











The Great Ballroom

Nestled amongst the bustling area of Outram Park,
The Great Ballroom is the ideal venue to host your
special occasion. Featuring a sophisticated event space
that is suitable for all events and celebrations. The Great
Ballroom features a beautiful lush greenery garden
exterior that exudes inviting warmth and elegance.

A prestigious venue for wedding banquets, engagement parties, wedding receptions, intimate birthday parties or even glamorous award ceremonies, this spacious setting offers the perfect mix of indoor grandeur and tranquil outdoor serenity.

The Great Ballroom is proud to partner with various wedding vendors to serve our clients with the best service to make their events extra memorable.







Wedding PACKAGE

MENII

- 8-Course Chinese Menu prepared by our Culinary Team

BEVERAGE

- Free flow of soft drinks and Chinese Tea throughout the event
- Special rate for house wine can be arranged at \$68.00nett per bottle and house beer at \$580.00nett per 30-litres barrel
- Special corkage charge for sealed & duty paid hard liquor, wine and champagne at \$30.00nett per bottle brought to the wedding banquet

PRIVILEGES

- Exclusive selection of wedding favours for all your guests
- Complimentary rental of unique token box for reception
- Complimentary usage of existing in-house sound system with LCD projectors & screens
 - 1 x VIP parking lot for wedding couple
 - Complimentary parking (subject to availability)
 - Smoke effect for your grand entrance

WITH MINIMUM GUARANTEE OF 100 PERSONS & ABOVE

- Free flow of Tiger beer (from first course onwards till dessert)
- Exclusive selection of wedding themes which includes stage backdrop, elegant floral arrangements for reception table, centrepieces for dining tables along with floral stands for march-in aisle
 - A wedding cake model for cake cutting ceremony
 - Pyramid fountain with a bottle of sparkling wine for toasting
- Complimentary menu tasting for 10 persons* (Applicable from Monday to Thursday, excluding first 15 days and actual 15 days of Chinese New Year, blackout dates, eve of and public holidays)
 - *Subject to Safe Management Measures

WITH MINIMUM OF 150 PERSONS & ABOVE

- A bottle of house wine for every guaranteed 10 guests (for banquet consumption only)
 - Complimentary One-night stay (Room only) at a 4-star hotel on your wedding date

TERM AND CONDITIONS

All confirmed booking must be made with non-refundable and non-transferable deposit
payment.
 Valid for weddings held by 31 December 2023.
 An additional surcharge of
\$80.00nett per table for wedding to be held after 1 January 2024.
 Valid strictly for new
bookings only.
 All bookings are subject to function space availability.
 Prices and menus
are subject to change without prior notice.



Creating Memories that last a lifetime





Grand International

\$1088 nett [10 pax]

Premium Crispy Crab Chunks with Lemon Butter Sauce, Smoked Duck Breast with Crystal Pear & Spiced Plum Jus, Oriental Roasted BBQ Pork (Individual Servings)

Double-Boiled Buddha Jumps Over the Wall with Dry Scallop, Abalone, American Ginseng & Herbs (Individual Servings)

Honey-Glazed Kurobuta Pork
with Almond Slices
(Individual Servings)

Deep-Fried Whole Seabass with Superior Soy Sauce

Braised Fresh Abalone with Sea Cucumber & Sauteed Seasonal Vegetables
Braised Ee-fu Noodles with Assorted Seafood
with Conpoy & Chives

Choice of Dessert (Any two)

Manjari Dark Chocolate Mousse with Crunchy Pearls
Red Bean Soup with Lotus Seed and Lily Bulb
Mango Sago with Pomelo
Yam Sago with Sweet Potato
Blueberry Panna Cotta
Crunchy Hazelnut Feullitin





Creating Memories that last a lifetime www.thegreatballroom.sg

G R E A T

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\$1388 nett [10 pax]

Shanghai Drunken Chicken with Marinated Jellyfish, Chilled Lobster Salad, Smoked Duck Breast in Yuzu & Apple Pear Jus

Double-Boiled Fish Maw Soup with Top Shell & Cordyceps

Cantonese-Style Steamed Cod Loin with Minced Pork & Yellow Bean Paste

Wasabi Mayo King Prawns accompanied with Fresh Strawberries

Grilled Kurobuta Pork Loin infused with Truffle & Apple Relish

Steamed Lotus Leaf Glutinous Rice
Wild Kampong Chicken, Mixed Sea Treasures & Seasonal Greens

Choice of Dessert (Any two)

Double Boiled Sea Coconut, Snow Fungus with Red Dates
Chilled Mango Purée with Pomelo Sago and Vanilla Ice Cream

Osmanthus Jelly with Lychee Sherbet

Taro & Tapioca Yam Sago

Hazelnut Praline Mousse

Cookies & Cream Cheesecake



Creating Memories that last a lifetime





Imperial International

\$1588 nett [10 pax]

Roasted Crispy Duck with Angelica Herbs, Deep Fried Cereal Prawn,
Pan-Seared Hokkaido Scallop with Green Mango

Imperial Braised Bird's Nest Broth with Crabmeat & Sea Treasures

Miso-Glazed Tender Black Cod Loin Japanese Miso Sauce

Braised Superior Abalone
Sea Cucumber, Japanese Premium Mushrooms & Seasonal Vegetables

Stewed Kurobuta Pork Loin
Kataifi Crusted Seafood Roll, Splash of Rosé Wine

Braised Ee-fu Noodles
with Assorted Seafood & Abalone

Choice of Dessert (Any two)

Double Boiled Hashima with Red Dates, Snow Fungus & Lotus Seed

Chilled Mango Purée with Pomelo Sago and Vanilla Ice Cream

Durian Mousse with Seasonal Fruits

Yam Paste with Ginkgo Nuts

Summer Panna Cotta

Crunchy Hazelnut Feullitin

