



Wedding

2026 Wedding Deck



Food & Beverage



Where Your Wedding Feels Like You

Your love story deserves a setting as meaningful as the moment itself. Celebrate your wedding at one of our restaurants, each offering its own atmosphere, sense of place, and style.

From a sleek CBD venue suited for modern celebrations to an intimate warm dining space defined by quiet elegance, every location creates a different experience, delivered with the same attention to detail and thoughtful service.

From the first conversation, our team works closely with you to understand your vision, thoughtfully plan the details, and design the flow of the day. From personalised menus to the way each moment unfolds, everything is carefully considered and seamlessly managed, so you can relax, stay present, and enjoy the moments that matter most. The result is a wedding that feels personal, beautifully curated, and remembered long after the final toast.



THE SPOT

Restaurant, Bar and Lounge
The Spot for Every Occasion

Wedding Kit



About The Spot

Restaurant, Bar and Lounge



Located at Marina One in the heart of Singapore's Central Business District, The Spot is a multi-concept restaurant, bar, and lounge where style meets sophistication. Its contemporary design and versatile spaces create the perfect backdrop for weddings and solemnisations of all sizes, from intimate gatherings to larger celebrations.

With indoor, outdoor, and bar areas that can be tailored to your vision, every corner of the venue offers a unique atmosphere for your ceremony, cocktail hour, or reception.

Our menus are fully customisable, featuring modern European cuisine with Southeast Asian influences. From canapés and sharing platters to personalised set menus, each dish is crafted with bold, ingredient-driven flavours to make your celebration truly memorable.

Highlights

- Prime location in the heart of the CBD
- Versatile spaces accommodating 18–250 guests
- Three distinctive areas available for exclusive hire
- Customisable menus and a full-service bar
- Perfect for a variety of solemnisation, wedding celebrations, from intimate gatherings to larger receptions

Awards & Features

Past and Present

- Award Nominee of New Restaurant of The Year 2019 by World Gourmet Summit Awards
- Featured in Singapore's Top Restaurants Guide in 2019 and 2020 by Wine & Dine Magazine
- Featured in Tatler Dining Best Restaurants in 2019 - 2025



