

THE FULLERTON HOTEL  
SINGAPORE

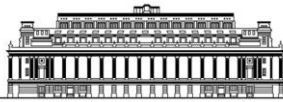
*Weekday Wedding at The Fullerton Hotel Singapore*

(Valid for weddings held on or before 30 June 2019)

- ✦ A sumptuous dinner created by our team of chefs with a choice of Chinese, Buffet or Western menus
- ✦ Choose one of the following items to be served during your cocktail reception at the foyer of The Ballroom
  - ✦ 360 pieces of butler-passed canapés or
  - ✦ 360 pieces of butler-passed Chilli Crab Buns or
  - ✦ Iced Fruit Fountain display
- ✦ Free-flowing soft drinks, mixers and Chinese tea throughout the event
- ✦ A complimentary barrel of 30-litre beer
- ✦ A complimentary bottle of house wine per confirmed table
- ✦ Five-tier model wedding cake for the cake-cutting ceremony
- ✦ A pyramid tower inclusive of a bottle of sparkling wine for the couple's toast
- ✦ Invitation cards for 60% of your invited guests (excludes printing of customised text)
- ✦ Wedding floral decorations and individual floral centrepieces for every table
- ✦ Exclusive wedding favour for all guests
- ✦ Usage of Signature Ang Pao Box
- ✦ Specially designed wedding wishing tree with wishing cards
- ✦ Complimentary usage of 4 liquid crystal display (LCD) projectors for your photo montage during the wedding banquet
- ✦ Complimentary tasting for 6 persons to experience your selected menu from Monday to Friday (reservation is subject to availability and is not applicable to the buffet menus)
- ✦ Complimentary self-parking coupons for 20% of your guests
- ✦ A complimentary day-use room from 2.00 p.m. to 10.00 p.m. for your wedding coordinators
- ✦ Enjoy a 2 night stay in our Palladian Suite with gourmet breakfast for 2 persons
- ✦ Delectable chocolates, a bottle of champagne and a personalised gift to welcome the wedding couple
- ✦ A delightful dinner or supper for the couple served in the comfort of your suite
- ✦ Enjoy access to The Straits Club during your stay where you may enjoy complimentary breakfast, afternoon tea, evening cocktails and canapés in a private lounge
- ✦ Enjoy 20% discount off à la carte treatments at The Fullerton Spa  
\* Terms and conditions apply. Bookings are subject to availability

Valid from Monday to Friday, excluding eve of Public Holidays and Public Holidays

The hotel reserves the right to change or amend the packages without prior notice



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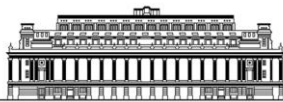
## *Weekend Weddings at The Fullerton Hotel Singapore*

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  - ✦ Iced Fruit Fountain display
- ✦ Free-flowing of soft drinks, mixers and Chinese tea throughout the event
- ✦ A Complimentary barrel of 30-litre beer
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Valid on Saturday and Sunday, including eve of Public Holidays and Public Holidays

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## Heritage Menu

### STARTER 1 – HOT & COLD COMBINATION



- ✿ Roasted Duck with Red Fermented Bean Curd Sauce  
南乳醬燒鴨
- ✿ Deep-fried Prawns coated with Thousand Island Sauce and Mango Salsa  
千島汁蝦球
- ✿ Steamed Chicken Wings stuffed with Bamboo Shoots and Mushrooms  
in Superior Stock  
上湯玉簪鳳翼球
- ✿ Jellyfish in Spicy Dressing  
辣味海蜇
- ✿ Deep-fried Cuttlefish Rolls with Sweet and Sour Sauce  
糖醋三彩墨魚卷

### STARTER 2 – HOT & COLD COMBINATION



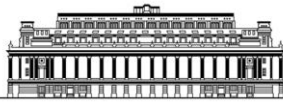
- ✿ Crispy Prawns coated with Spiced Pumpkin Purée  
南瓜汁蝦球
- ✿ Poached Chicken Thigh in Superior Soy Sauce  
頭抽豉油雞腿
- ✿ Smoked Duck Breast with Passion Fruit Sauce  
百香果薰鴨脯
- ✿ Crispy Five-spice Roasted Pork  
香脆五香燒肉
- ✿ Top Shell with Hot and Sour Dressing  
涼拌酸辣白玉鮑

