

2025

GRAND BALLROOM

CHINESE WEDDING PACKAGE

LUNCH
MONDAY - FRIDAY

\$1538++

per table of 10 persons

LUNCH
SATURDAY & SUNDAY

\$1588++

per table of 10 persons

DINNER
MONDAY & SUNDAY

\$1668++

per table of 10 persons



Lunch - Min 16 tables | Dinner - Min 18 tables, Max 45 tables | Surcharges may apply for eve and day of public holidays | Applicable For Weddings Up To December 2026

INCLUSIONS

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

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

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
- Optional: Usage of 15 metres wide LED Wall display

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

2025

7-COURSE CHINESE WEDDING LUNCH SET MENU A

华乐缤纷彩盆

Cold Dish Combination

沙姜秋耳伴海螺, 辣味八爪鱼, 越南银丝卷, 香炸三文鱼多士, 香脆烧花腩
(Marinated Sea Whelk with Ginger Sauce, Japanese Marinated Octopus,
Vietnamese Prawn Fritters, Crispy Salmon Toast, Crispy Roast Pork Belly)

龙虾瑶柱竹笙蟹肉海螺羹

Braised Lobster, Crab Meat, Sea Whelk with Conpoy & Bamboo Pith

荷叶蒜子鹌鹑蛋焖鸡

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

鲍鱼花菇翠园蔬

Braised Abalone, Flower Mushrooms with Seasonal Vegetables

港式蒸鲜石斑

Steamed Fresh Garoupa, Hong Kong Style, Ginger & Scallion

家厨金衣糯米饭

Glutinous Rice with Dried Shrimp, Chicken wrapped in Beancurd Skin

红莓杨枝甘露

Chilled Mango Sago Pomelo, Assorted Forest Berries

2025

7-COURSE CHINESE WEDDING LUNCH SET MENU B

华乐缤纷彩盆

Cold Dish Combination

辣汁锦绣海蜇, 花雕醉鸡卷, 香脆马蹄卷, 芋泥春卷, 明炉烧鸭梅酱
(Marinated Spicy Jelly Fish, Drunken Chicken Roll, Water Chestnut with Prawn Roll, Deep-fried Winged Yam Spring Rolls, Roasted Duck with Plum Sauce)

杞子花旗参鲍鱼野竹笙炖鸡汤

Double-Boiled Abalone with American Ginseng & Organic Bamboo Pith

玉叶脆蒜香妃鸡

Crispy Roasted Chicken with Curry Leaves & Deep-fried Garlic

鱼鳔花菇松菇时蔬

Stewed Fish Maw, Flower Mushroom & Honshimeiji Mushrooms with Seasonal Vegetables

金银蒜香茜蒸红鲷

Steamed Fresh Snapper topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce

鸡丝韭王干烧伊面

Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive

金瓜福果甜芋泥

Teochew Style Yam Paste with Pumpkin & Ginkgo Nuts

2025

8-COURSE CHINESE WEDDING DINNER SET MENU A

华乐缤纷彩盆

Cold Dish Combination

沙姜秋耳伴海螺, 花雕醉鸡卷, 三宝杏仁球, 芥末香芒虾卷, 香脆烧花腩
Marinated Sea Whelk with Ginger Sauce, Drunken Chicken Roll
Three Treasure Seafood Almond Ball,
Wasabi Mayo Prawn Roll, Crispy Roast Pork Belly

瑶柱蟹肉竹荪烩燕窝

Braised Bird Nest, Crab Meat with Conpoy & Bamboo Pith

明炉烧鸭娘惹梅酱

Roasted Duck with Nyonya Plum Sauce

药材鲜汤灼生虾

Steamed Fresh Tiger Prawns with Chinese Herbs

鲍鱼花菇翠园蔬

Braised Abalone, Flower Mushrooms with Seasonal Vegetables

港式蒸鲜笋壳鱼

Steam Soon Hock, Hong Kong Style, Ginger & Scallion

家厨金衣糯米饭

Glutinous Rice with Dried Shrimp, Chicken wrapped in Beancurd Skin

红莓杨枝甘露

Chilled Mango Sago Pomelo, Assorted Forest Berries

2025

8-COURSE CHINESE WEDDING DINNER SET MENU B

华乐缤纷彩盆

Cold Dish Combination

辣汁锦绣海蜇, 花雕醉鸡卷, 香脆马蹄卷, 芋泥春卷, 明炉烧鸭梅酱
Marinated Spicy Jelly Fish, Drunken Chicken Roll, Water Chestnut with Prawn
Roll, Deep-fried Winged Yam Spring Rolls, Roasted Duck with Plum Sauce

杞子花旗参鲍鱼野竹笙炖鸡汤

Double - Boiled Eight-head Abalone with American Ginseng & Organic
Bamboo Pith

红烧栗子蒜子焖元蹄

Braised Pork Knuckle with Chestnut & Garlic

极品酱蜜芦彩鲜虾

Sautéed Prawn Homemade XO Sauce, Asparagus & Honey Pea

海参花菇翠园蔬

Braised Sea Cucumber Flower Mushroom with Seasonal Vegetables

金银蒜蒸鲜龙虎斑

Steamed Fresh Hybrid Grouper Topped with Minced Garlic & Coriander Sprig
in Superior Soya Sauce

鸡丝韭王干烧伊面

Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive

金瓜福果甜芋泥

Teochew Style Yam Paste with Pumpkin & Ginkgo Nuts

2026

LIVE STATION

OPTIONAL STATION

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