

Wedding Packages

Applicable for weddings held at Min Jiang, Dempsey Hill between

1 October 2025 to 30 September 2026

Main Hall Dining

(Maximum seating capacity: 110 persons)

Weekday Lunch - \$15,888.00++ (Monday – Thursday)

Weekday Dinner - \$16,888.00++ (Monday – Thursday)

Weekend Lunch - \$20,888.00++ (Friday to Sunday, Eve of & on Public Holidays)

Weekend Dinner - \$23,888.00++ (Friday to Sunday, Eve of & on Public Holidays)

Main Hall Dining and Dining Room

(Maximum seating capacity: 170 persons)

Weekday Lunch - \$25,888.00++ (Monday – Thursday)

Weekday Dinner - \$27,888.00++ (Monday – Thursday)

Weekend Lunch - \$32,888.00++ (Friday to Sunday, Eve of & on Public Holidays)

Weekend Dinner - \$36,888.00++ (Friday to Sunday, Eve of & on Public Holidays)

A minimum spend per meal period is required to reserve exclusive use of the venue.

GENERAL NOTES FOR ALL WEDDING PACKAGES

- ♥ Prices and privileges are subject to change. The Hotel reserves the right to amend and/or withdraw any package without prior notice.
- ♥ The minimum spend applies to food and beverage from the restaurant only and excludes corkage charges (for duty-paid and sealed alcohol), audio-visual equipment rental, and other miscellaneous charges.
- ♥ All prices quoted are in Singapore Dollars and subject to 10% service charge and prevailing GST unless otherwise stated

PAYMENT SCHEDULE

- ♥ Deposit: A non-refundable and non-transferable deposit of 50% of the minimum spend is required
- ♥ Upon arrival at restaurant on wedding day: A pre-authorisation of the balance full payment is required; any outstanding balance due shall be paid by cash or credit card immediately after the event



Making of a dream wedding

WINE & DINE

- ♥ Specially curated 7-Course Chinese Menu from our award-winning Min Jiang Restaurant
- ♥ Free flow of Chinese tea and soft drinks (Coke and Sprite) throughout the meal period
- ♥ 50% waiver on corkage charges for duty-paid and sealed alcohol brought into the restaurant

ADDITIONAL ARRANGEMENTS

- ♥ A specially designed guest signature book
- ♥ Provision of 1 x Red Packet Box
- ♥ Complimentary Audio-Visual Setup (1 unit of projector with screen, sound system and 2 x handheld wireless microphones)

SPECIAL MEAL REQUIREMENTS:

- ♦ 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.

7-Course Wedding Chinese Menu (Lunch / Dinner)

\$188.80++ per person

巧制三小品

Trio Amuse-Bouche

- Marinated Jellyfish Flower
- Pan-fried Scallop Stuffed with Shrimp Mousse
- Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing

虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallop and Cordyceps Flower

古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served with Homemade Crepes

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

蚝皇五头南非鲜鲍伴鱼鳔时蔬

Braised Whole African 5-head Abalone with Dried Fish Maw and Seasonal Greens

虾皇菜园捞日本面线

Stewed Japanese Noodles with King Prawn and Seasonal Greens

白果芋泥金瓜露

Yam Paste with Ginkgo Nuts and Pumpkin

7-Course Wedding Chinese Menu (Lunch / Dinner)

\$198.80++ per person

巧制三小品

Trio Amuse-Bouche

- Soft Shell Crab with Pork Floss
- Pan-fried Scallop Stuffed with Shrimp Mousse
- Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing

红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat and Dried Scallops

古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served with Homemade Crepes

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms
in Superior Soya Sauce

小米五头南非鲜鲍花菇时蔬

Braised Whole African 5-head Abalone with Millets, Flower Mushrooms
and Seasonal Greens

龙虾捞面伴菜园

Stewed Noodles with Lobster and Seasonal Greens

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo
topped with Vanilla Ice Cream

