



C E L E B R A T I O N S

Weekend Dinner Package

Grand Ballroom: minimum 28 tables (280 persons) | maximum 45 tables (450 persons)
Sky Ballroom: minimum 16 tables (160 persons) | maximum 30 tables (300 persons)

Saturdays, including eve of public holidays and public holidays

\$1,768 per table of 10 persons

Sundays, *excluding eve of public holidays and public holidays

\$1,668 per table of 10 persons

Our Wedding Package includes:

Delectable Cuisine

- ♥ Customised delectable 8-course Cantonese menu by our dedicated culinary team.
- ♥ Menu tasting session for 10 persons applicable only on weeknights (Mondays – Thursdays).

Beverages

- ♥ Unlimited serving of soft drinks and Chinese tea throughout the event.
- ♥ Choice of one (1) complimentary barrel of 30L beer AND one (1) bottle of house wine per 10 confirmed persons.
- ♥ Waiver of corkage sealed, duty paid hard liquor and wine.
- ♥ Complimentary one (1) bottle of champagne for toasting ceremony.

Embellishments

- ♥ Choice of exclusively-curated wedding themes with floral arrangements.
- ♥ Dry ice effect for wedding march-in.
- ♥ A specially-designed model wedding cake for the cake-cutting ceremony.
- ♥ Elegant champagne fountain display.
- ♥ Complimentary usage of two laser projectors and basic in-house sound system.

Wedding Privileges

- ♥ Choice of wedding favours for all guests.
- ♥ Specially-designed guest signature book and money gift box.
- ♥ Wedding invitation cards for 70% of your confirmed guests (excludes printing).
- ♥ One (1) VIP car park lot at the hotel driveway for bridal car.
- ♥ Complimentary parking coupons based on 30% of the guaranteed attendance.
- ♥ Preferential rates for room upgrades, day use room for helpers and / or family and friends.

Pampering Treats

- ♥ One-night stay in our Luxurious Suite with breakfast for two persons.
- ♥ One-night stay in our Superior Room for helpers with breakfast for two persons.
- ♥ Pre or post-lunch snacks for the bride and groom before or after the celebration.
- ♥ Spa treatment for two at St. Gregory (valid for 3 months from wedding date)

Terms and Conditions

- Prices quoted are applicable to weddings held before 31 December 2023. *Surcharge of \$100 per table for eve of PH and PH.
- Prices quoted are subjected to 10% service charge and prevailing government taxes, unless otherwise stated as nett.
- Minimum guaranteed tables may change, depending on prevailing guidelines from Singapore Government on maximum permissible attendance for wedding events.
- The Management reserves the right to change the information herewith without prior notice.



Weekend Dinner Package - Chinese Menu

APPETISER

Choose five items from the selection

Prawn Salad
Baby Octopus Salad with Pomelo
Premium Pacific Clam
Californian Maki Roll
Jellyfish with Shredded Duck
Drunken Free-range Chicken
Seafood Gyoza
Cantonese Roasted Duck
Crispy Salmon Toast
Crispy Fish Skin with Kung Po

POULTRY AND MEAT

Choose one item from the selection

Traditional Roast Chicken with Golden Garlic and Sesame

Oriental Pork Ribs with Capsicum

Steamed Organic Chicken with Chinese Herbs in Lotus Leaf

Pipa Duck with Hoisin Sauce

Stewed Five Treasures Duck with Forest Mushrooms and Preserved Meat

SOUP

Choose one item from the selection

We support the sustainability of our natural environment. As such, we offer premium alternative seafood options for your dining pleasure.

Double-boiled Cordyceps Flower Soup with Sea Cucumber and Chicken

Eight Treasures Seafood Soup

Braised Shredded Abalone Soup with Superior Hokkaido Dried Scallops

Braised Fish Maw Soup with Crabmeat

Double-boiled Black Truffle Soup with Chinese Cabbage and Hokkaido Dried Scallops

Double-boiled American Wild Ginseng

FISH

Choose one item from the selection

Baked Russian Halibut with Yellow Miso

Steamed Red Garoupa with Superior Soya Sauce

Baked Rock Garoupa with Fermented Black Bean

Baked Atlantic Cod with Teriyaki Sauce

Steamed Wild Seabass with Nyonya Sauce

Steamed White Pomfret with Preserved Vegetables and Japanese Mushrooms

Allow us to fulfil your needs – please let one of our service associates know if you or your guests have any special dietary requirements, food allergies or food intolerances.

Weekend Dinner Package - Chinese Menu

SEAFOOD

Choose one item from the selection

Sautéed Scallops with Asparagus and Capsicum

Poached Live Tiger Prawns with American Wild Ginseng and Dang Gui

Wok-fried Prawns

choice of one Hot Bean Paste l Chives
 Black Pepper Sauce l Chives
 XO Sauce

NOODLES AND RICE

Choose one item from the selection

Stir-fried Mee Sua

Seafood | Capsicum

Braised Ee-Fu Noodles

Crabmeat | Bean Sprout | Yellow Chives

Steamed Glutinous Rice Wrapped in Bean Curd Skin

Chicken | Japanese Mushroom

VEGETABLES

Choose one item from the selection

Braised Baby Abalone and Dried Scallops with Seasonal Vegetables

Braised Sea Cucumber with Bailing Mushrooms and Seasonal Greens

Braised Sliced Abalone with Tian Jin Cabbage and Mushrooms in Superior Sauce

DESSERT

Choose one item from the selection

Sweetened Yam Paste with Pumpkin and Ginkgo Nuts

Chilled Aloe Vera with Wolfberries and Wild Rock Sugar

Chilled Hasma with Red Dates and Lotus Seeds

Cream of Sweetened Pumpkin with Forest Rock Sugar

Double-boiled Snow Fungus with Red Dates and Lotus Seeds

Cream of Mango Pomelo

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