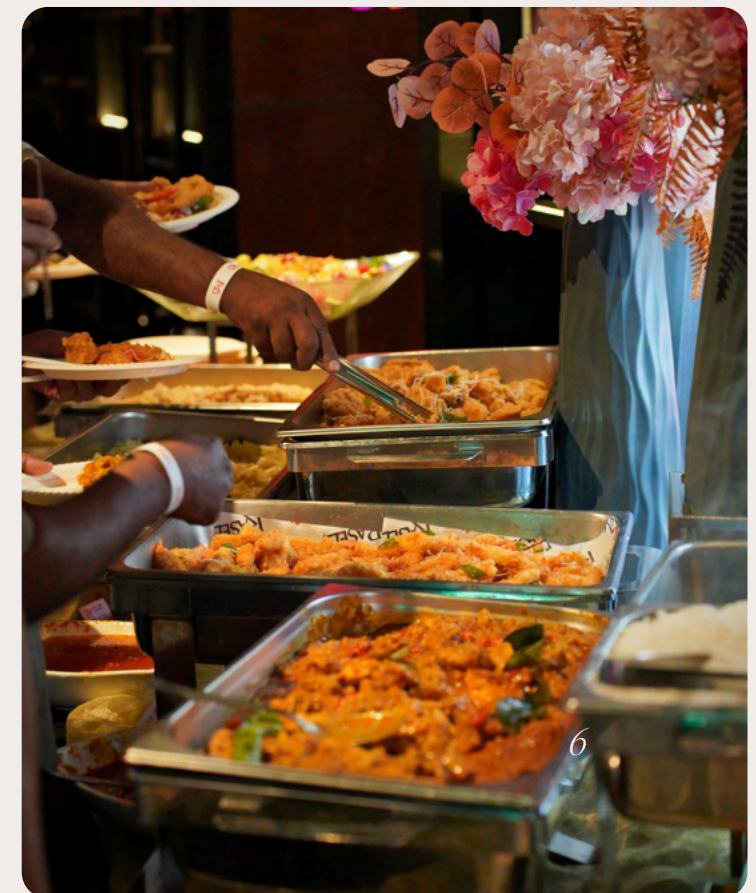
Cuisine

Modern European with Southeast Asian Flavours



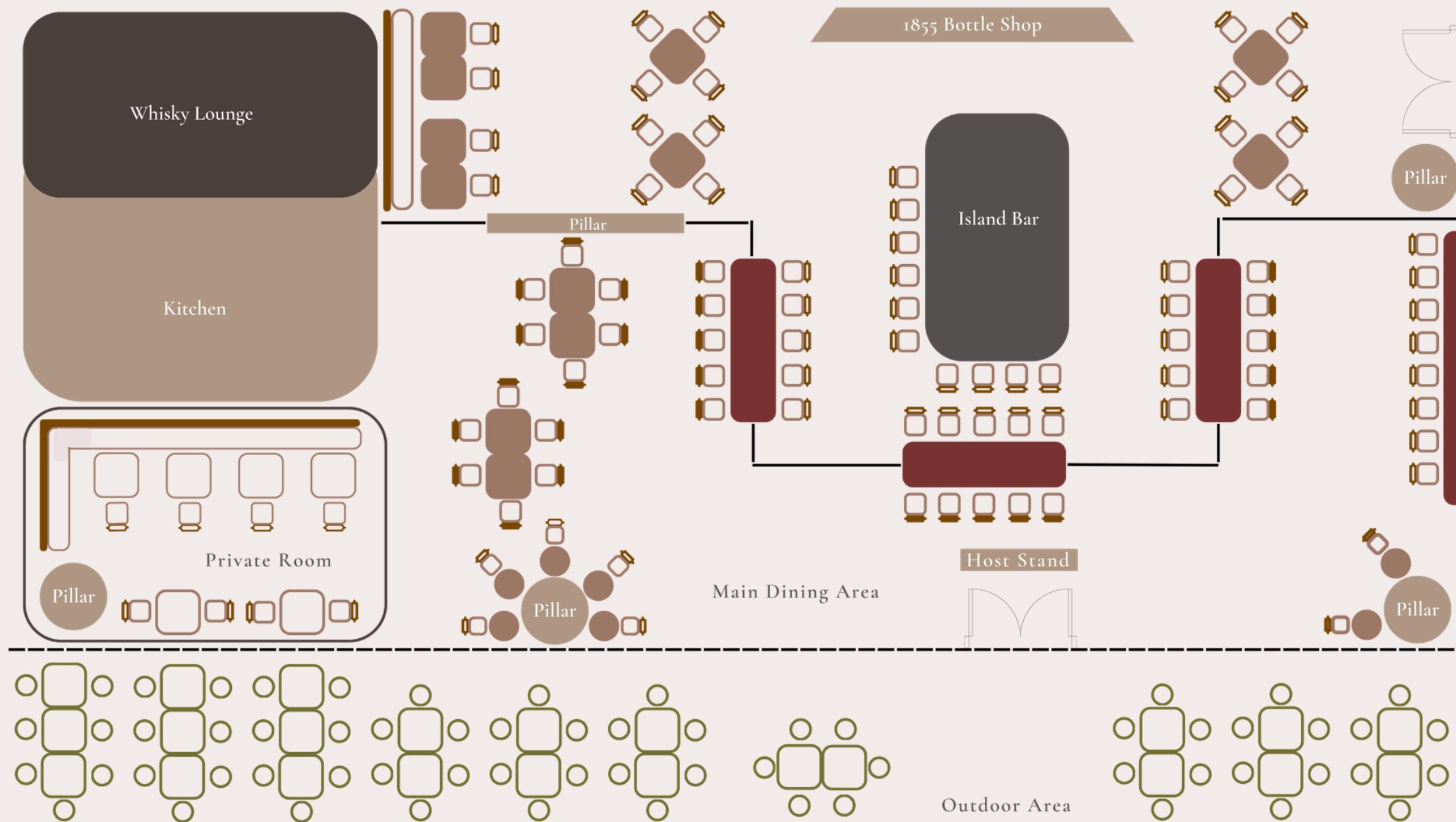
At the heart of the experience is a cuisine that combines modern European technique with vibrant Southeast Asian influences, resulting in bold, ingredient-led dishes crafted for sharing.

Menus can be tailored to each occasion, with formats ranging from elegant canapés to abundant buffet spreads and bespoke set menus



The Space

Floorplan & Factsheet



Capacity

Indoor Seated	90
Indoor Seated & Standing	120
Indoor & Outdoor Seated & Standing	250

