

FOREVER & ALWAYS

SKY GARDEN SENTOSA WEDDING PACKAGES 2026/2027



Package prices valid as of 1 January 2026



ABOUT US

Located on the roof of iFly Singapore, Sky Garden Sentosa cleverly brings together a lush outdoor garden and an indoor air-conditioned hall, giving you the dream garden wedding you've always wanted, without compromising on the comfort of your guests. Luxuriate in the panoramic sea view and breathe in the tranquillity of nature with us, where you get to enjoy the best of both worlds.

Weekdays: Mondays – Thursdays, minimum 100 pax confirmed
Weekends: Fridays - Sundays minimum 120 pax confirmed

LUNCH 11AM – 3PM || DINNER 6PM – 10PM

25% Peak Period Surcharge applies for Events on Eve and/or day of Public Holidays
"++" Denotes 10% Service Charge and Prevailing Government Tax
Prices and menu items are valid until 31st Dec 2026 and subject to changes without prior notice

WITH COMPLIMENTS

Exclusive Venue Usage of 4 hours for entire duration of event

Pre-wedding reception with beverages

- *Buffets: Soft Drinks, Water (Coffee and Tea provided only if stated)*
- *Chinese Banquet: Soft Drinks, Water, Chinese Tea*
- *Western Sit Down: Soft Drinks, Water, Coffee and Tea*

Complimentary 01 bottle of House Wine per 10 pax guaranteed (Choice of Red/White Wine)

3-tier glass fountain pyramid with a complimentary bottle of sparkling wine for toasting

Complimentary Food Tasting Session for confirmed menu for 06 pax*

Professional Display of Tableware, Cutlery, Napkins, and Goblets on Table

Round tables and cushion chairs with linen & seat covers

Decorative floral arrangement for guest tables and special centerpieces for 02 VIP tables

24 VIP dining chairs with sash

01 Reception table and 02 cushion chairs with centerpiece and complimentary usage of Token Box

Curated Solemnization Ceremony Setup with 30 Tiffany Chairs for ceremony viewing

Provision of Invitation cards for 70% of guaranteed guests

Provision of Wedding Favors and Guest Book

Provision of basic audio-visual system with professional operator till end of event

Provision of outdoor LED lightings

Usage of makeup room within venue premises

01 A1 Sized Foamboard Welcome Signage

02 Easel stands for couple's use

Parking coupons for provided for 30% of guaranteed guests

Complimentary island entry for all guests

Complimentary 01 Night Stay at Oasia Resort Sentosa's Family Suite for the wedding couple

**Food Tasting for Buffet packages limited to items under 'Main Entrées'*



TRANQUILLITY

SELF SERVICE BUFFET

APPETIZER

Smoked Salmon Mousse with Marinated Trout Roe
Marinated Vine Tomato Tartlet (V)
Cardini Caesar Salad with Parmesan Cheese
Potato Salad with Walnut and Raisins (V)

MAIN ENTRÉES

Pollo Alla Parmigiana Topped with Cheese
Sauteed Garlic Prawns
Battered Scallop with Arrabiata Dip
Roasted Vegetables Ala Provencal (V)
Olive Rice with Mushroom & Paprika (V)
Penne Pasta Aglio Olio with Shredded Chicken Ham

LIVE STATION

Mediterranean Beef Pot Roast
Cooked in Balsamic Vinegar, Onions, Shallots and Herbs
Accompanied With Roots Vegetables and Potatoes

RASEL'S SIGNATURE PIE

Fisherman's Harvest Seafood Pie
in Creamy and Chock-full of Prawn, Squid, Fish & Crabby Bits

DESSERT

Vanilla Pannacotta Shooters with Berries Compote
Seasonal Fresh Fruit Selection
Petit Gâteau
American Carrot Cake, Chocolate Éclair, Cream Puff, US Walnut Brownie

BEVERAGE

Tropical Fruit Punch
Coke & Orange
Ice Water

Weekdays (Mon - Thurs)

Lunch: \$158.00++/Pax
Dinner: \$168.00++/Pax

Weekends (for Lunch/ Dinner)

Fri and Sun: \$178.00++/Pax
Saturday: \$188.00++/Pax

BLISS

SELF SERVICE BUFFET

CANAPÉS

Lychee Prawn Ball

with Wasabi Mayo & Tobiko

Local Grown Field Mushroom Tartlet

with Truffle Crème & Pine Nut (V)

