



FROM US WITH LOVE

CARLTON HOTEL SINGAPORE

WEDDING PACKAGE 2025

Infinitely Yours **S\$ 1,368.00++ per table of 10 persons**
(Applicable for lunch only)

Enchanted Romance **S\$ 1,478.00++ per table of 10 persons**
(Applicable for lunch only)

Serenity Love **S\$ 1,598.00++ per table of 10 persons**
(Applicable for lunch and dinner only)

Moments of Joy **S\$ 1,698.00++ 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 20 tables, Maximum 28 tables

Empress Ballroom 4-5, Level 2 Minimum 25 tables, Maximum 32 tables

Applicable for weddings held from 1st April to 31st December 2025.

A non-refundable and non-transferable deposit of S\$6,000.00nett (Esplanade), S\$10,000.00nett (Empress Ballroom 1 to 3 and Empress Ballroom 4 and 5) is required to secure the date and venue.

Additional surcharge of S\$80.00++ per table of 10 persons applies for Eve of Public Holiday, Public Holiday and Auspicious dates determined by the hotel.

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WEDDING PACKAGE

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 ten (10) persons in Wah Lok Cantonese Restaurant, available only on Weekday evenings from Monday to Thursday excluding Eve of Public Holidays and Public Holidays.

BEVERAGES

- ♥ Free flow of Chinese tea and soft drinks throughout event (excluding juices).
- ♥ House Pour wine can be arranged at a special price of **S\$70.00++** per bottle.
- ♥ Beer can be arranged at a special price of **S\$750.00++** per 30-litre barrel or at **S\$16.00++** per glass.
- ♥ Corkage fee for Duty Paid and Sealed wine and hard liquor can be arranged at **S\$18.00++** 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.

COMPLIMENTARY

- ♥ Complimentary \$80 room service credit. (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)
- ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance.
- ♥ Complimentary usage of Ang Bao Box to contain well wishes from your guests.
- ♥ Complimentary utilisation of existing LCD Projector and screen for your wedding video montage.

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Esplanade Lunch Package

- ♥ One (1) night stay in our Bridal Room with welcome amenities and breakfast for two persons at Café Mosaic.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.

Empress Lunch Package

- ♥ Two (2) night stay in our Bridal Room with welcome amenities and breakfast for two persons at Café Mosaic.
- ♥ Complimentary day use room for helper's usage from 1000hrs to 1700hrs.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.

Esplanade Dinner Package

- ♥ One (1) night stay in our Bridal Room with welcome amenities and breakfast for two persons at Café Mosaic.
- ♥ Complimentary day use room for helper's usage from 1500hrs to 2000hrs.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.

Empress Dinner Package

- ♥ One (1) night stay in our Bridal Suite with welcome amenities and breakfast for two persons at Café Mosaic.
- ♥ Complimentary day use room for helper's usage from 1500hrs to 2000hrs.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.
- ♥ Complimentary one (1) night stay in our Deluxe Room for wedding helpers on wedding day will be accorded for **Moments of Joy Menu**.
- ♥ Additional one (1) 30-litre barrel of beer for event consumption only will be accorded for **Moments of Joy Menu**.

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INFINITELY YOURS



COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|-----------------------------------------------|----------------------------------------------------------------|---------------------------------------------------|---------------------------------------------------------|
| <input type="checkbox"/> 烧鸭片 Roasted Duck | <input type="checkbox"/> 蜜汁叉烧 Honey Baked Pork Char Siew | <input type="checkbox"/> 沙律虾 Prawn Salad | <input type="checkbox"/> 香炸白饭鱼 Deep-Fried Silverfish |
| <input type="checkbox"/> XO 海螺 XO Topshell | <input type="checkbox"/> 日式迷你八爪鱼 Japanese Baby Octopus | <input type="checkbox"/> 迷你春卷 Mini Spring Roll | <input type="checkbox"/> 话梅番茄 Mini Tomato with Plum |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 五宝羹 (海参, 蟹肉, 瑶柱, 鱼鳔, 金菇) Imperial Five Treasure Soup | <input type="checkbox"/> 虫草花海螺雞汤 Double-Boiled Chicken Soup with Cordyceps Flower and Sea Whelk |
|----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|

FISH 鱼

- | | |
|------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| <input type="checkbox"/> 油炸金目鲈 Deep-Fried Sea Bass in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸金目鲈 Steamed Sea Bass with Minced Garlic in Soya Sauce |
|------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|

VEGETABLE 菜

- | | |
|---------------------------------------------------------------|----------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 海螺扒菠菜 Giant Topshell with Spinach | <input type="checkbox"/> 干贝北菇扒西兰花 Braised Shiitake Mushroom with Broccoli in Conpoy Sauce |
|---------------------------------------------------------------|----------------------------------------------------------------------------------------------|

