



SOLEMNISATION & WEDDING

The refined venue for your private soirée with a colonial backdrop. With a dedicated team to tailor your event with the theme of your choice and bespoke menus inspired by our signature restaurant, Entrepôt, be assured every occasion will become a memorable experience.

For wedding enquiries, please contact sales.therobertsonhouse@the-ascott.com





Wedding Packages 2025

INCLUSIONS

DINING

- Specially curated Anglo-Asian cuisine inspired by our signature restaurant, Entrepôt
- Free-flow soft drinks (inclusive of pre-event reception)
- Champagne fountain display and a bottle of sparkling wine for toasting
- One complimentary bottle of house wine for every 10 persons confirmed

DECORATION

- Fresh floral decorations (inclusive of arch, chair sash with posies for bride and groom, VIP centrepiece and individual guest table centrepieces)
- Variety of table linens & napkins for selection
- Solemnisation: Ring pillow, feather pen, Ang Pao box
- Tea ceremony set with provision of red date tea

AUDIO VISUAL

- Usage of built-in audio system with two wireless microphones
- Usage of built-in projector and screen
- Digital Signage

COMPLEMENTS

- Complimentary one night stay in our bridal suite with breakfast for two persons
- One VIP lot at hotel front porch for bridal car
- Complimentary parking for 20% of confirmed attendance of the day

OPTIONAL ADD-ONS

- Butler-Pass Canapés | From SGD 80 per platter of 20 pieces
- House Red/White Wine | SGD 78 per bottle
- 20L Beer Barrel (up to 60 glasses) | SGD 650 per barrel

Terms & Conditions:

- All prices are quoted in Singapore Dollars and are subject to 10% service charge and prevailing government taxes.
- Prices quoted are subject to change without prior notice.
- Valid for both lunch and dinner held on Mondays to Sundays, inclusive of public holidays and their respective eves of in 2025.
- Other T&Cs apply.

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6-Course Chinese Set Menu

SGD 1,680 per table of 10 persons

Min. 40 persons | Max. 50 persons

(Not applicable for wedding dinner)

APPETISER (Select five)

五福拼盘

The Robertson House Combination Platter

Charcoal Smoked Duck Breast with Honeydew

Wasabi Prawn Salad

Whitefish Tempura with Wasabi Mayo

Seafood Ngoh Hiang

Thai Style Raw Papaya Chicken Salad

Herbal Chicken Roll

Tiger Prawn Dumplings with Mayonnaise

Marinated Cucumber with Black Fungus

Sichuan Peppercorn Chicken Roll

SOUP (Select one)

金汤蟹肉花胶烩鱼鳔羹

Superior Pumpkin Fish Maw Soup with Crabmeat and Tobiko

虫草花鲍鱼炖鸡汤

Double-boiled Chicken Consommé with Cordyceps and Pearl Abalone

北菇枸杞人参清汤

Superior Northern Mushroom Consommé with Wolfberries and Ginseng

FISH (Select one)

港蒸鲈鱼

“Hong Kong” Style Steamed Locally Sourced Sea Bass

黑松露石梅菇蒸鲈鱼

Steamed Locally Sourced Sea Bass with Black Truffle and Shimeiji Mushroom

剁椒蒜香蒸蒸鲈鱼

Steamed Locally Sourced Sea Bass with Garlic and Chilli

POULTRY (Select one)

当归枸杞烧鸡

Roasted Whole Chicken with Angelica Root Chicken Jus and Wolfberries

蒜香烧鸡卷

Roasted Crispy Chicken Roulade with Garlic and Prawn Crackers

高丽人参红枣鸡

Korean Ginseng Chicken with Red Dates and Chinese Wine

STAPLE (Select one)

锅巴荷叶饭

Steamed Lotus Leaf Rice topped with Crispy Rice

黑胡椒海鲜乌冬面

Wok-fried Seafood Kampot Pepper Udon Noodle

飞鱼籽炒饭

Fish Roe Fried Rice topped with Crispy Rice

DESSERT (Select one)

花丛哈密瓜西米露

Elderflower and Osmanthus Rockmelon Sago

椰奶白果芋泥

Yam Paste with Coconut Cream and Ginkgo Nut

桂花爱玉龙眼冻

Chilled Osmanthus Aiyu Jelly with Longan



7-Course Chinese Set Menu

SGD 1,880 per table of 10 persons

Min. 40 persons | Max. 50 persons

APPETISER (Select five)

五福拼盘

The Robertson House Combination Platter

Charcoal Smoked Duck Breast with Honeydew

Wasabi Prawn Salad

Whitefish Tempura with Wasabi Mayo

Seafood Ngoh Hiang

Thai Style Raw Papaya Chicken Salad

Herbal Chicken Roll

Tiger Prawn Dumplings with Mayonnaise

Marinated Cucumber with Black Fungus

Sichuan Peppercorn Chicken Roll

SOUP (Select one)

