

### **EXCLUSIVE USE OF VENUE**

Solemnisation at award-winning **Garden Terrace** (outdoor venue)  
for up to **70 persons** excluding the Solemniser  
S\$3,000++

#### **Privileges:**

- ♥ One-hour usage of venue
- ♥ Elegant solemnisation decorations that includes one floral centrepiece and chairs adorned with sashes and posies
  - ♥ Complimentary 1 round of Soft Drinks
- ♥ Complimentary car passes for up to 20% of your guaranteed attendance  
*(Parking lots are available based on a first-come first-served basis)*



## Weddings in the Park



### ENCHANTED BY YOU PACKAGE

Solemnisation at award-winning **Garden Terrace**  
for up to **70 persons** excluding the Solemniser at S\$2,500++ for an hour usage.

Complete with an exclusive celebratory feast at **The Glass House**.  
*(Minimum guaranteed attendance of 05 tables)*

#### Lunch

S\$ 1,480++ per table of 10 persons

#### Dinner

S\$ 1,680++ per table of 10 persons

## Privileges:

- ♥ Usage of **The Glass House** from 12.00pm to 4.00pm (for lunch)  
or 7.00pm to 11.00pm (for dinner)

## Dining Inclusions:

- ♥ Choice of 8-Course Chinese Cuisine or 4-Course Western Cuisine
- ♥ Complimentary one (01) bottle of house wine with every 10 persons
  - ♥ Draft beer, house red / white wines available at a special rate
  - ♥ Complimentary free flow soft drinks and mixers  
*(Limited to consumption in the function room from 12pm - 4pm or 7pm - 11pm only)*
- ♥ Complimentary champagne fountain display and a bottle of sparkling wine for toasting
  - ♥ Corkage fee per bottle of wine / champagne (750ml) at S\$35++
  - ♥ Waiver of corkage fee for all duty-paid hard liquor

## Decorations:

- ♥ Selection of wedding themes with flower pedestals and floral centrepieces
  - ♥ Specially designed wedding cake replica

## With Compliments:

- ♥ One-night stay in Deluxe Room, inclusive of breakfast for two
  - ♥ Choice of wedding favours for each guest
- ♥ Wedding accessories set comprising of a guest book and token gift box
- ♥ Wedding invitation cards with your choice of design for 70% of guaranteed attendance  
*(printing of inserts excluded)*
- ♥ Complimentary car passes for up to 20% of guaranteed guest attendance  
*(Parking lots are available based on a first-come first-served basis)*
- ♥ Complimentary usage of 1 LCD projector and 1 portable screen in The Glass House





**LOVE ME TENDER PACKAGE**

Solemnisation at award-winning **Garden Terrace**  
for up to 70 persons excluding the Solemniser at S\$2,500++

**OR**

Solemnisation at **Sun Deck** (maximum seating capacity of 30) at S\$750++.

Complete with an exclusive celebratory feast at **Jasmine & Living Room**.  
(*Minimum guaranteed attendance of 08 tables*)

**Lunch**

S\$ 1,480++ per table of 10 persons

**Dinner**

S\$ 1,680++ per table of 10 persons

## Privileges:

- ♥ Usage of **Jasmine & Living Room** as dining venue from 12.00pm to 4.00pm (lunch) or 7.00pm to 11.00pm (dinner)

## Dining Inclusions:

- ♥ Choice of 8-Course Chinese menu or 4-course Western menu
- ♥ 50% savings on choice of menu tasting for 10 persons, upon confirmation of booking
  - ♥ Complimentary one (01) bottle of house wine with every 10 persons
    - ♥ House red / white wines available at a special rate
    - ♥ Draft beer available at a special rate
    - ♥ Complimentary free-flow soft drinks and mixers  
*(Limited to consumption in the function room from 12pm - 4pm or 7pm - 11pm only)*
- ♥ Complimentary champagne fountain display and a bottle of sparkling wine for toasting
  - ♥ Corkage fee per bottle of wine /champagne (750ml) at S\$35++
  - ♥ Waiver of corkage fee for all duty-paid hard liquor