POULTRY 家禽

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|-------------------------------------------------------------------|----------------------------------------------------|
| <input type="checkbox"/> 茶皇豉油鸡 Smoked Chinese Tea Soya Chicken | <input type="checkbox"/> 豉油鸡 Soya Sauce Chicken |
|-------------------------------------------------------------------|----------------------------------------------------|

NOODLES and RICE 面.饭

- | | |
|---------------------------------------------------------------------------|----------------------------------------------------------------------|
| <input type="checkbox"/> 豉油皇海鲜粒炒米粉 Fried Vermicelli with Diced Seafood | <input type="checkbox"/> 海鲜荷叶饭 Lotus Leaf Rice with Diced Seafood |
|---------------------------------------------------------------------------|----------------------------------------------------------------------|

DESSERT 甜品

- | | |
|---------------------------------------------------------|------------------------------------------------------------------------------------|
| <input type="checkbox"/> 冻芒果布丁 Chilled Mango Pudding | <input type="checkbox"/> 红豆沙汤圆 Cream of Red Bean Paste with Glutinous Rice Ball |
|---------------------------------------------------------|------------------------------------------------------------------------------------|

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ENCHANTED ROMANCE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

☐ 脆皮烧肉
Roast Pork

☐ 烧鸭片
Roasted Duck

☐ 沙律虾
Prawn Salad

☐ 话梅番茄
Mini Tomato with Plum

☐ 香炸鱼皮
Deep-Fried Fish Skin

☐ 日式迷你八爪鱼
Japanese Baby Octopus

☐ 迷你春卷
Mini Spring Roll

☐ 炒桂花粉丝
Scrambled Eggs with Vermicelli

Choose one (1) item from each course stated below

SOUP 汤类

☐ 八宝羹
(海参, 蟹黄, 蟹肉, 瑶柱, 鱼鳔, 海螺, 金菇, 竹笙)
Imperial Eight Treasure Soup

☐ 海螺丝鱼肚羹
Thick Soup with Shredded Topshell and Fish Maw

FISH 鱼

☐ 港式蒸海斑
Steamed Garoupa in Superior Soya Sauce

☐ 蒜茸蒸海斑
Steamed Garoupa with Minced Garlic in Soya Sauce

SEAFOOD 海鲜

☐ XO 蜜豆炒虾球
Sautéed Prawn with Honey Peas in XO Sauce

☐ 锦绣炒虾球
Sautéed Prawn with Celery and Cashew Nut

VEGETABLE 菜

☐ 海螺扒菠菜
Giant Topshell with Spinach

☐ 干贝北菇扒西兰花
Braised Shiitake Mushroom with Broccoli in Conpoy Sauce

POULTRY 家禽

☐ 葱油招牌脆皮炸子鸡
Signature Crispy Roast Chicken with Onion

☐ 茶皇豉油鸡
Smoked Chinese Tea Soya Chicken

NOODLES and RICE 面.饭

☐ 银芽九王干烧伊府面
Braised Ee-Fu Noodle with Silver Sprout, Straw Mushroom and Chive

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

DESSERT 甜品

☐ 青苹果菊冻
Chilled Green Apple Jelly with Chrysanthemum

☐ 红豆沙汤圆
Cream of Red Bean Paste with Glutinous Rice Ball

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SERENITY LOVE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

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|-------------------------------------------------------|-----------------------------------------------------------|---------------------------------------------------|--------------------------------------------------------|
| <input type="checkbox"/> 龙虾沙律 Lobster Salad | <input type="checkbox"/> 烟鸭胸 Smoked Duck Breast | <input type="checkbox"/> 沙律虾 Prawn Salad | <input type="checkbox"/> 话梅番茄 Mini Tomato with Plum |
| <input type="checkbox"/> 香炸鱼皮 Deep-Fried Fish Skin | <input type="checkbox"/> 日式迷你八爪鱼 Japanese Baby Octopus | <input type="checkbox"/> 迷你春卷 Mini Spring Roll | <input type="checkbox"/> XO 海螺 XO Topshell |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|--------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 红烧蟹肉鱼鳔羹 Braised Fish Maw Soup with Crab Meat | <input type="checkbox"/> 紅燒海味羹 (鲍鱼丝, 虾粒, 蟹肉, 墨鱼) Braised Superior Broth with Shredded Abalone and Diced Seafood |
|--------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|

FISH 鱼

- | | |
|--------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| <input type="checkbox"/> 港式蒸海斑 Steamed Garoupa in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑 Steamed Garoupa with Minced Garlic in Soya Sauce |
|--------------------------------------------------------------------------|------------------------------------------------------------------------------------|

