



Gardens by the Bay x Four Seasons Catering
Wedding Package

A wedding warmed by the gardens and everything that grows within them.

We have catered at Gardens by the Bay long enough to know it well. The way light shifts through the conservatories. The way service needs to flow around the running order. The way certain flavours feel right here and others do not. Our menus are built around that. The following pages will walk you through our three menu formats, the styling we include, and how we work with you from first meeting to final toast.



Menu Formats.

Different weddings call for different formats. Some couples want a plated dinner served course by course. Some want the shared warmth of a Chinese banquet. Some want a buffet that lets guests move freely.

We do all three at Gardens by the Bay.



Individually Plated, Sit-Down, Fusion Menu



Chinese Communal Banquet, Sit-Down



Buffet & Live Stations

Buffet Menu

Be Your Dandelion Buffet A



Menu Type	MOQ:	Flower Field Hall	Waterview Room	Silver Leaf	Remarks
Fusion Buffet Menu		200 pax	120 pax	120 pax	

Assortment of Canapés

- ✔ Smoked Salmon Floret on Blinis with Whipped Lemon
- ✔ Pu'er-smoked Ajitsuke Tamago with Kataifi and Ikura

Assortment of Salads

- ✔ Greek Salad with Feta Cheese (Vegetarian)
- ✔ Summer Corn Salad with Feta, Honey & Herbs (Vegetarian)
Corn, Red Onion, Parsley, Coriander

Soup

- ✔ Truffle Mushroom Soup

Mains

- ✔ Signature Four Seasons' Chicken
- ✔ Signature Spanish Garlic Prawns
- ✔ Salmon with Torched Mentaiko Sauce
- ✔ Potatoes au Gratin (Vegetarian)
- ✔ Roasted Vegetables with Aromatic Herbs (Vegan)
Zucchini, Eggplant & Cherry Tomatoes

Rice & Pasta

- ✔ Golden Mountain Fried Rice
Eggs, Golden Fish, Corn, Pumpkin Floss
- ✔ Seafood Capellini Aglio e Olio
Prawn, Squid, Clam

Bites

- ✔ Tempura Lava Shrimp Ball

Dessert Table

Presented on a separate dessert table

- ✔ Citrus Madeleines
- ✔ Bandung Coconut Cake
- ✔ Wild Blueberry Cheesecake
- ✔ Classic Tiramisu Cake

Free-flow Beverage

- ✔ Coca-Cola
- ✔ Citron Yuzu Honey
- ✔ Lemon-Infused Water

Live Station Selection I

Choose 1

- Torched Mentaiko Scallop
- Berries & Whipped Cheese Waffle
- Bubur Hitam, served with Vanilla Ice Cream (Vegetarian)
- Impossible™ Meatballs and Mash
- Croffle (Hazelnut Chocolate or Mentaiko)

Live Station Selection II

Choose 1

- Nonya Kueh Pie Tee
- Chicken Satay
- Pistachio & Peanut Muah Chee (Vegan)
- Roti Prata with Potato Curry (Vegan)
- Golden Mantou in Chilli Crab Sauce
- Signature Laksa with Prawn

Sugar Magnolia Buffet B



Menu Type	MOQ:	Flower Field Hall	Waterview Room	Silver Leaf	Remarks
Asian Buffet Menu		200 pax	120 pax	120 pax	

Assortment of Canapés

- ✔ Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart
- ✔ Thai Chicken "Moo Ping" with Pineapple Salsa and Aromatic Herbs

Assortment of Salads

- ✔ Cold Spicy Szechuan Cucumber Salad with Roasted Peanuts (Vegan)
- ✔ Spring Salad with Lemon Vinaigrette (Vegetarian)
Cucumber, Tomato, Peas, Green Beans, Radish & Lettuce

Soup

- ✔ Chinese Tomato Egg Drop Soup

Mains

- ✔ Ayam Rendang (Rendang Chicken)
- ✔ Wok-Tossed Prawn in Creamy Salted Egg Yolk Sauce
- ✔ Grilled Salmon with Garlic Miso
- ✔ Claypot-style Braised Tofu with Mixed Vegetables and Mushroom (Vegan)
- ✔ Broccoli with Braised Chinese Mushroom (Vegan)

Rice & Pasta

- ✔ Thai-style Pineapple Fried Rice
- ✔ Dry Laksa Bee Hoon with Quail Egg and Sakura Ebi

