



TURNING
Magical Moments
INTO
TREASURED MEMORIES



Inspired Wedding Packages

2019 RATES

FOREVER LOVE WEDDING LUNCH

SS\$1,238⁺⁺

PER TABLE OF 10 PERSONS

GRAND BALLROOM – MIN 25 TABLES
GARDEN PAVILION – MIN 15 TABLES

BLUSHING ROMANCE WEDDING DINNER

SS\$1,438⁺⁺

PER TABLE OF 10 PERSONS

GRAND BALLROOM – MIN 30 TABLES
GARDEN PAVILION – MIN 15 TABLES

Our Wedding Package

- A choice of our chef's specially crafted chinese/western set menus
 - A private food tasting session for 1 table of 10 persons
(Applicable for Monday – Thursday only, excluding Eve of and on Public Holidays)
 - Welcome pre-event reception
 - Free flow of soft drinks, chinese tea, beer and mixers
- Exquisite champagne fountain with complimentary bottle of champagne for toasting
 - Waiver of corkage charge for duty-paid and sealed hard liquor
 - Specially crafted themed floral arrangements
 - Signature wedding cake for the cake cutting ceremony
 - Unique selection of wedding favors for all guests
- Wedding accessory set consisting of an ang bao box and a guest book
 - Exclusively designed invitation cards
(excludes printing of inserts based on 70% of your guaranteed attendance)
 - Usage of LCD Projector and screen(s)
- Complimentary car park coupons based on 20% of your guaranteed attendance
 - One VIP car lot outside lobby for bridal car
- A memorable night stay in our Bridal Suite with access to the Skyline Lounge and facilities

Terms & Conditions

- Rates are applicable for weekdays & weekends
- Surcharge of SS\$50⁺⁺ per table on eve of and on public holidays & on auspicious dates
- Prices are subject to 10% Service Charge and prevailing government taxes
- Package rates are subject to change without prior notice
- Other terms & conditions apply

For enquiries, please call +65 6705 7881 or email events@onefarrer.com

One Farrer Hotel | 1 Farrer Park Station Road, Singapore 217562 | onefarrer.com

Chinese Wedding Menu

7-COURSE SET LUNCH

S\$1,238⁺⁺

PER TABLE OF 10 PERSONS

GRAND BALLROOM – MIN 25 TABLES | GARDEN PAVILION – MIN 15 TABLES

MENU A

华乐繽紛彩盆
Cold Dish Combination

辣汁锦绣海蜇, 香脆烧花腩, 越南银丝卷,
明炉烧鸭梅酱, 沙姜伴鲍贝
(Marinated Spicy Jelly Fish, Crispy Roast Pork Belly,
Vietnamese Prawn Fritters, Roasted Duck with Plum
Sauce, Marinated Pacific Clams with Ginger Sauce)

黑松露野竹荪炖鸡汤
Double-boiled Broth of Spring Chicken
with Black Truffle

成都麻辣酱酥鸡
Braised Chicken served with Sesame
& Garlic Spicy Sauce

金瑶鸳鸯菇扒园蔬
Braised Duo Mushrooms & Conpoy with
Seasonal Vegetables

古法蒸鲜石斑
Traditional Steamed Fresh Garoupa topped with
Spring Onion & Coriander

鸡丝韭王干烧伊面
Stewed Hong Kong Ee Fu Noodles with Shredded
Chicken & Yellow Chives

草莓杨枝甘露
Chilled Mango Sago Pomelo with Assorted
Forest Berries

MENU B

华乐繽紛彩盆
Cold Dish Combination

辣味八爪鱼, 香炸虾多士, 潮州式卤鸭,
脆炸石榴鸡, 樱花虾寿司
(Japanese Marinated Octopus, Deep-fried Prawn
Toast, Teochew Style Soya Duck, Crispy Chicken
Pockets, Shrimp with Bonito Maki)

