

CARLTON ✨
HOTEL | SINGAPORE

2027 WEDDING PACKAGE

NEW BEGINNINGS,
TIMELESS MEMORIES





EMPRESS BALLROOM 2027

Truly Yours

\$1,698++ per table of 10 persons

(Applicable for lunch only)

Whimsical Romance

\$1,798++ per table of 10 persons

(Applicable for lunch only)

Serenity Bloom

\$1,998++ per table of 10 persons

(Applicable for lunch and dinner only)

Eternal Bliss

\$2,098++ per table of 10 persons

(Applicable for lunch and dinner only)

Empress Ballroom 1 – 3, Level 2
minimum 18 tables, maximum 23 tables

Empress Ballroom 4 – 5, Level 2
minimum 25 tables, maximum 28 tables

Applicable for weddings held from 1 January to 31 December 2027. Additional surcharge of \$80++ per table of 10 persons applies for eve and day of public holidays and auspicious dates determined by the Hotel. All prices stated are in Singapore dollars, subject to 10% service charge and GST unless otherwise stated. Prices, rates, terms and conditions are subject to change without prior notice.



Colour Symphony



Timeless Blue

WEDDING PACKAGE INCLUSIONS

DINING

- Sumptuous Chinese Cuisine specially prepared by our master chef from the award-winning Wah Lok Cantonese Restaurant.
- Complimentary food tasting for one table of 10 persons in Wah Lok on weekday evenings from Monday to Thursday, excluding eve and day of public holidays.

BEVERAGES

- Free flow of Chinese tea and soft drinks throughout event (excluding juices).
- House pour wines can be arranged at a special price of \$75++ per bottle.
- Corkage fee for duty paid and sealed wines, and hard liquors can be arranged at \$20++ per opened bottle.

DECORATIONS

- Smoke effect for march-in ceremony to accompany couple's grand entrance.
- Elegant floral decorations for the stage, aisle and floral center pieces for all dining tables.
- Intricately designed dummy wedding cake for cake cutting ceremony.
- Complimentary 5-tier fountain display with a bottle of Prosecco.

WITH COMPLIMENTS FROM US

- Complimentary \$120 nett room service credits. (Valid during your wedding stay only)
- Choice of unique wedding gifts for all your guests.
- Choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance. (Printing not included)
- Car park coupons for up to 20% of your guaranteed attendance.
- Usage of red packet box to contain well wishes from your guests.
- Utilisation of LED screen and projector screens for your wedding montage.

WEDDING PACKAGE INCLUSIONS

Empress Lunch Package

- 2-night stay in Executive Room with welcome amenities and breakfast for 2 persons at Cafe Mosaic.
- Complimentary day-use room for helper's usage from 10am to 5pm.
- Complimentary free flow of house beer for event consumption only.
- Complimentary 1 bottle of house pour wine per confirmed table for event consumption only.
- Complimentary freshly brewed coffee and tea for your distinguished guests attending the tea ceremony.
- Complimentary high tea set for 2 persons served in the Bridal room.

Empress Dinner Package

1-night stay in Executive Suite
with welcome amenities
and breakfast for 2 persons
at Café Mosaic.

OR

2-night stay in Premier Room
with welcome amenities
and breakfast for 2 persons
at Café Mosaic.

- Complimentary day-use room for helper's usage from 3pm to 8pm.
- Complimentary free flow of house beer for event consumption only.
- Complimentary 1 bottle of house pour wine per confirmed table for event consumption only.
- Complimentary high tea set for 2 persons served in the Bridal room.
- Complimentary photo album styling for reception table at Ballroom Foyer.
- Complimentary 1-night stay in Deluxe Room for wedding helpers on wedding day (for Eternal Bliss menu selection)



2027 WEDDING PACKAGE

BANQUET MENUS

TRULY YOURS

Cold Dish Combination *Choose 5 items from the below selection*

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|--|--|
| ☐ Roast Duck – 烧鸭片 | ☐ Honey Baked Pork Char Siew – 蜜汁叉燒 |
| ☐ Prawn Salad – 沙律虾 | ☐ Deep-fried Silverfish – 香炸白饭鱼 |
| ☐ XO Top Shell – XO 海螺 | ☐ Japanese Baby Octopus – 日式迷你八爪鱼 |
| ☐ Mini Spring Roll – 迷你春卷 | ☐ Mini Tomato with Plum – 话梅番茄 |

Soup *Select 1 item*

- ☐ Imperial Five Treasures Soup – 五宝羹 (海參, 蟹肉, 瑤柱, 鱼鳔, 金菇)
- ☐ Double-boiled Chicken Soup with Cordyceps Flower and Sea Whelk – 虫草花海螺雞汤

Fish *Select 1 item*

- ☐ Deep-fried Sea Bass in Superior Soya Sauce – 油炸金目鲈
- ☐ Steamed Sea Bass with Minced Garlic in Soya Sauce – 蒜茸蒸金目鲈

