PARADOX
SINGAPORE

Weekday Wedding Dinner

Minimum 18 tables

- Sumptuous 7-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- Menu tasting session for up to 10 persons
  (Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)
- Free flow of soft drinks, mixers and Chinese tea
- One 30-litre barrel of house pour beer
- One bottle of house wine for every 10 confirmed guests
- Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in

- Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- An intricately designed wedding cake model for your cake-cutting ceremony
- A 1kg wedding cake for takeaway after the wedding
- Champagne pyramid with a bottle of champagne for the toasting ceremony

- Exquisite wedding favours for all invited guests
- Specially designed guest book and token box (on loan)
- Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*

- Complimentary usage of built-in LED walls and audio systems during the wedding dinner
- Provision of carpark passes based on 20% of confirmed attendees
- Exclusive use of a private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day

- One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- SGD $100.00nett food & beverage credit during your stay
- Special in-room welcome amenities
- One day-use room for your wedding coordinators from 1500hrs to 2300hrs

Terms & Conditions

Applicable for Dinner between Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays
Surcharge of $50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays
For new weddings bookings held by **30 June 2026**
Prices are subject to 10% service charge and prevailing government taxes
Prices, packages and menus are subject to change without prior notice

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Weekday Dinner Menu

五福临门
FIVE TREASURES COLD DISH COMBINATION
(Choose Five)

广式烧肉
Cantonese Roasted Pork
密汁叉烧
BBQ Honey Pork
酒酿鸡球
Fried Chicken Ball infused with Sweet Glutinous Wine
陈年花雕醉鸡卷
Drunken Free-range Chicken
烤鸭佐桂花橙酱
Roasted Duck with Osmanthus Fragrant Orange Sauce

XO 极品鲍汁海螺片
XO Abalone Sauce tossed Top Shell Salad
泰式酸奶金钱袋
Deep-fried Prawn Money Bag with Thai Yogurt Mayo
香味肉松鱼皮
Crispy Fish Skin with Pork Floss
飞鱼子水果沙律虾
Prawn Salad with Tobiko Mayo & Fruits
金兰酱螺旋粉墨鱼仔
Fermented Soya tossed Cuttlefish Salad

汤, 羹
SOUP
(Choose One)

皇朝高汤鱼肚蟹肉羹
Deluxe Seafood Broth, Fish Maw & Crabmeat
五宝雪蛤海味羹
Braised Hashima Five Treasures Soup

黑松露竹笙炖鸡汤
Double-boiled Black Truffle Scented Chicken Broth with Bamboo Pith
洋参雪耳螺肉鸡汤
Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

家禽
POULTRY
(Choose One)

黄金野米避风塘鸡
Crispy Chicken with Mixed Crispy Crust
南乳脆皮吊烧鸡
Roasted Chicken with Red Fermented Bean-curd

皇帝药材鸡
Herbal Emperor Chicken
炭烧挂炉当归鸭
Roasted Duck with Angelica Roots

鱼
FISH
(Choose One)

Select Fish:
紅鱠
Red Snapper
石斑
Black Grouper
金目鲈
Seabass

Select Cooking Method:
港蒸式
Steamed in Cantonese Style
陈皮豆豉蒸式
Steamed with Tangerine peel in Black Bean Paste
橄榄菜蒸式
Steamed with Black Olive Vegetables
亚参叻沙蒸法
Steamed in Nyonya Assam Laksa cooking style

*** Additional of $50.00++ per table of 10 persons for upgrade to 笋壳 Soon Hock or 红斑 Red Grouper*

菜
VEGETABLES
(Choose Two)

Create your own combination with any two following items:
10 头鲍鱼
Baby Abalone
花菇
Flower Mushroom
百灵菇
Bailing Mushroom
鱼子福袋
Fish Roe Treasure Bag
扒翠园菜
Served with Seasonal Vegetables

饭面类
NOODLE / RICE
(Choose One)

特色葡汁焗饭
Burnt Coconut Chicken Fried Rice
金衣糯米卷
Steamed Glutinous Rice wrapped in Bean-curd skin with Egg White Sauce

蟹粉上海年糕
Crab Roe Shanghai Rice Cake
韭皇雪菜鸭丝烧伊面
Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

甜品
DESSERT
(Choose One)

紫属于你
Purple Sweet Potato with Yam Paste & Gingko Nut
天长地久
Chilled Mango Sago with Pomelo

榛子蛋糕
Hazelnut Crunchy Feuilletine Cake
百香果覆盆子蛋糕
Passionfruit Raspberry Cake