

CHERISHED MOMENTS, UNVEILED

Your Conrad wedding becomes an inspired expression of your romance. Explore our sophisticated venues, unparalleled service, and exquisite cuisine. Our dedicated team of wedding professionals focuses on your personal preferences, meticulously crafting every detail to transform your dream day into a treasure of lasting memories.

CONRAD®
SINGAPORE
MARINA BAY



THE PAVILION WEDDING PACKAGE

1 July 2026 to 30 June 2027

Epicurean Delights

- Choice of six-course or eight-course Chinese menu curated by Executive Chinese Chef Ku Keong of the Michelin-selected Golden Peony
- Menu tasting for up to six persons prior to your wedding
- Unlimited draft beer, soft drinks, tonic and soda for up to four hours
- Complimentary one bottle of house wine per table of ten persons
- A bottle of champagne for the toasting ceremony

Exquisite Celebrations

- Complimentary 1.5 hours usage of the salon room on actual day for solemnisation and/or tea ceremony
- An exquisitely decorated wedding venue featuring floral arrangements from a range of captivating wedding themes for the VIP and guest tables, and the aisle
- An exclusive foyer display to enhance your celebration
- Elegant 5-tier wedding display cake
- Complimentary usage of integrated audio-visual equipment

Moments of Bliss

- Entitlement of S\$2nett credit per invitation card, based on 70% of your guaranteed attendance to be utilised on Pine on Paper's website
- Exclusive wedding gifts for all guests
- One VIP lot reserved at the hotel's main driveway
- Complimentary car passes for up to 20% of guaranteed attendance

Luxurious Indulgences

- One-night stay in our luxurious Bridal Suite with breakfast for the couple at Oscar's and Executive Lounge access
- One complimentary day-use Deluxe room from 10am - 4pm (for wedding lunch) or 3pm - 8pm (for wedding dinner)
- Light in-room refreshments for the couple prior to the wedding (worth S\$100++)
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

THE PAVILION WEDDING PACKAGE

1 July 2026 to 30 June 2027

Wedding Lunch

S\$2,328++ per table of 10 persons

Wedding Dinner

Sunday – Friday

S\$2,328++ per table of 10 persons

Wedding Dinner

Saturday, Eve of and Public Holidays

S\$2,628++ per table of 10 persons

Meal Period	Minimum Capacity	Maximum Capacity
Wedding Lunch	11 tables of 10 persons	14 tables of 10 persons
Wedding Dinner	11 tables of 10 persons	14 tables of 10 persons

Select one additional Wedding Wish from the following:

- Complimentary second night in a luxurious Bridal Suite with breakfast for the couple at Oscar's and Executive Lounge access (worth up to S\$915++)**
**Offer valid upon fulfillment of a maximum of 13 tables two months prior to the wedding
- Waiver of corkage charge for all duty-paid and sealed 750ml bottles of wine (worth up to S\$840++)
- Complimentary 60 pieces of sustainable canapes during the pre-wedding reception (worth up to S\$300++)
- Complimentary car passes for up to 30% of guaranteed attendance instead of 20% (worth up to S\$140++)

*Each privilege can only be selected once, and the hotel reserves the right to substitute any privilege with another of similar value if the originally selected item is unavailable.

*The privileges listed above are not exchangeable, transferable, or redeemable for cash, its equivalent value, or any alternative privileges.

CHINESE LUNCH MENU I

6-Course Individually Plated
Selection of one dish per course

Trio Appetiser (Choice of three items)

- 8 Treasures Seafood Dumpling 八宝福袋
- Chicken Roll with Ginger Puree 姜茸鸡卷
- 'Drunken' Chicken Roll 醉鸡卷
- Golden-fried Locally-sourced Prawn with Crispy Filo Dough 龙须虾
Marinated Jellyfish 海蜇
- Prawn Ball with Wasabi Mayonnaise 芥末虾球
- Sliced Smoked Duck with Fresh Mango 香芒烟鸭片

Broth

- Braised Bird's Nest with Conpoy, Fish Maw, Bamboo Pith, served in a Mini Pumpkin
金瓜盅鱼鳔竹笙燕窝羹
- Double-boiled Baby Abalone with Chinese Cabbage, Bamboo Pith, Wild Mushroom,
Chicken, served in Whole Young Coconut
椰盅炖鲍鱼仔竹笙菜胆野菌鸡汤
- Double-boiled Lobster with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith, Chicken,
served in Whole Young Coconut
椰盅炖龙虾竹笙螺头菜胆鸡汤

Fish

- Dragon Tiger Grouper Fillet Steamed in 'Hong Kong' Style 港式蒸龙虎斑鱼扒
- Sea Perch Fillet Baked with Teriyaki Sauce 日式焗鲈鱼扒
- 'Soon Hock' Fillet Steamed in 'Teochew' Style 潮州蒸笋壳鱼扒

Meat

- Braised Chicken in Superior Soy Sauce 玫瑰豉油鸡
- Roasted Chicken in 'Bi Feng Tang' Style, Spiced Almond Flakes, Prawn Crackers
避风塘烧鸡
- Roasted Silver Hill Duck, served with Plum sauce 招牌伦敦鸭

