

CONRAD®

CENTENNIAL  
SINGAPORE

The Pavilion  
Wedding Package





**CONRAD®**  
CENTENNIAL  
SINGAPORE

## The Pavilion Wedding Package



### WEDDING LUNCH

S\$1,900.00++ per table of 10 persons  
(Minimum 10 tables)

### WEDDING DINNER

Sunday - Friday

S\$2,000.00++ per table of 10 persons

Saturday, Eve and Public Holidays

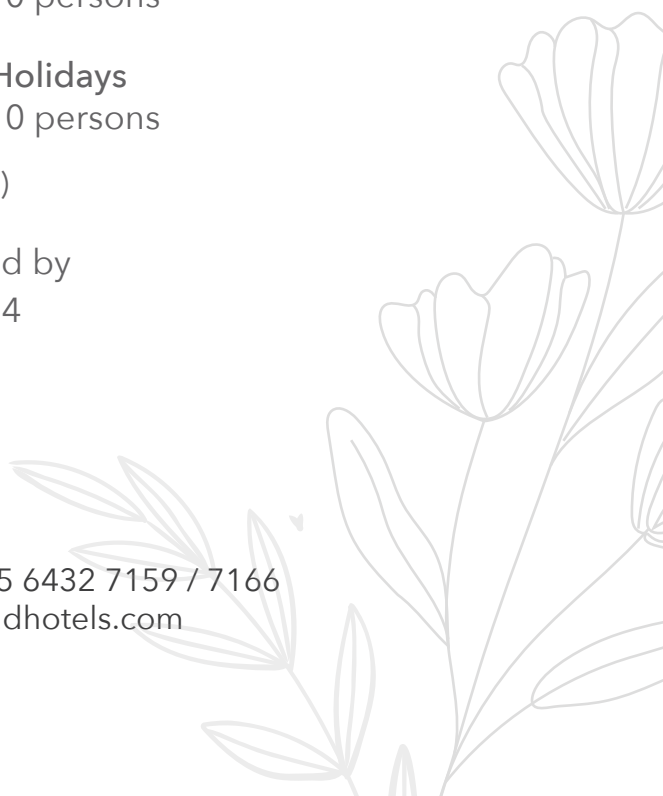
S\$2,200.00++ per table of 10 persons

(Minimum 12 tables)

Valid for weddings held by  
31<sup>st</sup> December 2024



For enquiries, please contact us at +65 6432 7159 / 7166  
or email [sinci.weddings@conradhotels.com](mailto:sinci.weddings@conradhotels.com)



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## The Pavilion Wedding Package

- Sumptuous Chinese or Fusion Menu by our award-winning Golden Peony culinary team
- An exclusive invitation for up to six persons to sample your selected menu prior to your wedding
- Exclusive wedding gifts for all guests
- Welcome mocktail for all guests during pre-wedding reception
- Complimentary beer, soft drinks, tonic and soda for up to four hours
- A bottle of Champagne for toasting ceremony
- Complimentary one bottle of house wine per table of ten persons
- Corkage charge of S\$40.00++ per opened bottle of duty-paid and sealed wine & hard liquor brought in
- One night stay in our Luxurious Suite with Executive floor benefit
- Light refreshments for the couple prior to the wedding, served to your Suite
- Contemporary floral centerpieces on all tables to enhance your celebration
- Entitlement of S\$0.90 nett credit per invitation card, based on 70% of your guaranteed attendance
- Wedding guestbook and well wishes box
- One VIP lot reserved at hotel's main driveway
- Complimentary car passes for up to 20% of guaranteed attendance
- Usage of LED TV wall, two projectors and audio visual equipment
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall



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## WEDDING LUNCH

### Happiness Platter

Prawn Ball with Wasabi Mayonnaise, Tea Glazed Smoked Duck, Marinated Jellyfish, 'Mala' Chicken Roll

.....

### Baby Abalone

Braised with Conpoy, Crabmeat and Bamboo Pith  
served in a Mini Pumpkin\*

.....

### Dragon Tiger Grouper

Steamed in 'Teochew' Style

.....

### Roasted Chicken

'Bi Feng Tang' Style, served with Spiced Almond Flakes and Prawn Cracker

.....

### Sea Cucumber

Braised with Chinese Mushroom, served with Seasonal Greens

.....