### STARTER 3 – HOT & COLD COMBINATION



- ✿ Drunken Chicken Rolls  
花雕醉雞卷
- ✿ Sautéed Prawns with Chilli Vinegar Sauce in a Taro Ring  
荔茸宮保蝦仁
- ✿ Crispy Vegetable Spring Rolls  
香脆素春卷
- ✿ Honey-glazed Roasted Pork  
蜜汁玫瑰叉燒
- ✿ Fresh Scallops with Seasonal Fruit Salad and Lemon Mayonnaise  
鮮帶子時果沙律

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**STARTER 4 – HOT & COLD COMBINATION**



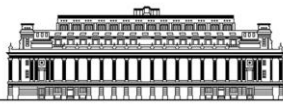
- ⊗ Sautéed Crabmeat Balls with Chinese Barbecue Sauce  
烧汁蟹肉球
- ⊗ Crispy Prawns with Ginger Mayonnaise  
served with Dragon Fruit and Pineapple Salsa  
子姜醬蝦球龍珠果波蘿粒
- ⊗ Wok-fried Scrambled Egg with Crab Meat and Bean Sprouts  
蟹肉桂花蛋
- ⊗ Deep-fried Five-spice Pork Rolls wrapped in Bean Curd Sheet  
酥炸五香肉卷
- ⊗ Mini Octopus and Pickled Cabbage in Sesame Chilli Dressing  
麻辣酸菜八爪鱼

**SOUP**

- ⊗ Double-boiled Ginseng and Herbs in Chicken Stock  
人參药材炖鸡汤
- ⊗ Braised Fish Maw and Scallops in Golden Broth  
黄焖花胶瑶柱帶子鱼鳔浓汤
- ⊗ Double-boiled Ginseng, Abalone and Dried Scallops  
in Chicken Consommé  
人參鲍鱼干贝炖鸡汤
- ⊗ Braised Four Treasures and Truffle Oil in Chicken Consommé  
红烧松露四宝海味羹

**SHELLFISH**

- ⊗ Stir-fried Scallops with Green Asparagus in a Potato Net  
雀巢油泡蘆筍鮮帶子
- ⊗ Sautéed Scallops with Capsicum and Honey Peas in X.O. Sauce  
XO 醬帶子彩椒蜜豆
- ⊗ Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa  
青芥菜蝦球香芒醬
- ⊗ Sautéed Live Prawns in Superior Soy Sauce  
豉油皇干煎草虾



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**FISH**

⊗ Selection of Fish 鱼类选择	- Sea Bass - Sea Grouper - Pomfret - Marble Goby	金目鲈 海斑 斗鲳 笋壳	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
⊗ Selection of Sauce 酱汁选择	- Superior Soy Sauce - Bean Crumb - Garlic Sauce - Teochew-style - Ginger Onion - Sour Plum Chilli Sauce	豉油皇 豆酥 蒜茸 潮洲 姜茸青葱 梅辣酱	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

**INTERMEZZO (UPGRADE SUGGESTION)**

The following can be arranged at an additional of \$20.00 per table of 10 persons:

⊗ Orange Sorbet with Berries Compote	桔子雪葩 野莓酱	<input type="checkbox"/>
⊗ Lime Sorbet with Berries Compote	青柠雪葩 野莓酱	<input type="checkbox"/>

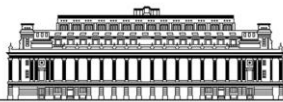
**DRIED SEAFOOD AND VEGETABLES**

⊗ Braised Baby Cabbage with Dried Scallops, Shimeji Mushrooms in Rich Stock 上汤松草菇娃娃菜		<input type="checkbox"/>
⊗ Braised Sea Shell and Mushrooms with Broccoli 红烧海螺北菇西兰花		<input type="checkbox"/>
⊗ Braised Fried Fish Maw and Bai Ling Mushrooms with Baby Pak Choy in Dried Scallop Sauce 瑶柱扒鱼鳔百灵菇小白菜		<input type="checkbox"/>
⊗ Braised Sea Cucumber with Mushrooms and Spinach 红烧海参北菇菠菜		<input type="checkbox"/>