Alternative set-up may be arranged upon request

Amenities

Versatile multi-concept space
AV support system

Available for Events

Mon - Sun | 11-3pm, 6pm -10pm

Sample Set Menu

3-Course | \$78++

1 Apps, 1 Main, 1 Dessert

5-Course | \$98++

1 Snack, 2 Apps, 1 Main, 1 Dessert

7-Course | \$118++

2 Snacks, 3 Apps, 1 Main, 1 Dessert



THE SPOT

Snacks

Smoked Trout

Bonito Mayo, Wasabi Avocado

Crispy Pork

Thai Aioli, Pickle, Betel Leaf

Main

Truffle Stuffed Chicken Breast

Grilled Broccolini, Broccoli Puree, Hazelnut & Truffle Jus

Grilled Japanese Sawara

Textures of Zucchini, Coriander Cream, Fragrant Herbs

Wagyu Rump Cap MB7

Harissa, Grilled Maitake & Shishito Pepper, Sancho Pepper Jus

Spiced Iberico Pork Loin

Burnt Cauliflower, Crispy Kale, Burnt Scallion Salsa, Gochujang Jus

Appetiser

Wagyu Tartare

Yuzu Kosho, Yolk, Rice Cracker

Hay Smoked Hamachi

Grilled Radicchio, Confit Beetroot, Berry Sauce

Spanish Octopus

Preserved Green Papaya Slaw, Mint, Peanut Aka Miso Emulsion

Dessert

Chocolate "Tart" 2.0

Bulldog Vinegar, Dark Chocolate Soil, Rum & Caramel Banana Ice Cream

Texture of Rice

Black Rice Pudding, Roasted Rice Ice Cream, Rice Ball

Olive Oil & Strawberry

Strawberry Chutney, Tarragon Syrup, Olive Ice Cream

Sample Canapé Menu

6 items | \$58++

8 items | \$68++

10 items | \$78++

12 items | \$85++



THE SPOT

Cold

Prawn Toast (DF)

Wagyu Beef Tartare

Beetroot Cured Salmon (GF)

House Whipped Ricotta (V)

Smoked Hamachi Taco (DF | GF)

Hay Smoked Trout (GF)

Prosciutto Ham with Rock Melon (DF | GF)

Hot

Thai Chicken Skewer (DF | GF)

Braised Golden Coin Beef Taco (DF)

Spiced Chicken Bao (DF)

Angus Short Rib Pastrami Bao

Crispy Iberico Pork Belly (DF | GF)

Westholme Wagyu Petite Tender Skewer

Potato Pave (V)

Sweet Corn and Cheese Croquetas (V)

Bacon Wrapped Dates & Stuffed Cheese (GF)

Sharing Snacks

Truffle Fries (V | GF)

Salmon Nachos

Vegetable Crudites (V | DF | GF)

Potato Chip (GF)

Corn Ribs with House Seaweed Spice (V | GF)

Deep Fried Baby Squid

Crispy Fish Skin

Salt & Pepper Chicken Mid Wings

Dessert

Double Fudge Chocolate

Matcha

Tiramisu Mousse

Assorted Les Chouchous

Sample Buffet Menu

Starting price from \$98++

*4 Small Bites, 2 Hot Items, 1 Seafood,
2 Pastas, Rice and Risotto, 1 Side, 1 Dessert*

Premium Add-Ons

Full Blood Blackmore Wagyu Tomahawk MB5 | 100g/\$22++

Kaviari Oscietre Prestige Caviar | 500g/\$178++

Whole Jamon Iberico Ham | 1kg/\$168++



THE SPOT

Small Bites

House Whipped Ricotta (V)

Prawn Cocktail

Salmon Tartare

Prosciutto Ham with Rock Melon

Spiced Chicken Bao

Crispy Iberico Pork Belly

Potato Pave (V)

Bacon Wrapped Dates & Stuffed Cheese

Hot Items

Whole Roasted Heritage Chicken

Westholme Wagyu Petite Tender

Spiced Duck

Premium Korea Jeju Pork Collar

Seafood

Pan-Fried Golden Snapper

Grilled Japanese Sawara

Pasta, Rice and Risotto

Vegetarian Aglio Olio (V)

Crab Bucatini Pasta

Truffle & Mushroom Carbonara (V)

Crispy Silver Fish Rice

Sides

Grilled Cauliflower (V)

Crispy Brussels Sprout (V)

Mesclun Salad (V)

Dessert

Original Fudge Brownie

Tiramisu Mousse

Assorted Les Chouchous

Matcha

Miso Panna Cotta

Mix Fruit Plate

Beverage

Free-flow Packages

Beverage Options (per head)

2 Hours

3 Hours

• Soft drinks, juices and water (still and sparkling)	\$29++	\$39++
• Soft drinks, juices, beer, house red and white wine	\$73++	\$93++
• Soft drinks, juices, beer, house red and white wine & spirits (whisky, gin, vodka)	\$89++	\$119++
• Soft drinks, juices, beer, house red and white wine & 2 cocktails	\$99++	\$129++

*Additional hours available upon request







WAKANUI
GRILL DINING ■ SINGAPORE

Binchō-tan Charcoal Grill Steakhouse
Nestled within Marina One's iconic
cantilevered glass capsule

Wedding Kit

Wakanui

Binchō-tan Charcoal Grill Steakhouse

Nestled among lush greenery within Marina One's glass capsule, Wakanui provides a private and elegant setting for weddings and solemnisations. Floor-to-ceiling windows frame views of the surrounding foliage, bringing the outdoors in and creating a serene, naturally lit atmosphere.

Thoughtful design, warm textures, and an understated sophistication make every moment here feel intimate and meaningful. Perfect for exchanging vows, enjoying a cocktail hour, or celebrating with loved ones.

While we are renowned for our Binchō-tan charcoal-grilled steaks, our wedding menus go far beyond, offering premium meats alongside a curated selection of dishes designed for sharing and celebration. Every menu is fully customisable, allowing you to create a dining experience that reflects your style, whether a multi-course dinner or a more relaxed, intimate gathering.

