CARLTON
HOTEL | SINGAPORE

2027 WEDDING PACKAGE

NEW BEGINNINGS, TIMELESS MEMORIES

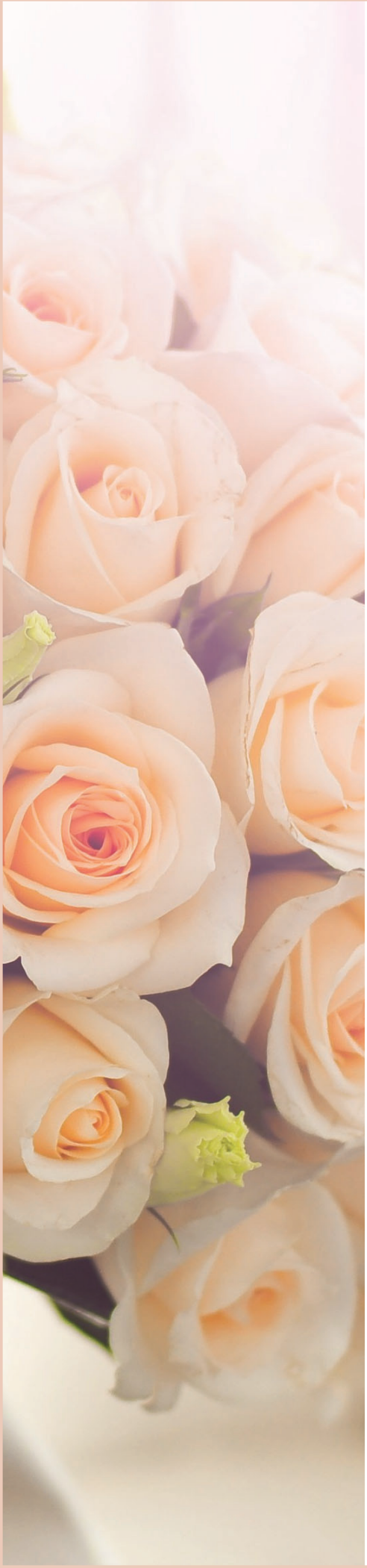




Colour Symphony in Empress 1 to 3



Timeless Blue in Empress 4 and 5



2027 WEDDING PACKAGES

Love, Reimagined NEW
Dim Sum Cocktail Reception & 6-course Chinese Set
$1,768++ per table of 10 persons
(Applicable for lunch only)

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)

Esplanade Room, Level 4
minimum 10 tables, maximum 12 tables

Empress Ballroom 1 – 3, Level 2
minimum 16 tables, maximum 23 tables

Empress Ballroom 4 – 5, Level 2
minimum 23 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.

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 BALLROOM

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.

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)

WEDDING PACKAGE INCLUSIONS

ESPLANADE ROOM

Lunch Package

- 1-night stay in our Executive Room with welcome amenities and breakfast for 2 persons at Café Mosaic.
- Complimentary one 30-litre barrel of beer for event consumption only.

Dinner Package

- 1-night stay in our Executive 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 one 30-litre barrel of beer for event consumption only.
- Complimentary 1 bottle of house pour wine per confirmed table for event consumption only.



2027 WEDDING PACKAGE

BANQUET MENUS

LOVE, REIMAGINED

PRE-BANQUET: DIM SUM COCKTAIL RECEPTION

Choose 3 items from the selection below

- ☐ Crab Roe Prawn Siew Mai
  蟹子鲜虾烧卖
- ☐ Steamed BBQ Pork Bun
  蚝皇叉烧包
- ☐ Baked Custard Bun
  雪山包
- ☐ Steamed Ginger Chicken Roll
  姜茸蒸鸡卷
- ☐ Baked Abalone & Chicken Pie
  鲍鱼鸡粒酥
- ☐ Mini Egg Tart
  酥皮迷你蛋挞

6-COURSE CHINESE SET

Individually plated

华乐三拼烧味拼盘

Wah Lok Deluxe Roast Trio Platter

（烧肉、烧鸭及烧鸡或豉油鸡）

(Roast Pork, Roast Duck & Roast Chicken OR Soya Sauce Chicken)

八宝羹

Imperial Eight Treasures Soup

（海参，蟹黄，蟹肉，瑶柱，鱼鳔，海螺，金菇，竹笙）

(Sea Cucumber, Crab Roe, Crab Meat, Conpoy, Fish Maw, Sea Whelk, Enoki Mushroom, Bamboo Pith)

港式蒸海斑

Hong Kong-style Steamed Garoupa Fillet

八头南非鲍鱼扒菠菜

Braised 8-head South African Abalone with Spinach

荷叶饭

Fragrant Lotus Leaf Rice

红莲银杏桃胶

Chilled Peach Gum with Red Dates, Lotus Seed and Gingko Nuts

TRULY YOURS

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

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

☐ Roast Pork – 脆皮烧肉
☐ Prawn Salad – 沙律虾
☐ Deep-fried Fish Skin – 香炸鱼皮
☐ Mini Spring Roll – 迷你春卷
☐ Roast Duck – 烧鸭片
☐ Mini Tomato with Plum – 话梅番茄
☐ Japanese Baby Octopus – 日式迷你八爪鱼
☐ 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（鮑鱼丝，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*

- ☐ Sliced Suckling Pig – 脆皮乳猪
- ☐ Prawn Salad – 沙律虾
- ☐ California Maki Roll – 寿司卷
- ☐ Mini Spring Roll – 迷你春卷
- ☐ Roast Pork – 脆皮烧肉
- ☐ Crispy Custard Roll – 奶黄米丝卷
- ☐ Marinated Jellyfish – 辣汁海蜇
- ☐ 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 – 海参北菇扒波菜

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 Gingko Nuts – 红莲银杏桃胶
- ☐ Bird Nest Osmanthus Blossom Jelly with Wolfberries – 燕窝桂花枸杞冻