

A romantic wedding photograph of a couple standing on a balcony. The groom, with a beard and wearing a dark suit, is leaning in to kiss the bride on the forehead. The bride, wearing a white off-the-shoulder wedding dress and a pearl necklace, is holding a large bouquet of peach and white roses. They are both smiling and looking at each other. The balcony has a white railing with a wooden handrail. In the background, there are palm trees and a bright, sunny sky. The entire image is framed by a thin pink border.

Celebrate Your Memories



JW MARRIOTT
SINGAPORE SOUTH BEACH



LET US MAKE YOUR

Fairytale

COME TRUE

Spend your day making memories and leave every detail to us. Our dedicated team of in-house wedding specialists are ready to create a bespoke experience that is uniquely yours.

Let us make your special day, one to remember at JW Marriott Singapore South Beach.

jw.sinjw.weddings@marriott.com
+65 6818 1900





Touches.

ILLUMINATED

COME TOGETHER

Majestically adorned with an exquisite Forest of Lights installation, the Grand Ballroom will steal your heart with its inspired blend of modernity in a heritage setting.

The Grand Ballroom comes complete with a pre-function foyer, a mezzanine level, outdoor courtyards and the iconic LED Wall, creating the perfect setting for new beginnings and memories to last a lifetime.



YOUR

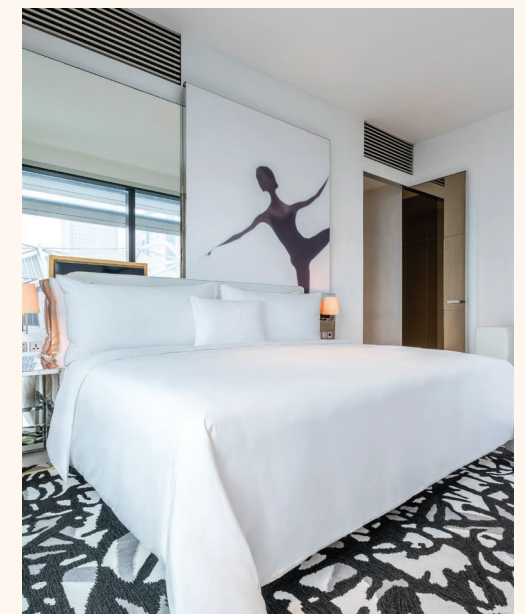
luxurious

ESCAPE

BE MINDFUL & PRESENT

Perfect for both celebration and relaxation, a stay in our Bridal Suite awaits. The gorgeous one-bedroom suite features designer interiors and is adorned with luxurious amenities, plush king bedding and iconic views of the city.

Experience JW Marriott Singapore's world-renowned service and attention to detail, where each moment of your stay is personally choreographed to deepen your journey with us and beyond.





Relax

BEFORE YOUR
BIG DAY

Rejuvenate mind, body and spirit with massage, beauty and wellness treatments at the signature Spa by JW. Featuring products by Aromatherapy Associates, experience perfect pampering with treatments designed with your benefits in mind.

CALM

Reset for a moment
of serenity

INDULGE

Take time for special
nourishment

INVIGORATE

Enliven your body and
clarify your mind

RENEW

Purify your skin
to revitalise

Experiential Dining

Boasting two signature restaurants, a gin bar and The NCO Club featuring four eclectic concepts. Explore beyond your culinary horizons as we cater to a myriad of tastes.

Wedding Packages 2026

LUNCH PACKAGE

SATURDAYS, SUNDAYS, EVE OF PUBLIC HOLIDAYS
& PUBLIC HOLIDAYS

- Priced at \$258⁺⁺ per person
- Minimum requirement of 220 guests

DINNER PACKAGE

FRIDAYS & SUNDAYS

- Priced at \$258⁺⁺ per person
- Minimum requirement of 260 guests

SATURDAYS, EVE OF PUBLIC HOLIDAYS & PUBLIC HOLIDAYS

- Priced at \$278⁺⁺ per person
- Minimum requirement of 260 guests

Terms and Conditions

- Packages are valid until 31 December 2026
- Booking confirmation is subjected to venue availability
- All prices are stated in Singapore Dollars and are subject to 10% service charge and prevailing government taxes
- Menus and prices are subject to change without prior notice
- Minimum guaranteed revenue applies to all functions in Grand Ballroom
- A surcharge of \$10⁺⁺ per person is applicable on auspicious dates
- In the event of dispute, JW Marriott Singapore South Beach reserves the right of final decision