金汤蟹肉花胶烩鱼鳔羹

Superior Pumpkin Fish Maw Soup with Crabmeat and Tobiko

虫草花鲍鱼炖鸡汤

Double-boiled Chicken Consommé with Cordyceps and Pearl Abalone

北菇枸杞人参清汤

Superior Northern Mushroom Consommé with Wolfberries and Ginseng

FISH (Select one)

港蒸鲈鱼

“Hong Kong” Style Steamed Locally Sourced Sea Bass

黑松露石梅菇蒸鲈鱼

Steamed Locally Sourced Sea Bass with Black Truffle and Shimeiji Mushroom

剁椒蒜香蒸蒸鲈鱼

Steamed Locally Sourced Sea Bass with Garlic and Chilli

VEGETABLE (Select one)

干贝酱焖香菇三宝菜

Superior Braised Chinese Mushrooms with Seasonal Vegetables in Conpoy Sauce

XO酱炒芦笋黑木耳

Wok-fried Asparagus with Black Fungus in XO Sauce

煲仔花椰菜焖冬菇

Stewed Chinese Mushroom with Cauliflower Claypot

POULTRY (Select one)

当归枸杞烧鸡

Roasted Whole Chicken with Angelica Root Chicken Jus and Wolfberries

蒜香烧鸡卷

Roasted Crispy Chicken Roulade with Garlic and Prawn Crackers

高丽人参红枣鸡

Korean Ginseng Chicken with Red Dates and Chinese Wine

STAPLE (Select one)

锅巴荷叶饭

Steamed Lotus Leaf Rice topped with Crispy Rice

黑胡椒海鲜乌冬面

Wok-fried Seafood Kampot Pepper Udon Noodle

飞鱼籽炒饭

Fish Roe Fried Rice topped with Crispy Rice

DESSERT (Select one)

花丛哈密瓜西米露

Elderflower and Osmanthus Rockmelon Sago

椰奶白果芋泥

Yam Paste with Coconut Cream and Gingko Nut

桂花爱玉龙眼冻

Chilled Osmanthus Aiyu Jelly with Longan

Prices are subject to prevailing GST & Service Charge.
Should you have any dietary requirements, please check with our friendly team.



8-Course Chinese Set Menu

SGD 2,080 per table of 10 persons

Min. 40 persons | Max. 50 persons

APPETISER (Select five)

五福拼盘

The Robertson House Combination Platter

Charcoal Smoked Duck Breast with Honeydew

Wasabi Prawn Salad

Whitefish Tempura with Wasabi Mayo

Seafood Ngoh Hiang

Thai Style Raw Papaya Chicken Salad

Herbal Chicken Roll

Tiger Prawn Dumplings with Mayonnaise

Marinated Cucumber with Black Fungus

Sichuan Peppercorn Chicken Roll

SOUP (Select one)

金汤蟹肉花胶烩鱼鳔羹

Superior Pumpkin Fish Maw Soup with Crabmeat and Tobiko

虫草花鲍鱼炖鸡汤

Double-boiled Chicken Consommé with Cordyceps and Pearl Abalone

北菇枸杞人参清汤

Superior Northern Mushroom Consommé with Wolfberries and Ginseng

SEAFOOD (Select one)

咸蛋黄金虾

Golden Soft-Shelled Prawns with Salted Egg Sauce

香柚芥末虾

Golden Soft-Shelled Prawns with Wasabi Mayo and Pomelo

辣椒蟹酱炒虾

Wok Sautéed Prawn with Chilli Crab Sauce

FISH (Select one)

港蒸鲈鱼

“Hong Kong” Style Steamed Locally Sourced Sea Bass

黑松露石梅菇蒸鲈鱼

Steamed Locally Sourced Sea Bass with Black Truffle and Shimeiji Mushroom

剁椒蒜香蒸鲈鱼

Steamed Locally Sourced Sea Bass with Garlic and Chilli

VEGETABLE (Select one)

干贝酱焖香菇三宝菜

Superior Braised Chinese Mushrooms with Seasonal Vegetables in Conpoy Sauce

XO 酱炒芦笋黑木耳

Wok-fried Asparagus with Black Fungus in XO Sauce

煲仔花椰菜焖冬菇

Stewed Chinese Mushroom with Cauliflower Claypot

POULTRY (Select one)

当归枸杞烧鸡

Roasted Whole Chicken with Angelica Root Chicken Jus and Wolfberries

蒜香烧鸡卷

Roasted Crispy Chicken Roulade with Garlic and Prawn Crackers

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Korean Ginseng Chicken with Red Dates and Chinese Wine

STAPLE (Select one)

锅巴荷叶饭

Steamed Lotus Leaf Rice topped with Crispy Rice

黑胡椒海鲜乌冬面

Wok-fried Seafood Kampot Pepper Udon Noodle

飞鱼籽炒饭

Fish Roe Fried Rice topped with Crispy Rice

DESSERT (Select one)

花丛哈密瓜西米露

Elderflower and Osmanthus Rockmelon Sago

椰奶白果芋泥

Yam Paste with Coconut Cream and Ginkgo Nut

桂花爱玉龙眼冻

Chilled Osmanthus Aiyu Jelly with Longan

Prices are subject to prevailing GST & Service Charge.

