

ONE FARRER HOTEL
PRESENT

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

S\$1288⁺⁺

per table of 10 person

(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

Package valid till 31 December 2024

*Terms & Conditions applies

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



1 Farrer Park Station Road, Singapore 217562 | onefarrer.com

7 Course Chinese Set Menu A

花雕醉鸡卷，香脆马蹄卷，辣味八爪鱼，
梅酱烧鸭，香脆烧花腩

Drunken Chicken Roulade Prawn Roll with
Water Chestnuts, Japanese Seasoned Mini
Octopus, Roasted Duck with Plum Sauce,
Crispy Roast Pork Belly

花旗参竹笙炖鸡汤

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

荷叶蒜子鹌鹑蛋焖鸡

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

雙菇扒时蔬

Braised Duet Mushroom & Black Moss
with Seasonal Vegetables

港式蒸鲜石斑

Hong Kong Style Steamed Fresh Garoupa
Topped with Ginger & Scallions

鸡丝韭黄干烧伊面

Stewed Hong Kong Ee-Fu Noodles with
Shredded Chicken & Scallions

紅莓杨枝甘露

Chilled Mango Sago Pomelo
with Assorted Forest Berries

7 Course Chinese Set Menu B

沙姜伴鲍贝，香炸蝴蝶虾，辣汁锦绣海蜇，
潮州式卤鸭，香脆烧花腩

Marinated Pacific Clams with Ginger Sauce,
Breaded Butterfly Prawns, Marinated Spicy
Jellfish, Teochew Style Soya Duck,
Crispy Roast Pork Belly

海鲜瑶柱竹笙蟹肉海螺羹

Braised Crab Meat,
Sea Whelk with Conpoy & Bamboo Pith

红烧栗子蒜子焖元蹄

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

红烧生虾花菇扒时蔬

Braised Prawn, Mushroom with
Seasonal Vegetables

港式蒸鲜西曹

Hong Kong Style Steamed Fresh Seabass
Topped with Ginger & Scallions

金衣糯米饭

Glutinous 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