



Wedding Packages

Applicable for wedding banquets held between **1 October 2025 to 30 September 2026**

Lunch

\$1,738.00++ per table Daily

Dinner

\$1,738.00++ per table Weekday (Monday - Thursday)

\$1,938.00++ per table Weekend (Friday and Sunday)

\$1,968.00++ per table Weekend (Saturday, Eve of and on Public Holidays)

Tudor Ballroom

Minimum 12 tables and maximum 18 tables, without dance floor and buffet lines

Windsor Ballroom

Minimum 25 tables and maximum 35 tables, without dance floor and buffet lines

General notes for all wedding packages

- ♥ Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ♥ As the Hotel do not have a halal-certified kitchen, the Malay set menu provided will be no pork and no lard
- ♥ Special price for our house wine at \$58.00++ per bottle
- ♥ All prices quoted are in Singapore Dollars and subject to 10% service charge & prevailing GST unless otherwise stated

Payment Schedule

- ♥ First Deposit: A non-refundable and non-transferable deposit of \$8,000.00nett is required
- ♥ Second Deposit: A non-refundable and non-transferable deposit of 75% of the total estimated bill is required one (1) month from the date of wedding (amount inclusive of first deposit made)
- ♥ Upon arrival at hotel on wedding day: A pre-authorisation of the balance full payment is required; any outstanding balance due to the Hotel shall be paid by cash or credit card immediately after the event



Wedding Lunch

(including Public Holidays)

Weekday Wedding Dinner

(Monday to Thursday, excluding Eve of and Public Holidays)

\$1,738.00++ per table of 10 persons

Making of a dream wedding

WINE & DINE

- ♥ Design your own sumptuous 8-course Chinese Menu from our award-winning Min Jiang Restaurant
- ♥ Free flow of Chinese tea, soft drinks (coke, sprite and fanta orange and excluding juices) and mixers during pre-event drinks reception and banquet
- ♥ Complimentary Free-flow of house draft beer during banquet for 3 hours
- ♥ Complimentary One (1) bottle of house wine for every confirmed table of 10 persons
- ♥ Waiver of corkage charge for sealed and duty-paid hard liquor
- ♥ Corkage charge is applicable for BYO wine and champagne brought in
- ♥ Champagne pyramid with a complimentary bottle of champagne
- ♥ Complimentary pre-event tasting of selected menu (single Chinese menu only) between Mondays to Thursdays (excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall

Tudor Ballroom couple – 6 persons

Windsor Ballroom couple – 10 persons

DÉCOR

- ♥ Choice of preferred wedding theme for Stage and aisle décor, and matching sash for up to 2 VIP tables
- ♥ Elegant floral decorations and centerpiece to accentuate every table and up to 2 VIP tables
- ♥ Complimentary seat covers for all chairs
- ♥ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ♥ Romantic misty smoke effect to accompany your grand entrance

ACCOMMODATION

- ♥ Complimentary One (1) night's stay including breakfast for 2 persons

Tudor Ballroom couple – Heritage Room

Windsor Ballroom couple – Junior Suite

ADDITIONAL ARRANGEMENTS

- ♥ Selection of wedding favours for all your invited guests
- ♥ A specially designed guest signature book
- ♥ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (NOT including printing)
- ♥ Provision of Red Packet box
- ♥ Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots is based on first-come-first-served basis)
- ♥ One (1) VIP parking lot for Bridal Car

8-Course Wedding Chinese Menu

(Wedding Lunch / Weekday Dinner)

五福临门 COMBINATION PLATTER	<p><u>SELECT FIVE</u></p> <ul style="list-style-type: none"> <input type="radio"/> 生捞泰式鲍鱼仔 Chilled Marinated Baby Abalone with Thai Sweet Chilli <input type="radio"/> 烧汁鸡扒 Baked Chicken Cutlet with Barbeque Sauce <input type="radio"/> 酥炸虾卷 Crispy Fried Prawn Roll <input type="radio"/> 素春卷 Vegetables Spring Roll 	<ul style="list-style-type: none"> <input type="radio"/> 香芒西施汁熏鸭片 Smoked Duck with Diced Mango and Spicy Plum Sauce <input type="radio"/> 芝麻海鲜卷 Crispy Sesame Seafood Roll <input type="radio"/> 沙律虾拼盘 Prawn Salad with Assorted Fruits <input type="radio"/> 海蜇 Jellyfish
喜气洋洋 SOUP	<p><u>SELECT ONE</u></p> <ul style="list-style-type: none"> <input type="radio"/> 红烧蟹肉金菇鱼鳔羹 Braised Fried Fish Maw Soup with Crabmeat with Enoki Mushroom <input type="radio"/> 巴西菇螺肉炖鸡汤 Double-boiled Chicken Soup with Conpoy, Sea Whelk and Brazil Mushroom 	<ul style="list-style-type: none"> <input type="radio"/> 雪蛤海味羹 Braised Hashima Seafood Treasures Soup (Conpoy, Crabmeat, Shredded Sea Cucumber)
龙凤呈祥 POULTRY	<p><u>SELECT ONE</u></p> <ul style="list-style-type: none"> <input type="radio"/> 爱尔兰烤鸭 Roasted Silver Hill Irish Duck <input type="radio"/> 脆皮烧鸡 Roasted Crispy Chicken with Prawn Crackers 	<ul style="list-style-type: none"> <input type="radio"/> 养生药膳鸡 Steamed Chicken with Chinese Herbs and Wine
其乐融融 FISH	<p><u>SELECT ONE</u></p> <ul style="list-style-type: none"> <input type="radio"/> 豆酥蒸金目鲈 Steamed Sea Bass with Soya Bean Crumbs <input type="radio"/> 港式蒸龙虎斑 Steamed Garoupa Hong Kong Style 	<ul style="list-style-type: none"> <input type="radio"/> 凤梨甜辣酱炸比目鱼 Deep-fried Halibut Fish Fillet with Pineapple Sweet Chili Sauce
皆大欢喜 VEGETABLES	<p><u>SELECT ONE</u></p> <ul style="list-style-type: none"> <input type="radio"/> 蚝皇海参冬菇菠菜 Braised Sea Cucumber with Mushroom and Chinese Spinach <input type="radio"/> 十头鲍鱼冬菇菠菜 Braised Abalone with Mushroom and Chinese Spinach 	<ul style="list-style-type: none"> <input type="radio"/> 螺片冬菇菠菜 Braised Sliced Sea Clam with Mushroom and Chinese Spinach

