

Grand Ballroom CHINESE WEDDING PACKAGE

2 0 2 5



LUNCH
MONDAY - FRIDAY

\$1538⁺⁺

per table of 10 persons

LUNCH
SATURDAY & SUNDAY

\$1638⁺⁺

per table of 10 persons

DINNER
FRIDAY & SUNDAY

\$1718⁺⁺

per table of 10 persons

DINNER
SATURDAY

\$1898⁺⁺

per table of 10 persons

*Lunch - Min 22 tables
Dinner - Min 25 tables, Max 45 tables

Surcharges may apply for eve and
day of public holidays

INCLUSIONS

Culinary

- 7 or 8-course Chinese Menu by our dedicated culinary team
- All food are portioned and served individually to all guests
- Complimentary food tasting for 10 persons (applicable on Mon-Thu except eve of PH & PH)

Beverage

- Complimentary one (1) barrel (30L) of house beer
- Complimentary one (1) bottle of house wine per confirmed table
Subsequent bottles at special price of \$38⁺⁺ per bottle
- Unlimited serving of soft drinks and Chinese Tea throughout event
- Complimentary one (1) bottle of champagne for toasting ceremony
- Waiver of corkage for duty paid and sealed wine & hard liquor

Decorations

- Selection of Wedding Theme for all dining tables, elegant stands along the aisle, stage & reception
- 5-tiered wedding model cake for cake cutting ceremony
- Smoke effect at grand entrance

Wedding Privileges

- Unique selection of wedding favours for all guests
- Specially-designed guest signature book and 2 money gift box
- Wedding invitation cards for up to 70% of confirmed guests attendance (excluding printing)
- One (1) VIP carpark lot at hotel driveway for bridal car
- Complimentary parking coupons based on 20% of confirmed attendance

Audio Visual

- Two (2) video wall at the foyer to feature your wedding photos
- Two (2) LCD Projectors with 4.5 metres screens
- Unique design lighting for all tables
- 2 wireless microphones with sound system

Accommodation

- One (1) night stay in Bridal Suite with Skyline Lounge access & breakfast for 2
- One (1) day use room for wedding helpers
- Preferential rates for additional rooms/suites

Terms & Conditions

- Prices are subjected to 10% service charge & prevailing government taxes
- Rates are subjected to changes without prior notice
- Other terms & conditions may apply

7-Course Chinese WEDDING LUNCH

2 0 2 5

APPETISERS (Choose any 5 items)

- | | |
|--|--|
| <input type="checkbox"/> Spicy Jelly Fish 辣汁锦绣海蜇 | <input type="checkbox"/> Breaded Butterfly Prawn 香炸蝴蝶虾 |
| <input type="checkbox"/> Drunken Chicken 花雕醉鸡卷 | <input type="checkbox"/> Deep-Fried Winged Yam Spring Rolls 脆炸芋泥春卷 |
| <input type="checkbox"/> Japanese Marinated Octopus 辣味八爪鱼 | <input type="checkbox"/> Water Chestnut with Prawn Roll 香脆马蹄卷 |
| <input type="checkbox"/> California Maki 鱼子寿司 | <input type="checkbox"/> Teochew Style Soya Duck 潮州式卤鸭 |
| <input type="checkbox"/> Marinated Sea Whelk with Ginger Sauce 沙姜伴海螺秋耳 | <input type="checkbox"/> Crispy Roast Pork Belly 香脆烧花腩 |

SOUP

- ☐ Braised Lobster, Crab Meat, Sea Whelk with Conpoy & Bamboo Pith 龙虾瑶柱竹笙蟹肉海螺羹
- ☐ Double-Boiled Abalone Head with American Ginseng & Organic Bamboo Pith 花旗参鲍鱼野竹笙炖鸡汤
- ☐ Double-Boiled Chicken Soup with Fish Maw & African Sea Coconut 海椰王花胶炖鸡汤

MEAT

- ☐ Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic 京烧荷叶蒜子鹌鹑蛋焖鸡
- ☐ Crispy Roasted Chicken with Curry Leaves & Deep-fried Garlic 玉叶脆蒜香妃鸡
- ☐ Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brown Sauce 红烧栗子蒜子焖元蹄
- ☐ Crispy Roasted Duck with Nyonya Plum Sauce 娘惹梅酱明炉烧鸭

VEGETABLES

- ☐ Braised Dual Mushroom with Conpoy & Seasonal Vegetables 金瑶鸳鸯菇扒时蔬
- ☐ Braised Honshimeji & Chinese Mushrooms, Sea Whelk with Seasonal Vegetables 蠔皇海螺崧菇冬菇翠伴时蔬
- ☐ Braised Sea Cucumber with Flower Mushrooms & Seasonal Vegetables 红烧海参花菇伴时蔬
- ☐ Braised Flower Mushroom with Fish Maw & Seasonal Vegetables 红烧花菇鱼鳔伴时蔬

FISH

- ☐ Steamed Fresh Snapper Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce 金银蒜香茜蒸红鲷
- ☐ Steamed Fresh Garoupa 'Traditional Way' Topped with Spring Onion & Coriander Sprig 古法蒸鲜石斑
- ☐ Steamed Seabass Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce 金银蒜香茜蒸金目鲈
- ☐ Hong Kong Style Steamed Soon Hock with Ginger & Scallion 港式蒸鲜顺壳

