



CARLTON HOTEL SINGAPORE

ESPLANADE ROOM

2026

Infinitely Yours

S\$ 1,468.00++ per table of 10 persons
(Applicable for lunch only)

Enchanted Romance

S\$ 1,578.00++ per table of 10 persons
(Applicable for lunch only)

Serenity Love

S\$ 1,698.00++ per table of 10 persons
(Applicable for lunch and dinner only)

Moments of Joy

S\$ 1,798.00++ per table of 10 persons
(Applicable for lunch and dinner only)

Esplanade 1 & 2, Level 4

Minimum 10 tables, Maximum 12 tables



WEDDING PACKAGE

DINING

- ♥ Sumptuous Chinese Cuisine specially prepared by our Master Chef from the award-winning Wah Lok Cantonese Restaurant.
- ♥ Complimentary food tasting for one table of ten (10) persons in Wah Lok Cantonese Restaurant, available only on Weekday evenings from Monday to Thursday excluding Eve of Public Holidays and Public Holidays.

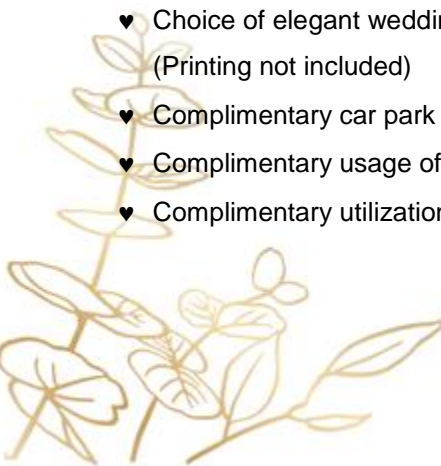
BEVERAGES

- ♥ Free flow of Chinese tea and soft drinks throughout event (excluding juices).
- ♥ House Pour wine can be arranged at a special price of **S\$75.00++** per bottle.
- ♥ Beer can be arranged at a special price of **S\$780.00++** per 30-litre barrel or at **S\$18.00++** per glass.
- ♥ Corkage fee for Duty Paid and Sealed wine and hard liquor can be arranged at **S\$20.00++** per opened bottle.

DECORATIONS

- ♥ Smoke effect for March-in ceremony to accompany couple's grand entrance.
- ♥ Elegant floral decorations for the stage, aisle and floral center pieces for all dining tables.
- ♥ Intricately designed dummy wedding cake for cake cutting ceremony.
- ♥ Complimentary 5-tier fountain display with a bottle of Prosecco.

COMPLIMENTARY

- ♥ Complimentary S\$120.00 nett room service credits. (Valid during your wedding stay only)
 - ♥ Choice of unique wedding gifts for all your guests.
 - ♥ Choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance. (Printing not included)
 - ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance.
 - ♥ Complimentary usage of Ang Bao Box to contain well wishes from your guests.
 - ♥ Complimentary utilization of existing LCD Projectors and screens for your wedding video montage.
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Applicable for weddings held from 1st January to 31st December 2026.

A non-refundable and non-transferable deposit of S\$6,000.00nett is required to secure the date and venue.

Additional surcharge of S\$80.00++ per table of 10 persons applies for Eve of Public Holiday, Public Holiday and Auspicious dates determined by the hotel.

Prices are subject to 10% service charge and GST unless otherwise stated as nett.

Prices, rates, terms and conditions are subject to change without prior notice.



Esplanade Lunch Package

- ♥ One (1) night stay in our Executive Room with welcome amenities and breakfast for two persons at Café Mosaic.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.

Esplanade Dinner Package

- ♥ One (1) night stay in our Executive Room with welcome amenities and breakfast for two persons at Café Mosaic.
- ♥ Complimentary day use room for helper's usage from 1500hrs to 2000hrs.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.



