

Wedding Package

2023/2024

Lunch

Mondays to Sundays | \$1,888++ per table

- Grand Ballroom (min 28, max 80 tables)
- Imperial Ballroom (min 12, max 22 tables)

Dinner

Mondays to Thursdays | \$1,588++ per table

- Grand Ballroom (min 30, max 80 tables)
- Imperial Ballroom (min 12, max 22 tables)

Saturdays | \$2,088++ per table

- Grand Ballroom (min 40, max 80 tables)
- Imperial Ballroom (min 15, max 22 tables)

**Fridays, Sundays, Eve and Day of Public Holidays
\$1,888++ per table**

- Grand Ballroom (min 38, max 80 tables)
- Imperial Ballroom (min 15, max 22 tables)

PACKAGE HIGHLIGHTS

Food

- Exquisite menu selections specially prepared by our expert culinary team

- A specially designed five-tier wedding cake on display and your choice of one whole cake from Ginger.Lily by our Executive Pastry Chef for your private celebration

Drinks

- Champagne fountain with a bottle of Champagne to toast to the joyous occasion

- Assorted carbonated drinks and Chinese tea served throughout the event for up to four hours

- One barrel of beer for your event (Extra barrels of beer can be booked at \$600++ per barrel)

- House pour wine can be booked at a special price of \$48++ per bottle

- Corkage fee for duty paid, sealed wine and hard liquor can be booked at \$30++ per bottle

Decorations

- Choice of sophisticated wedding themes and intricate floral decoration

Other Inclusions

- Sponsorship of your wedding invitation cards and wedding favours capped at \$3 per Guest (before GST)

- One night stay in our bridal suite with welcome amenities and Executive Lounge access for the couple

- Breakfast for two at Estate, Executive Lounge or served in your bridal suite

- Complimentary usage of our spectacular LED walls and screens for your wedding video montage

- Valet parking service for your bridal car

EXTRA WEDDING PERKS

Choose TWO wedding perks with a minimum of 12 tables

Choose THREE wedding perks with a minimum of 20 tables

Choose FOUR wedding perks with a minimum of 28 tables

Choose FIVE wedding perks with a minimum of 42 tables

- Exclusive pre-event dining experience for 10 Guests of your choice, based on your confirmed menu (subject to availability)

- Delicious chef's choice butler style canapés during pre-event reception

- A bespoke mocktail-making session with Ginger. Lily's mixologist to curate an exclusive mocktail to be served during pre-event reception

- One barrel of beer

- Extra barrels of beer can be booked at a special price of \$480++ per barrel (Limited to two barrels of beer)

- A bottle of house pour wine per confirmed table (for consumption during event only)

- Waiver of corkage fee for all duty paid, sealed wine and hard liquor

- One day use room from 10:00 am to 2:00 pm or 3:00 pm to 7:00 pm

- One night's stay in accommodation room inclusive of breakfast for two at Estate (Bed type is subject to availability)

- A second night's stay in the bridal suite (applicable for lunch and weekend dinner packages only)

The hotel reserves the rights to amend the prices without prior notice. All prices are in Singapore dollar and subject to 10% service charge and prevailing GST.



7-COURSE CHINESE MENU Weekday Dinner

Fortune 五福临门 (Appetiser 前菜)

Choice of 5 items

- Chilled Sliced Tako with Mentaiko Sauce 明太子生捞章鱼片
- Chilled Lobster with Mango Salsa and Thai Chilli Dressing 泰式香芒龙虾沙律
- Marinated Spicy Sliced Conch with Cucumber Salad 麻辣响螺片凉拌青瓜
- Teochew Braised Soya Sliced Duck 潮州卤水鸭片
- Poached Yellow Chicken with Scallion and Shallot Oil 葱油三黄鸡
- Honey Glazed Pork Belly Char Siew 蜜汁叉烧
- Prawn Cocktail with Mixed Green Salad 生菜沙律虾
- Deep Fried Kataifi Prawn Roll 千丝虾卷
- Crispy Vietnamese Vegetarian Spring Roll 越南素春卷 
- Old Shangai Style Crispy Fish Fillets 老上海熏鱼

