

# 2026 F1 EVENTS PACKAGES

## MARINA BAY SANDS

### 5 TO 16 OCTOBER 2026

**CLASSIC PACKAGE**  
(FREE FLOW FOOD AND BEVERAGES) MIN 50 PAX  
\$125++ PER PAX (2 HOURS) • CHOICE OF 8 CANAPÉ ITEMS  
\$150++ PER PAX (3 HOURS) • CHOICE OF 8 CANAPÉ ITEMS

**Sparkling Wine:** Belstar Prosecco **Wines:** Oxford Landing Chardonnay, Yalumba Y Series Sauvignon Blanc, Oxford Landing Cabernet Shiraz, Pete's Pure Pinot Grigio **Draught Beer:** Stella Artois  
**Soft Drinks:** Coke, Coke Light, Sprite, Ginger Ale, Ice Lemon Tea  
**Juices:** Orange, Lime, Cranberry, Apple **Canapés:** Choice of 8 premium canapés

**PREMIUM PACKAGE**  
(FREE FLOW FOOD AND BEVERAGES) MIN 50 PAX  
\$145++ PER PAX (2 HOURS) • CHOICE OF 8 CANAPÉ ITEMS  
\$170++ PER PAX (3 HOURS) • CHOICE OF 8 CANAPÉ ITEMS

**Sparkling Wine:** Domain Chandon Brut **Wines:** Katnook Founders Block Cabernet Sauvignon, Tyrrell's Old Winery Pinot Noir, Vasse Felix Chardonnay, Oyster Bay Sauvignon Blanc, Pete's Pure Pinot Grigio  
**Draught Beer:** Stella Artois **Soft Drinks:** Coke, Coke Light, Sprite, Ginger Ale, Ice Lemon Tea  
**Juices:** Orange, Lime, Cranberry, Apple **Canapés:** Choice of 8 premium canapés

**CELEBRATION PACKAGE**  
(FREE FLOW FOOD AND BEVERAGES) MIN 50 PAX  
\$165++ PER PAX (2 HOURS) • CHOICE OF 8 CANAPÉ ITEMS  
\$190++ PER PAX (3 HOURS) • CHOICE OF 8 CANAPÉ ITEMS

**Champagne:** Moët & Chandon **Wines:** Vasse Felix Classic Dry White, Vasse Felix Chardonnay, Tyrrell's Old Winery Pinot Noir, Katnook Founders Block Cabernet Sauvignon, Pete's Pure Pinot Grigio  
**House Spirits:** Vodka, Gin, Rum, Tequila, Whisky  
**Bottled Beers - 2 Choices:** Tiger, Heineken, Asahi, Corona, San Miguel Light **Draught Beer:** Stella Artois  
**Soft Drinks:** Coke, Coke Light, Sprite, Ginger Ale, Ice Lemon Tea  
**Juices:** Orange, Lime, Cranberry, Apple **Canapés:** Choice of 8 premium canapés



Dallas Restaurant & Bar

DallasSingapore

# CANAPÉS MENU

## CHOOSE 8 ITEMS

Wagyu Beef Sliders with Smokey BBQ Sauce  
Caramelised Onion and Steak Quesadillas  
Chicken Tikka with Coriander Mint Sauce  
Chicken Quesadillas with Sour Cream, Guacamole and Salsa  
Satay Chicken Skewers with Satay Sauce  
Fish & Chips with Tartar Sauce  
Sweet Corn and Red Onion Fritters with Smoked Salmon  
Pulled Pork Quesadillas with Sour Cream, Guacamole and Salsa  
Beef Sausage Rolls  
Prawn Baguette with Lime Mayo  
Salmon Wantons with Sour Cream and Chervil  
Salt and Pepper Calamari with Sweet Chilli Mayonnaise  
Snapper Fish Tacos with Pineapple Chutney  
Truffle Fries with Grated Parmesan and Truffle Oil  
Wagyu Cheese Burger Spring Rolls  
Pork Sliders with BBQ Sauce  
Dallas Chicken Wings with Devil Ranch Sauce  
Duck Pancakes with Hoisin Sauce\*  
King Prawn Toast with Sweet Chilli and Carrot Dipping Sauce\*  
Lamb Quesadillas with Sour Cream, Guacamole and Salsa  
Lamb Sliders with Buffalo Mozzarella and Cucumber Salad  
Lamb Filo with Mint Yoghurt\*  
Lemongrass Chicken Fresh Spring Rolls  
Popcorn Shrimp with Aioli\*  
Thai Style Crab Cakes with Sweet Chilli

## VEGETARIAN

Haloumi, Dill and Zucchini Fritters  
Jalapeno Croquettes with Green Chilli Mayo  
Mushroom and Parmesan Bruschetta  
Roasted Roma Tomatoes, Buffalo Mozzarella and Caramelized Onion Bruschetta  
Spicy Cauliflower Fritters with Sweet Chilli Sauce  
Barbecued Corn Tostadas topped with Chilli Pepitas

## DESSERTS

Mini Chocolate Brownies  
Mini Dallas Cheesecake

ADDITIONAL CANAPÉS: \$4 PER PERSON