

CARLTON ✨
HOTEL | SINGAPORE

2026 WEDDING PACKAGE

CRAFTED
FOR MOMENTS



EMPRESS BALLROOM 2026

Truly Yours

\$1,598++ per table of 10 persons

(Applicable for lunch only)

Whimsical Romance

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

(Applicable for lunch only)

Serenity Bloom

\$1,898++ per table of 10 persons

(Applicable for lunch and dinner only)

Eternal Bliss

\$1,998++ 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 2026. A non-refundable and non-transferable partial payment of \$10,000 nett is required to secure the date and venue. 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.
- Beer can be arranged at a special price of \$780++ per 30-litre barrel or at \$18++ per glass.
- 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 centerpieces 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)
- Carpark coupons for up to 20% of your guaranteed attendance.
- Usage of red packet box to contain well wishes from your guests.
- Utilisation of LED projector and screens for your wedding video montage.

WEDDING PACKAGE INCLUSIONS

EMPRESS LUNCH PACKAGE

- 2-night stay in Executive Room with welcome amenities and breakfast for 2 persons at Café 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 & tea for your distinguished guests attending the tea ceremony.

EMPRESS DINNER PACKAGE

- 1-night stay in Executive Suite 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.
- 1-night anniversary staycation voucher in Studio room and breakfast for 2 persons at Café Mosaic.
- Complimentary 1-night stay in Deluxe Room for wedding helpers on wedding day will be accorded for **Eternal Bliss Menu**.



2026 WEDDING PACKAGE

BANQUET MENUS



TRULY YOURS

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

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

Soup *Select 1 item*

- ☐ Imperial Five Treasures Soup 五宝羹 (海参, 蟹肉, 瑶柱, 鱼鳔, 金菇)
- ☐ Double-boiled Chicken Soup with Cordyceps Flower and Sea Whelk 虫草花海螺鸡汤

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*

- ☐ Giant Top Shell with Spinach 海螺扒菠菜
- ☐ 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*

- ☐ Fried Vermicelli with Diced Seafood 豉油皇海鲜粒炒米粉
- ☐ Lotus Leaf Rice with Diced Seafood 海鲜荷叶饭

Dessert *Select 1 item*

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



WHIMSICAL ROMANCE

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

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

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*

- ☐ Giant Top Shell with Spinach 海螺扒菠菜
- ☐ 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
- ☐ Signature Roasted Crispy Chicken with Onion 葱油招牌脆皮炸子鸡

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
- ☐ Fried Rice with Dried Sausage in Lotus Leaf 腊味荷叶饭

Dessert *Select 1 item*

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



SERENITY BLOOM

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

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

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 红烧海味羹 (鲍鱼丝, 虾粒, 蟹肉, 墨鱼)

Fish *Select 1 item*

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

Vegetable *Select 1 item*

- ☐ Giant Top Shell with Spinach and Shiitake Mushroom 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*

- ☐ Crispy Roast Chicken 脆皮烧鸡
- ☐ Deep-fried Pork Ribs with Salt and Pepper 椒盐排骨

Noodles and Rice *Select 1 item*

- ☐ Braised Ee Fu Noodles with Enoki Mushroom and 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 selection below*

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

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

Vegetable *Select 1 item*

- ☐ Braised 8 Head Abalone with Fish Maw and Spinach 8头鲍鱼鱼鳔扒菠菜
- ☐ Braised 8 Head Abalone with Shiitake Mushroom and Spinach 8头鲍鱼北菇扒菠菜

Poultry *Select 1 item*

- ☐ Crispy Chicken with Fermented Beancurd Sauce 南乳烧鸡
- ☐ Roast Pipa Duck 批琶烧鸭

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*

- ☐ Braised Ee Fu Noodles with Diced Seafood 海鲜焖伊府面
- ☐ Golden Fried Rice with Crab Meat 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 燕窝桂花奶冻