Affection 情意绵绵 (Soup 汤羹)

Choice of 1 item

- Double Boiled Chicken Soup with Fish Maw, Black Garlic, Conpoy and Bamboo Pith 黑蒜竹笙花胶炖鸡汤
- Braised Golden Seafood Soup with Shredded Abalone and Conpoy 红烧鲍鱼丝海味羹
- Braised Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop 瑶柱金瓜龙虾羹

Perfect Beginnings 花好月圆 (Meat 禽肉)

Choice of 1 item

- Roasted Chicken with Nyonya Plum Sauce and Shredded Egg 脆皮西施鸡
- Crispy Roasted Duck with Angelica Sauce 当归酱挂炉烧鸭
- Oven Baked Pork Prime Rib Marinated with Mongolian Barbecue Sauce 香烤蒙古排骨

Happiness 幸福美满 (Seafood | Fish 海鲜/鱼鲜)

Choice of 1 item

- Stir Fried Scallop with Black Truffle Paste, Milky Egg White and Broccoli 西兰花松露酱炒芙蓉带子



Vegetarian

- Stir Fried Scallop with United States King Conch Meat in XO Sauce and Asparagus 极品酱美国响螺炒带子芦笋
- Poached Prawn with Kimchi Miso Clam Broth 泡菜味噌海贝汤灼生虾
- Deep Fried King Prawn with Creamy Golden Egg Yolk and Crispy Enoki 金皇脆菇奶油大虾
- Steamed Sea Grouper with Dried Orange Skin and Ginger 橙皮姜丝蒸海斑
- Hong Kong Style Steamed Sea Grouper with Luffa 玉瓜港式清蒸海斑
- Steamed Greenland Halibut Fillet with Preserved Bean and Fried Garlic 豆酱蒸格林兰比目鱼
- Oven Baked Greenland Halibut Fillet with Japanese Bonito Sauce 日式木鱼花照烧格林兰比目鱼

Perfection 十全十美 (Vegetable 时蔬)

Choice of 1 item

- Braised Bai Ling Mushroom with Dou Kee Gluten and Seasonal Vegetables 红烧白灵菇扒豆腐时蔬 
- Braised Flower Mushroom and Seasonal Vegetables 红烧花菇伴时蔬

Longevity 白头偕老 (Noodles | Rice 面/饭)

Choice of 1 item

- Braised Ee Fu Noodle with Crab Meat, Conpoy, Mushroom and Yellow Chives 蟹肉瑶柱焗伊府面
- Steamed Glutinous Rice with Seafood and Abalone Sauce in Lotus Leaf 鲍汁海中宝荷叶饭
- Wok Fried Hokkien Mee Sua with Shredded Chicken and Capsicum 彩椒鸡丝炒福建面线

Togetherness 永结同心 (Dessert 甜点)

Choice of 1 item

- Teochew Sweetened Taro Paste with Gingko Nut, Pumpkin and Coconut Cream 椰香金瓜银杏香芋泥
- Chilled Mango Purée, Pomelo and Sago with Mango Pudding 杨枝甘露香芒布丁
- Chilled Peach Gum with Osmanthus Jelly and Honey 桂花冻蜂蜜炖桃胶



8-COURSE CHINESE MENU

Lunch and Weekend Dinner

Fortune 五福临门 (Appetiser 前菜)

Choice of 5 items

- Chilled Sliced Tako with Mentaiko Sauce 明太子生捞章鱼片
- Chilled Lobster with Mango Salsa and Thai Chilli Dressing 泰式香芒龙虾沙律
- Marinated Spicy Sliced Conch with Cucumber Salad 麻辣响螺片凉拌青瓜
- Teochew Braised Soya Sliced Duck 潮州卤水鸭片
- Poached Yellow Chicken with Scallion and Shallot Oil 葱油三黄鸡
- Honey Glazed Pork Belly Char Siew 蜜汁叉烧
- Sliced Suckling Pig with Roasted Sweet Sauce 蜜酱脆皮乳猪件
- Deep Fried Scallop stuffed with Yam and Truffle Paste 松露酱荔茸带子
- Crispy Vietnamese Vegetarian Spring Roll 越南素春卷 
- Old Shangai Style Crispy Fish Fillets 老上海熏鱼