APPETIZERS

White Rojak Quinoa Fruit Salad with Ginger Flower Dressing (V)

Italian Pizza with Turkey Ham, Stracciatella Cheese & Basil Pesto

Charcoal Otak Youtiao with Kaffir Lime Mayonnaise

MAIN ENTRÉES

Signature Fried Chicken Goreng Beremepéh with Bawang Sambal

Locally Farmed Barramundi with Laksa Cream Sauce

Medley of Vegetable with Herb Butter Sauce (V)

“Meat Zero” Tomato Bolognese Pasta with Parmesan Cheese (V)

Turmeric Basmati Pilaf Rice with Dried Cranberries (V)

Cajun Seafood Boil

Chicken Sausage, Prawn, Mussel, Scallop & Squid

LIVE STATION

Mexican Street Tacos

Chipotle Pulled Beef, Chicken Tingas

DESSERT

Chocolate Fudge Cake

Myer Lemon Meringue Tart

Mango Panna Cotta with Strawberries & Lychee Boba

Tropical Fruit Platter

BEVERAGE

Orange Juice **OR** Apple Juice

Pepsi **OR** 7-Up

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CELESTIAL

7 COURSE CHINESE BANQUET

POULTRY

传统脆皮烧鸭拼咸蛋鱼皮

Traditional Roasted Crispy Duck accompanied with Salted Egg Yolk Fish Skin

SOUP

虫草花鲍鱼炖汤

Double-boiled Abalone Soup With Cordyceps Flower

FISH

港蒸鲈鱼扒

Steamed Fillet of Sea Perch in Hong Kong Style

SEAFOOD

麦片虾球

Crisp-fried Prawn with Oat Cereal

VEGETABLE

蟹肉豆腐苋菜

Homemade Beancurd with Fresh Crab Meat and Local Spinach

STAPLE

黑松露鸡丁炒饭

Fried Rice with Diced Chicken and Black Truffle Sauce

DESSERT

白玉冰

Chilled Jelly Royale with Julienne of Coconut

BEVERAGE

Coke, Fanta Orange and Sprite

Chinese Tea

Ice Water

Weekdays (Mon - Thurs)

Lunch: \$168.00++/Pax

Dinner: \$188.00++/Pax

Weekends (for Lunch/ Dinner)

Fri and Sun: \$208.00++/Pax

Saturday: \$218.00++/Pax

JOY

7 COURSE CHINESE BANQUET

5 COMBINATION PLATTER

Salted Egg Yolk Fish Skin Chips
Marinated Baby Tako with Pickled Cucumber
Chicken Roulade with Dang Gui Sauce
Ebiko Prawn Youtiao with Kaffir Lime Mayo
Pacific Scallop with XO Sauce

POULTRY

Oriental Smoked Chicken Roulade with Truffle Salsa
Sautéed Locally Farmed Kin Yan Mushroom, Frisee Cress Salad

FISH

Atlantic Cod Fish
Nonya Assam Sauce, Asian Greens

SEAFOOD

Battered Tiger Prawn
Guacamole, Mango Salsa, Pickled Onion

VEGETABLE

Chinese Spinach with Yoshihama Abalone
Braised Flower Mushroom, Abalone Sauce

STAPLE

Seafood Pao Fan with Pumpkin Bisque Velouté
Steamed Japanese Rice, Puffed Rice, Egg Floss, Furikake

DESSERT

Mango Panna Cotta
Fresh Fruits, Desiccated Coconut, Lychee Boba

BEVERAGE

Orange Juice **OR** Apple Juice
Pepsi **OR** 7-Up
Chinese Tea

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ADORATION

8 COURSE CHINESE BANQUET

APPETISER

龙虾沙律拼腐皮卷

Lobster Salad accompanied with Deep-fried Bean Skin Roll

SOUP

鲜淮山干贝炖花胶汤

Double-boiled Superior Fish Maw Soup with Chinese Yam and Dried Scallop

FISH

油浸顺壳扒

Deep-fried Fillet of Soon Hock with Superior Soya Sauce

SEAFOOD

芥末虾球拼咸蛋虾球

Crisp-fried Prawn in Two Styles (Wasabi Salad Cream and Salted Egg Yolk)

