

# Press Release



FOR IMMEDIATE RELEASE

## Christmas splendour at Marina Bay Sands

*Indulge in the season of celebration with festive shopping deals, entertainment and delectable Christmas feasts*

**Singapore** (30 October 2013) – Let the magic of Christmas come alive at Marina Bay Sands with colourful festive treats including an enchanting Winter Wonderland, exclusive retail promotions and culinary delights at celebrity chef restaurants.

For the first time since The Shoppes opened in 2010, its skating rink will be transformed into a full candy land complete with life-size tin soldiers, a giant toy train, Santa's sleigh, Christmas trees, treats and presents to delight the young at heart. Starting 15 November, the **Winter Wonderland**<sup>1</sup> will feature a Santa's Toy Theatre inspired by iconic Christmas characters and fairy tales. On top of interactive ballet<sup>2</sup> performances, the Santa's Toy Theatre will feature The Christmas Tale<sup>3</sup> every Friday, Saturday and Sunday from 29 November to 26 December. Shoppers can also get a complimentary picture with Santa Claus<sup>4</sup> at the Winter Wonderland with S\$50 minimum spending at The Shoppes at Marina Bay Sands.

From 14 November to 25 December, The Shoppes at Marina Bay Sands will hold its **Once Upon A Christmas** promotion where shoppers can enjoy exclusive retail offers up to 70 per cent off while they stand a chance to win either a pair of tickets to a dream destination of their choice every week (for six weeks), or a holiday spree of S\$200,000 worth in prizes. Complimentary gift wrapping services are also available from 2 to 25 December.

Be spoilt for choice this holiday season with Christmas goodies at SweetSpot and enjoy festive feasts at RISE, db Bistro Moderne and Osteria Mozza.



(L-R): Exotic Fruit Yule Log, Chocolate-Raspberry Yule Log, Stollen

<sup>1</sup> Opening hours of the Winter Wonderland (free for all visitors): 10am – 10pm from 15 Nov – 26 Dec 2013.

<sup>2</sup> Interactive ballet performance times: 29 Nov – 26 Dec (Friday, Saturday & Sunday, 1pm – 9pm.)

<sup>3</sup> The Christmas Tale performance times: 29 Nov – 23 Dec (Friday 7pm, Saturday & Sunday 3pm, 5pm & 7pm), 24-26 Dec (3pm & 5pm).

<sup>4</sup> Limited to the first 50 shoppers daily from 15 Nov – 25 Dec. Santa Claus will be at the Winter Wonderland from 15 Nov – 23 Dec, Mon-Fri (5-9pm), Sat & Sun (12-4pm, 5-9pm) and 24-25 Dec (12-4pm, 5-9pm).



(L-R): SweetSpot Signature Christmas Tree and Exotic Fruit Yule Log, Panettone,

### **SweetSpot**

The popular 100% chocolate **SweetSpot Signature Christmas Tree** (S\$58) is back with a “green” twist this year, as Executive Pastry Chef Ryan Witcher opts for sustainable Javanese chocolates to create the stunning tree. The handcrafted chocolate tree is embellished with candied almonds, chocolate stars and chocolate snowflakes, making it perfect as a decorative gift or as an after-dinner treat.

Log cake lovers will be delighted with two new flavours in **Exotic Fruit Yule Log** (S\$58) and **Chocolate-Raspberry Yule Log** (S\$58). The Exotic Fruit Yule Log is a refreshing and fruity blend of tropical fruits with toasted coconut-almond cake, passion fruit and mango gelee, as well as a creamy banana and vanilla crème. In contrast, the Chocolate-Raspberry Yule Log is a dark chocolate mousse with chocolate-raspberry cremeux, raspberry gelee and sacher sponge with a praline crunch.

Traditional European Christmas favourites such as the **Panettone** (S\$24) and **Stollen** (S\$28) will satisfy any holiday lover. The Panettone is a sweet yeast bread made with brandy and rum soaked raisins, orange and spices. The German traditional yeast bread, Stollen, is filled with brandy and rum soaked raisins, candied lemon, candied orange, walnuts, almonds and spices.

Spread the joy of giving with the **SweetSpot Hamper Box** (S\$170) packed with European-inspired treats - macarons, chocolate pralines, hot chocolate mix, chocolate-covered nuts, handmade chocolate-nut jam and champagne.

Online pre-orders start on the 1<sup>st</sup> week of November at [www.marinabaysands.com/Sweetspot](http://www.marinabaysands.com/Sweetspot). From 1 December 2013 to 1 January 2014, guests can also walk in and purchase these items from SweetSpot at Hotel Tower 3 Lobby. For enquiries, call SweetSpot at 6688 8588 (7am to 10pm daily).