Bites

- ✔ Otak-Otak (Steamed Spicy Fish Cake)

Dessert Table

Presented on a separate dessert table

- ✔ Nonya Kueh Putri Salat (Vegan)
- ✔ Fresh Fruit Tart
- ✔ Banana Tea Cake
- ✔ Bandung Coconut Cake

Free-flow Beverage

- ✔ Coca-Cola
- ✔ Citron Yuzu Honey
- ✔ Lemon-Infused Water

Live Station Selection I

Choose 1

- Torched Mentaiko Scallop
- Berries & Whipped Cheese Waffle
- Bubur Hitam, served with Vanilla Ice Cream (Vegetarian)
- Impossible™ Meatballs and Mash
- Croffle (Hazelnut Chocolate or Mentaiko)

Live Station Selection II

Choose 1

- Nonya Kueh Pie Tee
- Chicken Satay
- Pistachio & Peanut Muah Chee (Vegan)
- Roti Prata with Potato Curry (Vegan)
- Golden Mantou in Chilli Crab Sauce
- Signature Laksa with Prawn



Buffet Package Inclusions



Our buffet package includes the following services and amenities. Additional complimentary upgrades and exclusive tier benefits based on confirmed guest count are detailed on the 'Tier Perks' page.

Venue & Event Setup

- ✔ Tables with Tablecloth & Chairs with Seat Covers
- ✔ Setup of Tables & Chairs
- Upgrade to Tiffany Chairs – Top Up \$6.50 per Chair
- ✔ Table Number Stands
- ✔ Menu Cards
- ✔ Buffet Table Styling
- ✔ Reception Table Styling with Photo Frames & Decorative Props
- ✔ Wedding Signage
- ✔ Dessert Table Setup
- ✔ Cake Table with Skirting

Food & Beverage

- ✔ Food Tasting for 10 Persons
- ✔ Pre-Cocktail Reception (30 Minutes) with Mixed Nuts
- ✔ Free-Flow Beverage (Coca Cola, Yuzu Citron, Coffee, Tea, Iced Water)
- ✔ Sparkling Juice Toasting Ceremony
Cocktail Table Set-up with Champagne Glass Tower
- ✔ 2 Complimentary Live Stations with Chef Service Included
Choice of 1 Selection from Each Category

Service & Hospitality

- ✔ Service Staff (1:50 Ratio, 4 Hours)
- ✔ VIP Service Staff
- ✔ Individual VIP Plating Service

Dining Essentials

- ✔ Porcelain Wares for Main Buffet
Salad Plate, Soup Bowl, Main Plate, Dessert Plate & Goblet
- ✔ Bamboo Disposable Wares for Live Stations
- ✔ Premium Quality Paper Napkins

Wedding Amenities

- ✔ Wedding Favours
- ✔ Wedding Cake (Model Display)
- ✔ Music Rights & Licensing

Floral Decor

- ✔ Stage Arch with Silk Flower Styling & Decorative Props
- ✔ Silk Flower Aisle Arrangements × 8
- ✔ Silk Flower Stage Arrangement × 1
- ✔ Silk Flower Centrepieces for Guest Tables & 2 VIP Tables
- ✔ VIP Table Silk Flower Styling with Chair Sashes (2 tables)
- ✔ Reception Table Silk Flower Styling
- ✔ Buffet Table Silk Flower Styling
- ✔ Dessert Table Silk Flower Styling

Individual Plated Dining



In Full Bloom Plated Menu



Menu Type	MOQ:	Flower Field Hall	Waterview Room	Silver Leaf	Remarks
Fusion Plated Menu		200 pax	120 pax	120 pax	

Bread Service

- Brioche Bun
Served with House-Made Kombu Butter

Starter

Choose 1

- Crab Meat Kueh Pie Tee
- Tiger Prawn
Mango Salsa, Lychee & Wood-Smoked Tomato
- Braised Duck Vol-au-Vent
Pickled Vegetables
- Pu'er-Smoked Ajitsuke Tamago
Kataifi & Ikura

Soup

Choose 1

- Fish Maw Hot & Sour Bisque
Tofu, Bamboo Shoots, Shiitake Mushroom & Black Fungus
- Roasted Pumpkin Velouté
Coriander Pesto
- Roasted Vegetable & Barley Soup
Barley, Tomatoes, Zucchini & Capsicum
- Velouté of Cauliflower
Cauliflower, Aromatics, Cream

Main Course

Choose 2

For main course, guests will pre-select their preferred main dish from the 2 options chosen by the host before the event.