NOODLES | RICE

- ☐ Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chives 鸡丝韭王干烧伊面
- ☐ Yong Chow Seafood Fried Rice with Crabmeat 扬州蟹肉炒饭
- ☐ Glutinous Rice with Dried Shrimp, Mushroom & Chicken Wrapped in Bean Curd Skin 金衣糯米饭
- ☐ Stewed Udon Noodles with Shredded Chicken, Mushroom & Yellow Chives in Black Pepper Corn 黑胡椒鸡丝韭王乌

DESSERT

- ☐ Chilled Mango Sago Pomelo with Assorted Forest Berries 红莓杨枝柑露
- ☐ Teochew Style 'Yam Paste' with Pumpkin & Gingko Nuts 金瓜福果甜芋泥
- ☐ Double-Boiled White Fungus with Lotus Seed & Red Dates 桂花红枣莲子炖雪耳
- ☐ Double-Boiled Peach Gum with Dried Longan & African Sea Coconut 海椰王炖桃胶桂圆

8-Course Chinese WEDDING DINNER

2 0 2 5

APPETISERS (Choose any 5 items)

- | | |
|--|--|
| <input type="checkbox"/> Spicy Jelly Fish 辣汁锦绣海蜇 | <input type="checkbox"/> Breaded Butterfly Prawn 香炸蝴蝶虾 |
| <input type="checkbox"/> Drunken Chicken 花雕醉鸡卷 | <input type="checkbox"/> Crispy Chicken Pocket 脆炸石榴鸡 |
| <input type="checkbox"/> Shrimp Bonito Maki 樱花虾寿司 | <input type="checkbox"/> Roasted Duck with Plum Sauce 明炉烧鸭梅酱 |
| <input type="checkbox"/> Marinated Sea Whelk with Ginger Sauce 沙姜伴海螺秋耳 | <input type="checkbox"/> Crispy Pork Belly 香脆烧花腩 |
| <input type="checkbox"/> Vietnamese Prawn Fritters 越南银丝卷 | |

SOUP

- ☐ Braised Bird's Nest, Crab Meat with Conpoy & Organic Bamboo Pith 瑶柱蟹肉竹笙烩燕窝
- ☐ Double-Boiled Abalone Head with American Ginseng & Organic Bamboo Pith 花旗参鲍鱼野竹笙炖鸡汤
- ☐ Double-Boiled Chicken Soup with Fish Maw & African Sea Coconut 海椰王花胶炖鸡汤

MEAT

- ☐ Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic 京烧荷叶蒜子鹌鹑蛋焖鸡
- ☐ Crispy Roasted Chicken with Curry Leaves & Deep-fried Garlic 玉叶脆蒜香妃鸡
- ☐ Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brown Sauce 红烧栗子蒜子焖元蹄
- ☐ Crispy Roasted Duck with Nyonya Plum Sauce 娘惹梅酱明炉烧鸭

SEAFOOD

- ☐ Drunken Live Prawns with Superior Herbal Broth 药膳醉虾
- ☐ Stir-Fried Scallop with Macadamia Nut, Asparagus & Capsicum 夏果彩椒炒带子芦笋
- ☐ Deep Fried Tiger Prawns with Cereal 麦片虾球
- ☐ Sautéed Prawns in Homemade XO Sauce served with Asparagus & Honey Peas 极品酱蜜蘆彩鲜虾

VEGETABLES

- ☐ Braised Dual Mushroom with Conpoy & Seasonal Vegetables 金瑶鸳鸯菇扒时蔬
- ☐ Braised Baby Abalone with Chinese Mushrooms & Seasonal Vegetables 碧绿龙珠鲍拌花菇
- ☐ Braised Sea Cucumber with Flower Mushrooms & Seasonal Vegetables 红烧海参花菇伴时蔬
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FISH

- ☐ Steamed Fresh Snapper Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce 金银蒜香茜蒸红鲷
- ☐ Steamed Fresh Garoupa 'Traditional Way' Topped with Spring Onion & Coriander Sprig 古法蒸鲜石斑
- ☐ Hong Kong Style Steamed Soon Hock with Ginger & Scallion 港式蒸鲜顺壳
- ☐ Steamed Red Garoupa with Superior Soya Sauce in Hong Kong Style 港式蒸红星斑

NOODLES | RICE

- ☐ Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chives 鸡丝韭王干烧伊面
- ☐ Yong Chow Seafood Fried Rice with Crabmeat 扬州蟹肉炒饭
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DESSERT

- ☐ Chilled Mango Sago Pomelo with Assorted Forest Berries 红莓杨枝甘露
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Optiional WEDDING LIVE STATION

2 0 2 5

CHINESE LIVE STATION

Peking Duck

Roasted duck with egg skins, spring onion, cucumber & hoisin sauce
(Min. 100 guests)

\$13⁺⁺ per guest

LOCAL LIVE STATION

Kueh Pie Tee

Braised turnip with dried shrimp, hard boiled egg, shrimp, coriander, crushed peanuts, chili sauce & sweet sauce
(Min. 50 guests)

\$10⁺⁺ per guest

WESTERN LIVE STATION

Roasted Angus Beef Eye

Roasted red skin potato with garlic, condiments & brown sauce
(Min. 100 guests)

\$15⁺⁺ per guest

Roasted Australian Lamb Leg

Roasted red skin potato with garlic, condiments & rosemary jus
(Min. 100 guests)

\$14⁺⁺ per guest

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