

CONRAD®

CENTENNIAL
SINGAPORE

The Pavilion
Wedding Package





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The Pavilion Wedding Package



WEDDING LUNCH

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

WEDDING DINNER

Sunday - Friday

S\$2,000.00++ per table of 10 persons

Saturday, Eve and Public Holidays

S\$2,200.00++ per table of 10 persons

(Minimum 12 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



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The Pavilion Wedding Package

- Sumptuous Chinese or Fusion Menu by our award-winning Golden Peony culinary team
- An exclusive invitation for up to six 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 beer, soft drinks, tonic and soda for up to four hours
- A bottle of Champagne for toasting ceremony
- Complimentary one bottle of house wine per table of ten persons
- Corkage charge of S\$40.00++ per opened bottle of duty-paid and sealed wine & hard liquor brought in
- One night stay in our Luxurious Suite with Executive floor benefit
- 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
- One VIP lot reserved at hotel's main driveway
- Complimentary car passes for up to 20% of guaranteed attendance
- Usage of LED TV wall, two projectors and audio visual equipment
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall



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WEDDING LUNCH

Happiness Platter

Prawn Ball with Wasabi Mayonnaise, Tea Glazed Smoked Duck, Marinated Jellyfish, 'Mala' Chicken Roll

.....

Baby Abalone

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

.....

Dragon Tiger Grouper

Steamed in 'Teochew' Style

.....

Roasted Chicken

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

.....

Sea Cucumber

Braised with Chinese Mushroom, served with Seasonal Greens

.....

Scallop

Wok-tossed with Asparagus in Home-made XO Sauce

.....

'Mian Xian' Noodle

With Char Siew, Beansprout, Bell Pepper and Chives

.....

Dessert

Chilled Lemongrass Jelly with Aloe Vera, Diced Mango and Strawberry

**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

Two Temasek Boulevard Singapore 038982 | Phone +65 6334 8888



CONRAD®

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WEDDING DINNER

(SUNDAY-FRIDAY)

CHINESE 8-COURSE MENU

Trio Appetizer

Barbecued Suckling Pig,
Golden-fried Locally-sourced Prawn with Crispy Filo Dough,
Sliced Smoked Duck with Fresh Mango



Lobster Soup

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



Live 'Soon Hock' Fish

Steamed in 'Hong Kong' Style



Roasted Chicken

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



8-Head Abalone

Braised with 'Ling Zhi' Mushroom, served with Seasonal Green



Prawn

Poached, served with Herbs



Multigrain Rice

With Chinese Sausage wrapped in Lotus Leaf



Dessert

Sweet Yam Paste served with Golden Pumpkin Purée

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WEDDING DINNER
(SUNDAY - FRIDAY)

FUSION 6-COURSE MENU

Trio Appetizer

Barbecued Suckling Pig,
Sliced Smoked Duck with Fresh Mango,
Crispy Taro Swan Puff Pastry with Chilli Crab Sauce



Bird's Nest

Double-boiled with Bamboo Pith, Wolfberries and Conpoy,
served in Whole Young Coconut*



Sea Perch

Baked with Red Wine Sauce



8-Head Abalone

Braised Beancurd filled with Prawn Mousse and Conpoy Sauce



Steamed Vermicelli

Stewed with Lobster Meat and Dumpling in Chinese Wine Broth



Dessert

Sakura Red Velvet Cake
Red Velvet Sponge, Sakura Mousse, Raspberry Jam

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WEDDING DINNER

(SATURDAY, EVE AND PUBLIC HOLIDAYS)

CHINESE 8-COURSE MENU

Trio Appetizer

Barbecued Suckling Pig,
Golden-fried Locally-sourced Prawn with Crispy Filo Dough,
Chicken Roll with Ginger Purée



Bird's Nest

Braised with Crabmeat, Crab Roe and Bamboo Pith,
served in Mini Pumpkin*



Live 'Soon Hock' Fish

Steamed with Superior Soy Sauce and Crispy Bean Crumb



Scallop

Wok-tossed with Asparagus in XO Chilli Sauce



6-Head Abalone

Braised with Chinese Mushroom and Baby Cabbage



Silver Hill Duck

Roasted, served with Plum sauce



Ramen

Stir-fried with Lobster Meat



Dessert

Mango and Coconut Delight

Mango Mousse, Raspberry Gel, Coconut Sponge

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WEDDING DINNER
(SATURDAY, EVE AND PUBLIC HOLIDAYS)

FUSION 6-COURSE MENU

Trio Appetizer

Barbecued Suckling Pig with Prawn Mousse,
Silver Hill Duck,
Steamed Beancurd filled with Scallop and Crab Roe



6-Head Abalone

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



Sea Perch

Baked with Teriyaki Sauce, Mesclun Salad



Iberico Pork Spare Rib

in Signature Home-made XO Sauce with Broccoli



Crispy Egg Noodle Ball

Stewed Half Lobster, Ginger, Spring Onion and Egg Gravy



Dessert

Chilled Lemongrass Jelly with Rainbow Pearl, Bird Nest
Filo Pastry with Sweet Potato

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