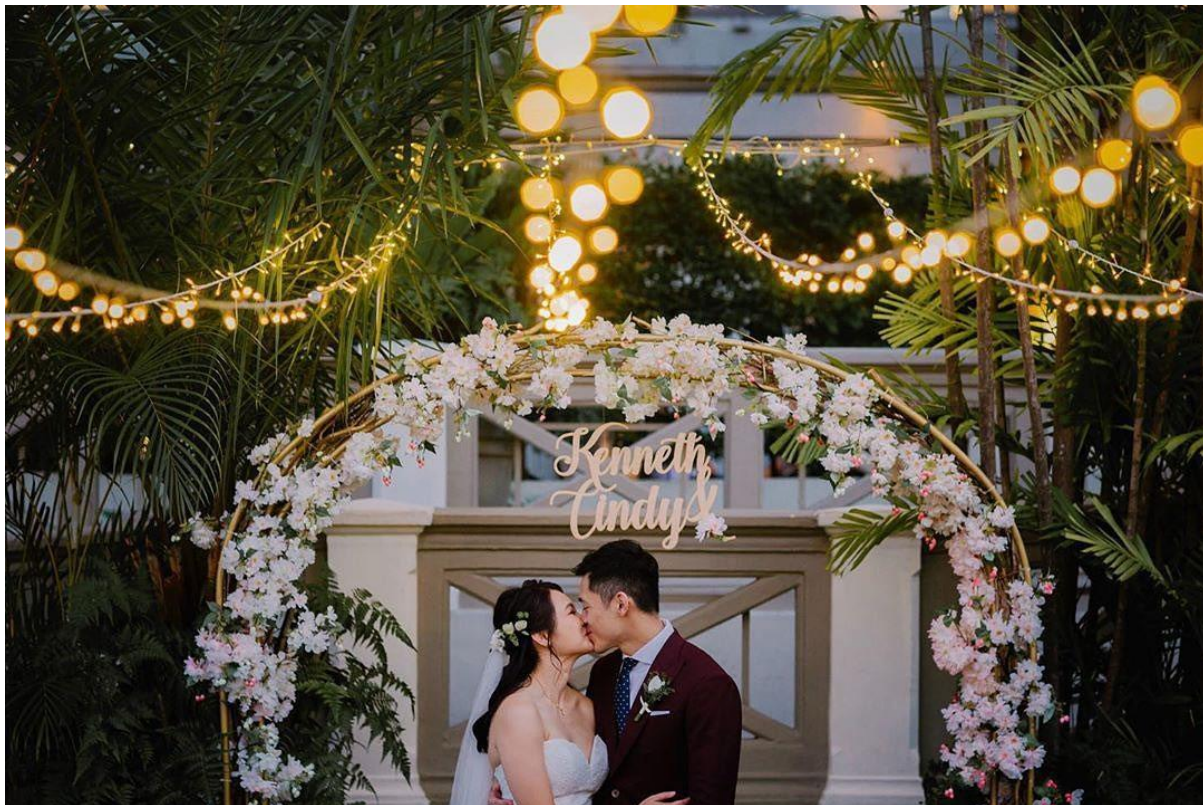
## Decorations:

- ♥ Selection of wedding themes with flower pedestals and floral centrepieces
  - ♥ Specially designed wedding cake replica

## With Compliments:

- ♥ One-night stay in our Deluxe Room, inclusive of breakfast for two
  - ♥ Choice of wedding favours for each guest
- ♥ Wedding invitation cards with your choice of design for 70% of guaranteed attendance  
*(printing of inserts excluded)*
  - ♥ Wedding accessories set comprising of a guest book and token gift box
  - ♥ Complimentary car passes for up to 20% of guaranteed guest attendance  
*(Parking lots are available based on a first-come first-served basis)*
- ♥ Complimentary usage of 2 LCD projectors and 2 built-in motorised screens in Jasmine & Living Room





*Photo credit: @androidsinboots*

### **NOW & FOREVER PACKAGE**

Solemnisation at award-winning **Garden Terrace**  
for up to 70 persons excluding the Solemniser at S\$2,500++.

