

2026

GRAND BALLROOM

CHINESE WEDDING PACKAGE

LUNCH
MONDAY - FRIDAY

\$1698⁺⁺

per table of 10 persons

LUNCH
SATURDAY & SUNDAY

\$1838⁺⁺

per table of 10 persons

DINNER
FRIDAY & SUNDAY

\$1888⁺⁺

per table of 10 persons

DINNER
SATURDAY

\$2188⁺⁺

per table of 10 persons



Lunch - Min 20 tables | Dinner - Min 25 tables, Max 45 tables | Surcharges may apply for eve and day of public holidays | Applicable For Weddings Up To 30 June 2026

INCLUSIONS

Wedding Privileges

- Unique selection of wedding favours for all guests
- Specially-designed guest signature book and 2 money gift box
- Wedding invitation cards for up to 70% of confirmed guests attendance (excluding printing)
- One (1) VIP carpark lot at hotel driveway for bridal car
- Complimentary parking coupons based on 20% of confirmed attendance

Culinary

- 7 or 8-course Chinese Menu by our dedicated culinary team
- All food are portioned and served individually to all guests
- Complimentary food tasting for 10 persons (applicable on Mon-Thu except eve of PH & PH)

Beverage

- Complimentary one (1) barrel (30L) of house beer
- Complimentary one (1) bottle of house wine per confirmed table Subsequent bottles at special price of \$38⁺⁺ per bottle
- Unlimited serving of soft drinks and Chinese Tea throughout event
- Complimentary one (1) bottle of champagne for toasting ceremony
- Waiver of corkage for duty paid and sealed wine & hard liquor

Decorations

- Selection of Wedding Theme for all dining tables, elegant stands along the aisle, stage & reception
- 5-tiered wedding model cake for cake cutting ceremony
- Smoke effect at grand entrance

Audio Visual

- Two (2) video wall at the foyer to feature your wedding photos
- Two (2) LCD Projectors with 4.5 metres screens
- Unique design lighting for all tables
- 2 wireless microphones with sound system
- Optional: Usage of 15 metres wide LED Wall display

Accommodation

- One (1) night stay in Bridal Suite with Skyline Lounge access & breakfast for 2
- One (1) day use room for wedding helpers
- Preferential rates for additional rooms/suites

Terms & Conditions

- Prices are subjected to 10% service charge & prevailing government taxes
- Rates are subjected to changes without prior notice
- Other terms & conditions may apply

2026

7-COURSE CHINESE WEDDING LUNCH

APPETISERS (CHOOSE ANY 5 ITEMS)

- Spicy Jelly Fish 辣汁锦绣海蜇
- Drunken Chicken 花雕醉鸡卷
- California Maki 鱼子寿司
- Marinated Sea Whelk with Ginger Sauce 沙姜伴海螺秋耳
- Breaded Butterfly Prawn 香炸蝴蝶虾
- Deep-Fried Winged Yam Spring Rolls 脆炸芋泥春卷
- Water Chestnut with Prawn Roll 香脆马蹄卷
- Teochew Style Soya Duck 潮州式卤鸭
- Crispy Roast Pork Belly 香脆烧花腩

SOUP

- Braised Lobster, Crab Meat, Sea Whelk with Conpoy & Bamboo Pith 龙虾瑶柱竹笙蟹肉海螺羹
- Double-Boiled Abalone Head with American Ginseng & Organic Bamboo Pith 花旗参鲍鱼野竹笙炖鸡汤
- Double-Boiled Chicken Soup with Fish Maw & African Sea Coconut 海椰王花胶炖鸡汤

MEAT

- Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic 京烧荷叶蒜子鹌鹑蛋焖鸡
- Crispy Roasted Chicken with Curry Leaves & Deep-fried Garlic 玉叶脆蒜香妃鸡
- Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brown Sauce 红烧栗子蒜子焖元蹄
- Crispy Roasted Duck with Nyonya Plum Sauce 娘惹梅酱明炉烧鸭

VEGETABLES

- Braised Dual Mushroom with Conpoy & Seasonal Vegetables 金瑶鸳鸯菇扒时蔬
- Braised Honshimeji & Chinese Mushrooms, Sea Whelk with Seasonal Vegetables 蠔皇海螺崧菇冬菇翠伴时蔬
- Braised Sea Cucumber with Flower Mushrooms & Seasonal Vegetables 红烧海参花菇伴时蔬
- Braised Flower Mushroom with Fish Maw & Seasonal Vegetables 红烧花菇鱼鳔伴时蔬

FISH

- Steamed Fresh Snapper Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce 金银蒜香茜蒸红鲷
- Steamed Fresh Garoupa 'Traditional Way' Topped with Spring Onion & Coriander Sprig 古法蒸鲜石斑
- Steamed Seabass Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce 金银蒜香茜蒸金目鲈
- Hong Kong Style Steamed Soon Hock with Ginger & Scallion 港式蒸鲜顺壳

NOODLES | RICE

- Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chives 鸡丝韭王干烧伊面
- Yong Chow Seafood Fried Rice with Crabmeat 扬州蟹肉炒饭
- Glutinous Rice with Dried Shrimp, Mushroom & Chicken Wrapped in Bean Curd Skin 金衣糯米饭
- Stewed Udon Noodles with Shredded Chicken, Mushroom & Yellow Chives in Black Pepper Corn 黑胡椒鸡丝韭王乌