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INFINITELY YOURS

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

☐ 烧鸭片
Roasted Duck

☐ XO 海螺
XO Topshell

☐ 蜜汁叉烧
Honey Baked Pork
Char Siew

☐ 日式迷你八爪鱼
Japanese Baby Octopus

☐ 沙律虾
Prawn Salad

☐ 迷你春卷
Mini Spring Roll

☐ 香炸白饭鱼
Deep-Fried Silverfish

☐ 话梅番茄
Mini Tomato with Plum

Choose one (1) item from each course stated below

SOUP 汤类

☐ 五宝羹 (海参, 蟹肉, 瑶柱, 鱼鳔, 金菇)
Imperial Five Treasures Soup

☐ 虫草花海螺雞汤
Double-Boiled Chicken Soup with Cordyceps Flower
and Sea Whelk

FISH 鱼

☐ 油炸金目鲈
Deep-Fried Sea Bass in Superior
Soya Sauce

☐ 蒜茸蒸金目鲈
Steamed Sea Bass with Minced Garlic in Soya Sauce

VEGETABLE 菜

☐ 海螺扒菠菜
Giant Topshell with Spinach

☐ 干贝北菇扒西兰花
Braised Shiitake Mushroom with Broccoli in
Conpoy Sauce

POULTRY 家禽

☐ 茶皇豉油鸡
Smoked Chinese Tea Soya Chicken

☐ 豉油鸡
Soya Sauce Chicken

NOODLE & RICE 面.饭

☐ 豉油皇海鲜粒炒米粉
Fried Vermicelli with Diced Seafood

☐ 海鲜荷叶饭
Lotus Leaf Rice with Diced Seafood

DESSERT 甜品

☐ 冻芒果布丁
Mango Pudding

☐ 红豆沙汤圆
Cream of Red Bean Paste with Glutinous Rice Ball



ENCHANTED ROMANCE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

☐ 脆皮烧肉
Roast Pork

☐ 香炸鱼皮
Deep-Fried Fish Skin

☐ 烧鸭片
Roasted Duck

☐ 日式迷你八爪鱼
Japanese Baby Octopus

☐ 沙律虾
Prawn Salad
☐ 迷你春卷
Mini Spring Roll

☐ 话梅番茄
Mini Tomato with Plum
☐ 奶黄米丝卷
Crispy Custard Roll

Choose one (1) item from each course stated below

SOUP 汤类

☐ 八宝羹
(海参, 蟹黄, 蟹肉, 瑶柱, 鱼鳔, 海螺, 金菇, 竹笙)
Imperial Eight Treasures Soup

☐ 海螺丝鱼肚羹
Thick Soup with Shredded Topshell and Fish Maw

FISH 鱼

☐ 港式蒸海斑
Steamed Garoupa in Superior Soya Sauce

☐ 蒜茸蒸海斑
Steamed Garoupa with Minced Garlic in Soya Sauce

SEAFOOD 海鲜

☐ XO 蜜豆炒虾球
Sautéed Prawns with Honey Peas in XO Sauce

☐ 锦绣炒虾球
Sautéed Prawns with Celery and Cashew Nuts

VEGETABLE 菜

☐ 海螺扒菠菜
Giant Topshell with Spinach

☐ 干贝北菇扒西兰花
Braised Shiitake Mushroom with Broccoli in Conpoy Sauce

POULTRY 家禽

☐ 葱油招牌脆皮炸子鸡
Signature Crispy Roast Chicken with Onion

☐ 茶皇豉油鸡
Smoked Chinese Tea Soya Chicken

NOODLE & RICE 面.饭

☐ 银芽九王干烧伊府面
Braised Ee-Fu Noodles with Silver Sprout, Straw Mushrooms and Chives

☐ 腊味荷叶饭
Fried Rice with Dried Sausage in Lotus Leaf

DESSERT 甜品

☐ 青苹果菊冻
Chilled Green Apple Jelly with Chrysanthemum

☐ 红豆沙汤圆
Cream of Red Bean Paste with Glutinous Rice Ball

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SERENITY LOVE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

☐ 龙虾沙律
Lobster Salad

☐ 寿司卷
California Maki Roll

☐ 烟鸭胸
Smoked Duck Breast

☐ 日式迷你八爪鱼
Japanese Baby
Octopus

☐ 沙律虾
Prawn Salad

☐ 迷你春卷
Mini Spring Roll

☐ 话梅番茄
Mini Tomato with Plum

☐ XO 海螺
XO Topshell

Choose one (1) item from each course stated below

SOUP 汤类

☐ 海螺丝海参鱼肚羹
Thick Soup with Shredded Topshell, Sea
Cucumber and Fish Maw

☐ 紅燒海味羹 (鲍鱼丝, 虾粒, 蟹肉, 墨鱼)
Braised Superior Broth with Shredded Abalone and
Diced Seafood