MEAT

香煎黑豚扒

Pan-fried Kurobuta Pork Chop with Chef's Special Sauce

VEGETABLE

蟹肉豆腐苋菜

Homemade Beancurd with Fresh Crab Meat and Local Spinach

STAPLE

海干烧伊面

Stewed Ee-fu Noodle with Chive and Mushroom

DESSERT

黑糯米雪糕

Chilled Black Glutinous Rice with Ice Cream

BEVERAGE

Coke, Fanta Orange and Sprite

Chinese Tea

Ice Water

Weekdays (Mon - Thurs)

Lunch: \$178.00++/Pax

Dinner: \$198.00++/Pax

Weekends (for Lunch/ Dinner)

Fri and Sun: \$218.00++/Pax

Saturday: \$228.00++/Pax

FELICITY

8 COURSE CHINESE BANQUET

5 COMBINATION PLATTER

Salted Egg Fish Skin Chips, Tea Smoked Duck Breast with XO Sauce
Chuka Baby Octopus Salad, Scallop & Yam Basket
Potato Wrapped Prawn with Wasabi Ebiko Mayo

SOUP

Blue Swimmer Crabmeat & Fish Maw Soup
with Black Fungus and Bamboo Shoots

POULTRY

Duo of Duck
Roasted Dang-Gui Duck, Egg Crepe Hoisin Duck Wrap

FISH

Honey Miso Cod Fish
Sautéed Locally Farmed Kin Yan Mushroom, Frisee Cress Salad

SEAFOOD

Japanese Chawanmushi
Tiger Prawn, Chili Crab Gravy, Mantou Croutons

VEGETABLE

Steamed Broccoli
Sea Cucumber, Baby Abalone, Shitake Mushroom. Dried Scallop Sauce

STAPLE

Lobster Bisque Somen Noodle
Butter Poached Lobster, Crispy Kai Lan

DESSERT

Chilled Peach Gum Collagen Tong Sui
with Dried Longan, White Fungus, Red Dates and Goji Berries

BEVERAGE

Orange Juice **OR** Apple Juice
Pepsi **OR** 7-Up
Chinese Tea

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Dinner: \$198.00++/Pax

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ENCHANTMENT

7 COURSE FULL VEGETARIAN CHINESE BANQUET

5 COMBINATION PLATTER

Marinated Chuka Wakame , Silken Tofu with Century Egg Sauce & Pickled Ginger
Hoisin Mushroom Tartlet, Vegetable Spring Roll, Vegetarian Ngoh Hiang

SOUP

Double Clear Mushroom Consommé Soup
Brazilian Mushroom, Bamboo Pith, Black Fungus

TOFU

Pan Fried Tofu & Bai Ling Mushroom
Pumpkin Velouté Sauce, Cordyceps Flower, Chinese Spinach

VEGETABLE

Wok-Fried Seasonal Vegetable with Plant Based Prawn
US Asparagus, Celery, Carrot, Lily Bulbs

MAIN

Grilled Eggplant Confit
Szechuan Mala "Meat Zero" Ragu, Yogurt Ranch Sauce

STAPLE

Vegetarian Laksa Somen
Seaweed Fish, Tofu Puffs, Spring Vegetable

DESSERT

Chilled Peach Gum Collagen Soup "Tong Sui"
Dried Longan, White Fungus, Red Dates, Goji Berries

BEVERAGE

Orange Juice **OR** Apple Juice
Pepsi **OR** 7-Up
Chinese Tea

Weekdays (Mon - Thurs)

Lunch: \$178.00++/Pax
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Saturday: \$218.00++/Pax



UNITY

4 COURSE WESTERN SIT DOWN

ASSORTED BREAD ROLLS

APPETIZER

Marinated Jumbo Lump Crab Salad
Granny Smith Apples, Avocado, Tobiko, Wasabi Aioli

SOUP

Mushroom Velouté
Roasted Mushroom, Truffle Oil

ENTRÉE (CHOOSE 2)

Pan Seared Norwegian Salmon
Truffled Mash Potatoes, Mushroom Ragout, Confit Tomato, Herbs Emulsion

OR

Corn-fed Chicken Roulade
*Truffled Mash Potatoes, Petit Root Vegetables Tartlet, Roasted Red Vine Tomatoes
Brown Butter Chicken Jus*

OR

Slow Cooked Angus Beef Cheek
*Truffled Mash Potatoes, Petit Root Vegetables Tartlet, Roasted Red Vine Tomatoes
Rosemary Infused Beef Jus*

