

The Ballroom Wedding Package



CONRAD®
CENTENNIAL
SINGAPORE



The Ballroom Dinner Wedding Package



Sunday - Friday

S\$1,750.00++ per table of 10 persons
(Minimum 25 tables)

Saturday

S\$1,880.00++ per table of 10 persons
(Minimum 30 tables)

Valid for weddings held by
31st December 2023



CONRAD[®]
CENTENNIAL
SINGAPORE

For enquiries, please contact us at +65 6432 7159 / 7166
or email sinci.weddings@conradhotels.com





The Ballroom Dinner Wedding Package

- Sumptuous Chinese Menu by our award-winning Golden Peony culinary team
- An exclusive invitation for up to ten persons to sample your selected menu prior to your wedding
- Exclusive wedding gifts for all guests
- Welcome mocktail for all guests during pre-wedding reception
- Complimentary soft drinks, tonic and soda for up to four hours
- Complimentary one 30-litre barrel of beer for the wedding
- Complimentary one bottle of house wine per table of ten persons
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- A bottle of Champagne for toasting ceremony
- One night stay in our Luxurious Suite, with Executive floor benefits
- One complimentary day-use Deluxe room from 3pm to 8pm
- Light refreshments for the couple prior to the wedding, served to your Suite
- Contemporary floral centerpieces on all tables to enhance your celebration
- Entitlement of S\$0.90 nett credit per invitation card, based on 70% of your guaranteed attendance (Invitation card vendor: Pine on Paper)
- Wedding guestbook and well wishes box
- Two VIP lots reserved at hotel's main driveway
- Complimentary car passes for up to 20% of guaranteed attendance
- Complimentary usage of LED wall & audio visual equipment
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall



CONRAD[®]
CENTENNIAL
SINGAPORE

For enquiries, please contact us at +65 6432 7159 / 7166
or email sinci.weddings@conradhotels.com



CONRAD®

CENTENNIAL
SINGAPORE

BALLROOM WEEKEND

Menu I

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Ball, Sliced Smoked Duck, Fish Maw Omelette, Japanese Seaweed



Bird's Nest

Braised with Bamboo Pith, Crabmeat, Conpoy and Truffle Oil, served in Mini Pumpkin*



Locally Sourced Prawns

Sautéed with Salted Egg Yolk
Wok-fried with Honey Pea in XO Chili Sauce



Red Grouper

Steamed with Nyonya Chilli Sauce



Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage



Roasted Chicken

'Bi Feng Tang' Style, served with Spiced Almond Flakes and Prawn Crackers



Iberico Pork Rib

Baked, Infused with 'Tie Guan Yin' Tea



'Mian Xian' Noodle

Stir-fried with Diced Prawns and Scallops



Dessert

Traditional Red Bean Paste with 'Tang Yuan'

**The menu is subject to change according to availability and seasonality of ingredients.*

In line with Hilton Worldwide's global initiative in supporting the World Conservation Union, Shark's Fin is no longer featured in our menus to minimise the ecosystem impact associated with the hunting of sharks



CONRAD®

CENTENNIAL
SINGAPORE

BALLROOM WEEKEND

Menu II

Happiness Platter

Barbecued Suckling Pig, Sugarcane Prawn, 'Mala' Chicken Roll, Crabmeat Omelette, Sea Jelly

.....

Lobster

Double-boiled with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith,
Chicken and Sliced Black Truffle, served in Whole Young Coconut*

.....

Deluxe Magnificent

Scallop, Wok-fried with Honey Pea in XO Chili Sauce
Sautéed Locally-sourced Prawns with Salted Egg Yolk

.....

'Soon Hock' Fish

Steamed in 'Teochew' Style

.....

Baby Abalone

Braised with Black Mushrooms and Spinach

.....

Iberico Pork Spare Rib

In 'Jing Du' Style

.....

Silver Hill Duck

Roasted, served with Plum sauce

.....

Ee Fu Noodle

Stewed with 'Shimeiji' Mushrooms, Crabmeat and Chives

.....

Dessert

Sweet Yam Paste, served with Golden Pumpkin Purée

**The menu is subject to change according to availability and seasonality of ingredients.*

*In line with Hilton Worldwide's global initiative in supporting the World Conservation Union,
Shark's Fin is no longer featured in our menus to minimise the ecosystem impact associated with the hunting of sharks*



CONRAD®

CENTENNIAL
SINGAPORE

BALLROOM WEEKDAY

Menu I

Happiness Platter

Barbecued Suckling Pig, Chicken Moneybag Dumpling, Baby Abalone with Thai Sauce,
Sea Jelly with XO Chilli Sauce, Baby Octopus



Bird's Nest

Braised with Conpoy, Fish Maw, Bamboo Pith and Truffle Oil, served in Mini Pumpkin*



Conrad Duo Magnificent

Golden-fried Prawns wrapped with Crispy Filo Dough
Spare Rib 'Jing Du' Style



Red Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb



Abalone

Sliced, Braised with Sea Cucumber and Hong Kong Cabbage



Chicken

Wok-tossed in 'Szechuan' Style



Udon Noodle

Stir-fried with Diced Seafood in Black Pepper Sauce



Dessert

Cream of Walnut Purée with Black Sesame Glutinous Rice

**The menu is subject to change according to availability and seasonality of ingredients.*

*In line with Hilton Worldwide's global initiative in supporting the World Conservation Union,
Shark's Fin is no longer featured in our menus to minimise the ecosystem impact associated with the hunting of sharks*



CONRAD®

CENTENNIAL
SINGAPORE

BALLROOM WEEKDAY

Menu II

Happiness Platter

Barbecued Suckling Pig, Fried Chicken Ngoh Hiong, Sugarcane Prawn,
Baby Octopus, Japanese Seaweed



Lobster

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith, Wild Mushroom,
Sliced Black Truffle, served in Whole Young Coconut*



Locally Sourced Prawns

Sautéed with Wasabi Mayonnaise
Sautéed with Salted Egg Yolk



'Soon Hock' Fish

Steamed in 'Hong Kong' Style



Baby Abalone

Braised with 'Honshimeiji' Mushroom and Black Mushrooms, served with Spinach



Silver Hill Duck

Roasted, served with Plum sauce



Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf



Dessert

Chilled Cream of Mango with Pomelo and Sago

**The menu is subject to change according to availability and seasonality of ingredients.*

In line with Hilton Worldwide's global initiative in supporting the World Conservation Union, Shark's Fin is no longer featured in our menus to minimise the ecosystem impact associated with the hunting of sharks