For Weddings in 2026 / 2027

A Legacy of Love:

Weddings

at the Grand Copthorne Waterfront Hotel Singapore

Lunch Package:

Available for Mondays to Sundays

S$1,908++

Per table of 10 guests.

Dinner Package:

Available for Mondays to Thursdays

S$1,908++

Per table of 10 guests.

Weekend Dinner Package:

S$2,188++

(Available for Fridays, Sundays, and Eve of Public Holidays)

S$2,288++

(Available for Saturdays, and Public Holidays)

Per table of 10 guests.

For your wedding celebration

Culinary Delights:

- **Sumptuous 8-Course Chinese Set Menu** prepared by our award-winning culinary team.
- **Complimentary Food Tasting for 10 persons** (applicable from Monday to Thursday, excluding Eve of Public Holidays and Public Holidays) with a minimum booking of 10 tables.

Beverage Inclusions:

- **Complimentary one barrel of beer for bookings of 10 tables onwards.**
- **One bottle of house wine** per confirmed table of 10 persons.
- **Free-flow Chinese tea, soft drinks, signature drink (select one out of four from below) throughout the event.**

Peace 平
A sparkling blend of apple juice and Sprite, finished with a fresh apple slice. Light and refreshing, it symbolises harmony, blessings, and a beautiful new beginning.

Tranquility 安
A delicate mix of chamomile tea, peach syrup, and lemon juice, topped with Sprite. Soft and uplifting, it represents serenity, balance, and lasting peace.

Joy 喜
A vibrant fusion of longan red dates tea, lychee syrup, and lime juice, lifted with soda. Bright and refreshing, it celebrates happiness, togetherness, and joyful union.

Happiness 乐
A refined blend of pink guava juice, pu-er tea, honey, and lime juice, finished with a guava slice. Smooth and refreshing, it symbolises sweetness, abundance, and everlasting joy.

Exquisite Wedding Décor:

- **Intricately designed wedding cake** for a memorable cake-cutting ceremony.
- **Pyramid fountain with sparkling wine** for a toasting ceremony.
- **Floral wedding decorations** to enhance the Ballroom's elegance.
- **Romantic smoke effect** for a magical bridal march.
- **Ivory seat covers for all chairs** with specially dressed chairs for two VIP tables.

For your wedding celebration

- **Wedding signature butler service.**
- **Complimentary wedding favours for all confirmed guests.**
- **One night's stay in our romantic Bridal Suite** with a minimum booking of 15 tables.
- **One night's stay in a Premier Room** with a minimum booking of 10 tables.
- **Complimentary use of** our state-of-the-art audio-visual equipment.
- **Selection of exclusively designed invitation cards** with envelopes for 70% of confirmed attendance (printing excluded).
- **Complimentary upgrade** to bespoke invitation cards, bespoke favours, and bespoke decoration.
  - **Minimum of 10 tables** to select one of the bespoke item.
  - **Minimum of 15 tables** to enjoy all three exclusive items.
- **One guest book and red packet gift box** for the reception desk.
- **VIP parking** lot at the hotel's entrance for the bridal car.
- **Complimentary parking coupons** for 20% of guaranteed attendance.
- **Earn up to 50,000** MyMillennium Points.

Terms and Conditions:

- **Minimum 10 tables** for Galleria Ballroom.
- **Minimum 15 tables** for Riverfront Ballroom.
- **Minimum 20 tables** for the Waterfront Ballroom.
- **Minimum 30 tables** for Grand Ballroom (Daily Lunch & Monday to Thursday Dinner).
- **Minimum 35 tables** for Grand Ballroom (Friday to Sunday Dinner, Eve of Public Holidays, and Public Holidays).
- A surcharge of S$100++ per table of 10 persons applies on the Eve of Public Holidays, Public Holidays, and popular auspicious dates.
- **Rental of Outdoor Solemnisation venue** at S$388++ (inclusive of setup and sound system).
- Not valid with any other offer or promotion and not transferable or exchangeable for cash or other items.
- All alcohol must be consumed during and at the event venue.
- Prices and conditions are subject to change without prior notice. All prices are in Singapore dollars and subject to a 10% service.