### Scallop

Wok-tossed with Asparagus in Home-made XO Sauce

.....

### 'Mian Xian' Noodle

With Char Siew, Beansprout, Bell Pepper and Chives

.....

### Dessert

Chilled Lemongrass Jelly with Aloe Vera, Diced Mango and Strawberry

*\*The menu is subject to change according to availability and seasonality of ingredients.*

*In line with Hilton Worldwide's global initiative in supporting the World Conservation Union, Shark's Fin is no longer featured in our menus to minimise the ecosystem impact associated with the hunting of sharks*

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**WEDDING DINNER**

(SUNDAY-FRIDAY)

**CHINESE 8-COURSE MENU**

**Trio Appetizer**

Barbecued Suckling Pig,  
Golden-fried Locally-sourced Prawn with Crispy Filo Dough,  
Sliced Smoked Duck with Fresh Mango



**Lobster Soup**

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith, Wild Mushroom,  
served in Whole Young Coconut\*



**Live 'Soon Hock' Fish**

Steamed in 'Hong Kong' Style



**Roasted Chicken**

'Bi Feng Tang' Style, served with Spiced Almond Flakes and Prawn Crackers



**8-Head Abalone**

Braised with 'Ling Zhi' Mushroom, served with Seasonal Green



**Prawn**

Poached, served with Herbs



**Multigrain Rice**

With Chinese Sausage wrapped in Lotus Leaf



**Dessert**

Sweet Yam Paste served with Golden Pumpkin Purée

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**WEDDING DINNER**

(SUNDAY - FRIDAY)

**FUSION 6-COURSE MENU**

**Trio Appetizer**

Barbecued Suckling Pig,  
Sliced Smoked Duck with Fresh Mango,  
Crispy Taro Swan Puff Pastry with Chilli Crab Sauce



**Bird's Nest**

Double-boiled with Bamboo Pith, Wolfberries and Conpoy,  
served in Whole Young Coconut\*



**Sea Perch**

Baked with Red Wine Sauce



**8-Head Abalone**

Braised Beancurd filled with Prawn Mousse and Conpoy Sauce



**Steamed Vermicelli**

Stewed with Lobster Meat and Dumpling in Chinese Wine Broth



**Dessert**

Sakura Red Velvet Cake  
Red Velvet Sponge, Sakura Mousse, Raspberry Jam

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**WEDDING DINNER**

(SATURDAY, EVE AND PUBLIC HOLIDAYS)

**CHINESE 8-COURSE MENU**

**Trio Appetizer**

Barbecued Suckling Pig,  
Golden-fried Locally-sourced Prawn with Crispy Filo Dough,  
Chicken Roll with Ginger Purée



**Bird's Nest**

Braised with Crabmeat, Crab Roe and Bamboo Pith,  
served in Mini Pumpkin\*



**Live 'Soon Hock' Fish**

Steamed with Superior Soy Sauce and Crispy Bean Crumb



**Scallop**

Wok-tossed with Asparagus in XO Chilli Sauce



**6-Head Abalone**

Braised with Chinese Mushroom and Baby Cabbage



**Silver Hill Duck**

Roasted, served with Plum sauce



**Ramen**

Stir-fried with Lobster Meat



**Dessert**

**Mango and Coconut Delight**

Mango Mousse, Raspberry Gel, Coconut Sponge

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**WEDDING DINNER**  
(SATURDAY, EVE AND PUBLIC HOLIDAYS)

**FUSION 6-COURSE MENU**

**Trio Appetizer**

Barbecued Suckling Pig with Prawn Mousse,  
Silver Hill Duck,  
Steamed Beancurd filled with Scallop and Crab Roe



**6-Head Abalone**

Double-boiled with Chinese Cabbage, Sea Whelk, Bamboo Pith, Conpoy and Chicken,  
served in Whole Young Coconut\*



**Sea Perch**

Baked with Teriyaki Sauce, Mesclun Salad



**Iberico Pork Spare Rib**

in Signature Home-made XO Sauce with Broccoli



**Crispy Egg Noodle Ball**

Stewed Half Lobster, Ginger, Spring Onion and Egg Gravy



**Dessert**

Chilled Lemongrass Jelly with Rainbow Pearl, Bird Nest  
Filo Pastry with Sweet Potato

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