

CONRAD®

CENTENNIAL
SINGAPORE

The Ballroom
Wedding Package





CONRAD®
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SINGAPORE

The Ballroom
Dinner Wedding Package



Sunday - Friday

S\$1,900.00++ per table of 10 persons
(Minimum 25 tables)

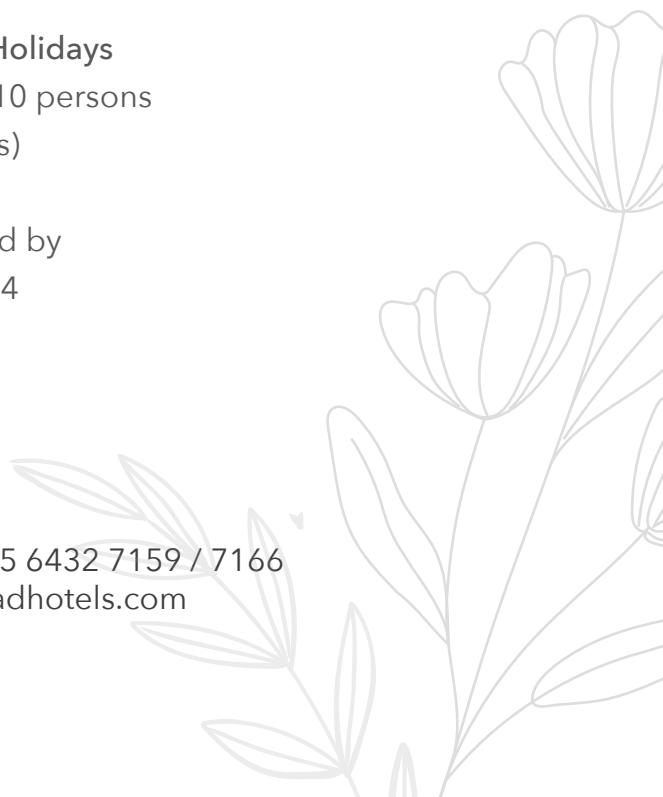
Saturday, Eve and Public Holidays

S\$2,100.00++ per table of 10 persons
(Minimum 30 tables)

Valid for weddings held by
31st December 2024



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






CONRAD®
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SINGAPORE

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
- 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 and audio visual equipment
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall



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CONRAD®

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SINGAPORE

BALLROOM DINNER

(SUNDAY - FRIDAY)

MENU I

Happiness Platter

Barbecued Suckling Pig, Chicken Moneybag Dumpling, Fish wrapped in Chinese Cabbage,
Sea Jelly with XO Chilli Sauce, Sliced Smoked Duck

.....

Bird's Nest

Braised with Conpoy, Fish Maw, Bamboo Pith,
served in a Mini Pumpkin*

.....

Conrad Duo Magnificent

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

.....

Dragon Tiger Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb

.....

Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage

.....

Roasted Chicken

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

.....

'Mian Xian' Noodle

Stir-fried with Seafood

.....

Dessert

Chilled Lemongrass Jelly with Rainbow Pearl

**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®

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SINGAPORE

BALLROOM DINNER

(SUNDAY - FRIDAY)

MENU II

Happiness Platter

Barbecued Suckling Pig, 8 Treasures Seafood Dumpling, Sugarcane Prawn,
Baby Octopus, Japanese Seaweed



Lobster

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



Locally-sourced Prawn

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 Mushroom, 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

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BALLROOM DINNER

(SATURDAY, EVE AND PUBLIC HOLIDAYS)

M E N U

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Ball, Sliced Smoked Duck,
'Mala' Chicken Roll, Japanese Seaweed



Bird's Nest

Braised with Bamboo Pith, Crabmeat, Conpoy,
served in a Mini Pumpkin*



Locally-sourced Prawn

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



Dragon Tiger Grouper

Steamed in 'Teochew' Style



8-Head Abalone

Braised with Sea Cucumber and Chinese Cabbage



Iberico Pork Rib

Baked, Infused with 'Tie Guan Yin' Tea



'Mian Xian' Noodle

Stir-fried with Diced Lobster Meat



Dessert

Traditional Red Bean Paste and 'Tang Yuan'

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(SATURDAY, EVE AND PUBLIC HOLIDAYS)

MENU II

Happiness Platter

Barbecued Suckling Pig, 'Drunken' Chicken Roll, 8 Treasures Seafood Dumpling,
Fish wrapped in Chinese Cabbage, Sea Jelly

.....

Lobster

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

.....

Deluxe Magnificent

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

.....

'Soon Hock' Fish

Steamed in 'Hong Kong' Style

.....

Baby Abalone

Braised with Black Mushroom and Spinach

.....

Silver Hill Duck

Roasted, served with Plum sauce

.....

'Hokkien' Poached Rice

Stewed with Seafood, Diced Chicken, 'Chinese' Mushroom in Conpoy Sauce

.....

Dessert

Chilled Lemongrass Jelly with Rainbow Pearl, Bird Nest

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