



CONCORDE
SINGAPORE



2027 & 2028 Weddings

DINNER PACKAGE
FOR 12 TABLES AND ABOVE

S\$1,598.00++ PER TABLE

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES



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singapore.concordehotelsresorts.com

WEDDING PERKS INCLUSIONS

FOOD & BEVERAGE

- Personalise your own delicious 8-course Chinese menu, exquisitely prepared by our Chefs.
- Complimentary Food Tasting for 10 persons. (Applicable from Mon-Thurs excluding the eve of PH and PH)
- Complimentary free flow of soft drinks (Coke, Sprite and Fanta Orange), Mixers and Chinese tea including Chilled Authentic Tea House Oolong.
- Complimentary one (01) bottle of Champagne for toasting with a Champagne Fountain.
- Complimentary free flow of beer & wine for the duration of the event. (Maximum 4 hours)
- Waiver of corkage for hard liquor and wine. (Completely Sealed & Duty Paid)
- Welcome cocktails in the elegantly decorated foyer.
- A decorative wedding cake for cake cutting ceremony.

ACCOMODATION

- Complimentary one (01) night accommodation in Bridal Suite (Premier Suite) with breakfast for 2, welcome fruit basket, assorted pralines placed in Bridal Suite upon arrival.
- A welcome delight (light meal) upon check-in to Bridal Room.
- Upgrade Bridal Suite to one (01) night accommodation in Presidential Suite*.
 - ▶ An upgrade to Presidential Suite requires min. 20 tables.
- Additional room for helpers with complimentary one (01) night accommodation inclusive of breakfast for 2.
- Special room rates for additional rooms*.

* Subject to availability.

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WEDDING PERKS INCLUSIONS

DECOR

- Exquisite wedding floral decorations inclusive of:
 - ◇ Stage Decorations
 - ◇ Six (06) Floral aisle stands (faux flowers)
 - ◇ Fresh floral centerpieces, two (02) VIP tables, and on all other guest tables
 - ◇ Fresh floral petals to sprinkle for one March-In
- Complimentary one (01) wedding favour for each guest. (Selection of up to 2 designs)
- Complimentary one (01) exclusively designed guest book and two (02) “ang bao” box.
- A romantic Wedding March-In on a Red carpet aisle with “dry ice misty effect”.
- Wedding invitation cards for 70% of confirmed attendance. (Printing not included)

PARKING & AV EQUIPMENT

- Two VIP car parking lots at the hotel’s driveway entrance.
- Complimentary parking passes for 30% of confirmed guests based on guaranteed attendance (Applicable for usage during the duration of dinner).
- Complimentary usage of two (02) LCD projectors and screens with AV technical assistance.
- Complimentary usage of two (02) wireless handheld microphones and PA system.

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PERSONALISED WEDDING MENU

PLATTER SELECTION (Choose 5 Items)

- California Maki
- Roast Pork Belly
- Japanese Jellyfish
- Smoked Duck Roll
- Vegetable Spring Roll
- Taro Stuffed Potato Ball
- Marinated Baby Octopus
- Aged Soya Sauce Chicken
- Deep-Fried Pork Ngoh Hiang
- Deep-Fried Seafood Money Bag
- Prawns with Fruit Cocktail Salad
- Crispy Bombay Fish Nonya Style
- Suckling Pig (*Supplement \$50++/table*)
- Chicken Roulade with Stuffing Mango Mint Chutney Sauce (*Supplement \$20++/table*)
- Aburi Salmon Mentaiko Maki (*Supplement \$10++/table*)
- Mini Chilled Herbal Chicken (*Supplement \$10++/table*)
- Fried Lion's Mane Mushrooms with Salt & Pepper (*Supplement \$10++/table*)

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PERSONALISED WEDDING MENU

SOUP

- Fish Maw Soup with Crab Meat and Dried Scallop
- Superior Thick Soup with Four Treasures
(Dried Scallop, Crabmeat, Bamboo Pith and Sea Cucumber)
- Double Boiled Chicken Soup with American Ginseng and Conpoy
- Lobster Bisque with Brandy & Crab Leg Meat Served with Bread (*Supplement \$30++/table*)

