

Wedding Dinner (2022/2023) Package

~ WEEKDAYS ~

Monday to Thursday

(Excluding Eve of & Public Holidays)

S\$1,138.00++ per table of 10 persons

~ WEEKENDS ~

Friday & Sunday

S\$1,338.00++ per table of 10 persons

Saturday, Eve of & Public Holiday

S\$1,398.00++ per table of 10 persons

Minimum 25 tables of 10 persons per table for all packages

Rates are subjected to 10% service charge and prevailing government taxes

2022/2023 Wedding Dinner



2022/2023 Wedding Dinner

- Create your very own menu, exquisitely prepared by our chefs
- One night accommodation in our Bridal Suite with welcome fruit basket, assorted pralines & breakfast for two
- One Day-Use Room for your helpers from 2:00pm to 7:00pm in our Deluxe Room
- Oriental or Western themed invitation cards for up to 70% of your confirmed attendance (Printing not included)
- Waiver of corkage charge for duty paid and sealed hard liquor and wines
- Complimentary One bottle of Red/White House Wine per confirmed table (Any unconsumed bottles cannot be taken out of the hotel)
- Exclusive prices for your wine purchased from Concorde Hotel Singapore
- Free flow of soft drinks, mixers and Chinese tea
- Free flow of beer (Applicable for Weekday package only)
- Complimentary Three 22.7-litre barrels of Carlsberg beer (Applicable for weekend. Any unconsumed barrels cannot be taken out of the hotel)
- Complimentary food tasting for 10 persons (Applicable from Monday to Thursday excluding eve of public holiday and public holiday)
- A room service light meal prior to dinner reception for wedding couple
- Two VIP car parking lots at Hotel's driveway entrance
- Complimentary car parking passes for 30% of confirmed guests
- Welcome cocktails in elegantly decorated foyer
- Exclusively designed Wedding Guest Book
- Exquisite wedding decorations with beautifully bedecked stage with floral decorations, floral centrepiece for VIP tables and fresh flowers on all other tables
- Wedding march-in on red carpet with romantic misty effect
- Five-tier decorative wedding cake for cake cutting ceremony
- Champagne fountain with a bottle of champagne
- Choice of wedding giveaways for all guests
- Special room rates for additional rooms (Subject to availability)



Dessert Buffet

In replacement of Chinese Dessert
Served from 10pm onwards
(Choose 8 items from either)

- | | |
|--|--|
| <input type="checkbox"/> Bread & Butter | <input type="checkbox"/> Apple Crumble |
| <input type="checkbox"/> Pudding Lemon Chiffon
Cake | <input type="checkbox"/> Fresh Fruit Platter |
| <input type="checkbox"/> Mango Mousse Cake | <input type="checkbox"/> Mango Pudding |
| <input type="checkbox"/> Assorted French Pastries | <input type="checkbox"/> Crème Brûlée |
| <input type="checkbox"/> Assorted Nonya Kueh | <input type="checkbox"/> Cream of Honeydew Sago |
| <input type="checkbox"/> Hazelnut Puffs with Fruits | <input type="checkbox"/> Red Dates Soup with Gingko Nut,
Longan & Lily Buds |
| <input type="checkbox"/> Chocolate Éclair | <input type="checkbox"/> Almond Beancurd with Fruit Cocktail |
| <input type="checkbox"/> Chocolate Brownie | <input type="checkbox"/> Bubor Cha Cha |
| <input type="checkbox"/> Blueberry Cheesecake | <input type="checkbox"/> Sago Gula Melaka with Coconut Milk |
| <input type="checkbox"/> Marble Cheesecake | <input type="checkbox"/> Pistachio Bavarian |
| <input type="checkbox"/> Mini Fruit Tartlet | |



Customizable Wedding Menu

APPETISER (Choose 5 items)

