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CREATE LASTING MEMORIES & EXCHANGE VOWS

IN AN ARCHITECTURAL LANDMARK

IN THE HEART OF CITY HALL







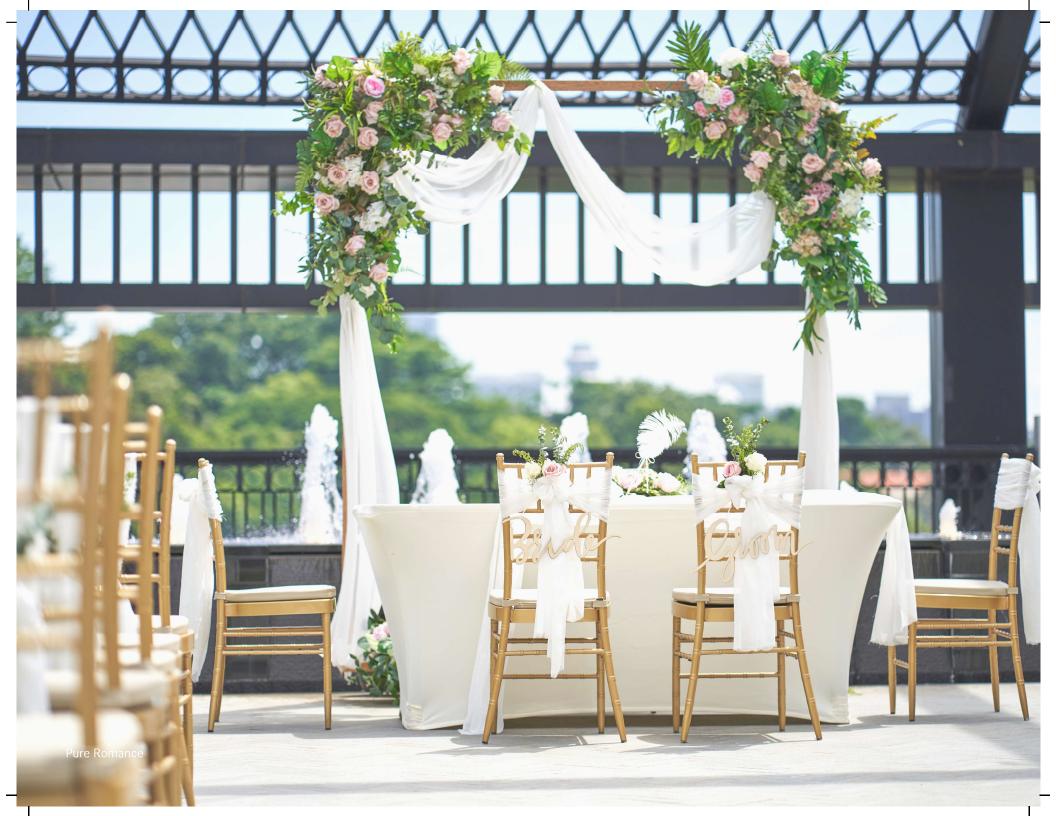
Bridal Room

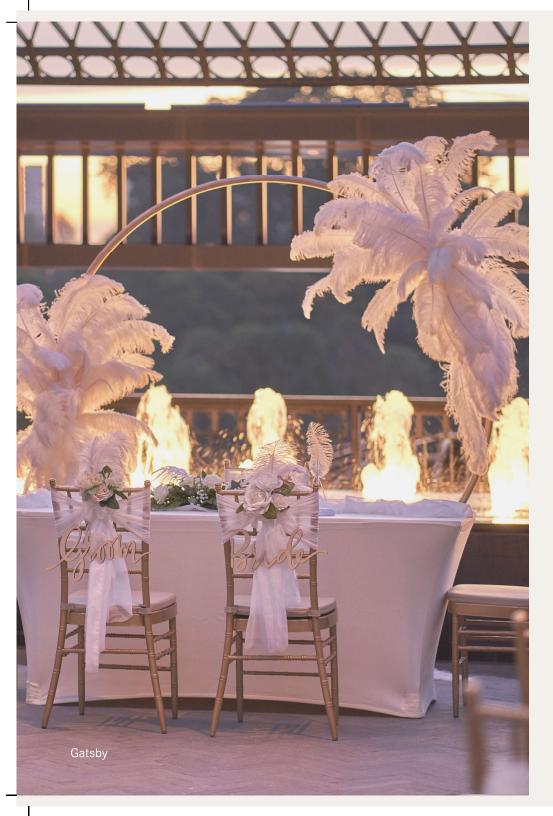
Begin the honeymoon in any of our luxurious rooms designed for an indulgent retreat. Our wedding packages include a onenight stay at the hotel.





Wedding couples looking for an elevated Suite experience may enjoy preferential rates. Experience the ultimate privacy and relaxation in our Oasis Junior Suite, Park Suite, and Coleman Suite, which are equipped with outdoor jacuzzis and surrounded by lush greenery.





