WITH SEMI-DRY
TOMATO TAPENADE, HERB & NUT CRUST
SERVED WITH ITALIAN RISOTTO & ASPARAGUS,
ST.JACQUES BEURRE BLANC

OR

HIGH COUNTRY TENDERLOIN INFUSED
WITH CAFE DE PARIS
SERVED WITH TRUFFLE OIL SPUD & FRESH VEGETABLES
IN TARRAGON JUS

DESSERT

CHOCOLATE TRUFFLES
WITH BERRIES COMPOTE & PANATELLA

OR

APPLE & PEAR CRUMBLE
WITH HOMEMADE VANILLA ICE CREAM & CHOCOLATE FUDGE

