

# Wedding Packages

Applicable for wedding banquets held between

**1 October 2026 to 30 September 2027**

## LUNCH

**\$1,768.00++ per table**      Daily

## DINNER

**\$1,768.00++ per table**      Weekday (Monday - Thursday)

**\$1,968.00++ per table**      Weekend (Friday and Sunday)

**\$1,998.00++ per table**      Weekend (Saturday, Eve of and on Public Holidays)

## TUDOR BALLROOM

**Minimum 12 tables and maximum 18 tables**, without dance floor and buffet lines

## WINDSOR BALLROOM

**Minimum 25 tables and maximum 35 tables**, without dance floor and buffet lines

## GENERAL NOTES FOR ALL WEDDING PACKAGES

- ♥ Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ♥ As the Hotel do not have a halal-certified kitchen, the Malay set menu provided will be no pork and no lard
- ♥ Special price for our house wine at \$58.00++ per bottle
- ♥ All prices quoted are in Singapore Dollars and subject to 10% service charge and prevailing GST unless otherwise stated

## PAYMENT SCHEDULE

- ♥ First Deposit: A non-refundable and non-transferable deposit of \$8,000.00nett is required
- ♥ Second Deposit: A non-refundable and non-transferable deposit of 75% of the total estimated bill is required one (1) month from the date of wedding (amount inclusive of first deposit made)
- ♥ Upon arrival at hotel on wedding day: A pre-authorisation of the balance full payment is required; any outstanding balance due to the Hotel shall be paid by cash or credit card immediately after the event

## ADDITIONAL SURCHARGE FOR AUSPICIOUS WEDDING DATE

An additional surcharge of \$50.00++ per table of 10 persons (\$5.00++ per person) will be imposed for weddings that fall on the following auspicious dates:

- ♦ 3 October 2026 (Sat)
- ♦ 10 October 2026 (Sat)
- ♦ 11 October 2026 (Sun)
- ♦ 25 October 2026 (Sun)
- ♦ 1 November 2026 (Sun)
- ♦ 22 November 2026 (Sun)
- ♦ 12 December 2026 (Sat)
- ♦ 2 January 2027 (Sat)
- ♦ 23 January 2027 (Sat)
- ♦ 15 March 2027 (Sun)
- ♦ 24 April 2027 (Sat)
- ♦ 19 Jun 2027 (Sat)
- ♦ 10 July 2027 (Sat)
- ♦ 24 July 2027 (Sat)
- ♦ 12 Sep 2027 (Sun)

## Wedding Lunch (including Public Holidays)

## Weekday Wedding Dinner (Monday to Thursday, excluding Eve of and Public Holidays)

### Making of a dream wedding

#### WINE & DINE

- ♥ Design your own sumptuous 8-course Chinese Menu from our award-winning Min Jiang Restaurant
- ♥ Free flow of Chinese tea, soft drinks (coke, sprite and fanta orange and excluding juices) and mixers during pre-event drinks reception and banquet
- ♥ Complimentary Free-flow of house draft beer during banquet for 3 hours
- ♥ Complimentary One (1) bottle of house wine for every confirmed table of 10 persons
- ♥ Waiver of corkage charge for sealed and duty-paid hard liquor
- ♥ Corkage charge is applicable for BYO wine and champagne brought in
- ♥ Champagne pyramid with a complimentary bottle of champagne
- ♥ Complimentary pre-event tasting of selected menu (single Chinese menu only) between Mondays to Thursdays (excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall

*Tudor Ballroom couple – 6 persons*

*Windsor Ballroom couple – 10 persons*

#### DÉCOR

- ♥ Choice of preferred wedding theme for Stage and aisle décor, and matching sash for up to 2 VIP tables
- ♥ Elegant floral decorations and centrepiece to accentuate every table and up to 2 VIP tables
- ♥ Complimentary seat covers for all chairs
- ♥ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ♥ Romantic misty smoke effect to accompany your grand entrance

#### ACCOMMODATION

- ♥ Complimentary One (1) night's stay including breakfast for 2 persons

*Tudor Ballroom couple – Heritage Room*

*Windsor Ballroom couple – Junior Suite*

#### ADDITIONAL ARRANGEMENTS

- ♥ Selection of wedding favours for all your invited guests
- ♥ A specially designed guest signature book
- ♥ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (NOT including printing)
- ♥ Provision of Red Packet box
- ♥ Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots is based on first-come-first-served basis)
- ♥ One (1) VIP parking lot for Bridal Car