Rice / Noodles

- Ee Fu Noodles Stewed with Crabmeat, Shimeiji Mushroom, Chives 蟹肉松菇焖伊面
- Multi Grain Rice with Chinese Sausage Wrapped in Lotus Leaf 腊味荷叶饭
- River Prawn Crispy Egg Noodles in Signature Sauce with Ginger, Scallion, Egg Gravy
大头虾姜葱滑蛋脆面球

Dessert

- Chilled Lemongrass Jelly with Rainbow Pearl 七彩珍珠芦荟冻
- Chilled Cream of Avocado with Coral Weed 珊瑚鳄梨果
- Sweet Yam Paste served with Golden Pumpkin Purée 金瓜汁白果芋泥

Jasmine Tea

CHINESE LUNCH MENU II

8-Course Side Plated

Happiness Platter

Prawn Ball with Wasabi Mayonnaise, Tea Glazed Smoked Duck,
Marinated Jellyfish, 'Mala' Chicken Roll
芥末虾球, 茶香烟鸭片, 海蜇, 麻辣鸡卷

Baby Abalone

Braised with Conpoy, Crabmeat and Bamboo Pith
Served in a Mini Pumpkin
金瓜盅竹笙蟹肉瑶柱鲍鱼仔羹

Dragon Tiger Grouper

Steamed in 'Teochew' Style
潮州蒸龙虎斑

Roasted Chicken

'Bi Feng Tang' Style, served with Spiced Almond Flakes and Prawn Crackers
避风塘烧鸡

Sea Cucumber

Braised with Chinese Mushroom, served with Seasonal Greens
海参扒冬菇伴菜苗

Scallops

Wok-tossed with Asparagus in Home-made X.O. Chili Sauce
X.O 酱炒芦笋带子

'Mian Xian' Noodle

with Char Siew, Beansprout, Bell Pepper and Chives
港式叉烧干炒面线

Dessert

Chilled Lemongrass Jelly with Aloe Vera, Diced Mango and Strawberry
水果芦荟香茅冻

Jasmine Tea

CHINESE DINNER MENU I

6-Course Individually Plated

Sunday to Friday

Selection of one dish per course

Trio Appetiser (Choice of three items)

Barbecued Suckling Pig 乳猪件

Bean Curd stuffed with Prawn Paste topped with Tobiko 虾滑豆腐袋鱼籽

'Drunken' Chicken Roll 醉鸡卷

Honey Glazed Char Siew 蜜汁叉烧

Marinated Jellyfish with XO Sauce XO酱海蜇

Prawn Salad with Fresh Fruits 沙律虾

Tea Glazed Smoked Duck 茶香烟鸭片

Broth

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

金盅龙虾鱼鳔竹笙干贝羹

Double-boiled Baby Abalone with Sea Whelk, Baby Cabbage, Bamboo Pith, Conpoy,

served in Whole Young Coconut 椰盅炖鲍鱼仔螺头菜胆竹笙炖汤

Double-boiled Bird's Nest with Bamboo Pith, Wolfberries, Conpoy,

served in Whole Young Coconut 椰盅炖竹笙枸杞燕窝汤

Fish

Dragon Tiger Grouper Fillet Steamed with Superior Soy Sauce and Crispy Bean Crumb

清蒸豆酥龙虎斑扒

Sea Perch Fillet Baked with Miso Sauce 鲈鱼扒佐日式味噌酱

Sea Perch Fillet Baked with Red Wine Sauce 鲈鱼扒佐西式红酒酱

Meat

Baked Iberico Pork Rib in 'Jing Du' style 京都黑毛猪一支骨

Herbal Roasted Duck 十全大补鸭

Roasted Chicken in 'Bi Feng Tang' Style, Spiced Almond Flakes, Prawn Crackers

避风塘风沙鸡

Rice / Noodles

Lobster Tail Poached Rice Stewed in Superior Broth, Preserved Vegetables,

Chilli, Bean Curd 龙虾尾酸菜泡饭

River Prawn Crispy Egg Noodles Signature Sauce with Ginger, Scallion, Egg Gravy

大头虾姜葱滑蛋脆面球

Seared Hokkaido Scallop with Ee Fu Noodles Stewed with Crabmeat,

Shimeiji Mushroom, Chives 北海道带子佐蟹肉崧菇焖伊面

Dessert

Chilled Cream of Mango with Pomelo and Sago 杨枝甘露

Signature Chocolate Royal Hazelnut Crunch with Mixed Berries Compote

巧克力榛子蛋糕

Traditional Red Bean Paste and 'Tang Yuan' 红豆沙汤圆

Jasmine Tea

CHINESE DINNER MENU II

8-Course Side Plated

Sunday to Friday

Trio Appetiser

Barbecued Suckling Pig,
Golden-fried Locally-sourced Prawn with Crispy Filo Dough,
Sliced Smoked Duck with Fresh Mango
乳猪件, 龙须虾, 香芒烟鸭片

Lobster Soup

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith,
Wild Mushroom, served in Whole Young Coconut
椰盅炖龙虾竹笙菜胆鸡汤

