

Will love her, comfort her, honour and keep her in sickness and in health and forsaking all others, be faithful

Will love him, comfort him, honour and keep him in sickness

A PROMISE OF *Perfection*
A vow of **TRUE LOVE**





YOUR DREAM WEDDING



STARTS RIGHT HERE



Your special day is a momentous occasion that will bring together your closest friends and family to celebrate a blessed union of true love.

At One Farrer Hotel & Spa, we endeavour to create the wedding you have always wanted.



A momentous start to a wonderful journey



Whether you envision your wedding to be an intimate gathering or an sophisticated soiree, let One Farrer Hotel & Spa be your preferred venue. Create the wedding of your dreams with a choice of unique settings and elegant themes coupled with delightful menus. Enjoy your day of bliss and leave the details to our team of dedicated Wedding Planners.





A moment in time, a lifetime of happiness



Allow our versatile spaces to inspire
a setting of love and passion



Allow our versatile spaces to inspire a setting of love and passion. Our Napier, Read and Spottiswoode rooms offer stunning urban expanses from their floor-to-ceiling windows, and are versatile enough to accommodate your exacting requirements. The Grand Ballroom is a luxurious space steeped in elegance; the perfect choice to host your dream wedding. Be surrounded by the hotel's lush tropical gardens when you host your guests in our custom-designed Marquee.

Allow our dedicated team of professionals to take care of every detail, so your momentous day goes as smoothly as you have envisioned.



Highlights of our wedding package :

- ♥ Delight your guests with a choice of our Chef's specially crafted Chinese set menus
- ♥ Welcome pre-cocktail reception
- ♥ Free flow of soft drinks, Chinese tea, beer and mixers
- ♥ Exquisite Champagne fountain with complimentary bottle of champagne
- ♥ Waiver of corkage charge for duty-paid and sealed hard liquor brought into the Hotel
- ♥ A private food tasting session will be arranged for 10 persons
(applicable on Monday – Thursday only, excluding Public Holidays and Eve of Public Holidays)
- ♥ Themed floral arrangements
- ♥ One Farrer signature wedding cake for the cake cutting ceremony
- ♥ Unique selection of wedding gift for all your guests in attendance
- ♥ Wedding accessory set consisting of an ang bao box and a guest book
- ♥ Exclusively designed invitation cards (excludes printing of inserts) based on 70% of the guaranteed attendance
- ♥ Use of LCD Projector and screen(s)
- ♥ Complimentary car park coupons based on 20% of your guaranteed attendance
- ♥ A memorable night stay in our Skyline Suite with access to the Skyline Lounge and facilities

ONE FARRER WEDDING CELEBRATIONS



ENCHANTED LOVE LUNCH

\$1,138++
per table of 10 persons

FOREVER BLISS DINNER

\$1,338++
per table of 10 persons

- * Minimum guaranteed of 25 tables for lunch and 30 tables for dinner*
- * Rates are applicable on weekdays and weekends*
- * Prices are subject to 10% service charge and prevailing government taxes unless otherwise stated*
- * Package prices are subject to change without prior notice*

ENCHANTED LOVE

Chinese 7-Course Lunch Menu



PLEASE PUT A “TICK” FOR SELECTED FOOD ITEMS FROM EACH CATEGORY:

COLD DISH COMBINATION

COLD ITEM: (Please select any two items)

- Marinated Cuttlefish with Garlic
- Marinated Spicy Jelly Fish
- Drunken Chicken
- Japanese Marinated Octopus
- California Maki
- Shrimp with Bonito Maki

HOT ITEM: (Please select any three items)

- Breaded Butterfly Prawn
- Vietnamese Prawn Fritters
- Crispy Chicken Pocket
- Deep-fried Prawn Toast
- Water Chestnut with Prawn & Chicken Roll
- Vegetarian Spring Roll
- Roasted Duck with Plum Sauce
- Braised Spiced Duck
- Crispy Roast Pork Belly
- Teochew Style Soya Duck

ENCHANTED LOVE

Chinese 7-Course Lunch Menu



(Please select one item from each category below)

SOUP

- Braised Four Treasures Soup
- Double-boiled Broth of Spring Chicken with Ginseng
- Double-boiled Broth of Spring Chicken with Black Truffle