Wedding Lunch 1

S$1,908.00++ per table

Available Monday to Sunday

河畔五福喜临门盘
Deluxe Cold & Hot Combination Platter
Drunken Chicken Roll | Prawn and Fruit Salad | Roasted Pork | Seafood Roll | Soft-shell Crab

黑崧露竹笙玉耳炖鲍鱼汤
Double Boiled Baby Abalone Soup
Chicken | Chicken Broth | Bamboo Pith | Jade Fungus | Truffle

富貴蜜味煙鴨配紫蘇梅醬
Baked Smoked Duck
Organic Plum Sauce | Sun Dried Apricot | Fried Flower Bun

養滋補身药材灼海中虾
Poached Fresh Tiger Prawn
Tiger Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

花菇扣鱼腐瑤柱扒園蔬
Braised Fish Bean Curd
Flower Mushroom | Fish Bean Curd | Garden Vegetables

青葱姜蒜酸菜蒸鲜活红鳟
Steamed Live Malabar Snapper with Suan Cai
Spring Onion | Coriander | Sauerkraut Sauce

腊腸蝦米腐皮糯米饭
Wok Fried Glutinous Rice
Bean Curd Skin | Chicken | Mushroom | Shrimp | Sausage

甜甜密密
Dessert
Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Minimum of 20 tables will be entitled to
脆金蒜杏香妃雞
Roasted Crispy Chicken
Chicken | Almond | Deep-Fried Garlic

Wedding Lunch 2

S$1,908.00++ per table

Available Monday to Sunday

河畔五福喜临门盘
Deluxe Cold & Hot Combination Platter
Chicken Pocket | Japanese Octopus and Kizami Takuwan
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

宫廷红烧虫草鲍鱼仔海味羹
Braised Treasures Soup with Baby Abalone and Cordyceps
Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat
Cordyceps | Dried Scallop | Fish Maw | Assorted Seafood

脆金蒜杏香妃雞
Roasted Crispy Chicken
Chicken | Almond | Deep-Fried Garlic

蜜簋黑椒崧露酱蝦球
Stir Fried Tiger Prawn with Asparagus
Tiger Prawn | Asparagus | Black Pepper Truffle Sauce | Honey Pea | Pine Nuts

蠔皇双寶菇竹笙扒翠園蔬
Braised Bamboo Pith
Duet Mushroom | Bamboo Pith | Seasonal Vegetables

金銀蒜香泡青红椒蒸鲜活红鳟
Steamed Live Malabar Snapper
Coriander | Carrot | Green Chilli | Pickled Red Chilli
Minced Garlic | Spring Onion | Supreme Soy Sauce

櫻花虾乾烧伊麵
Wok Fried Ee-Fu Noodles
Sakura Shrimp | Mushroom | Assorted Vegetables

甜甜密密
Dessert
Mango | Sago | Pomelo

Minimum of 20 tables will be entitled to
宫廷红烧海参焖元蹄
Slow Cooked Pork Knuckle
Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

Weekday Wedding Dinner 1

S$1,908.00++ per table

Available Monday to Thursday

国尊河畔五福盘
Grand Copthorne Waterfront Deluxe Combination Platter
Deep Fried Pomegranate Chicken | Japanese Octopus and Kizami Takuwan
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

黑崧露竹笙玉耳炖鲍鱼汤
Double Boiled Abalone Soup
Chicken Broth | Chicken | Bamboo Pith | Truffle | Jade Fungus

红洒紫蒜烧焖富贵排骨
Baked Slow Cooked Pork Rib
Chestnuts | Mushroom | Pork Rib | Quail Egg | Red Wine | Zucchini

養身药材灼海中虾
Poached Fresh Tiger Prawn
Tiger Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

花菇扣鱼腐瑤柱扒園蔬
Braised Fish Bean Curd
Flower Mushroom | Fish Bean Curd | Conpoy | Garden Vegetables

青葱姜蒜黄豆酱焗鲑鱼
Oven Baked Salmon
Salmon Fillet | Spring Onion | Coriander | Carrot | Yellow Bean Sauce

櫻花虾乾烧沙茶伊麵
Wok Fried Sa-Cha Ee-Fu Noodles
Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

甜甜密密
Dessert
Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Minimum of 20 tables will be entitled to
脆金蒜香妃雞
Roasted Crispy Chicken
Sakura Chicken | Deep Fried Garlic | Prawn Crackers

Weekday Wedding Dinner 2

S$1,908.00++ per table

Available Monday to Thursday

国尊河畔五福盘
Grand Copthorne Waterfront Deluxe Combination Platter
Seafood Roll | Prawn and Fruit Salad | Shrimp Wanton
Drunken Chicken Roll | Japanese Octopus with Kizami Takuwan

红烧鱼肚海味羹
Braised Fish Maw Soup with Crab Meat and Dried Scallop
Chicken Broth | Crab Meat | Dried Scallop | Assorted Seafood

宫廷红烧海参焖元蹄
Slow Cooked Pork Knuckle with Sea Cucumber
Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

