

INTIMATE WEDDING DREAM

If you are looking for a cosy yet luxurious venue for an intimate wedding, we have the right space for you. One Farrer Hotel presents three unique rooms - Napier, Read & Spottiswoode that boast floor-to-ceiling panels bringing in stunning natural daylight and spectacular city views, our cosy yet luxurious unique venues will make your big day truly magical!

7-COURSE CHINESE WEDDING SET MENU FROM

\$1288⁺⁺

PER TABLE OF 10 PERSONS

(min. 80 pax, max. 120 pax in the function room)

PACKAGE INCLUSIVE OF

- Free flow soft drinks & Chinese tea & mixers
- 1 Barrel of 30 litres beer • 1 complimentary bottle of sparkling wine for toasting
 - Waiver of corkage for duty paid wine and spirits
- Wedding invitation cards based on 70% of guaranteed attendance (excluding print)
 - Guest signature book and angpow box • Floral decorations
 - Unique One Farrer Hotel's wedding favours
- Usage of in-house sound system with LCD Projector & screen
 - Carpark coupons based on 20% of guaranteed attendance
 - One VIP parking lot at hotel entrance for Bridal Car
- One (1) night stay in Bridal Suite with Skyline Lounge access and breakfast for 2

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



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Intimate Wedding Dream

7-Course Chinese Set Menu A

花彫醉鸡卷, 香脆马蹄卷, 辣味八爪鱼,
明炉烧鸭梅酱, 香脆烧花腩

Drunken Chicken Roulade, Prawn Roll with Water Chestnut, Japanese Marinated Octopus, Roasted Duck with Plum Sauce, Crispy Roast Pork Belly

花旗参竹荪炖鸡汤

Double-Boiled Chicken Consomme with American Ginseng & Organic Bamboo Pith

京烧荷叶蒜子鹌鹑蛋焖鸡

Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic

雙寶菇扒翠園蔬

Braised Duet Mushroom with Seasonal Vegetables

港式蒸鮮石斑

Hong Kong Style Steamed Fresh Garoupa Topped with Ginger & Scallions

鸡絲韭王干烧伊面

Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive

紅莓杨枝柑露

Chilled Mango Sago Pomelo with Assorted Forest Berries

7-Course Chinese Set Menu B

沙姜伴海螺秋耳, 香炸蝴蝶虾, 辣汁锦绣海蜇, 潮州式卤鸭, 香脆烧花腩

Marinated Top Shell with Ginger Sauce, Breaded Butterfly Prawn, Marinated Spicy Jelly Fish Teochew Style Soya Duck, Crispy Roast Pork Belly

海鲜瑶柱竹荪蟹肉海螺羹

Braised Crab Meat Sea Whelk with Conpoy & Bamboo Pith

红烧栗子蒜子焖元蹄

Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brawn Sauce

红烧生蝦花菇扒時蔬

Braised Prawn, Mushroom with Seasonal Vegetables

港式蒸鮮西曹

Steamed Fresh Seabass in Hong Kong Style topped with Ginger & Scallions

金衣糯米飯

Glutinous Rice with Dried Shrimp, Mushroom & Chicken wrapped in Bean Curd Skin

金瓜福果甜芋泥

Teo Chew Style “Yam Paste” with Pumpkin & Ginko Nuts