**CHICKEN AND DUCK**

⊗ Ten-spice Roast Chicken 十里香烧鸡		<input type="checkbox"/>
⊗ Double-boiled Chicken with Ginseng wrapped in Lotus Leaf 荷香人参富贵鸡		<input type="checkbox"/>
⊗ Roasted Duck with Dang Gui and Chinese Hua Diao Wine 当归花雕烧鸭		<input type="checkbox"/>
⊗ Roasted Duck with Plum Sauce 梅酱烧鸭		<input type="checkbox"/>

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**NOODLES AND RICE**

- ⊗ Braised Ee-fu Noodles with Yellow Chives and Bean Sprouts   
干燒伊府麵
- ⊗ Wok-fried Wheat Noodles with Seafood   
豉油皇海鮮炒面線
- ⊗ Fragrant Fried Rice with Chicken, Shrimp, Chicken Floss and Yam   
龙凤鸡肉松香芋炒饭
- ⊗ Eight Treasures Fried Rice with Foie Gras wrapped in Lotus Leaf   
荷葉鵝肝醬八寶飯

**DESSERTS**

- ⊗ Red Bean Soup with Lotus Seeds and Lily Buds   
蓮子百合紅豆沙
- ⊗ Fresh Strawberry Pudding with Basil Seeds   
鮮草莓布丁
- ⊗ Double-boiled White Fungus, Longans, Red Dates, Ginkgo Nuts,  
Sea Olives and Lotus Seeds   
紅蓮八寶甜湯
- ⊗ Chilled Cream of Mango with Pomelo, Sago and Green Lime Jelly   
楊枝甘露青柠冻

**(UPGRADE SUGGESTION)**

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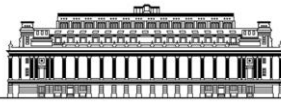
- ⊗ Double-boiled Chinese Pear Sweet Soup with Snow Fungus,  
Almond and Sea Coconut   
清炖津梨银耳南北杏海底椰
- ⊗ Chilled Green Lime Sweet Soup with Lemongrass Jelly,  
Aloe Vera and Kaisoh Crystal Combination   
with Red Bean Paste Pancake  
珍珠芦荟青柠香茅冻拼红豆窝饼
- ⊗ Fullerton's Signature Chocolate Manjari Cake (Western Dessert)   
曼佳丽巧克力蛋糕

**S\$1,438.00 per table of 10 persons**  
Monday to Friday, excluding eve of Public Holidays and Public Holidays  
(Minimum 20 tables)

**S\$1,568.00 per table of 10 persons**  
Saturday & Sunday, including eve of Public Holidays and Public Holidays  
(Minimum 30 tables)

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## Palladian Menu

**STARTER 1 - FORTUNE COMBINATION**



- ✿ Roasted Suckling Pig  
脆皮乳豬件
- ✿ Deep-fried Shrimp Paste Spinach Rolls  
wrapped with Minced Chicken and Salted Egg Yolk  
翡翠玉环
- ✿ Fresh Scallops with Seasonal Fruit Salad and Thousand Island Sauce  
鲜帶子时果沙律千岛汁
- ✿ Jellyfish in Spicy Dressing  
紅油海蜇
- ✿ Baked Chicken Wings with Sesame in Honey-barbecue Sauce  
麻香蜜汁烘凤翼

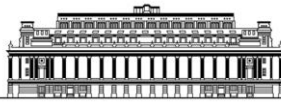
**STARTER 2 – FORTUNE COMBINATION**



- ✿ Roasted Suckling Pig  
脆皮乳豬件
- ✿ Crispy Prawns with Wasabi Mayonnaise and Mango Salsa  
青芥末醬蝦球
- ✿ Smoked Duck Breast with Lemon Sauce  
柠檬汁薰鴨脯
- ✿ Deep-fried Cuttlefish Balls wrapped with Foie Gras  
酥炸鵝肝墨魚丸
- ✿ Tossed Sea Shell in Spicy and Sour Dressing  
凉拌酸辣海螺