海带味增灼海中虾
Poached Fresh Tiger Prawn
Tiger Prawn | Japanese Shiro Miso | Seaweed | Chinese Parsley

崧露双寶菇蟲草花扒翠園蔬
Braised Mushroom with Cordyceps Flower
Duet Mushroom | Truffle Oil | Seasonal Vegetables

青葱蒸鲜活红鱠
Steamed Live Malabar Snapper
Carrot I Coriander | Garlic Chilli | Spring Onion | Soy Sauce

腊腸蝦米腐皮糯米饭
Wok Fried Glutinous Rice
Bean Curd Skin | Chicken | Dried Shrimp | Mushroom | Sausage

甜甜密密
Dessert
White Fungus | Apricot | Mandarin Orange | Peach Resin

Minimum of 20 tables will be entitled to
脆金蒜香妃雞
Roasted Crispy Chicken
Sakura Chicken | Deep Fried Garlic | Prawn Crackers

Weekend Wedding Dinner 1

S$2,188.00++ per table (Available for Fridays, Sundays, and Eve of Public Holidays)
S$2,288.00++ per table (Available for Saturdays, and Public Holidays)

国敦河畔五福盘
Waterfront Combination Platter
Bread Shrimp Ball | Jelly Fish with Kibun Kanimi Chunk and Cuttlefish | Prawn and Fruit Salad
Seafood Roll | Scramble Egg with Crab Meat, Fish Maw and Assorted Vegetables

崧露野生菌菇海味炖鸡汤
Double Boiled Truffle Soup with Sea Cucumber
Chicken Broth | Chicken | Bamboo Pith | Fish Maw | Jade Fungus
Japanese Dried Scallop | Morel Mushroom | Sea Cucumber | Truffle

脆金蒜香妃雞
Roasted Crispy Chicken
Sakura Chicken | Deep Fried Garlic | Prawn Crackers

夏果極品醬蜜蘆彩蝦球帶子
Wok Fried Scallop with Prawn
Tiger Prawn | Asparagus | Capsicum | Macadamia | Scallop | Taro Ring | XO Spicy Sauce

红烧原只龍珠鲍鱼扣鱼腐
Slow Cooked Whole Abalone and Flower Mushroom
Whole Abalone | Flower Mushroom | Fish Bean Curd | Garden Vegetables

港式清蒸活珍珠斑
Steamed Live Pearl Garoupa
Carrot | Coriander | Spring Onion | Soy Sauce

腊腸蝦米腐皮糯米饭
Wok Fried Glutinous Rice
Bean Curd Skin | Chicken | Dried Shrimp | Sausage | Mushroom

甜甜密密
Dessert
Yam Paste | Coconut | Gingko | Lotus | Pumpkin

Minimum of 20 tables will be entitled to
宫廷红烧海参焖元蹄
Slow Cooked Pork Knuckle
Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

Weekend Wedding Dinner 2

S$2,188.00++ per table (Available for Fridays, Sundays, and Eve of Public Holidays)
S$2,288.00++ per table (Available for Saturdays, and Public Holidays)

国敦河畔五福盘
Waterfront Combination Platter
Deep-Fried Pomegranate Chicken | Prawn and Fruit Salad
Roasted Duck | Seafood Bean Curd Roll | Yam Scallop

蟲草花鲍鱼仔龍虾金菇海味羹
Braised Lobster Soup with Cordyceps
Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat | Fish Maw
Dried Scallop | Assorted Seafood | Cordyceps

宫廷红烧海参焖富贵鸭
Slow Cooked Sea Cucumber Duck with Fresh Mushroom
Whole Duck | Sea Cucumber | Garlic | Taro | Chestnuts | Fresh Mushroom

蜜簫秋耳黑椒蝦球
Stir Fried Tiger Prawn with Asparagus
Tiger Prawn | Asparagus | Autumn Tremella | Black Garlic Sauce | Honey Peas

花菇瑤柱扒園蔬
Braised Dried Scallops with Shiitake Mushroom
Seasonal Vegetables | Shiitake Mushroom

金銀蒜泡青红椒蒸活珍珠斑
Steamed Live Pearl Garoupa
Carrot | Coriander | Green Chilli | Pickled Red Chilli
Minced Garlic | Spring Onion | Supreme Soy Sauce

櫻花虾乾烧沙茶伊麵
Wok Fried Sa-Cha Ee-Fu Noodles
Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

甜甜密密
Dessert
Mango | Aloe Vera | Sago | Pomelo

Minimum of 20 tables will be entitled to
脆金蒜香妃雞
Roasted Crispy Chicken
Sakura Chicken | Deep Fried Garlic | Prawn Crackers