## 8-Course Wedding Chinese Menu

(Wedding Lunch and Weekday Wedding Dinner)

- |                             |  |   |
|-----------------------------|--|---|
| 五福临门<br>COMBINATION PLATTER | <u>SELECT FIVE</u>   |   |
|                             | <input type="radio"/> 生捞泰式鲍鱼仔<br>Chilled Marinated Baby Abalone with Thai Sweet Chilli           | <input type="radio"/> 香芒西施汁熏鸭片<br>Smoked Duck with Diced Mango and Spicy Plum Sauce                             |
|                             | <input type="radio"/> 烧汁鸡扒<br>Baked Chicken Cutlet with Barbeque Sauce                           | <input type="radio"/> 芝麻海鲜卷<br>Crispy Sesame Seafood Roll   |
|                             | <input type="radio"/> 酥炸虾卷<br>Crispy Fried Prawn Roll  | <input type="radio"/> 沙律虾拼盘<br>Prawn Salad with Assorted Fruits   |
|                             | <input type="radio"/> 素春卷<br>Vegetables Spring Roll  | <input type="radio"/> 海蜇<br>Jellyfish   |
| 喜气洋洋<br>SOUP                | <u>SELECT ONE</u>  |   |
|                             | <input type="radio"/> 红烧蟹肉金菇鱼鳔羹<br>Braised Fried Fish Maw Soup with Crabmeat with Enoki Mushroom | <input type="radio"/> 雪蛤海味羹<br>Braised Hashima Seafood Treasures Soup (Conpoy, Crabmeat, Shredded Sea Cucumber) |
| 龙凤呈祥<br>POULTRY             | <u>SELECT ONE</u>  |   |
|                             | <input type="radio"/> 爱尔兰烤鸭<br>Roasted Silver Hill Irish Duck                                    | <input type="radio"/> 养生药膳鸡<br>Steamed Chicken with Chinese Herbs and Wine                                      |
| 其乐融融<br>FISH                | <u>SELECT ONE</u>  |   |
|                             | <input type="radio"/> 豆酥蒸金目鲈<br>Steamed Sea Bass with Soya Bean Crumbs                           | <input type="radio"/> 凤梨甜辣酱炸比目鱼<br>Deep-fried Halibut Fish Fillet with Pineapple Sweet Chili Sauce              |
| 皆大欢喜<br>VEGETABLES          | <u>SELECT ONE</u>  |   |
|                             | <input type="radio"/> 蚝皇海参冬菇菠菜<br>Braised Sea Cucumber with Mushroom and Chinese Spinach         | <input type="radio"/> 螺片冬菇菠菜<br>Braised Sliced Sea Clam with Mushroom and Chinese Spinach                       |
|                             | <input type="radio"/> 十头鲍鱼冬菇菠菜<br>Braised Abalone with Mushroom and Chinese Spinach              |   |

百年好合  
PRAWNS

SELECT ONE

- 黑松露酱炸虾球  
Deep-fried Prawn with Black Truffle  
Mayonnaise Sauce
- 药材醉生虾  
Poached Live Prawn with Chinese Herbs and  
Wine

- 腰果虾球西兰花  
Wok-fried Prawn with Cashew nuts  
and Broccoli

金玉满堂  
RICE / NOODLES

SELECT ONE

- 韭黄干烧伊面  
Braised Ee-Fu Noodles with Mushroom and  
Chives
- 虾仁银鱼炒饭  
Fried Jasmine Rice with Prawn and Silver  
Bait Fish

- 荷叶蒸腊味饭  
Steamed Glutinous Rice with Preserved  
Meat wrapped in Lotus Leaf

甜甜蜜蜜  
DESSERT

SELECT ONE

- 杨枝甘露  
Chilled Cream of Mango Sago with Pomelo
- 青柠仙草龙眼爱玉冻  
Chilled Grass Jelly and Dried Longan with  
Lime Jelly

- 红莲柿饼炖雪蛤  
Double-boiled Hashima, Red Dates with  
Lotus Seeds and Dried Persimmon

Special Meal Requirements:

- ♦ Malay Set Menu (no pork no lard) and Chinese Vegetarian Set Menu can be arranged at **10% of the package price per person** or **based on the contracted table price**, whichever applies.
- ♦ Request for halal-certified Malay set menu can be arranged with a minimum of 6 persons' order and a one-time transportation charge of **\$100.00++** will be imposed.