SOLEMNISATION PACKAGE





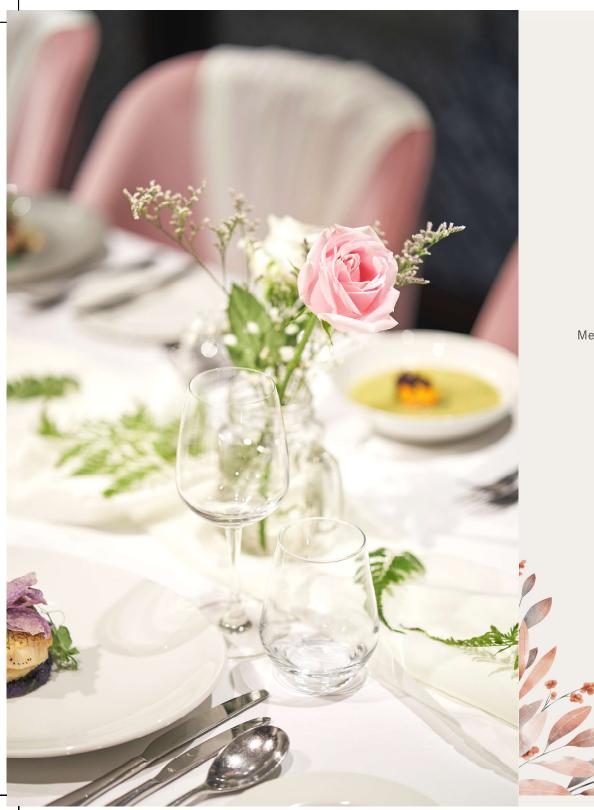


PACKAGE INCLUSIONS:

- · A choice of delectable Western or Chinese set menu
- Unlimited servings of soft drinks, coffee, tea or Chinese Tea
- A complimentary bottle of house wine (750ml) for every 10 paying adults
- Special prices for beer and house wine purchased from the hotel
- Corkage waiver for duty-paid and sealed hard liquors (Capped up to 3 bottles)
- Complimentary usage of the Rooftop Sky Garden for solemnisation with minimum guarantee of 50 persons. Rental fee starts from S\$1,800++ for less than 50 persons.
- Complimentary usage of Bluetooth speakers and microphones
- Solemnisation set-up comprising of wedding arch, theater-style seating and sash for aisle chairs
- Complimentary usage of ring pillow, feather pen, and wedding money box
- Fresh floral arrangements for the solemnisation table, reception table and dining tables
- Elegant table setting at Tablescape Restaurant
- Complimentary carpark passes based on 30% guaranteed attendance
- Complimentary one-night stay in the Bridal Room with breakfast for two in:
- Deluxe Room for minimum booking of 30 persons
- Premier Room for minimum booking of 50 persons
- Junior Suite for minimum booking of 80 persons
- A minimum guaranteed attendance of 30 guests is required for all weddings except on the eve of public holidays and public holidays and blackout dates, when a minimum guaranteed attendance of 50 guests is required.

Prices quoted are valid for new wedding bookings from now to 30 December 2025. A surcharge will apply during the Formula One period and selected auspicious wedding dates. Complimentary items are non-exchangeable.

The hotel reserves the discretion to withdraw and/ or substitute any of item(s) in above package.



Western Menn

4-COURSE | S\$158++ PER PERSON

OCTOPUS

Mediterranean Octopus served with Potato, Celery and Black Olive

RISOTTO

Carnaroli Risotto with Foie Gras, Cauliflower and Duck

PORK

Slow Cooked Pork Belly, Cauliflower and Coffee Jus

or

SEA BASS

Sea Bass Gratin with Aromatic Bread, Purple Mash Potato and Lemon Sauce

CHEESECAKE

with Peach and Basil



Chinese Set Menn

5-COURSE | S\$158++ PER PERSON

APPETIZERS

Marinated Octopus Salad
Chilli Crab Pockets
Traditional Peking Duck Crêpe
Tempura Prawn with Mentaiko Mayonnaise

SOUP

Double-boiled Herbal Chicken Consommé

PRAWN

King Prawns served with Scallops, Asparagus and XO Sauce

SEABASS

Miso Seabass with Pak Choy, Seafood Broth

or

PORK

Kurobuta Pork with Macadamia and Colourful Peppers

YAM PASTE

Homemade Yam Paste with Gingko Nuts



Western Menn

5- COURSE | S\$178++ PER PERSON

ZUCCHINI

Green Zucchini, Ricotta and Basil

LOBSTER

Poached Boston Lobster served with Tuscany "Panzanella", Burrata, Cucumber and Red Onion

RISOTTO

Carnaroli Risotto, Smoked Beetroot, Parmesan and Rosemary

BEEF

Wagyu Beef Cheek, Cauliflower and Red Wine Jus

or

COD

Pan Seared Atlantic Black Cod served with Purple Potato Mash, Brown Anchovy-Lemon Sauce

PANNA COTTA

Lemon Panna Cotta, Amalfi Lemon, Grand Marnier Marinated Berries, Lychee Rose Gelato



Chinese Set Menn

6-COURSE | S\$178++ PER PERSON

APPETIZERS

Marinated Octopus Salad
Chilli Crab Pockets
Traditional Peking Duck Crêpe
Tempura Prawn with Mentaiko Mayonnaise

SOUP

Double-boiled Fish Maw Soup with Cordyceps

PRAWN

King Prawns served with Seafood, Asparagus and XO Sauce

COD

Miso Cod with Pak Choy in Seafood Broth

or

PORK

Kurobuta Pork with Macadamia and Colourful Peppers

NOODLES

Wok-fried Ee Fu Noodles with Seafood

YAM PASTE

Homemade Yam Paste with Gingko Nuts