MEAT

- Stewed Chicken Peking Style in Lotus Leaf
- Crispy Roasted Chicken with Curry Leaves & Deep-fried Garlic
- Slow-cooked Pork Knuckle with Whole Garlic in Brawn Sauce

FRESH CATCH

- Traditional Steamed Fresh Malabar Snapper
- Deep-fried Seabass Hong Kong Style with Ginger & Scallion
- Steamed Fresh Snapper topped with Minced Garlic & Coriander in Superior Soya Sauce

GARDENS

- Teochew Style Stewed Mixed Vegetables with Wild Mushroom
- Braised Duo Mushroom & Conpoy with Seasonal Vegetables
- Braised Assorted Mushroom with Seasonal Vegetables

STARCH

- Stewed Hong Kong Ee Fu Noodles with Yellow Chives
- Yang Chow Seafood Fried Rice
- Stewed Udon Noodles with Mushroom & Yellow Chives in Black Pepper Corn

SWEET ENDING

- Chilled Mango Pudding served with Raspberry Sauce
- Chilled Snow Jelly Almond Seeds & Mandarin Orange
- Teochew Style “Yam Paste” with Pumpkin & Ginko Nuts

FOREVER BLISS

Chinese 8-Course Dinner Menu



PLEASE PUT A “TICK” FOR SELECTED FOOD ITEMS FROM EACH CATEGORY:

COLD DISH COMBINATION

COLD ITEM: (Please select any two items)

- Marinated Cuttlefish with Garlic
- Marinated Spicy Jelly Fish
- Drunken Chicken
- Japanese Marinated Octopus
- California Maki
- Shrimp with Bonito Maki

HOT ITEM: (Please select any three items)

- Breaded Butterfly Prawn
- Vietnamese Prawn Fritters
- Crispy Chicken Pocket
- Deep-fried Prawn Toast
- Water Chestnut with Prawn & Chicken Roll
- Vegetarian Spring Roll
- Roasted Duck with Plum Sauce
- Braised Spiced Duck
- Crispy Roast Pork Belly
- Teochew Style Soya Duck

FOREVER BLISS

Chinese 8-Course Dinner Menu



(Please select one item from each category below)

SOUP

- Braised Fish Maw Soup with Four Treasures
- Double-boiled Broth of Spring Chicken with Ginseng
- Double-boiled Broth of Spring Chicken with Black Truffle

SEAFOOD

- Baked Marinated Prawn with Thai Basil Leaves & Fragrant Oats
- Wok-fried Marinated Prawn with “Long Jing” Tea Leaves & Sugar Honey Peas
- Steamed Fresh Tiger Prawn with Chinese Herbs
- Stir-fried Prawn with Black Peppercorn in Taro Ring

MEAT

- Peking Style Stewed Chicken in Lotus Leaf
- Crispy Roasted Chicken with Curry Leaves & Deep-fried Garlic
- Slow-cooked Pork Knuckle with Whole Garlic in Brawn Sauce
- Deluxe Deep-fried Kurobuta Pork Rib in Jing Du Style

FRESH CATCH

- Hong Kong Style Steamed Soon Hock, with Ginger & Scallion
- Traditional Steamed Fresh Soon Hock topped with Spring Onion & Coriander
- Steamed Fresh Garoupa topped with Minced Garlic & Coriander Spring in Superior Soya Sauce
- Hong Kong style Deep-fried Garoupa with Ginger & Scallion

FOREVER BLISS

Chinese 8-Course Dinner Menu



(Please select one item from each category below)

GARDENS

- Teochew Style Stewed Mixed Vegetables with Wild Mushroom
- Braised Duo Mushroom & Conpoy with Seasonal Vegetables
- Braised Assorted Mushroom with Seasonal Vegetables
- Braised Broccoli with Conpoy & Shimeji Mushroom

STARCH

- Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive
- Yang Chow Seafood Fried Rice with Crabmeat
- Stewed Udon Noodles with Shredded Chicken, Mushroom & Yellow Chives in Black Pepper Corn
- Hokkien Style Flat Yellow Noodles with Seafood

SWEET ENDING

- Chilled Mango Pudding served with Raspberry Sauce
- Doubled-boiled White Fungus with Lotus Seed & Red Dates
- Teochew Style “Yam Paste” with Pumpkin & Ginko Nuts
- Red Bean Cream with Glutinous Rice Balls