Vegetable *Select 1 item*

- ☐ Braised Giant Top Shell with Spinach and Wolfberries – 枸杞翡翠海螺
- ☐ Braised Shiitake Mushroom with Broccoli in Conpoy Sauce – 干贝北菇扒西兰花

Poultry *Select 1 item*

- ☐ Crispy Garlic Roast Chicken – 蒜香脆皮烧鸡
- ☐ Soya Sauce Chicken – 豉油鸡

Noodles and Rice *Select 1 item*

- ☐ Braised Ee Fu Noodles with Silver Sprout Straw Mushrooms and Chives – 银芽九王干烧伊府面
- ☐ Lotus Leaf Rice with Diced Seafood – 海鲜荷叶饭

Dessert *Select 1 item*

- ☐ Mango Pudding – 冻芒果布丁
- ☐ Chilled Green Apple Jelly with Chrysanthemum – 青苹果菊冻



WHIMSICAL ROMANCE

Cold Dish Combination *Choose 5 items from the below selection*

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|--|--|
| ☐ Roast Pork – 脆皮烧肉 | ☐ Roast Duck – 烧鸭片 |
| ☐ Prawn Salad – 沙律虾 | ☐ Mini Tomato with Plum – 话梅番茄 |
| ☐ Deep-fried Fish Skin – 香炸鱼皮 | ☐ Japanese Baby Octopus – 日式迷你八爪鱼 |
| ☐ Mini Spring Roll – 迷你春卷 | ☐ Crispy Custard Roll – 奶黄米丝卷 |

Soup *Select 1 item*

- ☐ Imperial Eight Treasures Soup
– 八宝羹 (海参, 蟹黄, 蟹肉, 瑶柱, 鱼鳔, 海螺, 金菇, 竹笙)
- ☐ Thick Soup with Shredded Top Shell and Fish Maw – 海螺丝鱼肚羹

Fish *Select 1 item*

- ☐ Steamed Garoupa in Superior Soya Sauce – 港式蒸海斑
- ☐ Steamed Garoupa with Minced Garlic in Soya Sauce – 蒜茸蒸海斑

Vegetable *Select 1 item*

- ☐ Braised Giant Top Shell with Spinach and Wolfberries – 枸杞翡翠海螺
- ☐ Braised Shiitake Mushroom with Broccoli in Conpoy Sauce – 干贝北菇扒西兰花

Poultry *Select 1 item*

- ☐ Signature Crispy Roast Chicken with Onion – 葱油招牌脆皮炸子鸡
- ☐ Crispy Chicken with Fermented Beancurd Sauce – 南乳烧鸡

Seafood *Select 1 item*

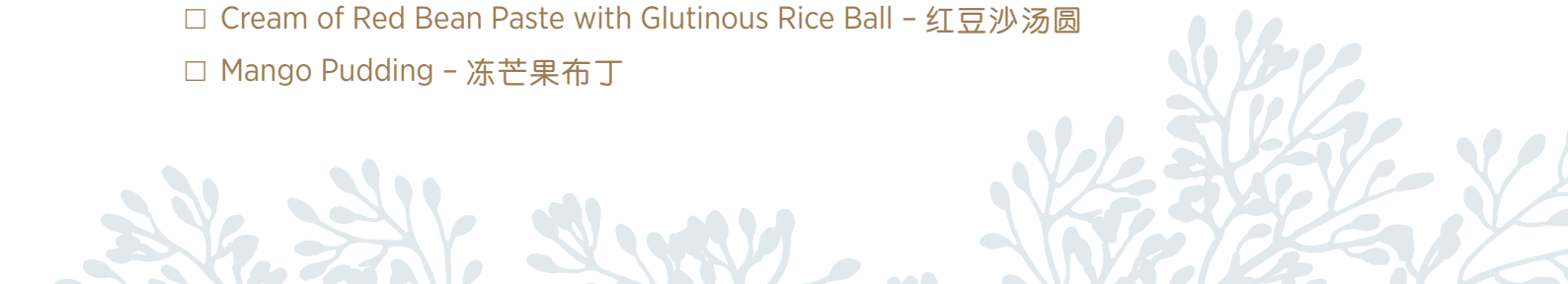
- ☐ Sautéed Prawns with Honey Peas in XO Sauce – XO 蜜豆炒虾球
- ☐ Sautéed Prawns with Celery and Cashew Nuts – 锦绣炒虾球

Noodles and Rice *Select 1 item*

- ☐ Braised Ee Fu Noodles with Silver Sprout Straw Mushrooms and Chives
– 银芽九王干烧伊府面
- ☐ Fried Rice with Dried Sausage in Lotus Leaf – 腊味荷叶饭

Dessert *Select 1 item*

- ☐ Cream of Red Bean Paste with Glutinous Rice Ball – 红豆沙汤圆
- ☐ Mango Pudding – 冻芒果布丁