7-Course Wedding Chinese Menu (Lunch / Dinner)

\$208.80++ per person

巧制三小品

Trio Amuse-Bouche

-Soft Shell Crab with Pork Floss

-Pan-fried Scallop stuffed with Shrimp Mousse

-Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing

浓汁蟹肉燕窝羹

Double-boiled Supreme Bird's Nest with Crabmeat

古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served with Homemade Crepes

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms
in Superior Soya Sauce

蚝皇五头南非鲜鲍扒豆筋时蔬

Braised Whole African 5-head Abalone with Beancurd Skin
and Seasonal Greens

虾皇菜园捞面

Stewed Noodles with King Prawn and Seasonal Greens

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo
topped with Vanilla Ice Cream



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Weekend Lunch - \$22,888.00++ (Friday to Sunday, Eve of & on Public Holidays)

Weekend Dinner - \$26,000.00++ (Friday to Sunday, Eve of & on Public Holidays)

Main Hall Dining and Dining Room

(Maximum seating capacity: 170 persons)

Weekday Lunch - \$25,888.00++ (Monday – Thursday)

Weekday Dinner - \$28,888.00++ (Monday – Thursday)

Weekend Lunch - \$35,888.00++ (Friday to Sunday, Eve of & on Public Holidays)

Weekend Dinner - \$38,888.00++ (Friday to Sunday, Eve of & on Public Holidays)

A minimum spend per meal period is required to reserve exclusive use of the venue.

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SPECIAL MEAL REQUIREMENTS:

- ♦ 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.

7-Course Wedding Chinese Menu (Lunch / Dinner)

\$208.80++ per person

巧制三小品

Trio Amuse-Bouche

- Abalone with Plum Sauce
- Pan-fried Scallop Stuffed with Shrimp Mousse
- Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing

虫草花花胶干贝炖鸡汤

Double-boiled Chicken Soup with Fish Maw, Dried Scallop and Cordyceps Flower

古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served with Homemade Crepes

黑蒜蓉蒸鲈鱼扒

Steamed Sea Perch with Black Garlic Sauce in Superior Soya Sauce

小米五头南非鲜鲍花菇时蔬

Braised Whole African 5-head Abalone with Millets, Flower Mushrooms and Seasonal Greens

虾皇菜园捞日本面线

Stewed Japanese Noodles with King Prawn and Seasonal Greens

白果芋泥金瓜露

Yam Paste with Ginkgo Nuts and Pumpkin

7-Course Wedding Chinese Menu (Lunch / Dinner)

\$228.80++ per person

巧制三小品

Trio Amuse-Bouche

- Abalone with Plum Sauce
- Pan-fried Scallop Stuffed with Shrimp Mousse
- Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing

红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat and Dried Scallops

古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served with Homemade Crepes

黑蒜蓉蒸鲈鱼扒

Steamed Sea Perch with Black Garlic Sauce in Superior Soya Sauce

蚝皇五头南非鲜鲍扒豆筋时蔬

Braised Whole African 5-head Abalone with Beancurd Skin and Seasonal Greens

龙虾捞面伴菜园

Stewed Noodles with Lobster and Seasonal Greens

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream

7-Course Wedding Chinese Menu (Lunch / Dinner)

\$238.80++ per person

巧制三小品

Trio Amuse-Bouche

- Abalone with Plum Sauce
- Pan-fried Scallop Stuffed with Shrimp Mousse
- Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing

浓汁蟹肉燕窝羹

Double-boiled Supreme Bird's Nest with Crabmeat

古法木材烤北京鸭

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Steamed Sea Perch with Black Garlic Sauce in Superior Soya Sauce

蚝皇五头南非鲜鲍花胶扒时蔬

Braised Whole African 5-head Abalone with Fish Maw
and Seasonal Greens

虾皇菜园捞面

Stewed Noodles with King Prawn and Seasonal Greens

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo
topped with Vanilla Ice Cream