ON YOUR WEDDING NIGHT

- Two-night stay in a Deluxe Suite with Executive Lounge access for two
- Selected in-room amenities including a bottle of Champagne
- \$200 nett dining credit to be utilised during your stay (balance credit is non-refundable)

Perfect Beginnings

FOR THE WEDDING CELEBRATION

- Specially curated menu by our talented chefs
- Unlimited servings of soft drinks, mixers and Chinese tea throughout the banquet
- An elegant wedding cake display for cake cutting ceremony
- A champagne fountain display and a bottle of Champagne for toasting
- One 30-litre barrel of premium beer
- One bottle of house wine per ten confirmed guests
- Corkage waiver for all sealed and duty-paid hard liquor brought in (maximum of 30 bottles)
- Splendid floral decoration with a choice of centrepiece arrangement to accentuate every table
- Selection of wedding favour for all guests
- Printing of wedding invitation cards with a choice of design for 70% of guaranteed guests (Including basic one-sided printing of customized text)
- Signature ang-pow box and guest book
- Selection of table linen and chair covers
- Special themed lighting effects by Forest of Lights
- Use of built-in 10m x 15m LED wall and built-in sound system with two microphones
- Menu tasting session for 10 persons to experience your selected menu from Mondays to Thursdays (Reservations are subject to availability, tasting is not applicable for buffet menu)
- Parking coupons based on 20% of guaranteed attendance
- One-night stay in a Deluxe Room for bridal party on wedding day
- Two dedicated VIP rooms within the foyer area

MORE WEDDING WISHES

Select from a host of additional benefits to impress your guests on your big day
Four perks for lunch and dinner package

- Additional one 30-litre barrel of premium beer
- Additional 10 bottles of house wine
- One-night stay in our Deluxe Room for bridal party on wedding day
- Corkage waiver for one bottle of sealed and duty-paid wine per ten confirmed guests brought in
- Choice of welcome canapés or one live station during pre-event cocktail reception at foyer
- 200 glasses of welcome mocktail during pre-event cocktail reception at foyer
- Upgrade of Bridal Suite to Premier Suite
- Thank You Dinner for 6 persons in Beach Road Kitchen
- 60,000 Marriott Bonvoy points

nourish the soul

6-COURSE CHINESE LUNCH MENU

Selection of six

APPETIZER

Selection of three

- Baked Abalone with Mushroom Savoury Tart
- Crispy Taro Scallop
- Deep Fried Soft Shell Crab, Mayonnaise with Seaweed Pork Floss
- Drunken Chicken, Homemade Scallion Ginger
- Grilled Fresh Water Eel with Teriyaki Sauce
- Honey Glazed Barbecued Pork Loin

SOUP

Selection of one

- Braised Shredded Abalone Soup, Fish Maw, Sea Cucumber, Golden Scallop
- Double Boiled Soup, Dried Moon Scallop, Fish Maw, Porcini Mushroom
- Double Boiled Soup, Ginseng Roots, 22 Head Abalone, Flower Mushroom

FISH

Selection of one

- Steamed Chilean Cod, Superior Soya Sauce
- Steamed Tiger Grouper, Golden Garlic
- Steamed Halibut, Black Bean Sauce

MEAT / SEAFOOD

Selection of one

- Braised Sea Cucumber, Duck, Seasonal Vegetables
- Braised 8-Head Abalone, Chicken Roulade, Seasonal Vegetables
- Braised 8-Head Abalone, Pan Seared Foie Gras, Seasonal Vegetables

NOODLE / RICE

Selection of one

- Braised Ee-Fu Noodle, Crabmeat, Roe
- Fried Rice, Crabmeat, Tobiko, XO Sauce
- Fried Rice, Cured Meat, Prawn

