



# 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

SELECT FIVE

- 生捞泰式鲍鱼仔  
Chilled Marinated Baby Abalone with Thai Sweet Chilli
- 烧汁鸡扒  
Baked Chicken Cutlet with Barbeque Sauce
- 酥炸虾卷  
Crispy Fried Prawn Roll
- 素春卷  
Vegetables Spring Roll

喜气洋洋  
SOUP

SELECT ONE

- 红烧蟹肉金菇鱼鳔羹  
Braised Fried Fish Maw Soup with Crabmeat with Enoki Mushroom
- 巴西菇螺肉炖鸡汤  
Double-boiled Chicken Soup with Conpoy, Sea Whelk and Brazil Mushroom

龙凤呈祥  
POULTRY

SELECT ONE

- 爱尔兰烤鸭  
Roasted Silver Hill Irish Duck
- 脆皮烧鸡  
Roasted Crispy Chicken with Prawn Crackers

其乐融融  
FISH

SELECT ONE

- 豆酥蒸金目鲈  
Steamed Sea Bass with Soya Bean Crumbs
- 港式蒸龙虎斑  
Steamed Garoupa Hong Kong Style

皆大欢喜  
VEGETABLES

SELECT ONE

- 蚝皇海参冬菇菠菜  
Braised Sea Cucumber with Mushroom and Chinese Spinach
- 十头鲍鱼冬菇菠菜  
Braised Abalone with Mushroom and Chinese Spinach

香芒西施汁熏鸭片

- Smoked Duck with Diced Mango and Spicy Plum Sauce
- 芝麻海鲜卷  
Crispy Sesame Seafood Roll
- 沙律虾拼盘  
Prawn Salad with Assorted Fruits
- 海蛰  
Jellyfish

雪蛤海味羹

- Braised Hashima Seafood Treasures Soup (Conpoy, Crabmeat, Shredded Sea Cucumber)

养生药膳鸡

- Steamed Chicken with Chinese Herbs and Wine

凤梨甜辣酱炸比目鱼

- Deep-fried Halibut Fish Fillet with Pineapple Sweet Chili Sauce

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

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

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

- 腰果虾球西兰花  
Wok-fried Prawn with Cashew nuts and Broccoli

- 荷叶蒸腊味饭  
Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

- 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

- ♥ 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*

- ♥ 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
- ♥ 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 Weekend Wedding Dinner Menu

SELECT ONE

乳猪片 Suckling Pig Slices

SELECT FOUR

烧汁鸡件  
Baked Chicken with Barbecue sauce  
 生捞泰式鲍鱼仔  
Chilled Marinated Baby Abalone with Thai Sweet Chilli  
 素春卷 Vegetable Spring Rolls  
 芝麻海鲜卷 Crispy Sesame Seafood Roll  
 海蛰 Jellyfish

欢聚一堂  
DELUXE PLATTER

\* Upgrade to 龍虾沙律 Lobster Salad at additional \$60.00++ per table of 10 persons

SELECT ONE

鱼鳔三宝羹  
Braised Fried Fish Maw Seafood Treasures Soup (Sea Cucumber, Crabmeat and Fried Fish Maw)  
 雪蛤海味羹  
Braised Hashima Seafood Treasures Soup (Conpoy, Crabmeat, Shredded Sea Cucumber)

眉飞色舞  
SOUP

SELECT ONE

樟茶鸭  
Camphor Tea Smoked Duck  
 佛砵腰果鸡丁  
Wok-fried Diced Chicken and Cashew Nuts in Taro Ring

福禄双全  
POULTRY

SELECT ONE

金银蒜蒸鲈鱼扒  
Steamed Sea Perch Fillet with Minced and Fried Garlic  
 港蒸龙虎斑  
Steamed Garoupa in Hong Kong Style

锦上添花  
FISH

SELECT ONE

海参灵芝菇菠菜  
Braised Sea Cucumber and Ling Zhi Mushroom with Spinach  
 蚝皇双菇扒西兰花  
Braised Chinese Spinach with Two Kinds of Mushrooms

美满良缘  
VEGETABLES

沙律虾 Prawn Salad

冰花蜜汁猪柳  
US Pork Loin with Rock Sugar Honey Sauce  
 香芒西施汁熏鸭  
Sliced Smoked Duck with Mango and Spicy Plum Sauce  
 迷你八爪鱼 Baby Octopus  
 日式焗鳗鱼 Teriyaki Eel

鲍鱼仔巴西菇炖鸡汤  
Double-boiled Chicken Soup with Abalone and Brazil Mushroom  
 螺肉虫草花干贝炖鸡汤  
Double-boiled Conch Meat, Conpoy and Cordyceps Flower with Chicken Soup

脆皮烧鸡  
Roasted Crispy Chicken with Prawn Crackers  
 荷香人参药膳鸡  
Steamed Herbal Chicken with Ginseng in Lotus Leaf

凤梨甜辣酱炸鲈鱼扒  
Deep-fried Sea Perch Fillet and Pineapple Cube with Sweet and Spicy Sauce  
 豆酥蒸龙虎斑  
Steamed Garoupa with Soya Bean Crumbs

鲍鱼海参菠菜  
Braised Whole 10-head Abalone with Sea Cucumber and Spinach



欢欢喜喜  
PRAWNS

SELECT ONE

- 黑松露酱炸虾球  
Deep-fried Prawn with Black Truffle Mayonnaise Sauce
- XO 酱带子炒西兰花  
Stir-fried Broccoli and Scallop with XO Sauce

爱之永恒  
RICE & NOODLES

SELECT ONE

- 荷叶蒸腊味饭  
Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
- 海鲜炒乌冬面  
Stir-fried Udon Noodle with Seafood
- 熏鸭虾仁炒香米饭  
Fried Jasmine Rice with Smoked Duck and Prawn

欢聚一堂  
DESSERT

SELECT ONE

- 红莲柿饼炖雪蛤  
Chilled Hashima, Red Dates with Lotus Seeds and Dried Persimmon
- 杨枝甘露  
Chilled Cream of Mango Sago with Pomelo

\*\* 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

- 药材醉生虾  
Poached Live Prawn with Chinese Herbs and Chinese Wine
- 腰果带子炒芦笋  
Stir-fried Asparagus and Scallop with Cashew Nuts

- 韭黄干烧伊面  
Braised Ee-fu Noodles with Yellow Chives and Straw Mushrooms
- 鲍鱼仔蟹肉炒饭  
Fried Rice with Baby Abalone and Crabmeat

- 椰汁白果芋泥  
Teochew Yam Paste with Gingko Nut and Coconut Milk
- 陈皮红豆沙芝麻汤圆  
Warm Red Bean Paste and Glutinous Rice Ball with Orange Peel

Special Meal Requirements:

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