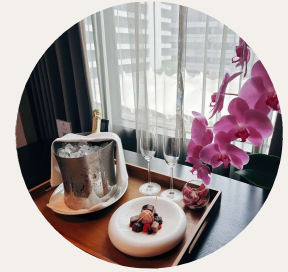
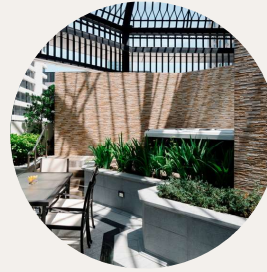




SUITE GARDEN SOLEMNISATION PACKAGE



PARK SUITE: S\$2,688++ | COLEMAN SUITE: S\$2,888++

PACKAGE INCLUSIONS:

- Intimate solemnisation at the private outdoor garden of Park Suite or Coleman Suite
- Choice of 3-Course Western Set Lunch or 4-Course Western Set Dinner for up to 10 persons. Additional guest is charged at S\$128++ for lunch or S\$148++ for dinner
- Solemnisation set-up comprising of a table with tablecloth and aisle chairs with sash
- Complimentary usage of ring pillow and feather pen
- Fresh floral arrangement for the solemnisation table
- Fresh floral hand bouquet for the bride
- Unlimited servings of soft drinks, coffee and tea during lunch/dinner reception
- + A complimentary bottle of Champagne (750ml)
- * Guaranteed early check-in at 8:00am
- Complimentary carpark passes based on 30% guaranteed attendance, up to a maximum of 5 passes
- Complimentary one-night stay in Park Suite or Coleman Suite with breakfast for two and access to the Crystal Club Lounge.

+ Applicable for dinner bookings only.

* Applicable for lunch bookings only.

Prices quoted are valid for new wedding bookings held from now to 30 December 2025.

A surcharge will apply during the Formula One period and selected auspicious wedding dates.

Complimentary items are non-exchangeable.

The hotel reserves the discretion to withdraw and/ or substitute any of item(s) in above package.



Western Menu

3-COURSE LUNCH

APPETIZER

Pan-Roasted Foie Gras with Braised Turnip, Lotus Root Chips and Cherries

BEEF

Black Angus Beef Cheek with Carrot, Celery and Onion

or

RISOTTO

Carnaroli Risotto with Eggplant, Tomato and Burrata Sauce

or

CHICKEN

Organic Chicken, with Bacon, Parmigiano, Baby Romaine and Cardini Dressing

DESSERT

Cheese Cake with Peach and Basil





Gatsby Dining Setting

Western Menu

4-COURSE DINNER

AMUSE BOUCHE

BOTANIC GARDEN

Seasonal Vegetables, Fruits, Herbs and Flower Salad served with Lapsang Souchong Tea and Chef's Secret Dressing

GNOCCHI

Potato Dumpling served with Mussels, Broccoli and Wasabi

BEEF

Black Angus Beef Cheek with Carrot, Celery and Onion

or

RISOTTO

Carnaroli Risotto with Eggplant, Tomato and Burrata Sauce

or

COD

Black Cod with Purple Potato and Anchovy-Lemon Sauce

DESSERT

Champagne Jelly with Mascarpone and Fresh Berries

