



ST REGIS

Exquisite Occasions

The St. Regis Singapore

The Perfect Wedding

For this very special day, you dream of a wedding location of the utmost prestige in the city. A setting that strikes a fine balance between impressive grandeur and close intimacy; immaculately beautiful yet warmly welcoming. You dream of a celebratory atmosphere that is infused with the magic of romance.

At The St. Regis Singapore, it is our pleasure to orchestrate these dreams into reality.

We invite you to enter into a world of impeccable service, glorious décor and exceptional cuisine for the wedding of a lifetime.











John Jacob Ballroom

With its lofty ornate ceilings and two large skylights, the John Jacob Ballroom is both awe-inspiring and intimate at the same instance.

Be it a night or a daytime celebration, guests will soon be drawn into the magical ambience of the John Jacob Ballroom illuminated by the romantic glow of skylights, hand-cut crystal chandeliers and twinkling candles, the fine linen and handcrafted tableware.

Revel in an aural and visual feast with our integrated audio-visual and system, creating a distinct wedding celebration.

Unique Features

- Pillarless
- Wi-Fi system
- Natural skylights
- Exclusive pre-event area
- High ceiling with hand-cut opulent chandeliers
- Soundproof doors and double layered partition
- Integrated AV system with drop down LCD projector and screen

Event Venues for Solemnisation

Five luxuriously appointed meeting rooms, located at the lobby level, can be configured according to customised specifications for your special occasion.

Unique Features

- Wi-Fi system
- Hand-cut opulent chandeliers
- Drop-down LCD Projector and Screen
- Conveniently located at the lobby level
- Soundproof doors and double-layered partition
- Integration AV equipment with sophisticated AV system



The Art of Catering

Culinary excellence is a hallmark of The St. Regis Singapore. Our acclaimed restaurants provide inspiration from elegant Western style menus to traditional Chinese menus as well as lavish menu customisation, to meet unique cuisine preferences for an impeccable wedding.

The exquisite gastronomic experience is accompanied by exemplary service, with individually-plated servings to all guests while experienced banquet butlers perfect the art of service, presenting each course seamlessly, with precision and style.



Customisation Beyond Expectations

Grand weddings at The St. Regis Singapore include personalised floral arrangements with table bouquets, elegant over-hanging floral adornments and lavish floral stands, an impressive wedding cake from a wide selection of exquisite designs, guest book, wedding token box, wedding favours, beautiful invitation cards and other accoutrements.



Floral Arrangements and Table Settings

WESTERN THEME



Floral Arrangements and Table Settings

ORIENTAL THEME



Wedding Dinner Package

- Delectable butler-passed canapés at pre-dinner cocktail
- Complimentary flow of soft drinks and oriental tea
- Modern Cantonese cuisine or Western cuisine
- Food tasting for up to 10 persons (Monday to Thursday only)
- One bottle of wine per table of 10 persons
- One bottle of Champagne for toasting
- One 30-litre barrel of beer
- A St. Regis Wedding Cake
- Elegantly tiered faux wedding cake for cake cutting ceremony
- Exquisite floral arrangements which include ten floral stands, a VIP centrepiece and individual guest table centrepieces



Wedding Dinner Package

- Wedding stationery and gifts include:
 - Guest book
 - Wedding token box of choice
 - Wedding favours for each of your guests
 - Invitation cards for 70% of your guaranteed guests' attendance
- Car passes for 20% of your guaranteed guests' attendance with choice of preferential or valet parking for two cars
- A St. Regis accommodation experience in our Caroline Astor Suite
- A dedicated St. Regis Wedding Butler
- \$100++ food and beverage credit for pre-dinner refreshments or post-dinner supper
- Breakfast for two at The Astor Grill or served in Bridal Suite



Dinner Packages

TERMS & CONDITIONS

- Auspicious dates are subject to preferred rates.
- Valid for weddings held from now till 31 March 2026.
- Package is not to be combined with other offers or promotions and may be subject to change.
- All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

Captivating Love | \$238.80 per person

Package inclusive of 1-night stay

Valid from Mondays to Fridays

Minimum of 250 persons

Cherished Romance | \$268.80 per person

Package inclusive of 2-night stay

Valid for Sundays and Public Holidays

Minimum of 300 persons

Ardour & Devotion | \$268.80 per person

Package inclusive of 2-night stay

Valid for Saturdays and eve of Public Holidays

Minimum of 320 persons

Dinner Package

Captivating Love Cantonese Menu

\$238.80 PER PERSON

Minimum of 250 persons
Valid from Mondays to Fridays

四川葱泥肉, 脆炸芥末虾球, 明炉烤鸭
Chilled Sliced Pork Belly with Sichuan Garlic Sauce
Deep-fried Prawn with Wasabi Mayonnaise
Roasted Duck with Chinese Herbs