SERENITY BLOOM

Cold Dish Combination *Choose 5 items from the below selection*

- ☐ Lobster Salad – 龙虾沙律
- ☐ Prawn Salad – 沙律虾
- ☐ California Maki Roll – 寿司卷
- ☐ Mini Spring Roll – 迷你春卷
- ☐ Smoked Duck Breast – 烟鸭胸
- ☐ Mini Tomato with Plum – 话梅番茄
- ☐ Japanese Baby Octopus – 日式迷你八爪鱼
- ☐ XO Top Shell XO – 海螺

Soup *Select 1 item*

- ☐ Thick Soup with Shredded Top Shell, Sea Cucumber and Fish Maw – 海螺丝海参鱼肚羹
- ☐ Braised Superior Broth with Shredded Abalone and Diced Seafood – 紅燒海味羹 (鲍鱼丝, 虾粒, 蟹肉, 墨鱼)

Fish *Select 1 item*

- ☐ Steamed Marble Goby (Soon Hock) in Soya Sauce – 港式蒸笋壳
- ☐ Steamed Marble Goby (Soon Hock) with Minced Garlic in Soya Sauce – 蒜茸蒸笋壳

Vegetable *Select 1 item*

- ☐ Braised 8 Head Abalone with Shiitake Mushroom and Spinach – 8头海螺北菇扒菠菜
- ☐ Braised Shiitake Mushroom with Broccoli in Crab Meat Sauce – 北菇扒西兰花蟹肉汁

Poultry *Select 1 item*

- ☐ Double-boiled Herbal Chicken in Superior Broth – 上汤药膳清远鸡
- ☐ Deep-fried Pork Ribs with Salt and Pepper – 椒盐排骨

Seafood *Select 1 item*

- ☐ Sautéed Prawns in Chef's Special Spices – 金沙虾球
- ☐ Deshelled Cereal Prawns – 麦片虾球

Noodles and Rice *Select 1 item*

- ☐ Braised Ee Fu Noodles with Golden Mushroom with Conpoy – 瑶柱金菇干烧伊府面
- ☐ Fried Rice with Dried Sausage in Lotus Leaf – 腊味荷叶饭

Dessert *Select 1 item*

- ☐ Cream of Pomelo and Mango with Sago – 杨枝甘露
- ☐ Double-boiled Snow Fungus with Papaya – 万寿果炖雪耳

ETERNAL BLISS

Cold Dish Combination *Choose 5 items from the below selection*

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|---|--|
| ☐ Sliced Suckling Pig – 脆皮乳猪 | ☐ Roast Pork – 脆皮烧肉 |
| ☐ Prawn Salad – 沙律虾 | ☐ Crispy Custard Roll – 奶黄米丝卷 |
| ☐ California Maki Roll – 寿司卷 | ☐ Marinated Jellyfish – 辣汁海蜇 |
| ☐ Mini Spring Roll – 迷你春卷 | ☐ Butterfly Prawns – 蝴蝶虾 |

Soup *Select 1 item*

- ☐ Lobster in Superior Carrot Broth – 金汤龙虾羹
- ☐ Double-boiled Sea Whelk with Chicken, Cordyceps flower and Chinese Yam – 淮山响螺虫草花炖鸡汤

Fish *Select 1 item*

- ☐ Steamed Marble Goby (Soon Hock) in Superior Soya Sauce – 港式蒸笋壳
- ☐ Deep-fried Cod Fish Fillet in Superior Soya Sauce – 酱香煎鳕鱼

Vegetable *Select 1 item*

- ☐ Braised 8 Head Abalone with Fish Maw and Spinach – 8头鲍鱼鱼鳔扒菠菜
- ☐ Braised Sea Cucumber with Shiitake Mushroom and Spinach – 海参北菇扒菠菜

Poultry *Select 1 item*

- ☐ Crispy Roast Chicken – 脆皮烧鸡
- ☐ Charcoal Roast Duck with Angelica Root – 炭烧挂炉当归鸭

Seafood *Select 1 item*

- ☐ Sautéed Prawns and Scallop with Capsicum – 灯笼椒炒双脆
- ☐ Crispy Prawn Balls with Mango Salad – 香芒沙律虾球

Noodles and Rice *Select 1 item*

- ☐ Crispy Golden Mantou with Signature Chilli Crab Sauce – 金香脆炸馒头配招牌辣椒蟹酱
- ☐ Golden Fried Rice with Crabmeat and Tobiko – 黄金蟹肉炒饭

Dessert *Select 1 item*

- ☐ Chilled Peach Gum with Red Dates, Lotus Seed and Ginkgo Nuts – 红莲银杏桃胶
 - ☐ Bird Nest Osmanthus Blossom Jelly with Wolfberries – 燕窝桂花枸杞冻
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