Highlights

- Conveniently located in the CBD
- A private sanctuary on its own floor, allowing complete privacy
- Flexible indoor and outdoor spaces for ceremonies, receptions, and cocktail hours, up to 250 guests
- Bespoke menus tailored to your celebration



Awards & Features

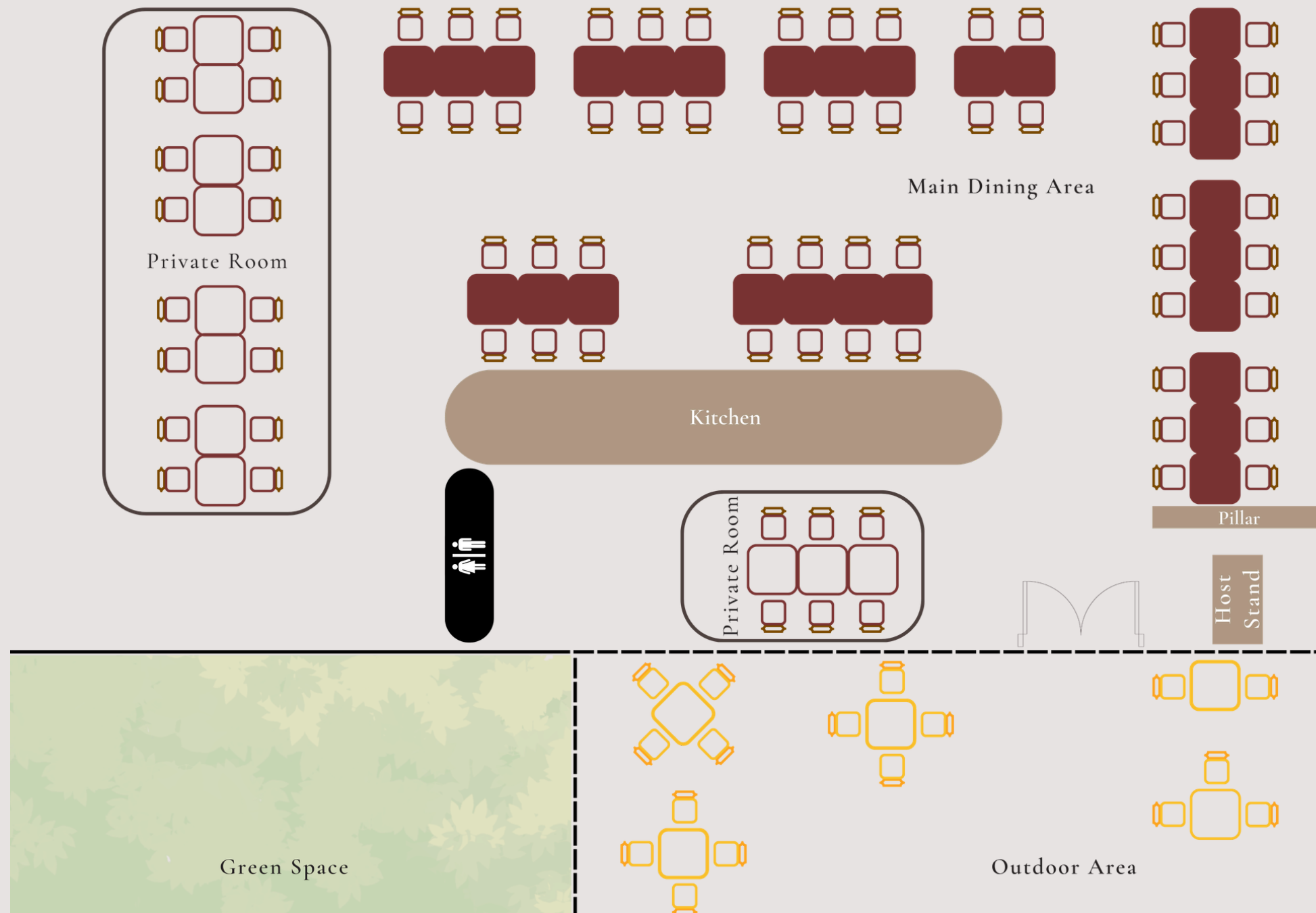
Past & Present



- Two Stars by Singapore's Top Restaurants (2018-2021) awarded by Wine & Dine Magazine
- Best Service Award by Singapore's Top Restaurants (2019/2020) awarded by Wine & Dine Magazine
- Bronze Wine List Award by Singapore's Top Restaurants (2019/2020) awarded by Wine & Dine Magazine
- Singapore's Top Restaurants (2020-2025) awarded by Singapore Tatler Magazine