Affection 情意绵绵 (Soup 汤羹)

Choice of 1 item

- Double Boiled Chicken Soup with Fish Maw, Black Garlic, Conpoy and Bamboo Pith 黑蒜竹笙花胶炖鸡汤
- Braised Golden Seafood Soup with Shredded Abalone and Conpoy 红烧鲍鱼丝海味羹
- Braised Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop 瑶柱金瓜龙虾羹

Perfect Beginnings 花好月圆 (Meat 禽肉)

Choice of 1 item

- Roasted Chicken with Nyonya Plum Sauce and Shredded Egg 脆皮西施鸡
- Crispy Roasted Duck with Angelica Sauce 当归酱挂炉烧鸭
- Oven Baked Pork Prime Rib Marinated with Mongolian Barbecue Sauce 香烤蒙古排骨

Happiness 幸福美满 (Seafood 海鲜)

Choice of 1 item

- Stir Fried Scallop with Capsicum and Broccoli in Crispy Nest 雀巢彩椒炒带子西兰花
- Poached Prawn with Kimchi Miso Clam Broth 泡菜味增海贝汤灼生虾



Vegetarian

- Wok Fried Lobster Meat with Egg White and Truffle Paste 松露酱蛋白炒龙虾球
- Deep Fried Lobster with Creamy Butter Sauce and Shredded Egg 千丝奶油龙虾球

Free Spiritedness 龙凤共舞 (Fish 鱼鲜)

Choice of 1 item

- Hong Kong Style Steamed Red Grouper with Superior Soya Sauce 港式清蒸红星斑
- Steamed Red Grouper with Dried Orange Skin and Ginger 橙皮姜丝蒸海红斑
- Steamed Greenland Halibut Fillet with Preserved Bean and Fried Garlic 豆酱蒸格林兰比目鱼
- Oven Baked Greenland Halibut Fillet with Japanese Bonito Sauce 日式木鱼花照烧格林兰比目鱼

Treasure 金玉满堂 (Delicacy 美味)

Choice of 1 item

- Braised Sea Cucumber with Homemade Tofu and Broccoli 红烧海参扒豆腐西兰花
- Braised Sea Cucumber with Fish Maw and Seasonal Vegetable 红烧海参厚鱼鳔伴时蔬
- Imperial Braised Baby Abalone with White Flower Mushroom and Spinach 宫廷鲍鱼白花菇伴菠菜
- Braised Fish Maw and Japanese Dried Scallop with Spinach 瑶柱厚鱼鳔伴时蔬

Longevity 白头偕老 (Noodles | Rice 面/饭)

Choice of 1 item

- Braised Ee Fu Noodle with Crab Meat, Conpoy, Mushroom and Yellow Chives 蟹肉瑶柱焖伊府面
- Steamed Glutinous Rice with Seafood and Abalone Sauce in Lotus Leaf 鲍汁海中宝荷叶饭
- Wok Fried Hokkien Mee Sua with Shredded Chicken and Capsicum 彩椒鸡丝炒福建面线

Togetherness 永结同心 (Dessert 甜点)

Choice of 1 item

- Teochew Sweetened Taro Paste with Gingko Nut, Pumpkin and Coconut Cream 椰香金瓜银杏香芋泥
- Chilled Mango Purée, Pomelo and Sago with Mango Pudding 杨枝甘露香芒布丁
- Chilled Bird's Nest with Osmanthus Jelly and Honey 桂花冻蜂蜜炖官燕



7-COURSE CHINESE VEGETARIAN MENU

Weekday Dinner

Fortune 五福临门 (Appetiser 前菜)

Choice of 5 items

- Crispy Yam stuffed with Plant Based Minced Mushroom 荔茸香酥盒
- Chilled Chinese Yam with Lily Bubs Paste and Mala Sauce 麻辣山药百合
- Chilled Abalone with Thai Chilli Dressing 泰式香辣鲍鱼
- Braised Plant Based Meatball with Capital Sauce 酱皇肉球
- Crispy Crab Ball with Mustard and Thyme Mayo 芥末香草脆蟹枣
- Crispy Vietnamese Vegetarian Spring Roll 越南春卷
- Chilled Vietnamese Spring Roll with Avocado and Tomato 牛油果番茄越南冻春卷