**SOUP**

- ✿ Braised Bird's Nest and Crab Meat with Egg White in Chicken Consommé  
红烧蟹肉蛋花燕窝羹
- ✿ Double-boiled Cordyceps Fungus, Red Dates and Dried Scallops  
in Chicken Consommé   
虫草花红枣干贝炖鸡汤
- ✿ Double-boiled Ginseng, Abalone and Dried Scallops  
in Chicken Consommé   
人参鲍鱼干贝炖鸡汤
- ✿ Golden Braised Dried Seafood Broth with Fish Maw, Dried Scallops,  
Julienned Abalone, Crab Meat and Enoki Mushrooms   
黄焖海味羹



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**SHELLFISH**

- ⊗ Wok-fried Scallops with Asparagus and Macadamia Nuts in X.O. Sauce   
夏果 X.O. 醬炒帶子芦笋
- ⊗ Sautéed Sea Prawns with Sweet Spicy Sauce   
燒汁蝦球蜜豆

**FISH**

**Selection of Fish**

鱼类选择

- ⊗ Red Grouper, 红斑
- ⊗ Atlantic Cod, 银鳕鱼
- ⊗ Chilean Sea Bass, 鲈鱼

**Selection of Sauce**

酱汁选择

- Superior Soy Sauce, 豉油皇
- Garlic Sauce, 蒜茸
- Red Chilli and Fermented Black Bean Sauce, 椒豉
- Teochew-style, 潮州式
- Ginger Onion, 姜茸青葱
- Honey Oven-baked, 蜜汁烘
- Superior Soy Sauce, 豉油皇
- Garlic Sauce, 蒜茸
- Red Chilli and Fermented Black Bean Sauce, 椒豉
- Teochew-style, 潮州式
- Ginger Onion, 姜茸青葱

**INTERMEZZO (UPGRADE SUGGESTION)**

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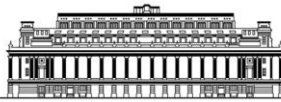
**DRIED SEAFOOD AND VEGETABLES**

- ⊗ Braised Abalone with Duo Mushrooms and Spinach   
红烧鲍片双菇菠菜
- ⊗ Braised Abalone and Sea Cucumber with Broccoli   
紅燒鮑魚海參西兰花

**CHICKEN AND DUCK**

- ⊗ Roasted Duck in Foie Gras Flavour   
鵝肝醬燒鴨
- ⊗ Crispy Roasted Chicken with Five-spice and Rose Wine   
玫瑰酒五香燒雞





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**NOODLES AND RICE**

- ⊗ Braised Ee-fu Noodles with Crab Meat, Mushrooms and Yellow Chives  
蟹肉香菇干烧伊面
- ⊗ Yuan-yang Fried Rice topped with Tomatoes and Diced Chicken  
in Crab Meat Sauce  
鸳鸯炒饭

**DESSERT**

- ⊗ Chilled Cream of Mango with Pomelo, Sago and Green Lime Jelly  
凍楊枝甘露, 青柠凍
- ⊗ Warm Yam Puree with Ginkgo Nuts and Pumpkin in Almond Cream  
杏汁白果金瓜芋泥

**(UPGRADE SUGGESTION)**

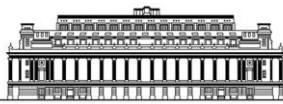
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Aloe Vera and Kaisoh Crystal Combination  
with Red Bean Paste Pancake  
珍珠芦荟青柠香茅冻拼红豆窝饼
- ⊗ Fullerton's Signature Chocolate Manjari Cake (Western Dessert)  
曼佳丽巧克力蛋糕

**\$S\$1,538.00 per table of 10 persons**  
Monday to Friday, excluding eve of Public Holidays and Public Holidays  
(Minimum 20 tables)

**\$S\$1,668.00 per table of 10 persons**  
Saturday & Sunday, including eve of Public Holidays and Public Holidays  
(Minimum 30 tables)

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## Wedding Buffet Dinner Menu