Complete with an exclusive celebratory feast at:  
**Lavender Ballroom** (minimum guaranteed attendance of 12 tables)  
or **Legends Ballroom** (minimum guaranteed attendance of 15 tables)

#### **Lunch**

S\$1,480++ per table of 10 persons

#### **Dinner**

S\$1,680++ per table of 10 persons

## Privileges:

- ♥ Usage of **Lavender Ballroom** or **Legends Ballroom** as dining venue from 12.00pm to 4.00pm (lunch) or 7.00pm to 11.00pm (dinner)

## Dining Inclusions:

- ♥ Choice of 8-Course Chinese menu or 4-course Western menu
- ♥ 50% savings on choice of menu tasting for 10 persons, upon confirmation of booking
  - ♥ Complimentary one (01) bottle of house wine with every 10 persons
    - ♥ House red / white wines available at a special rate
    - ♥ Complimentary free-flow draft beer  
*(Limited to consumption in the function room from 12pm - 4pm or 7pm - 11pm only)*
    - ♥ Complimentary free-flow soft drinks and mixers  
*(Limited to consumption in the function room from 12pm - 4pm or 7pm - 11pm only)*
- ♥ Complimentary champagne fountain display and a bottle of sparkling wine for toasting
  - ♥ Corkage fee per bottle of wine / champagne (750ml) at \$35++
  - ♥ Waiver of corkage fee for all duty-paid hard liquor

## Decorations:

- ♥ Selection of wedding themes with flower pedestals and floral centrepieces
  - ♥ Specially designed wedding cake replica

## With Compliments:

- ♥ One-night stay in Deluxe Room, inclusive of breakfast for two
  - ♥ Choice of wedding favours for each guest
- ♥ Wedding invitation cards with your choice of design for 70% of guaranteed attendance  
*(printing of inserts excluded)*
  - ♥ Wedding accessories set comprising of a guest book and token gift box
  - ♥ Complimentary car passes for up to 20% of guaranteed guest attendance  
*(Parking lots are available based on a first-come first-served basis)*
- ♥ Complimentary usage of 2 LCD projectors and 2 built-in motorised screens in  
Lavender Ballroom or Legends Ballroom



## Weddings in the Park



### **LIFETIME OF LOVE PACKAGE**

Solemnisation at award-winning **Garden Terrace**  
for up to 70 persons excluding the Solemniser at S\$2,500++

**OR**

Solemnisation at **Marquee Terrace** (maximum seating capacity of 40) at S\$750++

Complete with a celebratory feast at **Grand Marquee\***  
(minimum guaranteed attendance of 15 tables)

#### **Lunch**

S\$ 1,480++ per table of 10 persons

#### **Dinner**

S\$ 1,680++ per table of 10 persons

*\*HFC Grand Marquee (Singapore's largest air-conditioned venue of its kind) is available at a special rental rate of S\$5,500++*



## Privileges:

- ♥ Usage of **Grand Marquee** as dining venue from 12.00pm to 4.00pm (lunch) or 7.00pm to 11.00pm (dinner)

## Dining Inclusions:

- ♥ Choice of 8-Course Chinese menu or 4-course Western menu
- ♥ 50% savings on choice of menu tasting for 10 persons, upon confirmation of booking
  - ♥ Complimentary one (01) bottle of house wine with every 10 persons
    - ♥ House red / white wines available at a special rate
    - ♥ Complimentary free-flow draft beer  
*(Limited to consumption in the function room from 12pm - 4pm or 7pm - 11pm only)*
    - ♥ Complimentary free-flow soft drinks and mixers  
*(Limited to consumption in the function room from 12pm - 4pm or 7pm - 11pm only)*
- ♥ Complimentary champagne fountain display and a bottle of sparkling wine for toasting
  - ♥ Corkage fee per bottle of wine / champagne (750ml) at \$35++
  - ♥ Waiver of corkage fee for all duty-paid hard liquor

## Decorations:

- ♥ Selection of wedding themes with flower pedestals and floral centrepieces
  - ♥ Specially designed wedding cake replica

## With Compliments:

- ♥ One-night stay in Premium Room, inclusive of breakfast for two persons
  - ♥ Choice of wedding favours for each guest
- ♥ Wedding invitation cards with your choice of design for 70% of guaranteed attendance  
*(printing of inserts excluded)*
  - ♥ Wedding accessories set comprising of a guestbook and token gift box
  - ♥ Complimentary car passes for up to 20% of guaranteed guest attendance  
*(Parking lots are available based on a first-come first-served basis)*
- ♥ Complimentary usage of state-of-the-art ambient lighting, 2 LCD projectors and 2 screens in Grand Marquee