- | | |
|---|---|
| <input type="checkbox"/> 乳猪件* | <input type="checkbox"/> 泰式鲍贝 |
| <input type="checkbox"/> Roast Suckling Pig* | <input type="checkbox"/> Thai Style Salad with Pacific Clam |
| <input type="checkbox"/> 蜜汁熏鸭 | <input type="checkbox"/> 鲜果虾沙律 |
| <input type="checkbox"/> Sliced Smoked Duck | <input type="checkbox"/> Prawn with Fruit Cocktail Salad |
| <input type="checkbox"/> 鼓油鸡 | <input type="checkbox"/> 五香卷 |
| <input type="checkbox"/> Soya Sauce Chicken | <input type="checkbox"/> Deep Fried Chicken Roll |
| <input type="checkbox"/> 八爪鱼 | <input type="checkbox"/> 金钱带 |
| <input type="checkbox"/> Marinated Baby Octopus | <input type="checkbox"/> Deep Fried Seafood Money Bag |
| <input type="checkbox"/> 蚝皇螺片 | <input type="checkbox"/> 炸虾卷 |
| <input type="checkbox"/> Oyster Clam | <input type="checkbox"/> Deep Fried Prawn Roll |

*For Weekend Package only, replaced with Roast Pork for Weekday Package

SOUP (Choose 1 item)

- 鱼鳔干贝蟹肉羹
- Fish Maw Soup with Crab Meat and Dried Scallop
- 鲍鱼蟹肉竹笙羹*
- Braised Sea Treasures Soup with Shredded Abalone and Bamboo Pith*
- 瑶柱四宝羹
- Four Treasure Soup of Dried Scallop, Crab Meat, Prawn and Shredded Duck
- 干贝泡参鸡汤
- Double Boiled Chicken Soup with American Ginseng and Conpoy

*For Weekend Package Only

PRAWN (Choose 1 item)

- 药材虾
- Steamed Prawn with Herbs in Chinese Wine
- 干烧虾球
- Wok-Fried King Prawn with Spicy Tomato Sauce
- 松子虾仁炒甜豆
- Stir-Fried Prawn with Honey Peas and Pine Nuts
- X.O. 酱炒虾仁
- Stir Fried Prawn in X.O. Sauce

FISH (Choose 1 item)

- 酸甜石斑鱼*
- Deep Fried Grouper with Sweet & Sour Sauce*
- 港式蒸海斑*
- Steamed Grouper 'Hongkong Style'*
- 油浸笋壳鱼
- Deep-Fried Marble Goby with Light Soya Sauce
- 清蒸笋壳鱼*
- Steamed Marble Goby 'Hong Kong Style'*

*For Weekend Package only



Customizable Wedding Menu

POULTRY (Choose 1 item)

- 当红烧鸡
- Golden Roast Chicken
蒜香吊烧鸡
- Barbecue Chicken with Minced Garlic
琵琶鸭*
- Golden Pipa Duck*
香酥
- Aromatic Duck*

*For Weekend Package only

SPECIALITIES (Choose 1 item)

- 北菇干贝扒时蔬
- Braised Chinese Mushroom with Dried Scallop and Seasonal Vegetable
鲍鱼北菇扒波菜*
- Braised Whole Baby Abalone with Spinach and Chinese Mushroom*
带子炒灯笼椒芦笋*
- Stir Fried Scallop with Capsicum and Asparagus*

*For Weekend Package Only

NOODLE OR RICE (Choose 1 item)

- 蟹肉伊面
- Braised "Ee-Fu" Noodles with Crab Meat and Yellow Chives
荷叶饭
- Steamed Lotus Leaf Rice with Chinese Waxed Meat
黑椒虾仁干炒乌冬
- Stir-fried Udon with Prawn in Black Pepper Sauce

DESSERTS (Choose 1 item)

- 哈密瓜西米露
- Rock Melon Sago
杨枝甘露
- Chilled Mango Sago with Pomelo
白果芋泥
- Yam Paste with Gingko Nut
百年好合
- Red Dates Soup with Gingko Nut, Longan and Lily Bulbs