### Appetisers

Steamed Prawns on Ice with Hot Sauce for Dipping  
Barely-cooked Tuna Nicoise with Lemon Vinaigrette  
Italian-style White Bean and Onion Salad with Peppered Tuna  
Spicy Papaya and Beef Salad with Scallions  
Thai-style Glass Noodle Salad with Shrimps  
Tandoori Chicken Salad with Mint Yoghurt Dressing  
Chinese Barbecue Selection  
Romaine Lettuce

### Dressing

Balsamic Vinaigrette and Caesar Dressing

### Condiments

Black Sesame Grissini, Chilli Cheese Straws, Sourdough Bread Croutons,  
Parmesan, Anchovies, Olives, and Sun-dried Tomatoes

### Soup

Tomato Shorba  
Selection of Freshly-baked Bread Rolls and Butter

### Hot Selection

Spicy Fish Tikka with Masala Spice  
Oven-baked Salmon Loin with Edamame Beans in Miso Cream  
Peppered Stir-fried Beef with Onions and Scallions  
Wok-fried Chicken with Dried Chilli, Cashew Nuts and Conpoy Sauce  
Oatmeal Prawns with Chilli Padi  
Steamed Baby Kai Lan with Garlic and Shredded Scallops  
Aromatic Fried Rice with Salted Fish and Silver Bean Sprouts

### Carving

Roasted Crisp Pork Belly with Mustard and Port Wine Glaze

### Desserts

Chilled Cream of Melon with Sago Pearls  
Tiramisu "Romeo and Juliet"  
Bitter Chocolate Rose-flavoured Mousse Cakes  
Freshly-baked Normandy Apple Tart  
Freshly-baked Strawberry and Raspberry Mini Tarts  
Selection of Gourmet French Pastries  
Fullerton's Signature Bread and Butter Pudding  
Selection of Tropical Fresh Fruit  
Freshly-brewed Coffee and Tea

**S\$143.80 per person**

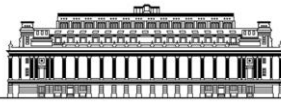
Monday to Friday, excluding eve of Public Holidays and Public Holidays  
(Minimum 200 persons)

**S\$156.80 per person**

Saturday and Sunday, including eve of Public Holidays and Public Holidays  
(Minimum 300 persons)

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## Western Dinner Menu

(Personalise your menu by choosing one dish from each course)

<p><b><u>Appetiser</u></b></p> <p>Citrus-scented Boston Lobster Avocado &amp; Melon Salad, Avruga Caviar and Lime Vinaigrette <i>Or</i> Foie Gras Terrine Plum Jelly, Yellow Frisée Salad, Orange Reduction Glaze</p>	<p><b><u>Soup</u></b></p> <p>Chicken Consommé Shrimp Parcel, Yellow Chives <i>Or</i> Seafood &amp; Tomato Bouillabaisse Sakura Ebi, Scallop, Lobster</p>
<p><b><u>Interlude</u></b></p> <p>Lime Sorbet with Vanilla Crumble <i>Or</i> Lemongrass Sorbet with Pomelo</p>	
<p><b><u>Main</u></b></p> <p>Braised Wagyu Beef Short Ribs Butternut Squash Mousseline, Organic Vegetables <i>Or</i> Grilled Salmon Loin Steamed Jumbo Asparagus, Truffle Mashed Potatoes Saffron Buerre Blanc <i>Or</i> Truffle Butter-baked Chicken Roulade Wild Mushrooms Ragout, Pumpkin purée, Jus Gras</p>	<p><b><u>Dessert</u></b></p> <p>Baked Golden Banana Filo Pastry with Crème D'Amandes, Crème Anglaise, Crumble and Vanilla Ice Cream <i>Or</i> 70% BitterSweet Chocolate Mousse, Red Fruit Jelly, Milk Chocolate Coulis, and Raspberry Sorbet</p>
<p>Freshly-brewed Coffee and Tea Mignardises</p>	

**S\$153.80 per person**

Monday to Friday, excluding eve of Public Holidays and Public Holidays  
(Minimum 200 persons)

**S\$166.80 per person**

Saturday and Sunday, including eve of Public Holidays and Public Holidays  
(Minimum 300 persons)

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