FISH

- * Steamed Grouper (Whole Fish)
 - * Steamed Snapper (Whole Fish)
 - * Steamed Marble Goby (Whole Fish)
 - Steamed Fillet of Barramundi
 - Deep Fried Seabass with Sweet and Sour Sauce (Whole Fish)
- * *Choice of method of preparation: Superior Soya Sauce / Chinese Olive Oil Vegetable / Minced Garlic & Ginger / Deep-Fried / Teochew Style*

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PERSONALISED WEDDING MENU

SEAFOOD

- Herbal Prawns with Chinese Wine
- Stir-Fried Prawns with Kam Heong Sauce
- Stir-Fried Prawns with Spicy Tomato Sauce
- Wok-Fried Prawns with Mushrooms and Broccoli
- Stir-Fried Prawns and Scallops with Singapore Chilli Sauce (*Supplement \$40++/table*)
- Stir-Fried Prawns and Scallops with Broccoli in X.O. Sauce (*Supplement \$40++/table*)
- Udang Nanas (Fresh Prawns Cooked with Pineapple and Spices) (*Supplement \$20++/table*)

POULTRY

- Slow Cooked Herbal Chicken
- Soya Braised Duck with Tau Kwa
- Stir-Fried Chicken with Capsicum and Celery in Yam Ring
- Roasted Bone-In Chicken Thigh with House Marinated Garlic & Spices
- Braised Duck served with Sea Cucumber & Mixed Fresh Mushroom (*Supplement \$40++/table*)
- “Tang Gui” (Angelica) Roasted Duck (*Supplement \$20++/table*)

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PERSONALISED WEDDING MENU

VEGETABLES & SPECIALITIES

- Seasonal Vegetables with Baby Abalone and Flower Mushroom
- Seasonal Vegetables with Baby Abalone, Mini Scallops and Mushrooms
- Wok-Fried Broccoli and Mushroom with Mini Pearl Abalone and Sea Asparagus
- Braised “Bai Ling” Mushroom and Shiitake Mushroom Served with Seasonal Vegetables

STAPLE

- Braised “Ee-Fu” Noodles with Crabmeat
- Stir-Fried Udon with Prawns in Black Pepper Sauce
- Steamed Lotus Leaf Rice with Waxed Meat (Contains Pork)
- Braised “Ee-fu Noodles with Straw Mushrooms, Enoki Mushrooms and Silver Beansprouts

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PERSONALISED WEDDING MENU

DESSERT

- Mango Pudding
- Matcha Pudding
- Osmanthus Jelly
- Mango Sago and Pomelo
- Yam Paste with Ginkgo Nut & Coconut Cream
- Red Dates Soup with Peach Gum, Ginkgo Nuts, Longan and Lily Bulbs
- Double Boiled Bird's Nest with Snow Fungus & Peach Gum (*Supplement \$60++/table*)

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DESSERT TABLE

Complimentary Upgrade from Chinese Dessert (Minimum 15 tables) (Optional)

Wedding Dinner Exclusive

CHOOSE 8 ITEMS (IN REPLACEMENT OF CHINESE DESSERTS)

Western Dessert

Crème Brûlée
Apple Crumble
Chocolate Eclairs
Mini Fruit Tartlets
Fresh Fruit Platter
Marble Cheesecake
Chocolate Brownies
Lemon Chiffon Cake
Mango Mousse Cake
Blueberry Cheesecake
Assorted French Pastries
Lemon Meringue Cookies
Bread and Butter Pudding

Local Dessert

Bubor Cha Cha
Mango Pudding
Honeydew Sago
Almond Beancurd with Fruits Cocktail
Red Dates Soup with Peach Gum, Ginkgo Nuts, Longan and Lily Bulbs
Sago Gula Melaka

*All items are subject to changes on best availability

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PAYMENT TERMS

DEPOSIT SCHEDULE		AMOUNT
UPON CONFIRMATION OF CONTRACT	▶	\$5,000.00 NETT
3 MONTHS PRIOR TO THE EVENT DATE	▶	40% OF GUARANTEED CHARGES
1 MONTH PRIOR TO THE EVENT DATE	▶	40% OF GUARANTEED CHARGES
UPON CHECK-IN TO BRIDAL SUITE (PRIOR ACTUAL EVENT)	▶	CREDIT CARD GUARANTEED FOR THE BALANCE CHARGES
UPON CHECK-OUT FROM BRIDAL SUITE (END OF EVENT)	▶	FULL PAYMENT FOR ALL BALANCE CHARGES

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