Additional Surcharge for Auspicious Wedding Dates:

- ♦ An additional surcharge of **\$50.00++ per table of 10 persons (\$5.00++ per person)** will be imposed for weddings that fall on **auspicious dates**.

## Weekend Wedding Dinner

For Friday and Sundays

For Saturdays, Eve of Public Holidays & Public Holidays

### *Making of a dream wedding*

#### WINE & DINE

- ♥ Design your own sumptuous 8-course Chinese Menu from our award-winning Min Jiang Restaurant
- ♥ Free flow of Chinese tea, soft drinks (coke, sprite and fanta orange and excluding juices) and mixers during pre-event drinks reception and banquet
- ♥ Complimentary Free-flow of house draft beer during banquet for 3 hours
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- ♥ Waiver of corkage charge for sealed and duty-paid hard liquor
- ♥ Corkage charge is applicable for BYO wine and champagne brought in
- ♥ Champagne pyramid with a complimentary bottle of champagne
- ♥ Complimentary pre-event tasting of selected menu (single Chinese menu only) between Mondays to Thursdays (excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall

*Tudor Ballroom couple – 6 persons*

*Windsor Ballroom couple – 10 persons*

#### DÉCOR

- ♥ Choice of preferred wedding theme for Stage and aisle décor, and matching sash for up to 2 VIP tables
- ♥ Elegant floral decorations and centerpiece to accentuate every table and up to 2 VIP tables
- ♥ Complimentary seat covers for all chairs
- ♥ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ♥ Romantic misty smoke effect to accompany your grand entrance

#### ACCOMMODATION

- ♥ Complimentary One (1) night's stay including breakfast for 2 persons  
*Tudor Ballroom couple – Heritage Room*  
*Windsor Ballroom couple – Junior Suite*
- ♥ Complimentary One (1) night's stay in our Deluxe Mayfair Room including breakfast for 2 persons

#### ADDITIONAL ARRANGEMENTS

- ♥ Selection of wedding favours for all your invited guests
- ♥ A specially designed guest signature book
- ♥ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (NOT including printing)
- ♥ Provision of Red Packet box
- ♥ Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots is based on first-come-first-served basis)
- ♥ One (1) VIP parking lot for Bridal Car

## 8-Course Wedding Chinese Menu

(Weekend Wedding Dinner)