The Space

Floorplan & Factsheet



Capacity

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Amenities

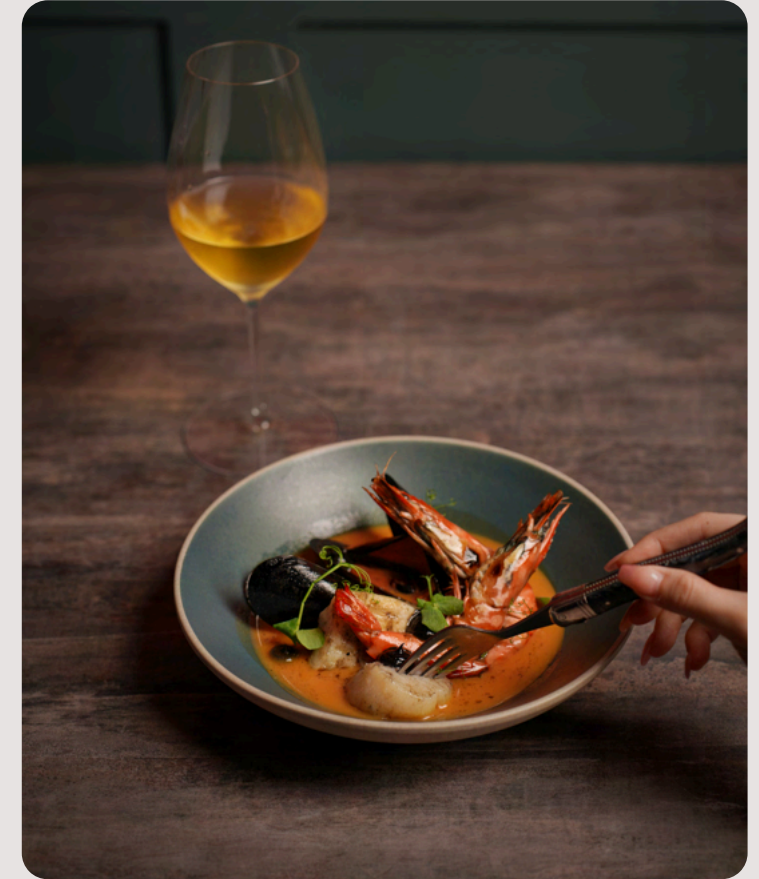
Versatile multi-concept space
AV support system

Available for Events

Mon - Sun | 11-3pm, 6pm -10pm

Cuisine

Premium Binchō-tan Grilled Steakhouse



Our menus are fully customisable to your event's requirements, offering canapés, buffet spreads or personalised set menus.

WAKANUI specialises in Binchō-tan charcoal grilling. Each cut is carefully selected to showcase its natural flavour and texture, reflecting our commitment to quality, authenticity, and precise technique.



Sample Set Menu

4-Course | \$138++

2 Apps, 1 Main, 1 Dessert

6-Course | \$178++

1 Amuse Bouche, 3 Apps, 1 Main,
1 Dessert



WAKANUI
GRILL DINING ■ SINGAPORE

Amuse Bouche

WAKANUI Signature Lamb Chop

Appetiser

Tuna Ceviche

Watermelon, Wasabi, Yoghurt, Ginger
Dressing

Scallop

Topinambur Puree, Preserved Lemon,
Duck Rilette

Smokey Tomato Soup

Spinach Prawn Ravioli, Basil Oil

Main

Beef

Ocean Ribeye, Truffle Mash, Mixed
Salad, Jus Au Naturel

Fish

Catch of the day

Pork

Iberico Pork Secreto, Potato
Terrine, Grilled Brocollini

Dessert

Hazelnut Mousse

Chocolate Brownie, Burnt Honey Cream

Sample Canapé Menu

5 items | \$88++

8 items | \$118++



WAKANUI
GRILL DINING ■ SINGAPORE

Cold

Muskmelon with J5 Parma Ham

Cherry Tomato (V)

Tuna Tartare

Seafood Tartlet

Hybrid Caviar, Blinis

Hot

Mushroom Vol-au-vent (V)

Nasu, Miso Praline (V)

Hot Smoked Salmon

Grilled Tiger Prawn

Signature WAKANUI Lamb Chop

A4 Tenderloin

Chipotle BBQ Pork Rib

Grilled Octopus

Dessert

Assorted Choux Puff

Yuzu Meringue Tart

Guanaja Mousse

Sample Buffet Menu

Basic Buffet Dishes, with choice of:

1 White Meat/Seafood & 1 Red Meat | \$88++

2 White Meat/Seafood & 1 Red Meat | \$118++

2 White Meat/Seafood & 2 Red Meat | \$148++



WAKANUI
GRILL DINING ■ SINGAPORE

Basic Buffet Dishes (Included)

- Tomato & Mini Mozzarella Salad
- Classic Truffle Mushroom Soup
- Smoked Cheddar Mashed Potato
OR Parmesan Truffle Wedges
- Cauliflower Gratine
- Assorted Fresh Fruit
- Assorted Ice Cream

White Meat/Seafood

- Grilled Iberico Pork Loin
- Whole Baked Salmon Trout
- St Louise Chipotle BBQ Pork Rib
- Roast Whole Chicken
- Grilled Barramundi
- Grilled Tiger Prawn
- Grilled Octopus