## WEDDING LUNCH | 8-COURSE CHINESE CUISINE

### Blissful & Happiness Combination Platter (Select five items)

- |   |        |
|---|--------|
| <input type="checkbox"/> Crispy Mango Roll                            | 脆炸芒果卷  |
| <input type="checkbox"/> Charcoal Roasted Pork Belly                  | 炭烧脆皮烧肉 |
| <input type="checkbox"/> Honey Baked Chicken Char Siew                | 蜜汁鸡叉烧  |
| <input type="checkbox"/> Japanese Style Sweet Sour Octopus            | 日式酸辣墨鱼 |
| <input type="checkbox"/> Golden Spring Roll                           | 黄金春卷   |
| <input type="checkbox"/> Crispy Fish Skin tossed with Salted Egg Yolk | 金沙鱼皮   |
| <input type="checkbox"/> Golden Coin BBQ Chicken                      | 金钱鸡肉干  |
| <input type="checkbox"/> Chicken Deli Parcel                          | 石榴球    |
| <input type="checkbox"/> Prawns Salad with Fruits Cocktail            | 杂果沙律虾  |
| <input type="checkbox"/> Spicy marinated Jelly Fish                   | 辣汁海蜇丝  |

### \*\*Premium Upgrade:

- ☐ Sliced Roasted Suckling Pig at \$48++ per table of 10 persons
- ☐ Whole Roasted Suckling Pig at \$318++ per table of 10 persons

### Soup (Select one item)

- ☐ Shark's Fin Soup with Crabmeat and Japanese Conpoy
- ☐ Braised Fish Maw with Crabmeat and Japanese Conpoy

干贝蟹肉双宝翅  
干贝蟹肉鱼鳔羹

### Seafood (Select one item)

- ☐ Crispy De-Shell Prawns Ball tossed with Salad Mayo topped with Sesame Seed
- ☐ Wok-fried Szechuan Prawns and Scallops with Capsicum and Shimeji Mushroom

芝麻沙律虾球  
四川酱爆彩椒松菇带子虾球

### Luxury Delicacies (Select one item)

- ☐ Braised Baby Abalone with Oriental Mushroom and Seasonal Vegetables
- ☐ White Jade Abalone with Oriental Mushroom and Seasonal Vegetables

翡翠金鲍扒冬菇  
白玉鲍片扒冬菇时蔬

### Catch of the Sea (Select one item)

- ☐ Steamed Tiger Grouper, Hong Kong Style with Fine Soy Sauce
- ☐ Steamed Seabass in Black Bean Sauce

豉油皇蒸老虎斑  
鼓汁蒸金目卢

### Livestock (Select one item)

- ☐ Crispy Roasted Chicken served with Crackers
- ☐ Roasted Chicken topped with Golden Garlic

脆皮吊烧鸡伴虾饼  
蒜香金牌炸鸡

### Rice/Noodles (Select one item)

- ☐ Fragrance Thai Fried Rice with Pineapple and Chicken Floss
- ☐ Stewed Ee-Fu Noodle with Shrimp Roe and Abalone Sauce

泰式凤梨鸡松炒饭  
干烧虾籽鲍汁伊面

### Chef's Speciality Dessert (Select one item)

- ☐ Cream of Red Bean with Lotus Seed, Lily Bud and Glutinous Rice Ball
- ☐ Refreshing Mango Puree with Pomelo Sago

团圆百年好合红豆沙  
香芒杨枝甘露





**WEDDING DINNER | 8-COURSE CHINES CUISINE**

**Romance Combination Platter (Select five items)**

- |  |         |
|--|---------|
| <input type="checkbox"/> Prawn Salad with Fruits Cocktail            | 杂果沙律虾   |
| <input type="checkbox"/> Crispy Fried Beancurd Skin with Prawn       | 酥炸腐皮虾卷  |
| <input type="checkbox"/> Japanese Octopus with Sweet and Spicy Sauce | 酸辣日本墨鱼仔 |
| <input type="checkbox"/> Yakitori Chicken                            | 烧烤鸡肉串   |
| <input type="checkbox"/> Spicy marinated Jelly Fish                  | 辣汁海蜇丝   |
| <input type="checkbox"/> Roasted Duck                                | 烧鸭      |
| <input type="checkbox"/> Crisp-fried Prawn Roll                      | 炸虾枣     |
| <input type="checkbox"/> Golden Spring Roll                          | 黄金春卷    |
| <input type="checkbox"/> Honey Baked Char Siew                       | 蜜汁叉烧    |
| <input type="checkbox"/> Conch with Korean Chili Sauce               | 韩国风味螺片  |