DESSERT

Selection of one

- Matcha Cheesecake, Yuzu Whipped Ganache, Mandarin Orange Compote, Golden Crumble
- Passionfruit Tofu Mousse, Pomegranate
- Warm Yam Paste, Sweet Potato, Gingko, Pumpkin Puree

indulge your senses

7-COURSE CHINESE DINNER MENU

Selection of seven

APPETIZER

Selection of three

- Crispy Kataifi Scallop, Mango Salsa
- Chilled Fresh Abalone with Yuzu Sauce
- Foie Gras Chawanmushi
- Lobster Salad
- Poached Chicken with Spicy Sesame Sauce
- Suckling Pig

SOUP

Selection of one

- Double Boiled Soup, Sea Whelk, Dried Scallop, Matsutake Mushroom, Coconut Shell
- Double Boiled Ginseng Soup, Sea Cucumber, Fish Maw, Coconut Shell
- Double Boiled Soup, 12 Head Abalone, Morel Mushroom, Flower Mushroom, Coconut Shell

FISH

Selection of one

- Steamed Chilean Cod, Kombu, Cordyceps Flower
- Steamed Chilean Cod, Superior Soya Sauce
- Steamed Red Grouper, Black Bean Sauce

MEAT / SEAFOOD

Selection of one

- Fried Iberico Pork Rib, Balsamic Reduction
- Steamed Scallop, Vermicelli, Golden Garlic
- Wok Fried Tiger Prawn, Rice Cracker, Singapore Chilli Crab Sauce

ABALONE

Selection of one

- Braised 5-Head Abalone, Bailing Mushroom, Seasonal Vegetables
- Braised 6-Head Abalone, Pork Tendon, Seasonal Vegetables
- Braised Sea Cucumber, Duck, Seasonal Vegetables

NOODLE / RICE

Selection of one

- Braised Ee-Fu Noodle, Crabmeat, Conpoy, Sakura Ebi
- Braised Ee-Fu Noodle, Rock Lobster, Garlic Butter
- Crispy Fried Rice, Tiger Prawn, Tobiko

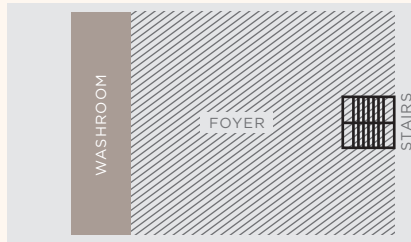
DESSERT

Selection of one

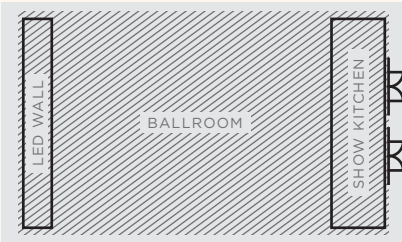
- Chilled Purée of Mango, Mango Pearl
- Chocolate Truffle Cake, 72% Araguani Ganache, Summer Berry Compote
- Warm Snow Pear, Snow Collagen, Osmanthus

Planned to Perfection

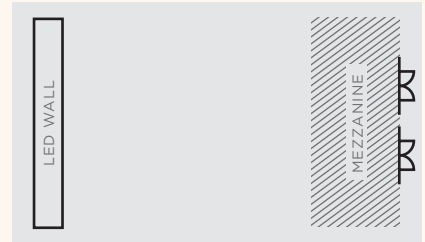
BALLROOM FLOOR PLANS



Grand Ballroom - Level 1



Grand Ballroom - Level 2



Grand Ballroom - Level 2M

SPACE	DIMENSIONS (L X W X H)	SQUARE METRES	SQUARE FEET	THEATRE	CLASSROOM	CONFERENCE	U-SHAPE	RECEPTION	BANQUET	CLUSTER
Foyer	17.6 x 17.4 x 3.0	306	3,294	80	24	24	24	200	70	56
Ballroom	27.7 x 16.0 x 10.0	443	4,768	420	252	72	60	400	280	224
Mezzanine	12.9 x 6.4 x 2.6	82	886	60	36	24	21	70	50	40

HOTEL MAP