Red Meat

- Signature WAKANUI Whole Rack of Lamb
- Canterbury Fillet Medallion
- Whole Roast Canterbury Ribeye
- Braised Red Wine Wagyu Beef Cheek

Beverage

Free-flow Packages

Beverage Options (per head)

2 Hours

3 Hours

- Soft drinks and juices
- Soft drinks, juices, beer, house red and white wine

\$25++

\$38++

\$79++

\$99++

*Additional hours available upon request





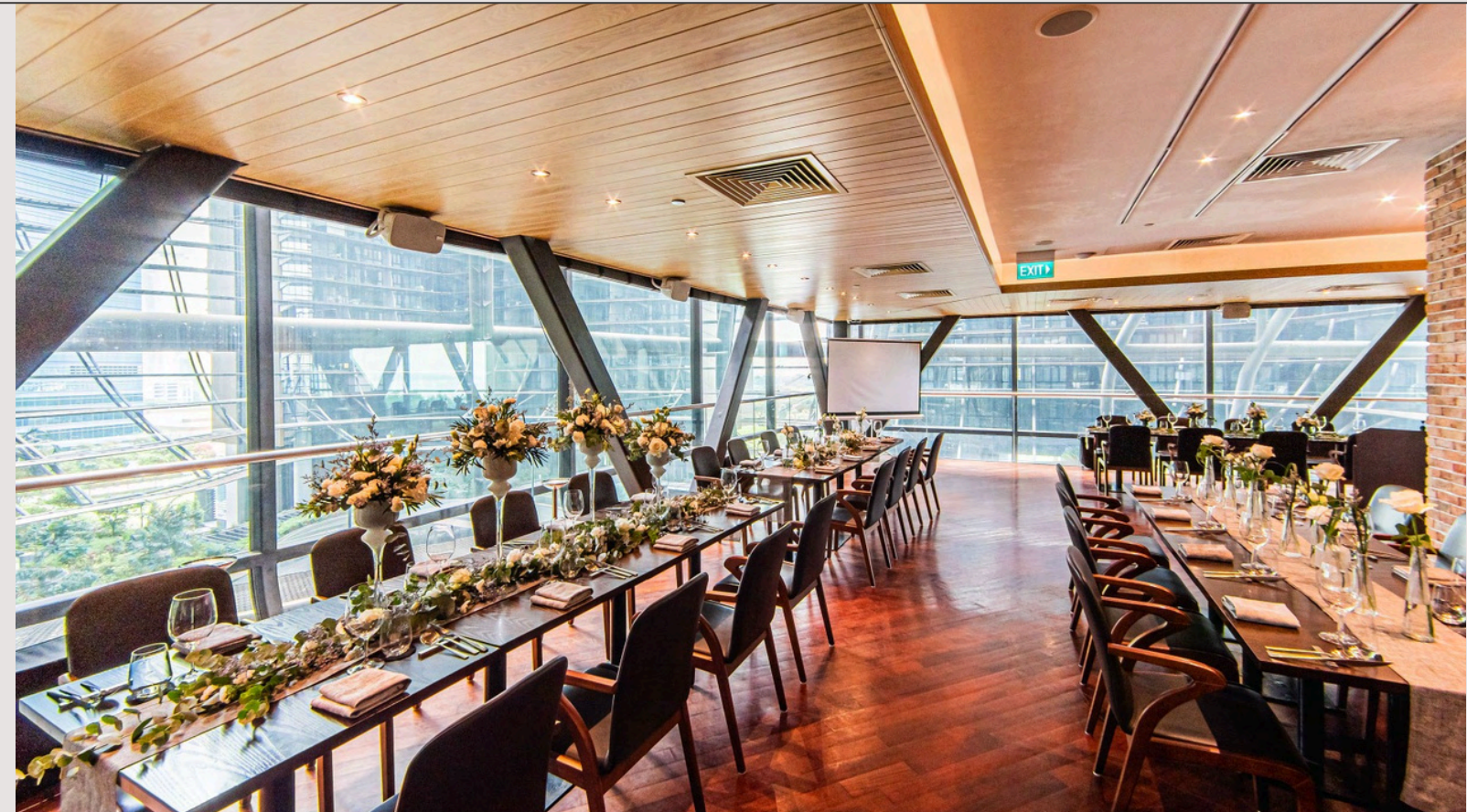
More Than Just A Venue

Each wedding is special, and we take pride in offering personalized, one-on-one planning with custom packages tailored to your needs.

From the initial concept to the final execution, our team is dedicated to curating a memorable and seamless experience that goes beyond just providing food and drinks.