**\*\*Premium Upgrade:**

- ☐ Sliced Roasted Suckling Pig at \$48++ per table of 10 persons
- ☐ Whole Roasted Suckling Pig at \$318++ per table of 10 persons

**Soup (Select one item)**

- |  |           |
|--|-----------|
| <input type="checkbox"/> Braised Shark's Fin Soup with fresh Crab Meat and Dried Scallops      | 干贝蟹肉双宝翅   |
| <input type="checkbox"/> Braised Seafood Treasure Soup with Shredded Abalone and Crabmeat      | 红烧鲍丝蟹肉海味羹 |
| <input type="checkbox"/> Double-Boiled Chicken Soup with Chinese Herbs, Conch Meat and Hashima | 雪蛤淮杞响螺炖鸡汤 |

**Seafood (Select one item)**

- |   |          |
|---|----------|
| <input type="checkbox"/> Sautéed Scallops with Asparagus and Capsicum in XO Sauce     | 酱爆芦笋彩椒带子 |
| <input type="checkbox"/> Crispy De-Shell Prawns tossed Salted Egg Yolk and Curry Leaf | 金沙咸蛋虾球   |
| <input type="checkbox"/> Poached Prawns with Chinese Herbs and Rice Wine              | 花雕药膳醉虾   |

**Luxury Delicacies (Select one item)**

- |  |           |
|--|-----------|
| <input type="checkbox"/> Braised Baby Abalone with Flower Mushroom and Seasonal Vegetables           | 金鲍花菇伴时蔬   |
| <input type="checkbox"/> Braised Sea Cucumber, Oriental Mushroom and Greens topped with Conpoy Sauce | 瑶柱扒海参冬菇时蔬 |
| <input type="checkbox"/> Braised sliced White Jade Abalone and Flower Mushroom in Oyster Sauce       | 蚝皇白玉鲍片扒花菇 |

**Catch of the Sea (Select one item)**

- |   |          |
|---|----------|
| <input type="checkbox"/> Steamed Marble Goby, Hong Kong Style with Fine Soy Sauce         | 港式头抽蒸笋壳鱼 |
| <input type="checkbox"/> Traditional Steamed Red Grouper with Minced Garlic and Soy Sauce | 古法蒜香蒸红斑  |

**Livestock (Select one item)**

- |  |         |
|--|---------|
| <input type="checkbox"/> Herbal Emperor Chicken              | 药膳帝王鸡   |
| <input type="checkbox"/> Roasted Duck served with Plum Sauce | 挂炉烧鸭伴梅酱 |
| <input type="checkbox"/> Signature Famous Deep-fried Chicken | 当红炸子鸡   |

**Rice/Noodles (Select one item)**

- |   |         |
|---|---------|
| <input type="checkbox"/> Braised Ee-Fu Noodle with Crabmeat and Mushroom                            | 鲜菇蟹肉焖伊面 |
| <input type="checkbox"/> Wok-fried Mee Sua with shredded Chicken and Bean Sprouts                   | 鸡丝桂花面线  |
| <input type="checkbox"/> Fragrant Fried Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf | 腊味荷叶饭   |

**Chef's Speciality Dessert (Select one item)**

- |  |        |
|--|--------|
| <input type="checkbox"/> Refreshing Mango Puree with Aloe Vera and Pomelo Sago | 芦荟杨枝甘露 |
| <input type="checkbox"/> Yam Paste Orh Nee with Gingko Nuts and Coconut Milk   | 椰汁白果芋泥 |
| <input type="checkbox"/> Chilled Osmanthus Jelly with Wolfberries              | 自家桂花冻  |