SEAFOOD 海鲜

- | | |
|------------------------------------------------------------------------------|---------------------------------------------------------|
| <input type="checkbox"/> XO 蜜豆炒虾 Sautéed Prawn with Honey Pea in XO Sauce | <input type="checkbox"/> 麦片虾球 Deshelled Cereal Prawn |
|------------------------------------------------------------------------------|---------------------------------------------------------|

VEGETABLE 菜

- | | |
|---------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 海螺北菇扒菠菜 Giant Topshell with Spinach and Shiitake Mushroom | <input type="checkbox"/> 北菇扒西兰花蟹肉汁 Braised Shiitake Mushroom with Broccoli in Crab Meat Sauce |
|---------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|

POULTRY 家禽

- | | |
|-------------------------------------------------------|---------------------------------------------------------------------------|
| <input type="checkbox"/> 脆皮烧鸡 Crispy Roast Chicken | <input type="checkbox"/> 椒盐排骨 Deep-Fried Pork Rib with Salt and Pepper |
|-------------------------------------------------------|---------------------------------------------------------------------------|

NOODLES and RICE 面.饭

- | | |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| <input type="checkbox"/> 豉油皇海鲜粒炒米粉 Fried Vermicelli with Diced Seafood | <input type="checkbox"/> 腊味荷叶饭 Fried Rice with Dried Sausage in Lotus Leaf |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------------|

DESSERT 甜品

- | | |
|----------------------------------------------------------------------|----------------------------------------------------------------------------------|
| <input type="checkbox"/> 杨枝甘露 Cream of Pomelo and Mango with Sago | <input type="checkbox"/> 百年好合红豆沙 Red Bean Paste with Lotus Seed and Lily Bulb |
|----------------------------------------------------------------------|----------------------------------------------------------------------------------|

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MOMENTS OF JOY

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|-------------------------------------------------------|------------------------------------------------------|---------------------------------------------------|--------------------------------------------------------|
| <input type="checkbox"/> 脆皮乳猪 Sliced Suckling Pig | <input type="checkbox"/> 脆皮烧肉 Roast Pork | <input type="checkbox"/> 沙律虾 Prawn Salad | <input type="checkbox"/> 话梅番茄 Mini Tomato with Plum |
| <input type="checkbox"/> 香炸鱼皮 Deep-Fried Fish Skin | <input type="checkbox"/> 辣汁海蜇 Marinated Jellyfish | <input type="checkbox"/> 迷你春卷 Mini Spring Roll | <input type="checkbox"/> 蝴蝶虾 Butterfly Prawn |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|--------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 金汤龙虾羹 Lobster in Superior Carrot Broth | <input type="checkbox"/> 海螺丝海参鱼肚羹 Thick Soup with Shredded Topshell, Sea Cucumber and Fish Maw |
|--------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|

FISH 鱼

- | | |
|----------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| <input type="checkbox"/> 港式蒸笋壳 Steamed Soon Hock in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸笋壳 Steamed Soon Hock with Minced Garlic in Soya Sauce |
|----------------------------------------------------------------------------|--------------------------------------------------------------------------------------|

SEAFOOD 海鲜

- | | |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------|
| <input type="checkbox"/> 三椒炒双脆 Sautéed Prawn and Scallop with Capsicum | <input type="checkbox"/> 金沙虾球 Sautéed Prawn in Chef's Special Spices |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------|

VEGETABLE 菜

- | | |
|-------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 原只蚧柑扒菠菜 Crab Claw with Spinach in Egg White | <input type="checkbox"/> 鲍鱼北菇扒菠菜 Braised Baby Abalone with Shiitake Mushroom and Spinach |
|-------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|

POULTRY 家禽

- | | |
|-------------------------------------------------------------------------------|--------------------------------------------------|
| <input type="checkbox"/> 南乳烧鸡 Crispy Chicken with Fermented Beancurd Sauce | <input type="checkbox"/> 批琶烧鸭 Roast Pipa Duck |
|-------------------------------------------------------------------------------|--------------------------------------------------|

NOODLES and RICE 面.饭

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|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| <input type="checkbox"/> 瑶柱金菇干烧伊府面 Braised Ee-Fu Noodle with Golden Mushroom and Conpoy | <input type="checkbox"/> 腊味荷叶饭 Fried Rice with Dried Sausage in Lotus Leaf |
|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|

DESSERT 甜品

- | | |
|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| <input type="checkbox"/> 红莲银杏桃胶 Chilled Peach Gum with Red Dates, Lotus Seed and Ginkgo Nuts | <input type="checkbox"/> 万寿果炖雪耳 Double-Boiled Snow Fungus with Papaya |
|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|

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