百年好合
PRAWNS

SELECT ONE

- ☐ 黑松露酱炸虾球
Deep-fried Prawn with Black Truffle Mayonnaise Sauce
- ☐ 药材醉生虾
Poached Live Prawn with Chinese Herbs and Wine
- ☐ 腰果虾球西兰花
Wok-fried Prawn with Cashew nuts and Broccoli

金玉满堂
RICE / NOODLES

SELECT ONE

- ☐ 韭黄干烧伊面
Braised Ee-Fu Noodles with Mushroom and Chives
- ☐ 虾仁银鱼炒饭
Fried Jasmine Rice with Prawn and Silver Bait Fish
- ☐ 荷叶蒸腊味饭
Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

甜甜蜜蜜
DESSERT

SELECT ONE

- ☐ 杨枝甘露
Chilled Cream of Mango Sago with Pomelo
- ☐ 青柠仙草龙眼爱玉冻
Chilled Grass Jelly and Dried Longan with Lime Jelly
- ☐ 红莲柿饼炖雪蛤
Double-boiled Hashima, Red Dates with Lotus Seeds and Dried Persimmon

Special Meal Requirements:

- ♦ Malay Set Menu (no pork no lard) and Chinese Vegetarian Set Menu can be arranged at **10% of the package price per person** or **based on the contracted table price**, whichever applies.
- ♦ Request for halal-certified Malay set menu can be arranged with a minimum of 6 persons' order and a one-time transportation charge of **\$100.00++** will be imposed.

Additional Surcharge for Auspicious Wedding Dates:

- ♦ An additional surcharge of **\$50.00++ per table of 10 persons (\$5.00++ per person)** will be imposed for weddings that fall on **auspicious dates**.



Weekend Wedding Dinner

For Friday and Sundays

\$1,938.00++ per table of 10 persons

For Saturdays, Eve of Public Holidays & Public Holidays

\$1,968.00++ per table of 10 persons

Making of a dream wedding

WINE & DINE

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Tudor Ballroom couple – 6 persons

Windsor Ballroom couple – 10 persons

DÉCOR

- ♥ Choice of preferred wedding theme for Stage and aisle décor, and matching sash for up to 2 VIP tables
- ♥ Elegant floral decorations and centerpiece to accentuate every table and up to 2 VIP tables
- ♥ Complimentary seat covers for all chairs
- ♥ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ♥ Romantic misty smoke effect to accompany your grand entrance

ACCOMMODATION

- ♥ Complimentary One (1) night's stay including breakfast for 2 persons
Tudor Ballroom couple – Heritage Room
Windsor Ballroom couple – Junior Suite
- ♥ Complimentary One (1) night's stay in our Deluxe Mayfair Room including breakfast for 2 persons

ADDITIONAL ARRANGEMENTS

- ♥ Selection of wedding favours for all your invited guests
- ♥ A specially designed guest signature book
- ♥ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (NOT including printing)
- ♥ Provision of Red Packet box
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- ♥ One (1) VIP parking lot for Bridal Car