- Asian Seafood Bouillabaisse
Barramundi, Black Mussels, Clams, Prawns & Barley Risotto
- Truffle Mushroom Chicken Roulade
Sautéed Mushrooms, Sweet Peas & Parmesan Crisp
- Herb-Crusted Beef Tenderloin
Pumpkin Mash, Buttered Asparagus & Herb Oil
- Char Siew-Glazed Sous Vide Chicken Breast
Garlic Potato Mousseline, Caramelised Baby Carrots & Asparagus
- Assam-Spiced Cod Fish
Aubergine, Lady's Finger, Smoked Tomato, Haricot Vert & Caramelised Pineapple

Dessert

Choose 1

- Hibiscus Pear Cheng Tng
Lotus Seed, Longan, Peach Gum & Snow Fungus
- Petite Sweet Trio
Blueberry Cheesecake, Macaron & Gourmet Chocolate
- Classic Tiramisu
- Chilled Mango Pomelo



Plated Menu Package Inclusions



Our plated menu package includes the following services and amenities. Additional complimentary upgrades and exclusive tier benefits based on confirmed guest count are detailed on the 'Tier Perks' page.

Venue & Event Setup

- ✔ Tables with Tablecloth & Chairs with Seat Covers
- ✔ Setup of Tables & Chairs
- Upgrade to Tiffany Chairs – Top Up \$6.50 per Chair
- ✔ Table Number Stands
- ✔ Menu Cards
- ✔ Cake Table with Skirting
- ✔ Reception Table Styling with Photo Frames & Decorative Props
- ✔ Wedding Signage

Food & Beverage

- ✔ Food Tasting for 6 Persons
- ✔ Pre-Cocktail Reception (30 Minutes) with Mixed Nuts
- ✔ Free-Flow Beverage (Coca Cola, Yuzu Citron, Coffee, Tea, Iced Water)
- ✔ Sparkling Juice Toasting Ceremony
Cocktail Table Set-up with Champagne Glass Tower

Service & Hospitality

- ✔ Service Staff (1:15 Ratio, 4 Hours)
- ✔ VIP Service Staff

Dining Essentials

- ✔ Plated Dining Porcelain Wares
Starter Plate, Soup Bowl, Main Course Plate, Dessert Plate, Coffee Cup & Saucer, Goblet
- ✔ Premium Quality Paper Napkins

Wedding Amenities

- ✔ Wedding Favours
- ✔ Wedding Cake (Model Display)
- ✔ Music Rights & Licensing

Floral Decor

- ✔ Stage Arch with Silk Flower Styling & Decorative Props
- ✔ Silk Flower Aisle Arrangements × 8
- ✔ Silk Flower Stage Arrangement × 1
- ✔ Silk Flower Centrepieces for Guest Tables & 2 VIP Tables
- ✔ VIP Table Silk Flower Styling with Chair Sashes (2 tables)
- ✔ Reception Table Silk Flower Styling

Communal Banquet Dining

Golden Hour Banquet Menu



Menu Type	MOQ:	Flower Field Hall	Waterview Room	Silver Leaf	Remarks
Chinese Banquet		200 pax	120 pax	120 pax	

Appetiser

☑ 四喜拼盘 (Four Delicacies Combination)

Choose 4:

- 凉拌海蜇 (Marinated Jellyfish)
- 海鲜脆豆付 (Breaded Seafood Tofu)
- 金沙鱼皮 (Salted Egg Fish Skin)
- 桂花粉丝 (Osmanthus Egg with Glass Noodle)
- 蜜汁肉干 (Honey Chicken Jerky)
- 烟熏鸭片 (Smoked Duck Slices)
- 加州寿司卷 (California Maki Sushi)
- 天妇罗流沙虾球 (Tempura Lava Shrimp Ball)

Soup

Choose 1

- 四川酸辣蟹肉羹 (Szechuan-Style Hot & Sour Soup with Crab Meat)
- 干贝花胶鸡汤 (Chicken Collagen Soup with Dried Scallops)
- 虫草花香菇炖鸡汤 (Double-Boiled Chicken Soup with Cordyceps Flower & Shiitake Mushroom)