What We Offer

- Projector | Screens | Wireless and Hand-Held Microphones
- DJs | LIVE Bands | Emcees | Door Gifts | Invitation Cards | Floral Deco



Event Flow Guideline

	LUNCH	DINNER
Setup	10.00am	4.00pm
Guest Arrival	11.00am	5.00pm
Solemnization Ceremony	11.30am	5.30pm
Dining Reception	12.30pm	6.30pm
End	3.30pm	9.30pm

Outdoor Solemnization Package

REGULAR Floral Setup | \$900++

- 1 x Solemnization Table Floral Centerpiece
- 25 x Tiffany Chairs
- 15 x Chair Sashes with Floral Posies

PREMIUM Floral Setup | \$1500++

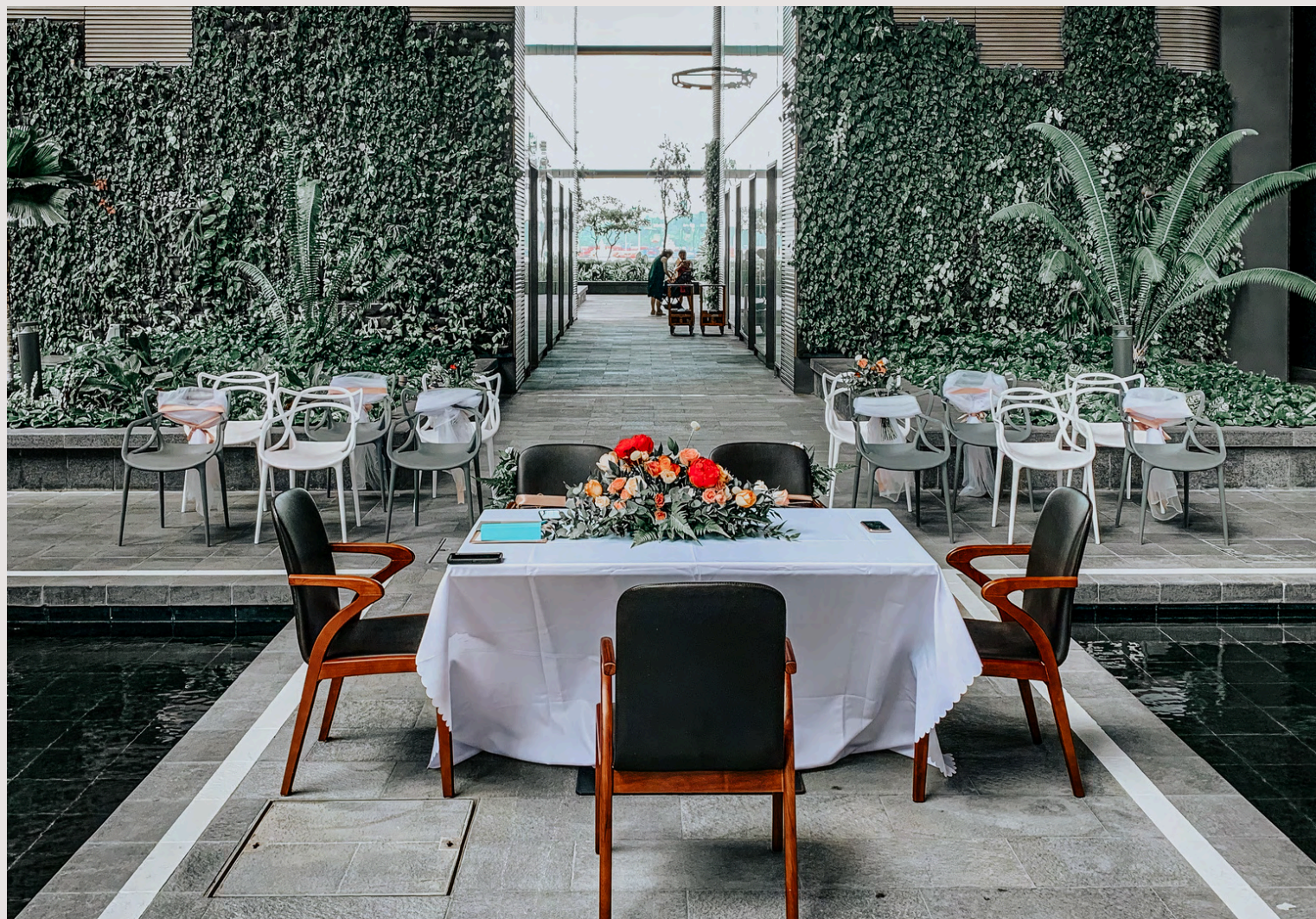
- 1 x Premium Solemnization Table Floral Centerpiece
- 25 x Tiffany Chairs
- 15 x Chair Sashes with Floral Posies
- 6 x Faux Floral Hedges