8-Course Weekend Wedding Dinner Menu

欢聚一堂 DELUXE PLATTER	<u>SELECT ONE</u>	
	<input type="radio"/> 乳猪片 Suckling Pig Slices	<input type="radio"/> 沙律虾 Prawn Salad
	<u>SELECT FOUR</u>	
	<input type="radio"/> 烧汁鸡件 Baked Chicken with Barbecue sauce	<input type="radio"/> 冰花蜜汁猪柳 US Pork Loin with Rock Sugar Honey Sauce
	<input type="radio"/> 生捞泰式鲍鱼仔 Chilled Marinated Baby Abalone with Thai Sweet Chili	<input type="radio"/> 香芒西施汁熏鸭 Sliced Smoked Duck with Mango and Spicy Plum Sauce
眉飞色舞 SOUP	<input type="radio"/> 素春卷 Vegetable Spring Rolls	<input type="radio"/> 迷你八爪鱼 Baby Octopus
	<input type="radio"/> 芝麻海鲜卷 Crispy Sesame Seafood Roll	<input type="radio"/> 日式焗鳗鱼 Teriyaki Eel
	<input type="radio"/> 海蜇 Jellyfish	
	* Upgrade to 龍蝦沙律 Lobster Salad at additional \$60.00++ per table of 10 persons	
	<u>SELECT ONE</u>	
福祿双全 POULTRY	<input type="radio"/> 鱼鳔三宝羹 Braised Fried Fish Maw Seafood Treasures Soup (Sea Cucumber, Crabmeat and Fried Fish Maw)	<input type="radio"/> 鲍鱼仔巴西菇炖鸡汤 Double-boiled Chicken Soup with Abalone and Brazil Mushroom
	<input type="radio"/> 雪蛤海味羹 Braised Hashima Seafood Treasures Soup (Conpoy, Crabmeat, Shredded Sea Cucumber)	<input type="radio"/> 螺肉虫草花干贝炖鸡汤 Double-boiled Conch Meat, Conpoy and Cordyceps Flower with Chicken Soup
	<u>SELECT ONE</u>	
	<input type="radio"/> 樟茶鸭 Camphor Tea Smoked Duck	<input type="radio"/> 脆皮烧鸡 Roasted Crispy Chicken with Prawn Crackers
	<input type="radio"/> 佛手腰果鸡丁 Wok-fried Diced Chicken and Cashew Nuts in Taro Ring	<input type="radio"/> 荷香人参药膳鸡 Steamed Herbal Chicken with Ginseng in Lotus Leaf
锦上添花 FISH	<u>SELECT ONE</u>	
	<input type="radio"/> 金银蒜蒸鲈鱼扒 Steamed Sea Perch Fillet with Minced and Fried Garlic	<input type="radio"/> 凤梨甜辣酱炸鲈鱼扒 Deep-fried Sea Perch Fillet and Pineapple Cube with Sweet and Spicy Sauce
	<input type="radio"/> 港蒸龙虎斑 Steamed Garoupa in Hong Kong Style	<input type="radio"/> 豆酥蒸龙虎斑 Steamed Garoupa with Soya Bean Crumbs
	<u>SELECT ONE</u>	
	<input type="radio"/> 海参灵芝菇菠菜 Braised Sea Cucumber and Ling Zhi Mushroom with Spinach	<input type="radio"/> 鲍鱼海参菠菜 Braised Whole 10-head Abalone with Sea Cucumber and Spinach
美满良缘 VEGETABLES	<input type="radio"/> 蚝皇双菇扒西兰花 Braised Chinese Spinach with Two Kinds of Mushrooms	

欢欢喜喜
PRAWNS

SELECT ONE

- | | |
|---|---|
| <input type="radio"/> 黑松露酱炸虾球
Deep-fried Prawn with Black Truffle Mayonnaise Sauce | <input type="radio"/> 药材醉生虾
Poached Live Prawn with Chinese Herbs and Chinese Wine |
| <input type="radio"/> XO 酱带子炒西兰花
Stir-fried Broccoli and Scallop with XO Sauce | <input type="radio"/> 腰果带子炒芦笋
Stir-fried Asparagus and Scallop with Cashew Nuts |

爱之永恒
RICE & NOODLES

SELECT ONE

- | | |
|--|--|
| <input type="radio"/> 荷叶蒸腊味饭
Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf | <input type="radio"/> 韭黄干烧伊面
Braised Ee-fu Noodles with Yellow Chives and Straw Mushrooms |
| <input type="radio"/> 海鲜炒乌冬面
Stir-fried Udon Noodle with Seafood | <input type="radio"/> 鲍鱼仔蟹肉炒饭
Fried Rice with Baby Abalone and Crabmeat |
| <input type="radio"/> 熏鸭虾仁炒香米饭
Fried Jasmine Rice with Smoked Duck and Prawn | |

欢聚一堂
DESSERT

SELECT ONE

- | | |
|--|---|
| <input type="radio"/> 红莲柿饼炖雪蛤
Chilled Hashima, Red Dates with Lotus Seeds and Dried Persimmon | <input type="radio"/> 椰汁白果芋泥
Teochew Yam Paste with Ginkgo Nut and Coconut Milk |
| <input type="radio"/> 杨枝甘露
Chilled Cream of Mango Sago with Pomelo | <input type="radio"/> 陈皮红豆沙芝麻汤圆
Warm Red Bean Paste and Glutinous Rice Ball with Orange Peel |

** Upgrade to 燕窝炖柿乾 Double-boiled Bird's Nest with Dried Persimmon at additional of \$280.00++ per table of 10 persons

Special Meal Requirements:

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