皇焖龙虾羹
Superior Broth with Sea Treasures and Lobster

蚝皇花菇烩鲍鱼
Braised Baby Abalone with Flower Mushroom and Seasonal Greens

木鱼花烧汁焗鳕鱼
Oven-baked Cod Fillet with Honey Soya Sauce and Bonito Flakes

京烤骨伴脆皮馒头
Braised “Jing Du” Style Pork Rib with Deep-fried “Mantou” Bun

干炒海鲜XO酱面线
Stir-fried Mee Sua with Assorted Seafood in XO Sauce

杨枝甘露伴雪糕
Chilled Mango Purée with Pomelo Sago and Ice Cream

婚礼蛋糕
Wedding Cake

Dinner Package

Captivating Love Western Menu

\$238.80 PER PERSON

Minimum of 250 persons

Valid from Mondays to Fridays

Pan-seared Foie Gras

Raisin-Hazelnut Granola, Toasted Brioche, Apple Compote,
Vanilla Maltose, Passionfruit-Mango Coulis

Lemongrass-infused Pumpkin Velouté

Crème Fraîche and Crispy Iberico

Lime Sherbet

Pan-seared Barramundi

Tomato-Basil Soil, Vegetable Ratatouille Timbale, Green Pea
Purée, Saffron Beurre Blanc

White Chocolate Cake

Blood Orange Crèmeux and Pomelo-Lime Ice Cream

Petit Fours

Coffee and Tea

Dinner Package

Cherished Romance Cantonese Menu

\$268.80 PER PERSON

Minimum of 300 persons
Valid for Sundays and Public Holidays

鹅肝炸虾丸, 蜜汁焗猪颈肉, 龙虾沙律
Deep-fried Crispy Shrimp Ball with Foie Gras
Barbecued Honey Roasted Pork
Chilled Lobster Salad

皇焖燕窝海鲜羹
Braised Bird's Nest Broth with Sea Treasures and Crab Meat

蚝皇6头鲍烩花菇
Braised Six Head Abalone with Flower Mushroom and Seasonal Greens

日式味噌酱烤鳕鱼柳
Oven-baked Cod Fillet with Japanese Miso Sauce

栗子海参炖鸭
Braised Duck with Sea Cucumber and Chestnut

海鲜上汤手工拉面
Braised Superior Broth with Handmade Noodle and Assorted Seafood

香茅冻拌柚子冰沙
Chilled Lemongrass Jelly with Yuzu Sherbet

婚礼蛋糕
Wedding Cake

Dinner Package

Cherished Romance Western Menu

\$268.80 PER PERSON

Minimum of 300 persons
Valid for Sundays and Public Holidays

Oolong Tea-cured Salmon

Yuzu Sphere, Granny Smith Apple, Shaved Baby Radish, Quail Egg,
Trout Roe and Micro Cress Salad, Ginger-Tonkatsu Emulsion

Ginseng-infused Duck Consommé

Foie Gras Dumpling, Julienne Vegetable and Shimeji Mushroom

Yuzu Sherbet

Truffle Miso Cod

Tempura Enoki Mushroom, Poached Bok Choy and Kumara Purée,
Tomato-Ponzu Salsa

Chocolate Mille-Feuille

Wine-poached Pear and Salted Caramel Ice Cream

Petit Fours

Coffee and Tea

Dinner Package

Ardour & Devotion Cantonese Menu

\$268.80 PER PERSON

Minimum of 320 persons

Valid for Saturdays and Eve of Public Holidays

香煎青芒带子, 麦片虾球, 香煎鹅肝
Pan-seared Hokkaido Scallop with Green Mango
Deep-fried Prawn with Crispy Cereal
Pan-fried Foie Gras

云腿炖海中宝
Double-boiled Superior Broth with Sea Treasures and Chinese Ham

蚝皇6头鲍烩花菇
Braised Six Head Abalone with Sea Cucumber, Flower Mushroom and
Seasonal Greens

雪菜鸡肉丝蒸鳕鱼
Steamed Cod Fillet with Snow Vegetables and Shredded Chicken

XO酱松茸菇煎黑豚扒
Oven-baked Kurobuta Pork with Shimeji Mushroom and XO Sauce

蟹肉伊府面
Braised Hong Kong Ee-fu Noodle with Crab Meat

冻冰糖炖燕窝
Chilled Bird's Nest Soup with Rock Sugar

婚礼蛋糕
Wedding Cake

Dinner Package

Ardour & Devotion Western Menu

\$268.80 PER PERSON

Minimum of 320 persons

Valid for Saturdays and Eve of Public Holidays

Trio of Duck

(Duck Liver Pâté, Duck Rillettes and Seared Foie Gras)

Fruit Brioche, Grilled Peach, Rocket Leaves, Blackcurrant Coulis

Cognac-infused Crustacean Bisque

Lobster Medallion, Tarragon Emulsion

Deconstructed Seafood Papillote

Poached Sea Bream, Mussels and Baby Clams with Pernod in Mini Jar,

Fregola Stew, Kipfler Potato, Cherry Tomatoes

Pineapple Sherbet

Braised Short Rib

Crispy Rice Crumble, Parsnip Purée, Sautéed Romanesco,

Poached Baby Carrots, Marsala Jus

Symphony of Amedei “9” Dark Chocolate

Strawberry Caramel, Vanilla Chantilly Cream, Raspberry Sherbet

Petit Fours

Coffee and Tea



ST REGIS

**Be invited to experience enchanted moments beyond expectation
by St. Regis. A mark of prestige.**

The Address where influence resides.

For enquiries, please call +65 6506 6757 or email wedding.singapore@stregis.com.

stregissingapore.com/weddings