



Weddings in the Park

Hfc

HOTEL FORT CANNING
SINGAPORE

Chinese & International Cuisine Applicable for Weddings Held by Year 2021	Lavender Ballroom Min. 18 tables	Legends Ballroom Min. of 25 tables	*Grand Marquee Min. of 25 tables
Wedding Lunch	S\$ 1,188.00++ per table of 10 persons / S\$ 118.80++ per person		
Weekday Wedding Dinner: Mondays to Fridays	S\$ 1,158.00++ per table of 10 persons / S\$ 115.80++ per person		
Weekend Wedding Dinner: Sundays	S\$ 1,358.00++ per table of 10 persons / S\$ 135.80++ per person		
Weekend Wedding Dinner: Saturdays, Eve of Public Holidays & Public Holidays	S\$ 1,458.00++ per table of 10 persons / S\$ 145.80++ per person		

Western Cuisine Applicable for Weddings Held by Year 2021	Lavender Ballroom Min. 18 tables	Legends Ballroom Min. of 25 tables	*Grand Marquee Min. of 25 tables
Wedding Lunch	S\$ 150.00++ per person		
Weekday Wedding Dinner: Mondays to Fridays	S\$ 150.00++ per person		
Weekend Wedding Dinner: Sundays	S\$ 160.00++ per person		
Weekend Wedding Dinner: Saturdays, Eve of Public Holidays & Public Holidays	S\$ 170.00++ per person		

***The HFC Grand Marquee - Singapore's largest air-conditioned chandelier marquee is available at a special rental price of S\$5,500.00++.**

Please contact our Wedding Specialists for more information or request for a wedding tour at:-

☎ 6559 6783

✉ fmb@hfc singapore.com



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Chinese & International Cuisine Applicable for Weddings Held by Year 2022	Lavender Ballroom Min. 18 tables	Legends Ballroom Min. of 25 tables	*Grand Marquee Min. of 25 tables
Wedding Lunch	S\$ 1,218.00++ per table of 10 persons / S\$ 121.80++ per person		
Weekday Wedding Dinner: Mondays to Fridays	S\$ 1,188.00++ per table of 10 persons / S\$ 118.80++ per person		
Weekend Wedding Dinner: Sundays	S\$ 1,388.00++ per table of 10 persons / S\$ 138.80++ per person		
Weekend Wedding Dinner: Saturdays, Eve of Public Holidays & Public Holidays	S\$ 1,488.00++ per table of 10 persons / S\$ 148.80++ per person		

Western Cuisine Applicable for Weddings Held by Year 2022	Lavender Ballroom Min. 18 tables	Legends Ballroom Min. of 25 tables	*Grand Marquee Min. of 25 tables
Wedding Lunch	S\$ 153.00++ per person		
Weekday Wedding Dinner: Mondays to Fridays	S\$ 153.00++ per person		
Weekend Wedding Dinner: Sundays	S\$ 163.00++ per person		
Weekend Wedding Dinner: Saturdays, Eve of Public Holidays & Public Holidays	S\$ 173.00++ per person		

***The HFC Grand Marquee – Singapore’s largest air-conditioned chandelier marquee is available at a special rental price of S\$5,500.00++.**

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The Brides
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Celebratory Dining:

- ♥ A specially crafted celebratory menu featuring authentic Cantonese, Western cuisine & International Buffet
- ♥ Menu tasting for 10 persons
(Mondays to Thursdays only, exclusive of Eve of Public Holidays and Public Holidays)
- ♥ Free-flow of soft drinks and mixers
- ♥ One champagne fountain display and a bottle of sparkling wine for toasting
- ♥ Corkage fee per bottle of wine/champagne (750ml) at \$35.00++
- ♥ Waiver of corkage fee for all duty-paid hard liquor
- ♥ Complimentary: One 30 litres barrel of draught beer

Decorations:

- ♥ Dry ice effect for bridal march-in
- ♥ An elegant wedding cake model display on stage
- ♥ Selection of wedding themes with flower pedestals and floral centrepieces
- ♥ Stylish chair covers to enhance the romantic ambience of your wedding
- ♥ Complimentary: Usage of two projectors and two screens

Wedding Privileges:

- ♥ Selection of wedding favours for each wedding guest
- ♥ Selection of wedding invitation cards for 70% of confirmed guests
(Excludes inserts, printing and other costs)
- ♥ One VIP parking lot for bridal car
- ♥ Preferential guest room rates for wedding guests
- ♥ Complimentary: One guest signature book and money gift box
- ♥ Complimentary: Car park passes for 20% of confirmed guests
(Based on first come first served basis)

For the Couple:

- ♥ 1-night stay in the luxurious Premium King Bridal Room, inclusive of breakfast for two, welcome amenities with floral arrangement, a complimentary bottle of wine and a pair of HFC's beloved forest friends.
- ♥ A \$50 nett F&B dining credit
(applicable for Room Service or The Salon)

Chinese Set Lunch & Weekday Chinese Set Dinner Menu

DELUXE COMBINATION 富贵大拼盘

- Roast Duck, Jellyfish with Sesame, Spring Roll, Octopus, Gold Coin Barbecued Chicken
烧鸭, 芝麻海蜇, 春卷, 八爪鱼, 金钱鸡肉干
- Shredded Chicken with Spicy Sauce, Deep-Fried Prawn Roll, Spring Roll, Octopus, Jellyfish with Sesame
麻辣鸡丝, 炸虾枣, 春卷, 八爪鱼, 芝麻海蜇

SOUP

- Five Treasure Soup (Fish Maw, Dried Scallops, Sea Cucumber, Shredded Abalone & Golden Mushroom) 五宝羹
- Double-Boiled Ginseng Chicken with White Fungus & Dried Scallop Soup 人参白木耳干贝炖鸡汤

SEAFOOD

- Combination of Prawns, Celery and Sweet Peas with Spicy Sauce 虾伴碧绿辣汁
- Deep-Fried Prawn with Oat 香脆麦片虾

VEGETABLES

- Braised Spinach, Abalone Mushroom with Dried Scallop 干贝鲍鱼菇扒菠菜
- Braised Jade Abalone, Shitake Mushroom & Vegetable with Superior Oyster Sauce 玉鲍片花菇烩时蔬

FISH

- Steamed Seabass with Black Bean Sauce 鼓汁蒸金目卢
- Deep-Fried Marbled Goby Fish with Fish Sauce 鱼露炸笋壳鱼

POULTRY

- Signature Crispy Roast Chicken 脆皮烧鸡
- Deep-Fried Spare Ribs with Sweet and Sour Sauce 京都排骨王

RICE/NOODLE

- Braised Ee-Fu Noodles with Chives and Abalone Sauce 鲍汁韭王焖伊面
- Wok-Fried Rice with Diced Chicken and Silver Fish 银鱼仔鸡粒炒饭

DESSERTS

- Cream of Red Bean with Lotus Seed and Lily Bud 百年好合红豆沙
- Chilled Cream of Honeydew with Sago 蜜瓜西米露

Weekend Chinese Set Dinner Menu

FIVE TREASURES COMBINATION 五福临门

- Suckling Pig Slices, Jellyfish with Sesame, Spring Roll, Deep-Fried Prawn Roll, Octopus
乳猪件, 芝麻海蜇, 春卷, 炸虾枣, 八爪鱼
- Roasted Duck, Mango Prawn Roll, Seafood Deli Parcel, Jellyfish with Sesame, Gold Coin Barbecued Chicken
烧鸭, 芒果虾卷, 石榴球, 芝麻海蜇, 金钱鸡肉干
- Drunken Chicken, Deep-Fried Prawn Roll, Mock Scallop, Octopus, Jellyfish with Sesame
醉鸡, 炸虾枣, 炸带子, 八爪鱼, 芝麻海蜇