- |  |   |   |
|--|---|---|
| <b>欢聚一堂</b><br>DELUXE PLATTER  | <u>SELECT ONE</u>   |   |
|  | <input type="radio"/> 乳猪片 Suckling Pig Slices   | <input type="radio"/> 沙律虾 Prawn Salad   |
|  | <u>SELECT FOUR</u>  |   |
|  | <input type="radio"/> 烧汁鸡件<br>Baked Chicken with Barbecue sauce   | <input type="radio"/> 冰花蜜汁猪柳<br>US Pork Loin with Rock Sugar Honey Sauce                                    |
|  | <input type="radio"/> 生捞泰式鲍鱼仔<br>Chilled Marinated Baby Abalone with Thai Sweet Chilli  | <input type="radio"/> 香芒西施汁熏鸭<br>Sliced Smoked Duck with Mango and Spicy Plum Sauce                         |
|  | <input type="radio"/> 素春卷 Vegetable Spring Rolls  | <input type="radio"/> 迷你八爪鱼 Baby Octopus  |
|  | <input type="radio"/> 芝麻海鲜卷 Crispy Sesame Seafood Roll  | <input type="radio"/> 日式焗鳗鱼 Teriyaki Eel  |
|  | <input type="radio"/> 海蜇 Jellyfish  |   |
|  | * Replacement of one item to 龍蝦沙律 Lobster Salad at additional \$60.00++ per table of 10 persons<br>* Additional item of 龍蝦沙律 Lobster Salad at additional \$120.00++ per table of 10 persons |   |
|  | <b>眉飞色舞</b><br>SOUP   | <u>SELECT ONE</u>   |
| <input type="radio"/> 鱼鳔三宝羹<br>Braised Fried Fish Maw Seafood Treasures Soup (Sea Cucumber, Crabmeat and Fish Maw) |   | <input type="radio"/> 鲍鱼仔巴西菇炖鸡汤<br>Double-boiled Chicken Soup with Abalone and Brazil Mushroom              |
| <input type="radio"/> 雪蛤海味羹<br>Braised Hashima Seafood Treasures Soup (Conpoy, Crabmeat, Shredded Sea Cucumber)    |   | <input type="radio"/> 螺肉虫草花干贝炖鸡汤<br>Double-boiled Conch Meat, Conpoy and Cordyceps Flower with Chicken Soup |
|  |   |   |
| <b>福祿双全</b><br>POULTRY   | <u>SELECT ONE</u>   |   |
|  | <input type="radio"/> 樟茶鸭<br>Camphor Tea Smoked Duck  | <input type="radio"/> 脆皮烧鸡<br>Crispy Chicken with Prawn Crackers  |
|  | <input type="radio"/> 佛碌腰果鸡丁<br>Wok-fried Diced Chicken and Cashew Nuts in Taro Ring  | <input type="radio"/> 荷香人参药膳鸡<br>Steamed Herbal Chicken with Ginseng in Lotus Leaf                          |
| <b>锦上添花</b><br>FISH  | <u>SELECT ONE</u>   |   |
|  | <input type="radio"/> 金银蒜蒸鲈鱼扒<br>Steamed Sea Perch Fillet with Minced and Fried Garlic  | <input type="radio"/> 凤梨甜辣酱炸鲈鱼扒<br>Deep-fried Sea Perch Fillet and Pineapple Cube with Sweet & Spicy Sauce  |
|  | <input type="radio"/> 豆酥蒸龙虎斑<br>Steamed Garoupa with Soya Bean Crumbs   | <input type="radio"/> 港蒸龙虎斑<br>Steamed Garoupa in Hong Kong Style   |

美滿良緣

VEGETABLES

SELECT ONE

- 海参灵芝菇菠菜  
Braised Sea Cucumber and Ling Zhi Mushroom with Spinach
- 蚝皇双菇扒西兰花  
Braised Chinese Spinach with Two Kinds of Mushrooms
- 鲍鱼海参菠菜  
Braised Whole 10-head Abalone with Sea Cucumber and Spinach

欢欢喜喜

PRAWNS

SELECT ONE

- 黑松露酱炸虾球  
Deep-fried Prawn with Black Truffle Mayonnaise Sauce
- XO 酱带子炒西兰花  
Stir-fried Broccoli and Scallop with XO Sauce
- 药材醉生虾  
Poached Live Prawn with Chinese Herbs and Chinese Wine
- 腰果带子炒芦笋  
Stir-fried Asparagus and Scallop with Cashew Nuts

爱之永恒

RICE & NOODLES

SELECT ONE

- 荷叶蒸腊味饭  
Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
- 海鲜炒乌冬面  
Stir-fried Udon Noodle with Seafood
- 熏鸭虾仁炒香米饭  
Fried Jasmine Rice with Smoked Duck and Prawn
- 韭黄干烧伊面  
Braised Ee-fu Noodles with Yellow Chives and Straw Mushrooms
- 鲍鱼仔蟹肉炒饭  
Fried Rice with Baby Abalone and Crabmeat

欢聚一堂

DESSERT

SELECT ONE

- 红莲柿饼炖雪蛤  
Chilled Hashima, Red Dates with Lotus Seeds and Dried Persimmon
- 杨枝甘露  
Chilled Cream of Mango Sago with Pomelo
- 椰汁白果芋泥  
Teochew Yam Paste with Gingko Nut and Coconut Milk
- 陈皮红豆沙芝麻汤圆  
Warm Red Bean Paste and Glutinous Rice Ball with Orange Peel

\*\* Upgrade to 燕窝炖柿乾 Double-boiled Bird's Nest with Dried Persimmon at additional of \$280.00++ per table of 10 persons

Special Meal Requirements:

- ◆ Malay Set Menu (no pork no lard) and Chinese Vegetarian Set Menu can be arranged at **10% of the package price per person** or **based on the contracted table price**, whichever applies.
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