**WESTERN LUNCH MENU**

**Appetizer**

*(Choice of 1)*

Cured Watermelon, *bocconcini, chili cucumber, mint emulsion, aceto balsamico*

*Or*

Smoked Salmon Roulade, *citrus avocado, potato aioli, spinach velouté*

**Soup**

*(Choice of 1)*

Wild Mushroom, *bak kut teh infused, morel powder, aged extra virgin olive oil*

*Or*

Roasted Roma Tomato, *apple dill salsa, tomato crisp, vanilla salt, chives*

**Main**

*(Choice of 2)*

Poached Barramundi, *root vegetable, shimeji mushroom, bonito sauvignon blanc sauce*

*Or*

Sous Vide Chicken, *orange carrot puree, charred cauliflower, pea, butter morel reduction*

*Or*

Beef Flank Steak, *butter herb celeriac mousseline, baby carrot, classic espagnole sauce*

**Dessert**

*(Choice of 1)*

Panna Cotta, *wild berries compote, banana crisp, pistachio crumble*

*Or*

Pavlova, *lemongrass mango salad, desiccated coconut, passionfruit puree*



# Weddings in the Park

## WESTERN DINNER MENU

### Appetizer

(Choice of 1)

Butter Poached Cauliflower, *carrot salad, raisin dip, roasted cauliflower puree*

Or

Chilled Prawn, *orange beetroot jelly, sous vide fennel, pickled Japanese cucumber*

### Soup

(Choice of 1)

Butternut Squash, *pomegranate salad, chilli oil*

Or

Prawn Bisque, *toasted blue crab meat, shellfish oil*

### Main

(Choice of 2)

Seared Tuna Saku, *pecorino potato tartlet, salsa criolla*

Or

Duck Confit, *grilled apricot, lentil salad, orange au jus, fleur de sel*

Or

Aged Angus Short Rib, *potato timbales, braised wild mushroom, au jus*

### Dessert

(Choice of 1)

Red Velvet, *cream cheese frosting, berries salad, gold dust*

Or

Dark Chocolate Tartlet, *chocolate whipped ganache, berries*



# Weddings in the Park

Hfc

HOTEL FORT CANNING  
SINGAPORE

## PREMIUM FUSION LUNCH/DINNER MENU

*\$188++/person*

### Appetizer

*(Choice of 1)*

Smoked Chicken, *curry potato tartlet, asian slaw*

*Or*

Tuna Tataki, *ginger scallion salad, soba noodle, soy reduction*

### Soup

*(Choice of 1)*

Double Boiled Mushroom, *chicken dumpling, aged olive oil*

*Or*

Lemongrass Shellfish Broth, *scallop ceviche, prawn oil*

### Main

*(Choice of 2)*

Barramundi, *bonito nori crust, charred citrus, bouillabaisse sauce*

*Or*

Poached Farm Chicken, *wild mushroom frittata, truffle velouté, cress*

*Or*

Aged Angus Beef Brisket, *sichuan asparagus potato tartlet, tamarind sauce*

### Dessert

*(Choice of 1)*

Yam Paste Tartlet, *gingko nut, coconut cream jelly*

*Or*

Chocolate Coconut Tart, *gold leaves, wild berries*







# Weddings in the Park

Hfc

HOTEL FORT CANNING  
SINGAPORE

## Terms & Conditions

- 1) Valid for new bookings and events held on or before 31 December 2023.
- 2) Booking is subject to availability upon confirmation.
- 3) Additional surcharge is applicable on auspicious dates, eve of and on public holidays.
- 4) A deposit payment of S\$6,000nett (Legends and Grand Marquee) / S\$2,000nett (all other venues) will be required upon confirmation of event, followed by 80% payment 2 month before actual event; balance payment to be made immediately after event.
- 5) Not valid with other discounts, offers and privileges. Complimentary items are not exchangeable for cash or other items and is non-transferable.
- 6) All prices are subject to 10% service charge and prevailing government taxes. Wedding packages, privileges and menus are subject to change without prior notice.
- 7) Cut-off time for wet weather plan is 1 hour prior to the start of event at all outdoor venues. Back-up venue is at the Hotel's discretion.
- 8) Additional charges are applicable for solemnisations held at a different location prior to the event.

**To realise your dream wedding:**

☎ 6559 6783

✉ [fnb@hfcsingapore.com](mailto:fnb@hfcsingapore.com)

*Images are for illustrative purposes only. For more details, please speak to our dedicated wedding team.*

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