DESSERT

- Chilled Mango Sago Pomelo with Assorted Forest Berries 红莓杨枝柑露
- Teochew Style 'Yam Paste' with Pumpkin & Gingko Nuts 金瓜福果甜芋泥
- Double-Boiled White Fungus with Lotus Seed & Red Dates 桂花红枣莲子炖雪耳
- Double-Boiled Peach Gum with Dried Longan & African Sea Coconut 海椰王炖桃胶桂圆

2026

8-COURSE CHINESE WEDDING DINNER

APPETISERS (CHOOSE ANY 5 ITEMS)

- Spicy Jelly Fish 辣汁锦绣海蜇
- Drunken Chicken 花雕醉鸡卷
- California Maki 鱼子寿司
- Marinated Sea Whelk with Ginger Sauce 沙姜伴海螺秋耳
- Vietnamese Prawn Fritters 越南银丝卷
- Breaded Butterfly Prawn 香炸蝴蝶虾
- Crispy Chicken Pocket 脆炸石榴鸡
- Roasted Duck with Plum Sauce 明炉烧鸭梅酱
- Crispy Pork Belly 香脆烧花腩

SOUP

- Braised Bird's Nest, Crab Meat with Conpoy & Organic Bamboo Pith 瑶柱蟹肉竹笙烩燕窝
- Double-Boiled Abalone Head with American Ginseng & Organic Bamboo Pith 花旗参鲍鱼野竹笙炖鸡汤
- Double-Boiled Chicken Soup with Fish Maw & African Sea Coconut 海椰王花胶炖鸡汤

MEAT

- Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic 京烧荷叶蒜子鹌鹑蛋焖鸡
- Crispy Roasted Chicken with Curry Leaves & Deep-fried Garlic 玉叶脆蒜香妃鸡
- Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brown Sauce 红烧栗子蒜子焖元蹄
- Crispy Roasted Duck with Nyonya Plum Sauce 娘惹梅酱明炉烧鸭

SEAFOOD

- Drunken Live Prawns with Superior Herbal Broth 药膳醉虾
- Stir-Fried Scallop with Macadamia Nut, Asparagus & Capsicum 夏果彩椒炒带子芦笋
- Deep Fried Tiger Prawns with Cereal 麦片虾球
- Sautéed Prawns in Homemade XO Sauce served with Asparagus & Honey Peas 极品酱蜜蘆彩鲜虾

VEGETABLES

- Braised Dual Mushroom with Conpoy & Seasonal Vegetables 金瑶鸳鸯菇扒时蔬
- Braised Baby Abalone with Chinese Mushrooms & Seasonal Vegetables 碧绿龙珠鲍拌花菇
- Braised Sea Cucumber with Flower Mushrooms & Seasonal Vegetables 红烧海参花菇伴时蔬
- Braised Flower Mushroom with Fish Maw & Seasonal Vegetables 红烧花菇鱼鳔伴时蔬

FISH

- Steamed Fresh Snapper Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce 金银蒜香茜蒸红鲷
- Steamed Fresh Garoupa 'Traditional Way' Topped with Spring Onion & Coriander Sprig 古法蒸鲜石斑
- Hong Kong Style Steamed Soon Hock with Ginger & Scallion 港式蒸鲜顺壳
- Steamed Red Garoupa with Superior Soya Sauce in Hong Kong Style 港式蒸红星斑

NOODLES | RICE

- Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chives 鸡丝韭王干烧伊面
- Yong Chow Seafood Fried Rice with Crabmeat 扬州蟹肉炒饭
- Glutinous Rice with Dried Shrimp, Mushroom & Chicken Wrapped in Bean Curd Skin 金衣糯米饭
- Stewed Udon Noodles with Shredded Chicken, Mushroom & Yellow Chives in Black Pepper Corn 黑胡椒鸡丝韭王乌

DESSERT

- Chilled Mango Sago Pomelo with Assorted Forest Berries 红莓杨枝柑露
- Teochew Style 'Yam Paste' with Pumpkin & Ginkgo Nuts 金瓜福果甜芋泥
- Double-Boiled White Fungus with Lotus Seed & Red Dates 桂花红枣莲子炖雪耳
- Double-Boiled Peach Gum with Dried Longan & African Sea Coconut 海椰王炖桃胶桂圆

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LIVE STATION

OPTIONAL STATION

CHINESE LIVE STATION

Peking Duck

Roasted duck with egg skins, spring onion, cucumber & hoisin sauce
(Min. 100 guests)

\$13⁺⁺ per guest

LOCAL LIVE STATION

Kueh Pie Tee

Braised turnip with dried shrimp, hard boiled egg, shrimp, coriander, crushed peanuts, chili sauce & sweet sauce
(Min. 50 guests)

\$10⁺⁺ per guest

WESTERN LIVE STATION

Roasted Angus Beef Eye

Roasted red skin potato with garlic, condiments & brown sauce
(Min. 100 guests)

\$15⁺⁺ per guest

Roasted Australian Lamb Leg

Roasted red skin potato with garlic, condiments & rosemary jus
(Min. 100 guests)

\$14⁺⁺ per guest

Contact us at events@onefarrer.com
for bookings & enquiries