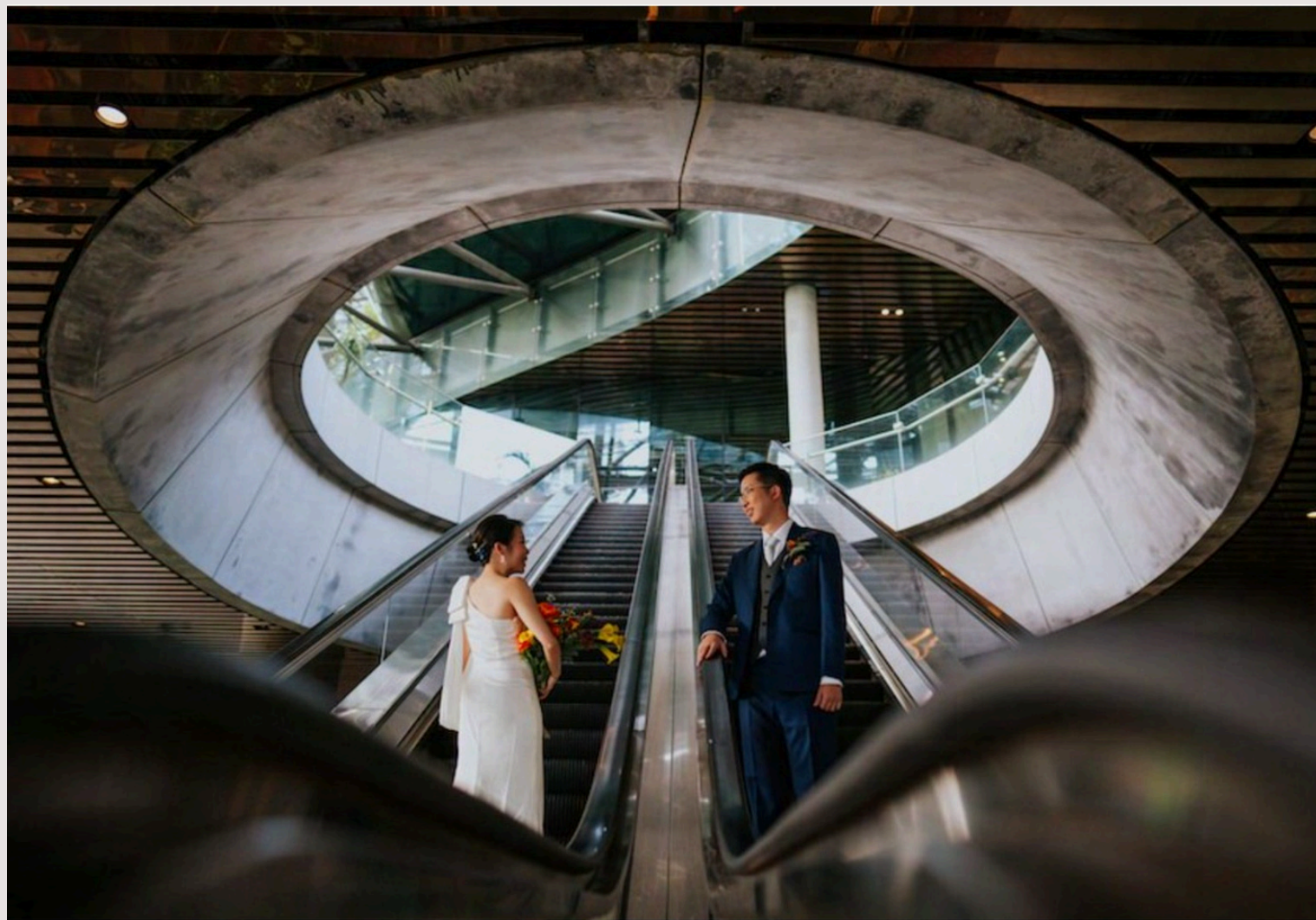
ADDITIONAL

- Tiffany Chair | \$15++/ unit
- Basic Chair Sash with Floral Posies | \$15++/ piece
- Premium Chair Sash with Floral Posies | \$20++/ piece
- Basic Table Floral Centerpiece | \$80++/ each
- Premium Table Floral Centerpiece | \$120++/ each
- Basic Floral Arch | \$500++/ each
- Premium Floral Arch with 10 Hedges | \$800++/ each









External Photographer Vendor

Wedding photography

By A Merry Mayhem

Capture the magic of your wedding day with a complimentary 3-hour photography session during your wedding reception.

Our skilled photographers will ensure every special moment is beautifully documented, creating timeless memories you'll cherish forever. Let us help you celebrate your love with stunning photos that tell your unique story!

Enjoy 10% off photography service when you confirm your booking with us.

 @amerrymayhem  www.amerrymayhem.com





Address

5 Straits View, #01-26/27
Marina One East Tower, Singapore 018985

Operating Hours

Mondays to Fridays
11.30am to 10.30pm






Address

5 Straits View, #04-02
Marina One West Tower, Singapore 018935

Operating Hours

Mondays to Fridays
11.30am to 3pm, 5.30pm to 10.30pm
Saturdays & Sundays
5.30pm to 10.30pm

 The Spot Singapore  TheSpot.SG  www.thespot.sg

 WAKANUI Grill Dining Singapore  wakanuisg  www.wakanui.sg

Contact

events@1855fnb.com.sg