紅燒鱼肚四寶羹
Braised Fish Maw Soup with Four Treasures

荷葉蒜子栗子燜雞
Stewed Chicken Peking Style in Lotus Leaf

蠔皇海螺冬菇翠園蔬
Braised Chinese Mushrooms with Sea Whelk and
Seasonal Vegetables

港式蒸鮮紅鱸
Hong Kong Style Steamed Fresh Snapper with
Ginger & Scallions

家厨金衣糯米飯
Glutinous Rice with Dried Shrimps, Mushrooms
& Chicken wrapped in Beancurd Skin

桂花紅棗蓮子炖雪耳
Double-Boiled White Fungus with Lotus Seeds
& Red Dates

Option to upgrade to dessert buffet table at additional S\$188⁺⁺ per table of 10 persons

For enquiries, please call +65 6705 7881 or email events@onefarrer.com

One Farrer Hotel | 1 Farrer Park Station Road, Singapore 217562 | onefarrer.com

Chinese Wedding Menu

8-COURSE SET DINNER

S\$1,438⁺⁺

PER TABLE OF 10 PERSONS

GRAND BALLROOM – MIN 30 TABLES | GARDEN PAVILION – MIN 15 TABLES

MENU A

华乐缤纷彩盆
Cold Dish Combination

花彫醉鸡卷, 香脆马蹄卷, 越南银丝卷,
明炉烧鸭梅酱, 鱼子寿司
(Drunken Chicken, Water Chestnut with Prawn &
Chicken Roll, Vietnamese Prawn Fritters, Roasted
Duck with Plum Sauce, California Maki)

黑松露野竹荪海螺炖鸡汤
Double-Boiled Sea Whelk with Black Truffle &
Organic Bamboo Pith

玉叶脆蒜香妃鸡
Crispy Roasted Chicken with Curry Leaves &
Deep-fried Garlic

極品醬蜜蘆彩鮮蝦
Sautéed Prawns with Homemade XO Sauce,
Asparagus & Honey Pea

碧綠龍珠鮑拌花菇
Braised Baby Abalone & Chinese Mushrooms with
Seasonal Vegetables

金銀蒜香茜蒸石斑
Steamed Fresh Garoupa in Superior Soya Sauce
topped with Coriander & Minced Garlic

黑胡椒鸡絲韭王乌冬面
Stewed Udon Noodles with Shredded Chicken,
Mushrooms & Yellow Chives in Black Peppercorn

杏香黑芝麻布甸配芒果醬
Chilled Black Sesame Pudding with Almond Seeds
and Mango Puree

MENU B

华乐缤纷彩盆
Cold Dish Combination

日式小墨鱼, 香炸蝴蝶虾, 潮州式卤鸭,
脆炸芋泥春卷, 樱花虾寿司
(Marinated Cuttlefish with Garlic, Breaded Butterfly
Prawn, Teochew Style Soya Duck,
Deep-fried Winged Yam Spring Rolls, Shrimps with
Bonito Maki)

龙虾瑶柱竹荪蟹肉羹
Braised Lobster Soup with Crab Meat,
Conpoy & Bamboo Pith

红烧栗子蒜子焖元蹄
Slow-cooked Pork Knuckle with Chestnuts & Whole
Garlic in Brown Sauce

药材鲜汤灼生蝦
Steamed Fresh Tiger Prawns with Chinese Herbs

蠔皇海參花菇時蔬
Braised Sea Cucumber Flower Mushrooms with
Seasonal Vegetables

港式蒸鮮順壳
Hong Kong Style Steamed Soon Hock with
Ginger & Scallions

家厨金衣糯米飯
Glutinous Rice with Dried Shrimps, Mushrooms
& Chicken wrapped in Beancurd Skin

金瓜福果甜芋泥
Teochew Style "Yam Paste" with Pumpkin
& Gingko Nuts

Option to upgrade to dessert buffet table at additional S\$188⁺⁺ per table of 10 persons

For enquiries, please call +65 6705 7881 or email events@onefarrer.com

One Farrer Hotel | 1 Farrer Park Station Road, Singapore 217562 | onefarrer.com

Western Wedding Menu

3-COURSE SET LUNCH

S\$123.80⁺⁺

PER PERSON

GRAND BALLROOM – MIN 250 PAX | GARDEN PAVILION – MIN 150 PAX

MENU A

Appetizer

Waldorf Granny Smith Salad with Applewood Smoked Chicken, Mini Micro Cress, Honey Mustard Dressing and Candied Walnuts

