



2025/2026

Wedding Packages

WEDDING PACKAGES

2025 / 2026

Lunch

Mondays to Sundays | \$1,988++ per table

Grand Ballroom Min 26, Max 80 tables

Imperial Ballroom Min 12, Max 22 tables

Dinner

Mondays to Thursdays | \$1,988++ per table

Grand Ballroom Min 28, Max 80 tables

Imperial Ballroom Min 12, Max 22 tables

Saturdays | \$2,288++ per table

Grand Ballroom Min 30, Max 80 tables

Imperial Ballroom Min 16, Max 22 tables

Fridays, Sundays, Eve and Day of Public Holidays | \$2,088++ per table

Grand Ballroom Min 28, Max 80 tables

Imperial Ballroom Min 16, Max 22 tables

PACKAGE HIGHLIGHTS

Food

- Exquisite menu selections specially prepared by our expert culinary team
- A specially designed five-tier wedding cake on display and your choice of one whole cake from Ginger.Lily by our Executive Pastry Chef for your private celebration

Beverages

- Champagne fountain with a bottle of Champagne to toast to the joyous occasion
- Assorted carbonated drinks and Chinese tea served throughout the event for up to four hours
- One barrel of beer for your event (Additional barrel of beer can be arranged at \$600++ per barrel)
- House-pour wine can be arranged at a special price of \$48++ per bottle
- Corkage fee for duty-paid, sealed wine and hard liquor can be arranged at \$30++ per bottle

Decorations

- Choice of sophisticated wedding themes and intricate floral decoration

Other Inclusions

- Sponsorship of your wedding invitation cards and wedding favors capped at \$3 per guest (before GST)
- One-night stay in our bridal suite with welcome amenities and Executive Lounge access for the couple
- Breakfast for two at Estate, Executive Lounge or served in your bridal suite
- Complimentary usage of our spectacular LED walls and screens for your wedding video montage
- Valet parking service for your bridal car

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollar and subject to 10% service charge and prevailing GST.

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Additional Wedding Perks

Choose **TWO** wedding perks with a minimum of 12 tables

Choose **THREE** wedding perks with a minimum of 16 tables

Choose **FOUR** wedding perks with a minimum of 28 tables

Choose **FIVE** wedding perks with a minimum of 40 tables

- Exclusive pre event dining experience for 10 guests of your choice, based on your confirmed menu (subject to availability)
- Delectable chef's choice butler-style canapés during pre-event reception
- Welcome Mocktail (Peach Lemon/ Blue Crush) during pre-event reception at foyer
- One Bottle of House Pour Wine per confirmed table of 10
- One Barrel of Beer
- Waiver of corkage fee for all duty-paid, sealed wine and hard liquor
- One night's stay in accommodation room inclusive of breakfast for two at Estate (Bed type is subject to availability)
- A second night stay in the bridal suite (applicable for lunch and weekend dinner packages only)

6 Course Chinese Wedding Menu

Monday – Sunday Lunch & Weekday Dinner

Fortune 五福临门

Smoked Duck with Truffle Plum Sauce
松露梅酱熏鸭胸
Drunken Prawn in Chinese Wine Terrine and Black Wolfberry
黑枸杞水晶醉虾冻
Crispy Spring Roll with Miso Yuzu Mayo
味噌柚子沙汁脆皮春卷
Roasted Pork Belly Char Siew with Osmanthus Glaze
桂花糖胶黑叉烧
Old Shanghai-style Crispy Fish Fillet
老上海熏鱼

Affection 情意绵绵

Double-Boiled Sakura Chicken Consommé with
Fish Maw, Dried Scallop and Red Mushroom
红磨宗谷贝花胶炖樱花鸡汤

Free Spiritedness 龙凤共舞

Deep Fried Halibut Fillet with
Shoyu and Crispy Ginger
粤式脆姜油浸比目鱼柳

Perfect Beginnings 花好月圆

Crispy Duck stuffed with
Charcoal Yam And Chestnut Purée
黑炭荔茸香酥鸭伴栗子泥

Longevity 白头偕老

Fried Japanese Pearl Rice with
Hong Kong Sausage, Vegetables and Olives
腊味菜粒黑榄炒珍珠饭

Togetherness 永结同心

Chilled Pomelo with
Peach Gum, Chia Seed and Popping Boba Mango
奇亚籽芒果爆珠桃胶杨枝甘露

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies.