Affection 情意绵绵 (Soup 汤羹)

Choice of 1 item

- Braised Pumpkin Soup with Asparagus, Fungus and Mushroom 香笋鼎湖金瓜羹
- Double Boiled Soup with Golden Fungus, Chinese Yam, Bamboo Pith and Vegetable 金耳百花竹笙炖山药汤

Perfect Beginnings 花好月圆 (Meat 素肉)

Choice of 1 item

- Suckling Pig with Chinese Pancake, Condiments and Sweet Sauce 甜面酱烧乳猪
- Yakitori Style Beyond Meat, Hericium Mushroom and Capsicum 串烧彩椒肉球猴头菇
- Peking Duck with Chinese Pancake and Condiments 北京烤鸭卷

Happiness 幸福美满 (Seafood 素海鲜)

Choice of 1 item

- Stir Fried Prawn with Oatmeal 炸虾炒麦片
- Stir Fried Scallop with Macadamia Nut, Capsicum and Celery in Crispy Nest 雀巢夏果彩椒炒带子西芹

Perfection 十全十美 (Vegetable 时蔬)

Choice of 1 item

- Slow Cooked Vegetarian Abalone with Bai Ling Mushroom and Seasonal Vegetable 鲍鱼白灵菇伴奶白
- Braised Dou Kee with Hericium Mushroom in Truffle Abalone Sauce and Spinach 松露鲍汁豆腐扒猴头菇时蔬
- Braised Assorted Mushrooms and Fungus in Beancurd Skin 佛海蒲团

Longevity 白头偕老 (Noodles | Rice 面/饭)

Choice of 1 item

- Plant Based Braised Ramen with Spicy Szechuan Eggplant and Mushroom 四川炸酱茄子野菌拌面
- Steamed Fragrant Rice with Assorted Vegetables in Lotus Leaf 菌汁素中宝荷叶饭
- Wok Fried Hokkien Mee Sua with Vegetarian Seafood and Capsicum 鲜炒福建面线

Togetherness 永结同心 (Dessert 甜点)

Choice of 1 item

- Teochew Sweetened Taro Paste with Gingko Nut, Pumpkin and Coconut Cream 椰香金瓜银杏香芋泥
- Chilled Mango Purée, Pomelo and Sago with Mango Pudding 杨枝甘露香芒布丁
- Chilled Peach Gum with Osmanthus Jelly and Honey 桂花冻蜂蜜炖桃胶



8-COURSE CHINESE VEGETARIAN MENU Weekend Dinner

Fortune 五福临门 (Appetiser 前菜)

Choice of 5 items

- Crispy Yam stuffed with Plant Based Minced Mushroom 荔茸香酥盒
- Chilled Chinese Yam with Lily Bubs Paste and Mala Sauce 麻辣山药百合
- Chilled Abalone with Thai Chilli Dressing 泰式香辣鲍鱼
- Braised Plant Based Meatball with Capital Sauce 酱皇肉球
- Crispy Crab Ball with Mustard and Thyme Mayo 芥末香草脆蟹枣
- Crispy Vietnamese Vegetarian Spring Roll 越南春卷
- Chilled Vietnamese Spring Roll with Avocado and Tomato 牛油果番茄越南冻春卷

Affection 情意绵绵 (Soup 汤羹)

Choice of 1 item

- Braised Pumpkin Soup with Asparagus, Fungus and Mushroom 香笋鼎湖金瓜羹
- Double Boiled Soup with Golden Fungus, Chinese Yam, Bamboo Pith and Vegetable 金耳百花竹笙炖山药汤

Perfect Beginnings 花好月圆 (Meat 素肉)

Choice of 1 item

- Suckling Pig with Chinese Pancake, Condiments and Sweet Sauce 甜面酱烧乳猪
- Yakitori Style Beyond Meat, Hericium Mushroom and Capsicum 串烧彩椒肉球猴头菇
- Peking Duck with Chinese Pancake and Condiments 北京烤鸭卷