Poultry

Choose 1

- 五香蜜汁烧鸡 (Five-Spice Roasted Chicken with Honey Glaze)
- 皇帝鸡 (Herbal Emperor Chicken)
- 药材烧鸭 (Herbal Roasted Duck)

Fish

Choose 1

- 泰式酸辣蒸鲈鱼 (Thai-Style Steamed Sea Bass)
- 潮州式清蒸鲈鱼 (Teochew-Style Steamed Sea Bass)
- 姜葱清蒸石斑鱼 (Steamed Grouper with Light Soy Sauce, Ginger & Scallions)

Prawns

Choose 1

- 金沙牛油虾球 (Salted Egg Prawn Balls)
- 宫保彩椒虾球 (Gong Bao Prawns with Bell Peppers)
- 麦片牛油虾 (Crispy Cereal Prawns)

Vegetables

Choose 1

- 冬菇扒西兰花 (Braised Shiitake Mushrooms with Broccoli)
- 冬菇扒上海青 (Shanghai Greens with Braised Shiitake Mushrooms)
- 罗汉斋 (Luo Han Chye (Buddha's Delight))

Rice & Noodles

Choose 1

- 干烧韭黄伊面 (Stir-Fried Ee Fu Noodles with Yellow Chives)
- 蟹肉松炒饭 (Crab Meat Fried Rice with Chicken Floss)
- 荷叶糯米饭 (Lotus Leaf Glutinous Rice)

Dessert

Choose 1

- 杨枝甘露 (Chilled Mango Pomelo Sago)
- 百果红豆沙 (Red Bean Soup with Lotus Seeds)
- 桃胶桂圆红枣糖水 (Chilled Peach Gum Sweet Soup with Longan & Red Dates)



Banquet Menu Package Inclusions



Our banquet menu package includes the following services and amenities. Additional complimentary upgrades and exclusive tier benefits based on confirmed guest count are detailed on the 'Tier Perks' page.

Venue & Event Setup

- ✔ Tables with Tablecloth & Chairs with Seat Covers
- ✔ Setup of Tables & Chairs
- Upgrade to Tiffany Chairs – Top Up \$6.50 per Chair
- ✔ Table Number Stands
- ✔ Menu Cards
- ✔ Reception Table Styling with Photo Frames & Decorative Props
- ✔ Wedding Signage
- ✔ Cake Table with Skirting

Food & Beverage

- ✔ Food Tasting for 6 Persons
- ✔ Pre-Cocktail Reception (30 Minutes) with Mixed Nuts
- ✔ Free-Flow Beverage (Coca Cola, Yuzu Citron, Chinese Tea, Iced Water)
- ✔ Sparkling Juice Toasting Ceremony
Cocktail Table Set-up with Champagne Glass Tower

Service & Hospitality

- ✔ Service Staff (1:20 Ratio, 4 Hours)
- ✔ VIP Service Staff
- ✔ Individual VIP Plating Service
- ✔ Premium Quality Paper Napkins

Dining Essentials

- ✔ Chinese Banquet Porcelain Ware
Porcelain Wares
Chinese Tea Cups
Goblets

Wedding Amenities

- ✔ Wedding Favours
- ✔ Wedding Cake (Model Display)
- ✔ Music Rights & Licensing

Floral Decor

- ✔ Stage Arch with Silk Flower Styling & Decorative Props
- ✔ Silk Flower Aisle Arrangements × 8
- ✔ Silk Flower Stage Arrangement × 1
- ✔ Silk Flower Centrepieces for Guest Tables & 2 VIP Tables
- ✔ VIP Table Silk Flower Styling with Chair Sashes (2 tables)
- ✔ Reception Table Silk Flower Styling



Wedding Favours

Wedding Favours



Mini Orchid Baskets

Packed with Chocolates



Sweet Honey Jars

Customised Labels



Crystal Gem Soap Bars

Customised Labels



Couple's Story Plush Charm

Customised Design



Perfect Match Playing Cards

Customised Design



Heart Trinket Tray (Gold, Rose Gold or Silver)

Customised Engraving

Wedding Favours



Pyramid Tea Favours



Personalised Toblerone Treats

Customised Labels



Keepsake Bottle Opener

Customised Engraving



Cookie Favour

Customised Labels



Popcorn Favour

Customised Labels



Nuts Favour

Customised Labels



Tier Benefits

Tier Benefits



Celebrate your special day with a collection of thoughtfully curated wedding privileges. From personalised stationery and guest experiences to pre-reception enhancements and keepsake mementos, enjoy additional complimentary benefits as your guest count grows.