SOUP

- Braised Shark's Fin with Crab Meat & Dried Scallop 红烧干贝蟹肉翅
- Braised Shark's Fin with Crab Meat & Bamboo Pith 红烧竹笙蟹肉翅
- Double-Boiled Chicken Soup with Chinese Herbs, Conch Meat and Hashima 雪蛤淮杞响螺炖鸡汤

SEAFOOD

- Poached Live Prawn with Herbs 药膳灼生虾
- Sautéed Scallop, Celery and Honey Peas with XO Chilli Sauce XO 酱双翠炒带子
- Deep-Fried Wasabi Prawn 日式沙律虾球

VEGETABLES

- Braised Baby Abalone, Lingzhi Mushrooms & Vegetables with Superior Oyster Sauce 鲍鱼仔灵芝菇烩时蔬
- Braised Sliced Abalone, Black Mushrooms & Vegetables with Superior Oyster Sauce 蚝皇鲍片扒北菇扒时蔬
- Braised Sea Cucumber, Black Mushrooms & Vegetables with Dried Scallop 碧绿干贝海参烩花菇

FISH

- Steamed Garoupa with Superior Soy Sauce 清蒸海斑
- Steamed Seabass with Black Bean Sauce 鼓汁蒸金目卢
- Deep-Fried Marbled Goby Fish in Superior Soy Sauce 油浸笋壳鱼

MEAT

- Deep-Fried Crispy Chicken 一品吊烧鸡
- Steamed Chicken with Chinese Herbs 聚宝富贵鸡
- Deep-Fried Spare Ribs with Grape Sauce 葡萄排骨王

RICE/NOODLES

- Braised Ee-Fu Noodle with Shredded Mushroom and Button Mushroom 双菇焖伊面
- Wok-Fried Noodle with Barbecued Pork and Shrimps 香港炒面
- Wok-Fried Rice with Assorted Meat wrapped in Lotus Leaf 腊味荷叶饭

DESSERT

- Chilled Cream of Mango with Sago and Pomelo 杨枝甘露
- Cream of Water Chestnut and Sweet Corn with Egg (Hot) 蛋花马蹄玉粟露
- Chilled Almond Beancurd with Fruit Cocktail 什果冻豆腐

International Buffet Lunch Menu

Hors D'oeuvre

Bay Shrimp with Alphonso Mango Salad and Raspberry Vinaigrette
Hickory Smoked Duck with Haricot Vert in Pepper
Seafood with Rainbow Cabbage Slaw
Salmon Gravlax

Salad

Mesclun Greens, Romaine Lettuce
Cherry Tomatoes, Cucumbers, Olives, Onion Rings, Trio Pepper, Carrots
Corn Kernels, Garbanzo Beans, Sunflower Seeds

*Served with Choice of Salad Dressing
(Balsamic Vinaigrette, French, and Thousand Island dressing)*

Soup

Classic French Onion Soup
Served with a Selection of Bread Rolls with Butter and Margarine

Mains

Stuffed Grilled Chicken Breast with Rocket, Sautéed Mushrooms and Velouté Sauce
Almond-crusted Fish with Onion Chilli Salad in Sauce Vin Blanc
Roast Beef with Red Wine & Herb Rub in Beef Jus
Thai Baby Kailan with Vegetarian Sauce (V)
Singaporean Fried Rice with Chinese Chicken Sausage, Prawn, Chilli Padi & Mixed Vegetables
Indian Mee Goreng (V)

Sweet Endings

Selection of French Pastries
Black Forest Cake
Wild Summer Berry Panna Cotta
Tropical Fresh Fruit Platter
Warm Bubur Cha Cha

Beverage

Freshly Brewed Coffee & Tea



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International Buffet Dinner Menu