Happiness 幸福美满 (Seafood 素海鲜)

Choice of 1 item

- Stir Fried Prawn with Oatmeal 炸虾炒麦片
- Stir Fried Scallop with Macadamia Nut, Capsicum and Celery in Crispy Nest 雀巢夏果彩椒炒带子西芹

Free Spiritedness 龙凤共舞 (Fish 素鱼)

Choice of 1 item

- Sweet and Sour Fish with Capsicum and Dried Fig 无花果糖醋彩椒鱼
- Braised Fish with Dou Kee Gluten and Tofu 豆筋红烧鱼柳

Perfection 十全十美 (Vegetable 时蔬)

Choice of 1 item

- Slow Cooked Vegetarian Abalone with Bai Ling Mushroom and Seasonal Vegetable 鲍鱼白灵菇伴奶白
- Braised Dou Kee with Hericium Mushroom in Truffle Abalone Sauce and Spinach 松露鲍汁豆筋扒猴头菇时蔬
- Braised Assorted Mushrooms and Fungus in Beancurd Skin 佛海蒲团

Longevity 白头偕老 (Noodles | Rice 面/饭)

Choice of 1 item

- Plant Based Braised Ramen with Spicy Szechuan Eggplant and Mushroom 四川炸酱茄子野菌拌面
- Steamed Fragrant Rice with Assorted Vegetables in Lotus Leaf 菌汁素中宝荷叶饭
- Wok Fried Hokkien Mee Sua with Vegetarian Seafood and Capsicum 鲜炒福建面线

Togetherness 永结同心 (Dessert 甜点)

Choice of 1 item

- Teochew Sweetened Taro Paste with Gingko Nut, Pumpkin and Coconut Cream 椰香金瓜银杏香芋泥
- Chilled Mango Purée, Pomelo and Sago with Mango Pudding 杨枝甘露香芒布丁
- Chilled Peach Gum with Osmanthus Jelly and Honey 桂花冻蜂蜜炖桃胶

Wedding Checklist

Here's a helpful timeline and tips on how to enjoy each milestone along the way. Our wedding specialist is also always ready to help and guide your wedding planning.

3 MONTHS BEFORE THE WEDDING

- Visit the invitation card vendor to select your invitation cards
- Finalise the text and design of your invitation cards with the printer for printing
- Arrange for a pre-trial tasting session (from Tuesday to Thursday, not applicable on eve of and on public holidays)
- Visit our florist to discuss floral arrangements (should you like to enhance your wedding floral decoration)

2 MONTHS BEFORE THE WEDDING

- Reconfirm your booking for a hairstylist, makeup artist, photographer and limousine
- Confirm your Wedding Coordinator and Master of Ceremony
- Collect and mail printed invitation cards to Guests

1 MONTH BEFORE THE WEDDING

- To achieve 75% milestone payment based on updated guaranteed number with the hotel
- Check for special dietary requirements with your Guests (e.g., vegetarian or halal)
- Pay a visit to the hotel and review the following arrangements for your wedding with our wedding specialist:
 - Finalisation of the menu after the food tasting session
 - Choosing of wedding favours and linens
 - Finalisation of wedding programme
 - Confirmation of Guest list and attendance
 - Confirmation of special dietary requests, i.e., vegetarian or halal meals for Muslim Guests
- If credit card is preferred for settlement of bills, arrange for credit limit approval with your bank or credit card company

7 TO 3 DAYS BEFORE THE WEDDING

- Confirmation of floor plan and preparation of seat allocation with reference to the floor plan
- Call your invited Guests for confirmation of attendance and ask if there are any special dietary requirements
- Final confirmation of attendance and revised floor plan
- Confirmation of bridal car details and sharing them with the hotel

1 DAY BEFORE THE WEDDING

- Relax, rest, and enjoy your significant other's company

ON YOUR BIG DAY

- To bring along your Wedding Coordinator and Master of Ceremony to meet the hotel banquet manager and Wedding Coordinator at 10:00 am or 5:00 pm for final briefing of the wedding programme and music