Live 'Soon Hock' Fish

Steamed in 'Hong Kong' style
港式蒸顺壳鱼

Roasted Chicken

'Bi Feng Tang' Style, served with Spiced Almond Flakes and Prawn Crackers
避风塘烧鸡

8-Head Abalone

Braised with 'Ling Zhi' Mushrooms served with Seasonal Greens
红烧八头鲍鱼灵芝菇佐时蔬

Prawn

Poached, served with Herbs
醉虾

Multi Grain Rice

with Chinese Sausage wrapped in Lotus Leaf
腊味荷叶饭

Dessert

Sweet Yam Paste served with Golden Pumpkin Purée
金瓜汁白果芋泥

Jasmine Tea

CHINESE DINNER MENU I

6-Course Individually Plated

Saturday, Eve of and Public Holidays

Selection of one dish per course

Trio Appetiser (Choice of three items)

8 Treasures Seafood Dumpling 八宝福袋

Barbecued Suckling Pig 乳猪件

Chicken Roll with Ginger Puree 姜茸鸡卷

Crispy Taro Swan Puff Pastry with Crabmeat in Black Pepper Sauce 天鹅酥黑胡椒螃蟹肉

Deep-fried Yam Pastry with Scallop 酥脆荔茸带子

Golden-fried Locally-sourced Prawn with Crispy Filo Dough 龙须虾

Tea Glazed Smoked Duck 茶香烟鸭片

Broth

Braised Bird's Nest with Conpoy, Fish Maw, Bamboo Pith, served in a Mini Pumpkin,
with Crispy Spring Roll 金盅燕窝鱼鳔竹笙干贝羹伴春卷

Braised Lobster with Fish Maw, Conpoy, Bamboo Pith, served in a Mini Pumpkin,
with Crispy Spring Roll 金盅龙虾鱼鳔竹笙干贝羹伴春卷

Double-boiled 8 Head Abalone with Chinese Cabbage, Sea Whelk, Bamboo Pith, Conpoy,
Chicken, served in Whole Young Coconut 椰盅炖八头鲍鱼螺头菜胆竹笙干贝汤

Fish

Grouper Fillet Steamed in 'Hong Kong' Style 港式蒸石斑鱼

Sea Perch Fillet Baked with Honey Glaze Sauce 香烤叉烧鲈鱼扒

Sea Perch Fillet Baked with Miso Sauce 鲈鱼扒佐日式味噌酱

Meat

Stewed Wagyu Cheek with Garlic, Leek 京葱和牛下巴

Duck Stewed with Hawthorn, Snow Pear, American Ginseng 雪梨山楂鸭脯

Broccoli Baked Iberico Pork Rib infused with Red Kojic Sauce 红鞠米一支骨伴西兰花

Rice / Noodles

Chilli Crab Claw with Deep-fried Mantou 辣椒螃蟹钳伴炸馒头

Lobster Tail Poached Rice Stewed in Superior Broth, Preserved Vegetables,

Chilli, Bean Curd 龙虾尾酸菜泡饭

Vermicelli 'Mian Xian' Noodles with Half Lobster, Steamed with Egg White,

Chinese Wine Broth 半开龙虾花雕蛋花面线

Dessert

Sweet Yam Paste Served with Golden Pumpkin Purée 金瓜汁白果芋泥

Double-boiled Peach Resin with Snow Pear, White Fungus 雪梨银耳蟠桃桃胶

Mango Mousse, Raspberry Gel, Coconut Sponge 芒果椰子蛋糕

Signature Chocolate Royal Hazelnut Crunch with Mixed Berries Compote

巧克力榛子蛋糕

Jasmine Tea

CHINESE DINNER MENU II

8-Course Side Plated

Saturday, Eve of and Public Holidays

Trio Appetiser

Barbecued Suckling Pig,
Golden-fried Locally-sourced Prawn with Crispy Filo Dough,
Chicken Roll with Ginger Puree
乳猪件, 龙须虾, 姜茸鸡卷

Bird's Nest

Braised with Crabmeat, Crab Roe and Bamboo Pith
served in a Mini Pumpkin
金瓜盅蟹肉竹笙燕窝羹

Live 'Soon Hock' Fish

Steamed with Superior Soy Sauce and Crispy Bean Crumb
清蒸豆酥顺壳鱼

Scallop

Wok-tossed with Asparagus in Home-made X.O. Chili Sauce
X.O 酱炒芦笋带子

6-Head Abalone

Braised with Chinese Mushroom and Baby Cabbage
六头鲍鱼扣冬菇伴菜苗

Silver Hill Duck

Roasted, served with Plum sauce
招牌伦敦鸭

Ramen

Stir-fried with Diced Lobster Meat
龙虾球干炒拉面

Dessert

Mango and Coconut Delight
Mango Mousse, Raspberry Gel, Coconut Sponge
芒果椰子蛋糕
芒果苔覆盆子胶椰子海绵

Jasmine Tea

CONRAD®
SINGAPORE
MARINA BAY

For enquiries, please contact our wedding specialists
at +65 6432 7159 / 7166 or sinci.weddings@conradhotels.com