Hors D'oeuvre

Selection of Sushi & Maki Rolls
Bay Shrimps with Alphonso Mango Salad and Raspberry Vinaigrette
Hickory Smoked Duck with Haricot Vert in Pepper
Fresh Mango Salad with Dried Shrimps
Seafood with Rainbow Cabbage Slaw
Salmon Gravlax

Salad

Mesclun Greens, Romaine Lettuce
Cherry Tomatoes, Cucumbers, Olives, Onion Rings, Trio Pepper, Carrots
Corn Kernels, Garbanzo Beans, Sunflower Seeds

*Served with Salad Dressing
(Balsamic Vinaigrette, French, and Thousand Island dressing)*

Soup

Wild Mushroom Soup with Truffle Oil
Served with a Selection of Bread Rolls with Butter and Margarine

Mains

Fried Rice with Crabmeat
Seafood Mee Goreng Indian-style
Grilled Chicken with Thyme Jus and Sautéed Artichoke Hearts
Grilled Fish with Red Capsicum Coulis and Tarragon
Roast Beef with Shallot Jus and Ratatouille
Wok-fried Kong Pao Prawns
Broccoli with Bai Ling Mushrooms
Roast Leg of Lamb with Rosemary Jus and Garlic Confit
Fragrant Steamed Rice

Sweet Endings

Selection of French Pastries
Lemon Mousse with Meringue
Black Forest Cake
Chocolate Opera Cake
Wild Summer Berry Panna Cotta
Tropical Fresh Fruit Platter
Warm Bubur Cha Cha

Beverage

Freshly Brewed Coffee & Tea



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4 Course Western Lunch Menu

Appetizer

Choice of 1 item per event

Spiced Pumpkin Salad

with Couscous, Marinated Goat's Cheese, Candied Walnuts, Cherry Tomato Confit, Romaine Lettuce, and White Balsamic Vinaigrette (V)

Smoked Duck Breast and Prawn Salad

with Avocado Mousse, Curly Frisee and Oriental Ponzu Dressing

Soup

Choice of 1 item per event

Cream of Mushroom with Truffle Oil

Served with Assorted Fresh Bread Rolls

Pumpkin Soup with Fresh New Zealand Mussel

Served with Assorted Fresh Bread Rolls

Main

Choice of 2 items per event

Garlic- confit Roast Sea Bass

With Puttanesca, Polenta and Lemon Buttered Asparagus

Roasted Chicken Thigh with Potatoes and Seasonal Vegetables

With Bonito Sake and Coriander Chilli Sauce

Dessert

Choice of 1 item per event

Green Tea and Chestnut Mousse

With Fresh Crème Anglaise and Fresh Fruit Compote

Crunchy Hazelnut Feuilletine

With Light Vanilla Custard Sauce and Fresh Mixed Berries



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4 Course Western Dinner Menu

Appetizer

Choice of 1 item per event

Grilled Cajun Prawn

with Bed of Asparagus and Mixed Greens topped with Cilantro-scented Mango Salsa

Pan-seared Scallop, Ikura & Prawn with Asian Pesto

Served with Curly Frisee

Caprese Salad with Serrano Jamon

Served with Basil Pesto & Balsamic Redux

Soup

Choice of 1 item per event

Pumpkin Soup with Fresh New Zealand mussel

Served with Assorted Fresh Bread Rolls

Classic French Onion Soup

Served with Assorted Fresh Bread Rolls

Main

Choice of 2 items per event

Garlic-Confit Roast Seabass

Served with Mediterranean Couscous, Citrus-Chili Shallot Salad and White Wine Lemon Beurre Blanc

Grilled Chicken Thigh

Served with Garlic Mashed Potatoes, Garlic Buttered Broccolini and Signature Foie Gras Sauce

Seared Premium Australian Beef Tenderloin

Served with Saffron Risotto, Haricot Vert and Beef Demi-glace

Dessert

Choice of 1 item per event

Chocolate & Caramel Duo

Blueberry Yogurt Mousse with Fresh Fruit Compote