### **RISE**<sup>5</sup>

Marina Bay Sands Hotel’s international buffet restaurant RISE is offering a hearty spread of Christmas-themed lunch and dinner starting from S\$68++ on 24 and 25 December 2013. Diners can look forward to a special Christmas carving station featuring the traditional roast

<sup>5</sup> RISE Restaurant: For reservations, book online at [marinabaysands.com/Rise](http://marinabaysands.com/Rise) or call +65 6688 5525.

turkey and honey glazed ham, a sushi and sashimi bar, a cheese station, fresh seafood, a western station, a Chinese roast corner, Indian station as well as a dessert bar.

In addition to the scrumptious buffet, RISE is also presenting “Reserve a Bird”, where diners can pre-order a whole roasted turkey which can be carved table side by a chef or yourself for a traditional family festive meal. The turkey serves up to 15 people and is available for an additional S\$150++ during the lunch and dinner buffet on 24 and 25 December 2013. Reservations are required and the “Reserve a Bird” is only available for dine-in at RISE.

### **db Bistro Moderne<sup>6</sup>**

Enjoy a Christmas Eve dinner with db Bistro Moderne as Executive Chef Jonathan Kinsella prepares a special four-course menu (S\$135++) featuring wintertime flavours of classical French cooking. Begin with a Wild Mushroom Velouté or Guinea Hen Pâté “En Croûte”, followed by either Daniel Boulud’s “Black Tie Scallops” or Roasted John Dory. For mains, choose from a Duo of Capon with Herb Roasted Breast and Chestnut & Truffle Braised Leg or Beef Tenderloin “Rossini” with Seared Foie Gras, Pommes Lyonnaise, Baby Spinach and Black Truffle Beef Jus. Finish with one of db Bistro’s Signature Bûche de Noël, Flambéed Chestnut & Mandarin Orange or Chocolate & Pear.

db Bistro Moderne is also offering a brunch menu on Christmas and Boxing day featuring Charcuterie specials, Alaskan King Crab legs, db Bistro’s Boston Lobster Roll and Family-Style Main Courses, Grass-fed Beef Wellington or Sole Meunière.

### **Osteria Mozza<sup>7</sup>**

For an exquisite Italian Christmas Eve dinner, head over to Osteria Mozza for the “Feast of the Seven Fishes” prepared by Executive Chef David Almany. The feast is a customary meal served in Italian households to celebrate La Vigilia or Christmas Eve where seafood is served instead of meat. Originally a form of abstinence, this austere tradition has grown into a gastronomic seafood feast. Gather family and friends to indulge in this dinner priced at S\$188++ per person with the delicate Crudo of seasonal fish, Grilled squid with polenta, lardo & pepe rosa. Pici cacio e pepe with lime & red prawns, Tagliolini with Maine lobster & oven-dried Santa Barbara sea urchin, Zuppa Amalfitano with pan roasted line caught grouper & Littleneck clams, Vanilla Panna Cotta with tapioca & chocolate “fish” biscotti.

### **Entertainment at MasterCard Theatres at Marina Bay Sands**

As part of the festive season, MasterCard Theatres will be presenting entertainment for just about everyone. From 26 November to 1 December, audiences can join Mickey, Minnie and a host of Disney friends for *Mickey’s Magic Show* as they come together with world-class magicians to perform magic from legendary Disney films right before your eyes. Fans of Hi5! will sing and dance along with Stevie and Lauren as they welcome newcomers Dayen Zheng, Ainsley Melham and Mary Lascaris to the stage in a Dance Party extravaganza which will keep everyone on their toes. *Hi5! House Party* will run at the MasterCard Theatres from 20 to 22 December. Last but not least, visitors can enjoy the classic Broadway musical, *Notre Dame de Paris* from 17 to 29 December. Based on Victor Hugo’s classic novel, *Notre Dame de Paris* tells the love story of Quasimodo, the Hunchback of Notre Dame, and his love for the beautiful gypsy Esmeralda, who is the object of desire of the Priest Frollo and the Soldier Phoebus.

<sup>6</sup> db Bistro Moderne: For reservations, book online at [marinabaysands.com/dbBistro](http://marinabaysands.com/dbBistro) or call +65 6688 8525.

<sup>7</sup> Osteria Mozza: For reservations, book online at [marinabaysands.com/Osteria](http://marinabaysands.com/Osteria) or call +65 6688 8522.

**FOR TICKET BOOKINGS:**

**Via internet:**

[www.MarinaBaySands.com/Ticketing](http://www.MarinaBaySands.com/Ticketing) or [www.BASEentertainmentasia.com](http://www.BASEentertainmentasia.com)

**By phone:** +65 6688 8826

**Book in person:**

Marina Bay Sands Box Offices (Museum, Theatres, SkyPark, Retail Mall and Hotel Tower 1 and 3 Lobby). For more information please log onto - [www.MarinaBaySands.com](http://www.MarinaBaySands.com)  
For exciting ticket package options including accommodation at Marina Bay Sands please visit: [www.marinabaysands.com/packages](http://www.marinabaysands.com/packages). Corporate and Group Bookings are available via Showbiz. Email: [corporate@showbizasia.com](mailto:corporate@showbizasia.com) or call 6688 1029

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**About Marina Bay Sands Pte Ltd**

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

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