Main Course

Oven Baked Fillet of Barramundi with Confit Cherry Vine Tomato and US Asparagus on Butternut Puree and Lemon Dill Cream Sauce

Dessert

Traditional Ricotta Cheese Cake with Poached Spiced Pear and Salted Caramel Sauce

Coffee & Tea

MENU B

Appetizer

Salmon Cream Cheese Roll with Apricot Spirals, Farm-grown Cucumber Pickle, Poached Quail Egg, Citrus Fennel Salad and Blood Orange Jelly

Main Course

Roasted Cajun Chicken Roulade with Wild Mushroom Terrine, Broccoli Carrot Cake, Red Bell Pepper Puree and Morel Thyme Sauce

Dessert

Coconut Mango Panna Cotta with Micro Sponge on Green Tea Sable Pepper Anglaise

Coffee & Tea

4-COURSE SET DINNER

S\$143.80⁺⁺

PER PERSON

GRAND BALLROOM – MIN 300 PAX | GARDEN PAVILION – MIN 150 PAX

MENU A

Appetizer

Honey Spiced Smoked Duck Breast with Pickled Root Vegetables California Garden Greens and Spicy Mango Salsa

Soup

Wild Mushroom Truffle Ragout

Main Course

White Miso Glazed Salmon with Sautéed Spinach, Mixed Greens, Potato Cake and Ponzu Foam

Dessert

Warm Apple Tart with Wild Honey, California Raisins, Cinnamon Crumble and Homemade Vanilla Ice Cream

Coffee & Tea

MENU B

Appetizer

Sea Scallop and Crab Tartare with Yuzu Cream, Beetroot Carpaccio, Frisee Salad and Leafy Greens

Soup

Cream of Broccoli with Burned Cauliflower Soil and Parmigiano Reggiano Crumb

Main Course

Slow Cooked Angus Short Rib with Sautéed Baby Vegetables, Layered Potatoes, Semi Dried Tomatoes and Tartuffe Jus

Dessert

Iced Coffee Parfait with Fresh Berries Compote, Sea Salt Caramel and Roasted Almond Tuile

Coffee & Tea

Option to upgrade to dessert buffet table at additional S\$18.80⁺⁺ per person

For enquiries, please call +65 6705 7881 or email events@onefarrer.com

One Farrer Hotel | 1 Farrer Park Station Road, Singapore 217562 | onefarrer.com

Solemnization Package

2019 RATES

FARRER ROMANCE BUFFET HI-TEA

S\$68⁺⁺
PER PERSON

EVERLASTING LOVE BUFFET LUNCH

S\$78⁺⁺
PER PERSON

FAITHFULLY YOURS BUFFET DINNER

S\$88⁺⁺
PER PERSON

MINIMUM 50 PERSONS

Solemnization Package

- A choice of our chef's specially crafted buffet menus
 - Welcome pre-event reception
- Free flow of soft drinks and mixers throughout the celebration
- Waiver of corkage charge for duty-paid and sealed hard liquor
 - Fresh floral centrepiece for dining tables
- Signature wedding cake for the cake cutting ceremony
 - Either selection of wedding favors or invitation cards
(Wedding cards exclude printing of inserts based on 70% of your guaranteed attendance)
 - Usage of LCD Projector and screen(s)
- Complimentary car park coupons based on 20% of your guaranteed attendance

Enhanced solemnization decoration at S\$1,000⁺⁺ which includes:

- Floral arch stand
- Fresh floral centrepiece for solemnization table
- Chair tie-back with posies (For couple and ten aisle's chairs)
- Fresh rose petals for tossing

Terms & Conditions

- Rates are applicable for weekdays & weekends
- Surcharge of S\$50⁺⁺ per table on eve of and on public holidays & on auspicious dates
 - Prices are subject to 10% Service Charge and prevailing government taxes
 - Package rates are subject to change without prior notice
 - Other terms & conditions apply