DESSERT

Black Sesame & White Chocolate Mousse
Sesame Brittle, Berries Compote

OR

Earl Grey Framboise Tart
Matcha Sponge, Crispy Yoghurt

BEVERAGE

Coffee and Tea
Soft Drink
Summer Lime Refresher

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Dinner: \$208.00++/Pax

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Saturday: \$228.00++/Pax

PASSION

4 COURSE WESTERN SIT DOWN

AMUSE BOUCHE

Avruga Caviar Tart

24K Edible Gold, Smoked Chive Crème

APPETIZER

Blue Swimmer Crab Remoulade

Guacamole, Pickled Vegetable, Frisee Cress Salad, Passionfruit Gel, Bread Chips

SOUP

Lobster Bisque Soup

Butter Poached Lobster, Tuscan Kale, Crème Fraiche

MAINS

36hrs Slow-Cooked Angus Beef Cheek

Beurre Noisette Parsnip Mousseline, Potato Pave, Seasonal Vegetable, Au Jus

OR

Herb Crusted Tasmania Salmon Confit

Beurre Noisette Parsnip Mousseline, Potato Pave, Seasonal Vegetable, Lemon Dill Beurre Blanc

DESSERT

Mango Yogurt Mousse Gateau

Vanilla Ice Cream, Honeycomb Tuile, Biscoff Crumble, Fresh Berries

OR

Chocolate Banana Dome

Vanilla Ice Cream, Honeycomb Tuile, Biscoff Crumble, Fresh Berries

BEVERAGE

Orange Juice **OR** Apple Juice

Pepsi **OR** 7-Up

Coffee & Tea

Weekdays (Mon - Thurs)

Lunch: \$198.00++/Pax

Dinner: \$208.00++/Pax

Weekends (for Lunch/ Dinner)

Fri and Sun: \$218.00++/Pax

Saturday: \$228.00++/Pax



A TIPPLE... OR TWO

WINES: \$35++/BOTTLE

Red Wine/ White Wine/ Moscato (*labels will change quarterly*)

BEERS: \$600++/30L BARREL

Heineken / Tiger

UPSIZE - 4 HOUR FREE FLOW PACKAGE: \$60++/PAX

Free Flow Beers, Red, White, Sparkling Moscato Wines
Per additional hour at \$20++/hour/pax

CORKAGE: \$500++

A flat fee, with no limit on the quantity of bottles or type of alcohol
Do note that duty-free alcohol is not permitted to be served onsite





CHERRY ON THE CAKE

Tiffany Chairs: \$900++

Change up all chairs used from cushion chairs with seat covers to tiffany chairs Available in White, Black, Walnut, and Lime-washed. Minimum order of 100 chairs.

Upgrade to Walnut Vineyard Tables: \$25++/pax

Rental of Wooden Walnut Vineyard Tables to form a long table setup. Includes charges to upgrade centerpieces used. Adds a warm, rustic touch to your wedding

Upgrade to Long Tables: \$15++/pax

Using 6ft x 2.5ft Rectangular Tables to form a long table setup. Includes linen overlay and charges to upgrade centerpieces used.

Bubble Tea Beverage Station for 100 Servings: \$1000++

Additional 50 Servings: \$200++

3 drink options, with Tapioca Pearls or Coconut Jelly as toppings, inclusive of provision of manpower and serving ware

Mocktail Beverage Station for 100 Servings: \$1000++

Additional 50 Servings: \$200++

3 drink options, with provision of manpower and serving ware

Slushie Station for 100 Servings: \$1050++

Additional 50 Servings: \$250++

Includes Slushie Machine Rental, with provision of manpower and serving ware

WANT MORE?

Enjoy discounts with our preferred partners!



Decor Partner

Exclusive Rates for Sky Garden wedding couples



Decor Partner

Exclusive Rates on Rentals for Sky Garden wedding couples



Preferred Wedding Styling Partner

Exclusive Rates for Sky Garden wedding couples



Preferred Wedding Styling Partner

Exclusive Rates for Sky Garden wedding couples



Preferred Photographer/ Videographer

Exclusive Discounts for Sky Garden wedding couples



Grazing Table/ Snack Table

10% Off A-la-carte Orders



Preferred Photobooth Vendor

10% Off Confirmation of Atom/ Aura Photobooths



Preferred Patisserie

20% Off Website Rates for Tiered Cakes, before delivery charges



Preferred Make Up Artist

Exclusive Rates for Sky Garden wedding couples