8 Course Chinese Wedding Menu

Saturday Dinner Menu

Fortune 五福临门

Sliced Suckling Pig with Crispy Pancake and Sweet Sauce
层饼海鲜酱乳猪片
Crystal Lobster with Fermented Rice in Chinese Wine Terrine
水晶酒酿龙虾冻
Old-Shanghai Style Crispy Fillet
老上海熏鱼
Crab Meat Salad with Thai Yuzu Yogurt
泰式酸奶柚子蟹肉沙律
Crispy Spring Roll with Miso Yuzu Mayo
味增柚子沙汁脆皮春卷

Affection 情意绵绵

Double-Boiled Chicken Soup with
Morel Mushroom, Fish Maw and Dry Scallop
羊肚菌宗谷贝花胶炖鸡汤

Free Spiritedness 龙凤共舞

Steamed Garoupa Fillet with
Aged Wine and Chicken Jus
陈酒鸡油蒸海红斑

Perfect Beginnings 花好月圆

Oven Baked Chicken with
Hairy Fig and Shallot Oil
五指毛桃香葱盐焗鸡

Happiness 幸福美满

Stir Fried Maine Lobster with
Mushrooms and Honey Pea In XO Sauce
极品酱松菇蜜豆爆炒龙虾

Perfection 十全十美

Imperial Braised Australian 6-Head Abalone with
Baby Cabbage Mushroom and Asparagus
御品黄焖六头鲍鱼扒四宝蔬

Longevity 白头偕老

Wok Fried Hokkien Mee Sua with
Seafood and Capsicum
福建式干炒三丝面线伴鲜虾玉带

Togetherness 永结同心

Chilled Jasmine Jelly with
Peach Gum and Bird Nest
茉莉花桃胶燕窝冻

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8 Course Chinese Wedding Menu

Friday, Sunday, Eve of Public Holiday (PH) and PH

Menu A

Fortune 五福临门

Poached Chicken with Scallion and Shallot Oil
葱油鸡

Drunken Prawn in Chinese Wine Terrine and Black Wolfberry
黑枸杞水晶醉虾冻

Spring Roll with Miso Yuzu Mayo
味噌柚子沙汁脆皮春卷

Smoked Duck Breast with Truffle Plum Sauce
松露梅酱熏鸭胸

Crispy Roasted Pork Belly with Dijon Mustard
芥末酱冰花烧腩肉

Affection 情意绵绵

Braised Golden Seafood Soup with
Fish Maw, Dried Scallop and Crab Meat
黄焖花胶干贝蟹肉羹

Free Spiritedness 龙凤共舞

Cantonese Style Steamed Red Garoupa Fillet with
Superior Soy Sauce
港式清蒸红星斑

Perfect Beginnings 花好月圆

Oven Baked Pork Prime Ribs with
Honey and Rose Wine
广式玫瑰露蜜汁烤肉排

Happiness 幸福美满

Deep Fried Maine Lobster in
White Pepper Cream Sauce
白胡椒奶油酱龙虾

Perfection 十全十美

Braised Australian 6-Head Abalone with
Flower Mushroom and Hong Kong Nai Bai
六头鲍鱼花菇扒奶白菜苗

Longevity 白头偕老

Braised Ee-fu Noodles with
Mushroom, Crab Meat, Bean Sprout and Green Chives
青龙银芽蟹肉菇丝焖伊府面

Togetherness 永结同心

Chilled Pomelo with
Peach Gum, Chia Seed and Popping Boba Mango
奇亚籽芒果爆珠桃胶杨枝甘露

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8 Course Chinese Wedding Menu

Friday, Sunday, Eve of Public Holiday (PH) and PH

Menu B

Fortune 五福临门

Crab Meat Salad with Thai Yuzu Yogurt
泰式酸奶柚子蟹肉沙律
Drunken Prawn in Chinese Wine Terrine and Black Wolfberry
黑枸杞水晶醉虾冻
Roasted Pork Belly Char Siew with Osmanthus Glaze
桂花糖胶黑叉烧
Old Shanghai-Style Crispy Fish Fillet
老上海熏鱼
Crispy Prawn Roll with Miso Yuzu Mayo
味增柚子沙汁脆皮虾枣

Affection 情意绵绵

Braised Crab Meat, Fish Maw, Dried Scallop and
Shredded Abalone Soup
红烧鲍丝海味羹

Free Spiritedness 龙凤共舞

Steamed Red Garoupa with
Preserved Vegetable, Shimeji Mushroom and Soy Sauce
梅菜松菇蒸海红斑

Perfect Beginnings 花好月圆

Roasted Chicken with
Truffle Plum Sauce
松露梅酱香脆鱼丝伴脆皮烧鸡

Happiness 幸福美满

Stir-Fried Asparagus with
Scallop and Honey Pea in XO Sauce
极品酱芦笋蜜豆炒玉带

Perfection 十全十美

Braised Fish Maw with
Shiitake Mushroom and Seasonal Vegetable
鱼鳔花菇扒时蔬

Longevity 白头偕老

Fried Japanese Pearl Rice with
Hong Kong Sausage, Vegetables and Olives
腊味菜粒黑榄炒珍珠饭

Togetherness 永结同心

Teochew Taro Paste with
Ginkgo Nut, Chestnut and Pumpkin Cream Sauce
风栗金瓜白果芋泥

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