For enquiries, please call +65 6705 7881 or email events@onefarrer.com

Buffet Hi-Tea Menu

S\$68⁺⁺

PER PERSON

MINIMUM 50 PERSONS



Cold Selections

Assorted Premium Finger Sandwiches (Chicken, Tuna, Vegetables)
Mini Croissants with Shaved Turkey Ham, Alfalfa Sprouts and Cheddar
Selection of Japanese Pickles and Vegetables Maki Rolls with Condiments
Cheese Nachos with Guacamole & Tomato Salsa

Pastries

Freshly Baked Plain and Raisin Scones with Clotted Cream and Preserved Strawberries
Mini Orange Chocolate Drop Muffins
Mini Blueberry Muffins

Hot Savouries

Thai Fish Cakes with Lime Leaf Chili Dip
Smoked Chicken, Spinach & Cheese Quiche
Golden Sugar Cane Prawns
Fried Mee Siam with Chicken and Seafood
Chicken Satay with Condiments

Sweets

Seasonal Fresh Fruits and Berries Platter
Sliced Coffee Opera Cake
New York Cheese Cake
Dark Chocolate Brownies
Warm Bread & Butter Pudding with Vanilla Emulsion



For enquiries, please call +65 6705 7881 or email events@onefarrer.com

One Farrer Hotel | 1 Farrer Park Station Road, Singapore 217562 | onefarrer.com

Buffet Lunch Menu

S\$78⁺⁺

PER PERSON

MINIMUM 50 PERSONS

Salad & Cold Items

Hearts of Palm with Apple and Citrus Tossed with Honey Vinaigrette
Mix Mesclun & Spinach Salad (French, Thousand Island and Natural Yoghurt with Honey Dressing)
Assorted Japanese Vegetarian Maki Rolls with Condiments

Soup Station

Cream of Pumpkin with Roasted Pumpkin Seeds and Basil Oil

Bread

Freshly Baked Assorted Mini Rolls & Bread (served with Butter, Margarine)

Hot Food Items

Baked Sea Bass Fillet with Citrus Tomato Salsa and Fresh Herbs
Traditional Ayam Panggang Pedas
Fried Vegetarian Spring Rolls with Thai Chili Sauce
Stir-Fried Baby Kailan with Mushrooms
Turmeric Rice Pilaf with Raisins and Roasted Almonds

Desserts

Assorted Fresh Cut Fruits Platter
Chilled Mango Pudding with Mango Pearl
Strawberry Cheese Cake
Pear & Apple Strudel with Raisins and Cinnamon Powder

For enquiries, please call +65 6705 7881 or email events@onefarrer.com

One Farrer Hotel | 1 Farrer Park Station Road, Singapore 217562 | onefarrer.com

Buffet Dinner Menu

S\$88⁺⁺

PER PERSON

MINIMUM 50 PERSONS

Salad & Cold Items

Farfalle Pasta Tossed with Shitake Mushrooms and Sun-dried Tomato Pesto

Grilled Octopus Salad with Lemon and Chili Sauce

Smoked Duck Salad with Cucumber Pickle and Mango Sauce

D.I.Y Fruits Rojak with Condiments

Soup Station

Seafood Chowder with Crispy Parmesan

Bread

Freshly Baked Assorted Mini Rolls & Bread (served with Butter, Margarine)

Hot Food Items

Slow Cooked Salmon Fillet with Light Lobster Sauce

Traditional Mutton Rendang with Thick Coconut Gravy

Malai Chicken Tikka and Mint Chutney

Roasted Garden Vegetables with Fresh Herbs and Garlic

Golden Fried Rice with Pumpkin and Black Mushrooms

Desserts

Selection of Fresh Cut Fruits Platter

Selection of Nonya Kueh

Mango Shortcake

Chocolate Fudge Cake

For enquiries, please call +65 6705 7881 or email events@onefarrer.com

One Farrer Hotel | 1 Farrer Park Station Road, Singapore 217562 | onefarrer.com