

THE FULLERTON HOTEL
SINGAPORE

Renaissance Wedding Package

(Valid for weddings held on or before 31 December 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
 - ∞ 100 pieces of butler-passed canapés or
 - ∞ 100 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 bottle of house wine per confirmed table
- ✦ Five-tier model wedding cake for the cake cutting ceremony
- ✦ A pyramid tower with 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 use of 1 liquid crystal display (LCD) projector 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 Loft 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

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



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Palladian Menu

STARTER 1 - FORTUNE COMBINATION



- ⊗ Roasted Suckling Pig
脆皮乳豬件
- ⊗ Deep-fried Shrimp Paste Spinach Roll
wrapped with Minced Chicken and Salted Egg Yolk
翡翠玉环
- ⊗ Tossed Fresh Abalone in Spicy and Sour Dressing
泰式鲜鲍鱼
- ⊗ Jellyfish in Spicy Dressing
紅油海蜇
- ⊗ Baked Chicken Wings with Sesame in Honey Barbecue Sauce
麻香蜜汁烘凤翼

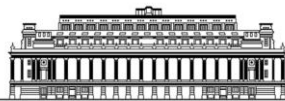
STARTER 2 - FORTUNE COMBINATION



- ⊗ 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
檸檬汁薰鴨脯
- ⊗ Honey-baked Cod Fillet with Vinaigrette
蜜汁焗雪魚，香醋汁
- ⊗ Tossed Sea Shell in Spicy and Sour Dressing
凉拌酸辣海螺

SOUP

- ⊗ Braised Bird's Nest and Crabmeat with Egg White in Truffle Jus
红烧蟹肉松露蛋白宮窩
- ⊗ Double-boiled Cordyceps Fungus, Red Dates and Dried Scallops
in Chicken Consommé
虫草花紅棗干貝炖鸡汤
- ⊗ Mini Buddha Jump Over The Wall
迷你佛跳牆
- ⊗ Golden-braised Dried Seafood Broth with Fish Maw, Dried Scallops,
Julienned Abalone, Crabmeat and Enoki Mushrooms
黃焗海味羹



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SHELLFISH

- ⊗ Wok-fried Scallops with Asparagus and Macadamia Nuts in X.O. Sauce
夏果 X.O. 酱炒带子芦笋
- ⊗ Sautéed Sea Prawns with Sweet Spicy Sauce
烧汁虾球蜜豆

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)

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
- ⊗ Lime Sorbet with Berries Compote, 青柠雪葩 野莓酱

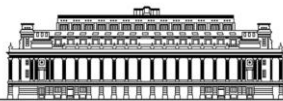
DRIED SEAFOOD AND VEGETABLES

- ⊗ 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
鹅肝酱烧鸭
- ⊗ Crispy Roasted Chicken with Five-spice and Rose Wine
玫瑰酒五香烧鸡

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NOODLES AND RICE

- ⊗ Steamed Eight Treasures Fragrant Rice wrapped in Lotus Leaf topped with Foie Gras and Dried Shrimp Chilli Sauce
荷叶鹅肝八宝蒸饭配虾米辣椒酱
- ⊗ Wheat Noodles with Abalone and Crab Meat in Golden Superior Broth
黄焖鲍鱼蟹肉面线

DESSERTS

- ⊗ Fresh Strawberry Pudding with Green Tea Ice Cream
鲜草莓布丁，绿茶雪糕
- ⊗ Warm Yam Purée with Ginkgo Nuts and Pumpkin in Almond Cream
杏汁白果金瓜芋泥

(UPGRADE SUGGESTION)

The following can be arranged at an additional of \$30.00 per table of 10 persons:

- ⊗ 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\$1,608.00 per table of 10 persons
Monday to Sunday, including eve of Public Holidays and Public Holidays
Minimum 10 tables and maximum 12 tables

* Price is subject to service charge and prevailing government taxes

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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\$160.80 per person

Monday to Sunday, including eve of Public Holidays and Public Holidays
Minimum and maximum 100 persons

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Western Dinner Menu

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

<p style="text-align: center;"><u>Appetiser</u></p> <p style="text-align: center;">Citrus-scented Boston Lobster Avocado & Melon Salad, Avruga Caviar and Lime Vinaigrette <i>Or</i> Foie Gras Terrine Plum Jelly, Yellow Frisée Salad, Orange Reduction Glaze</p>	<p style="text-align: center;"><u>Soup</u></p> <p style="text-align: center;">Chicken Consommé Shrimp Parcel, Yellow Chives <i>Or</i> Seafood & Tomato Bouillabaisse Sakura Ebi, Scallop, Lobster</p>
<p style="text-align: center;"><u>Interlude</u></p> <p style="text-align: center;">Lime Sorbet with Vanilla Crumble <i>Or</i> Lemongrass Sorbet with Pomelo</p>	
<p style="text-align: center;"><u>Main</u></p> <p style="text-align: center;">Braised Wagyu Beef Short Ribs Butternut Squash Mousseline, Organic Vegetables Port Wine Reduction <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 style="text-align: center;"><u>Dessert</u></p> <p style="text-align: center;">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 Coullis, and Raspberry Sorbet</p>
<p style="text-align: center;">Freshly-brewed Coffee and Tea Mignardises</p>	

S\$160.80 per person

Monday to Sunday, including eve of Public Holidays and Public Holidays
Minimum 100 persons and maximum 120 persons

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