Complimentary Perks	No. of confirmed guests:	200 and above	300 and above	400 and above	500 and above
Keepsake Ang Bao Box		✓	✓	✓	✓
Guestbook with Polaroid Camera Rental & Film		✓	✓	✓	✓
Customised E-Invitation Card		✓	✓	✓	✓
Bridal Suite Refreshments for 10 Persons Tetra-packed Waters, Assorted Packet Drinks and Assorted Pastries (Banana Tea Cake, Kek Lapis and Strawberry Swiss Roll)		✓	✓	✓	✓
Complimentary Wedding Bingo Game Cards		✓	✓	✓	✓
Custom-Printed Menus with Your Couple Story		✓	✓	✓	✓
Video Guestbook Experience (2 Hours)			✓	✓	✓
Choice of One Pre-Reception Experience: Charcuterie and Cheese Board Grazing Table OR Decorated Tea Bar				✓	✓
Customised CHICHA San Chen Station for 50% of Confirmed Guests (Personalised Cup Stickers Included)					✓

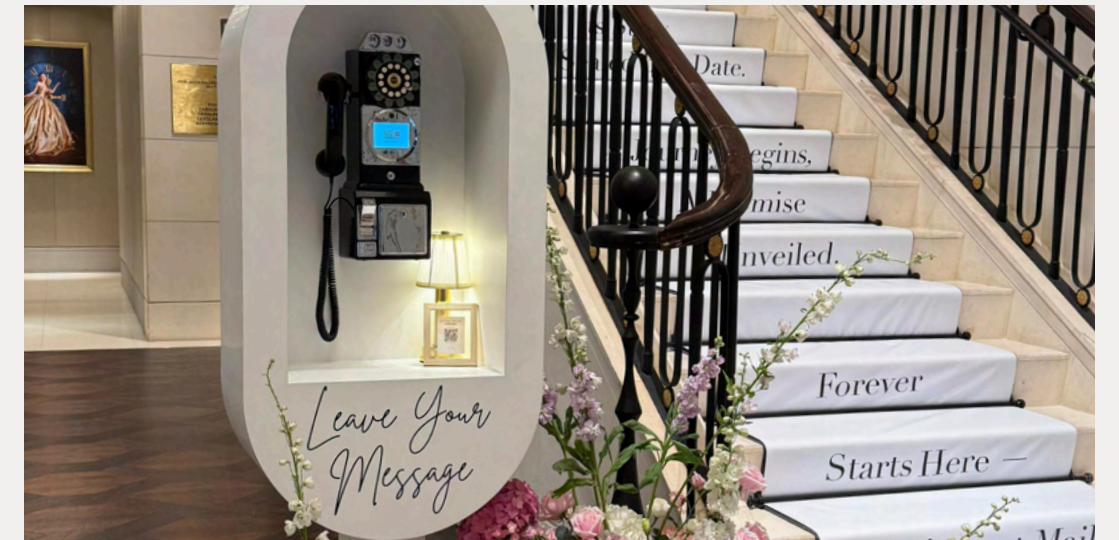
Tier Benefits



Keepsake Ang Bao Box



Guestbook with Polaroid Camera Rental & Film



Video Guestbook Experience (2 Hours)



Charcuterie and Cheese Board Grazing Table



Decorated Tea Bar



CHICHA Live Station

with Customised Labels



Decor Themes

Tropical Paradise Decor Theme



Moonlit Serenity Decor Theme



Stage Styling



Reception Styling



Buffet Table Styling (if applicable)



Aisle Styling



VIP Table Styling



Guest Table Styling

Summerhouse Decor Theme





Past Events



TROPICAL PARADISE sit-down, wedding





TROPICAL PARADISE buffet, corporate





MOONLIT SERENITY buffet, corporate





TROPICAL PARADISE

buffet, wedding





EMBER GARDEN

sit-down, wedding



Let's talk!

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Save my contact!

