

A decorative border featuring various watercolor-style flowers in shades of blue, yellow, pink, and purple, interspersed with green foliage and small bees.

# Carlton Hotel Singapore

## EMPRESS BALLROOM 2026

### Truly Yours

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

### Whimsical Romance

**S\$ 1,698.00++** per table of 10 persons  
(Applicable for lunch only)

### Serenity Bloom

**S\$ 1,898.00++** per table of 10 persons  
(Applicable for lunch and dinner only)

### Eternal Bliss

**S\$ 1,998.00++** per table of 10 persons  
(Applicable for lunch and dinner only)

Empress Ballroom 1-3, Level 2  
Minimum 18 tables, Maximum 28 tables

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

Applicable for weddings held from 1<sup>st</sup> January to 31<sup>st</sup> December 2026.

A non-refundable and non-transferable deposit of S\$10,000.00nett 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.

Prices are subject to 10% service charge and GST unless otherwise stated as nett.

Prices, rates, terms and conditions are subject to change without prior notice.



# Wedding Package Inclusion

## 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.

## BEVERAGE

- Free flow of Chinese tea and soft drinks throughout event (excluding juices).
- House Pour wine can be arranged at a special price of S\$75.00++ per bottle.
- Beer can be arranged at a special price of S\$780.00++ per 30-litre barrel or at S\$18.00++ per glass.
- Corkage fee for Duty Paid and Sealed wine and hard liquor can be arranged at S\$20.00++ 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 S\$120.00 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)
- 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 LED Screen & LCD Projector screens for your wedding video montage.



# Wedding Package Inclusion

## **Empress Lunch Package**

- Two (2) night stay in our Executive Room with welcome amenities and breakfast for two persons at Café Mosaic and complimentary access to the Club Lounge.
- Complimentary day-use room for helper's usage from 1000hrs to 1700hrs.
- Complimentary free flow of house beer for event consumption only.
- Complimentary one (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**

- One (1) night stay in our Executive Suite with welcome amenities and breakfast for two persons at Café Mosaic and complimentary access to the Club Lounge.
- Complimentary day use room for helper's usage from 1500hrs to 2000hrs.
- Complimentary free flow of house beer for event consumption only.
- Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.
- One (1) night anniversary staycation voucher in our Studio room and breakfast for two persons at Café Mosaic
- Complimentary one (1) night stay in our Deluxe Room for wedding helpers on wedding day will be accorded for **Eternal Bliss Menu**.



# Menu

## Truly Yours

### Cold Dish Combination

Choose five (5) items from the below selections

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

### Soup

Select one (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 one (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 one (1) item

- Giant Topshell 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 one (1) item

- Smoked Chinese Tea Soya Chicken  
茶皇豉油鸡
- Soya Sauce Chicken  
豉油鸡


### Noodle and Rice

Select one (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 one (1) item

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

## Whimsical Romance

### Cold Dish Combination

Choose five (5) items from the below selections

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

### Fish

Select one (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 one (1) item

- Giant Topshell with Spinach  
海螺扒菠菜
- Braised Shiitake Mushroom with Broccoli in  
Conboy Sauce  
干贝北菇扒西兰花

### Noodle and Rice

Select one (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

### Soup

Select one (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 Topshell and  
Fish Maw  
海螺丝鱼肚羹

### Seafood

Select one (1) item

- Sautéed Prawns with Honey Peas in XO Sauce  
XO蜜豆炒虾球
- Sautéed Prawns with Celery and Cashew Nuts  
锦绣炒虾球

### Poultry

Select one (1) item

- Signature Crispy Roast Chicken with Onion  
葱油招牌脆皮炸子鸡
- Smoked Chinese Tea Soya Chicken  
茶皇豉油鸡

### Dessert

Select one (1) item

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





# Menu

## Serenity Bloom

### Cold Dish Combination

Choose five (5) items from the below selections

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

### Fish

Select one (1) item

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

### Vegetable

Select one (1) item

- Giant Topshell 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

### Noodle and Rice

Select one (1) item

- Braised Ee-Fu Noodles with Golden 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

### Soup

Select one (1) item

- Thick Soup with Shredded Topshell, 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)

### Seafood

Select one (1) item

- Sautéed Prawns in Chef's Special Spices  
金沙虾球
- Deshelled Cereal Prawns  
麦片虾球

### Poultry

Select one (1) item

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

### Dessert

Select one (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





# Menu

## Eternal Bliss

### Cold Dish Combination

Choose five (5) items from the below selections

- Sliced Suckling Pig 脆皮乳猪
- Roast Pork 脆皮烧肉
- Prawn Salad 沙律虾
- Crispy Custard Roll 奶黄米丝卷
- California Maki Roll 寿司卷
- Marinated Jellyfish 辣汁海蜇
- Mini Spring Roll 迷你春卷
- Butterfly Prawns 蝴蝶虾

### Soup

Select one (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 one (1) item

- Steamed Soon Hock in Superior Soya Sauce  
港式蒸笋壳
- Deep-Fried Cod Fish Fillet in Superior Soya Sauce  
酱香煎鲑鱼

### Seafood

Select one (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

### Vegetable

Select one (1) item

- Braised Baby Abalone with Fish Maw and Spinach  
鲍鱼鱼鳔扒菠菜
- Braised Baby Abalone with Shiitake Mushroom  
and Spinach  
鲍鱼北菇扒菠菜

### Poultry

Select one (1) item

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

### Noodle and Rice

Select one (1) item

- Braised Ee-Fu Noodles with Diced Seafood  
海鲜焖伊府面
- Golden Fried Rice with Crabmeat and Tobiko  
黄金蟹肉炒饭

### Dessert

Select one (1) item

- Chilled Peach Gum with Red Dates, Lotus Seed  
and Ginkgo Nuts  
红莲银杏桃胶
- Bird Nest Osmanthus Blossom Jelly with  
Wolfberries  
燕窝桂花枸杞冻