Should you have any dietary requirements, please check with our friendly team.



3-Course Western Set Menu

SGD 168 per person

Min. 40 persons | Max. 50 persons

(Not applicable for wedding dinner)

FROM THE BAKERY

Daily selection of bread with Umami Butter, Unsalted Butter and Extra Virgin Olive Oil



SOUP

(Choice of one)

Truffle Cauliflower Veluté

Crispy Squid, Buckwheat, Truffle Oil

Lightly-smoked Bonito Broth

Water Chestnut Chicken Dumplings,
Cordycep Mushrooms



MAIN

(Choice of one)

Peppercorn-crusted Sous Vide Chicken

Charred Garlic Chives Flower,
Potato Confit,
Spring Onion Oil Chicken Jus

Charcoal-roasted Barramundi Fillet

Charred Garlic Chives Flower,
Potato Confit,
Spring Onion Oil Beurre Blanc



DESSERT

(Choice of one)

72% Dark Chocolate Cake

Caramelised Biscuit Crumble,
Blackcurrant,
Vanilla Ice Cream

Calamansi Tart

Lemon Curd, Vanilla Crumble,
Mango Pearls,
Coconut Ice Cream

Prices are subject to prevailing GST & Service Charge.
Should you have any dietary requirements, please check with our friendly team.



4-Course Western Set Menu

SGD 188 per person

Min. 40 persons | Max. 50 persons

FROM THE BAKERY

Daily selection of bread with Umami Butter, Unsalted Butter and Extra Virgin Olive Oil



APPETISER

(Choice of one)

Poached Tiger Prawns

Japanese Horseradish Aioli, Ikura,
Shaved Fennel and Dill Slaw

Wok-seared Smoked Duck

Compressed Ginger Flower Pineapple,
Citrus, Shaved Kyuri Cucumber



SOUP

(Choice of one)

Forest Mushroom and Dried Shiitake Veluoté

Toasted Croutons, Chives, Truffle Oil

Potato and Chinese Leek Soup

Toasted Croutons, Herb Oil



MAIN

(Choice of one)

Roasted 5-spiced Chicken Roulade

Soy Milk Mashed Potatoes,
Wok-fried Vegetables,
Morel Mushrooms, Spiced Chicken Jus

Pan-seared Barramundi Fillet

Soy Milk Mashed Potatoes,
Wok-fried Vegetables,
Morel Mushrooms, Herb Beurre Blanc



DESSERT

(Choice of one)

Pandan Coconut Layered Cake

Cream Chantilly, Coconut Ice Cream

Osmanthus Honey Jelly

Mandarin Orange, Lychee Pearls,
Lime Sorbet

Prices are subject to prevailing GST & Service Charge.
Should you have any dietary requirements, please check with our friendly team.



5-Course Western Set Menu

SGD 208 per person

Min. 40 persons | Max. 50 persons

FROM THE BAKERY

Daily selection of bread with Umami Butter, Unsalted Butter and Extra Virgin Olive Oil

SNACKS

Lychee Prawn Fritter, Yuzu Mayo, Lychee Pearls
Marinated Vine Tomatoes, Fermented Plum Sauce, Seaweed
Charred Smoked Duck Crepe, Cucumber Leek Slaw, Spicy Hoisin



APPETISER

(Choice of one)

51 Deg Poached Ocean Hand-dive Scallop

Thai Mango Coulis, Ikura,
Citrus and Frisée Salad

Crab and Granny Smith Apple Remoulade

“Wok-hey” Aioli, Avocado Puree,
Beet Marinated Quail Eggs



SOUP

(Choice of one)

Kombu Dashi Veluoté

Poached Blue Mussels,
Tosaka Seaweed, Croutons

Iranian Saffron Maine Lobster Bisque

River Prawn Dumpling,
Japanese Bubu Arare, Chives



MAIN

(Choice of one)

63-Deg Sous Vide Crusted French Chicken

Umami Feuilletine,
Crafted Vegetable Entremet,
Heirloom Vine Tomato Confit,
Angelica Root Chicken Jus

Oven-roasted Sakiyo Miso Chilean Sea Bass Fillet

Saikyo Miso,
Crafted Vegetables Entremet,
Confit Heirloom Vine Tomato,
Caviar Beurre Blanc

24-Hrs Braised Angus Beef Cheek

Crunchy Peanut Butter Potato Puree,
Crafted Vegetables Entremet,
Heirloom Vine Tomato Confit,
Braised Beef Beer Jus



DESSERT

(Choice of one)

Dr Robertson's Chai Cheesecake

Chai Agar-agar, Chantilly, Milk Ice Cream

Dried Longan Frangipane Tart

Candied Pecan, White Fungus,
Brown Sugar Crisp, Vanilla Ice Cream

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