FISH 鱼

☐ 港式蒸海斑
Steamed Garoupa in Superior Soya Sauce

☐ 蒜茸蒸笋壳
Steamed Soon Hock with Minced Garlic in Soya Sauce

SEAFOOD 海鲜

☐ 金沙虾球
Sautéed Prawns in Chef's Special Spices

☐ 麦片虾球
Deshelled Cereal Prawns

VEGETABLE 菜

☐ 海螺北菇扒菠菜
Giant Topshell with Spinach and
Shiitake Mushroom

☐ 北菇扒西兰花蟹肉汁
Braised Shiitake Mushroom with Broccoli
in Crab Meat Sauce

POULTRY 家禽

☐ 脆皮烧鸡
Crispy Roast Chicken

☐ 椒盐排骨
Deep-Fried Pork Ribs with Salt and Pepper

NOODLE & RICE 面.饭

☐ 瑶柱金菇干烧伊府面
Braised Ee-Fu Noodles with Golden Mushroom
and Conpoy

☐ 腊味荷叶饭
Fried Rice with Dried Sausage in Lotus Leaf

DESSERT 甜品

☐ 杨枝甘露
Cream of Pomelo and Mango with Sago

☐ 万寿果炖雪耳
Double-Boiled Snow Fungus with Papaya



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MOMENTS OF JOY

COLD DISH COMBINATION 大拼盆

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|--|--|---|---|
| <input type="checkbox"/> 脆皮乳猪 Sliced Suckling Pig | <input type="checkbox"/> 脆皮烧肉 Roast Pork | <input type="checkbox"/> 沙律虾 Prawn Salad | <input type="checkbox"/> 奶黄米丝卷 Crispy Custard Roll |
| <input type="checkbox"/> 寿司卷 California Maki Roll | <input type="checkbox"/> 辣汁海蜇 Marinated Jellyfish | <input type="checkbox"/> 迷你春卷 Mini Spring Roll | <input type="checkbox"/> 蝴蝶虾 Butterfly Prawns |

Choose one (1) item from each course stated below

SOUP 汤类

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|--|---|
| <input type="checkbox"/> 金汤龙虾羹 Lobster in Superior Carrot Broth | <input type="checkbox"/> 淮山响螺虫草花炖鸡汤 Double-boiled Sea Whelk with Chicken, Cordyceps flower and Chinese Yam |
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FISH 鱼

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| <input type="checkbox"/> 港式蒸笋壳 Steamed Soon Hock in Superior Soya Sauce | <input type="checkbox"/> 酱香煎鳕鱼 Deep-Fried Cod Fish Fillet in Superior Soya Sauce |
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SEAFOOD 海鲜

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| <input type="checkbox"/> 三椒炒双脆 Sautéed Prawns and Scallop with Capsicum | <input type="checkbox"/> 香芒沙律虾球 Crispy Prawn Balls with Mango Salad |
|--|--|

VEGETABLE 菜

- | | |
|--|---|
| <input type="checkbox"/> 鲍鱼鱼鳔扒菠菜 Braised Baby Abalone with Fish Maw and Spinach | <input type="checkbox"/> 鲍鱼北菇扒菠菜 Braised Baby Abalone with Shiitake Mushroom and Spinach |
|--|---|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 南乳烧鸡 Crispy Chicken with Fermented Beancurd Sauce | <input type="checkbox"/> 批琶烧鸭 Roast Pipa Duck |
|---|--|

NOODLE & RICE 面.饭

- | | |
|---|---|
| <input type="checkbox"/> 海鲜焖伊府面 Braised Ee-Fu Noodles with Diced Seafood | <input type="checkbox"/> 黄金蟹肉炒饭 Golden Fried Rice with Crabmeat and Tobiko |
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DESSERT 甜品

- | | |
|---|--|
| <input type="checkbox"/> 红莲银杏桃胶 Chilled Peach Gum with Red Dates, Lotus Seed and Gingko Nuts | <input type="checkbox"/> 燕窝桂花枸杞冻 Bird Nest Osmanthus Blossom Jelly with Wolfberries |
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