

2026

# GRAND BALLROOM

## CHINESE WEDDING PACKAGE

LUNCH  
MONDAY - FRIDAY

**\$1698<sup>++</sup>**

per table of 10 persons

LUNCH  
SATURDAY & SUNDAY

**\$1788<sup>++</sup>**

per table of 10 persons

DINNER  
FRIDAY & SUNDAY

**\$1888<sup>++</sup>**

per table of 10 persons

DINNER  
SATURDAY

**\$1988<sup>++</sup>**

per table of 10 persons



Lunch - Min 16 tables | Dinner - Min 18 tables, Max 45 tables | Surcharges may apply for eve and day of public holidays | Applicable For Weddings Up To December 2026

## INCLUSIONS

### Wedding Privileges

- Unique selection of wedding favours for all guests
- Specially-designed guest signature book and 2 money gift box
- Wedding invitation cards for up to 70% of confirmed guests attendance (excluding printing)
- One (1) VIP carpark lot at hotel driveway for bridal car
- Complimentary parking coupons based on 20% of confirmed attendance

### Culinary

- 7 or 8-course Chinese Menu by our dedicated culinary team
- All food are portioned and served individually to all guests
- Complimentary food tasting for 10 persons (applicable on Mon-Thu except eve of PH & PH)

### Beverage

- Complimentary one (1) barrel (30L) of house beer
- Complimentary one (1) bottle of house wine per confirmed table Subsequent bottles at special price of \$38<sup>++</sup> per bottle
- Unlimited serving of soft drinks and Chinese Tea throughout event
- Complimentary one (1) bottle of champagne for toasting ceremony
- Waiver of corkage for duty paid and sealed wine & hard liquor

### Decorations

- Selection of Wedding Theme for all dining tables, elegant stands along the aisle, stage & reception
- 5-tiered wedding model cake for cake cutting ceremony
- Smoke effect at grand entrance

### Audio Visual

- Two (2) video wall at the foyer to feature your wedding photos
- Two (2) LCD Projectors with 4.5 metres screens
- Unique design lighting for all tables
- 2 wireless microphones with sound system
- Optional: Usage of 15 metres wide LED Wall display

### Accommodation

- One (1) night stay in Bridal Suite with Skyline Lounge access & breakfast for 2
- One (1) day use room for wedding helpers
- Preferential rates for additional rooms/suites

### Terms & Conditions

- Prices are subjected to 10% service charge & prevailing government taxes
- Rates are subjected to changes without prior notice
- Other terms & conditions may apply

2026

# 7-COURSE CHINESE

## WEDDING LUNCH SET MENU A

### 华乐缤纷彩盆

#### Cold Dish Combination

(沙姜秋耳伴海螺, 辣味八爪鱼, 越南银丝卷, 香炸三文鱼多士, 香脆烧花腩)  
(Marinated Sea Whelk with Ginger Sauce, Japanese Marinated Octopus,  
Vietnamese Prawn Fritters, Crispy Salmon Toast, Crispy Roast Pork Belly)

### 龙虾瑶柱竹笙蟹肉海螺羹

Braised Lobster, Crab Meat, Sea Whelk with Conpoy & Bamboo Pith

### 荷叶蒜子鹌鹑蛋焖鸡

Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Garlic

### 鲍鱼花菇翠园蔬

Braised Abalone, Flower Mushrooms with Seasonal Vegetables

### 港式蒸鲜石斑

Steamed Fresh Garoupa, Hong Kong Style, Ginger & Scallion

### 家厨金衣糯米饭

Glutinous Rice with Dried Shrimp, Chicken wrapped in Beancurd Skin

### 红莓杨枝甘露

Chilled Mango Sago Pomelo, Assorted Forest Berries

2026

# 7-COURSE CHINESE

## WEDDING LUNCH SET MENU B

### 华乐缤纷彩盆

#### Cold Dish Combination

辣汁锦绣海蜇, 花雕醉鸡卷, 香脆马蹄卷, 芋泥春卷, 明炉烧鸭梅酱  
(Marinated Spicy Jelly Fish, Drunken Chicken Roll, Water Chestnut with Prawn Roll, Deep-fried Winged Yam Spring Rolls, Roasted Duck with Plum Sauce)

### 杞子花旗参鲍鱼野竹笙炖鸡汤

Double-Boiled Abalone with American Ginseng & Organic Bamboo Pith

### 玉叶脆蒜香妃鸡

Crispy Roasted Chicken with Curry Leaves & Deep-fried Garlic

### 鱼鳔花菇松菇时蔬

Stewed Fish Maw, Flower Mushroom & Honshimeiji Mushrooms with Seasonal Vegetables

### 金银蒜香茜蒸红鲷

Steamed Fresh Snapper topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce

### 鸡丝韭王干烧伊面

Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive

### 金瓜福果甜芋泥

Teochew Style Yam Paste with Pumpkin & Ginkgo Nu

2026

# 8-COURSE CHINESE

## WEDDING DINNER SET MENU A

### 华乐缤纷彩盆

#### Cold Dish Combination

沙姜秋耳伴海螺, 花雕醉鸡卷, 三宝杏仁球, 芥末香芒虾卷, 香脆烧花腩  
Marinated Sea Whelk with Ginger Sauce, Drunken Chicken Roll  
Three Treasure Seafood Almond Ball,  
Wasabi Mayo Prawn Roll, Crispy Roast Pork Belly

### 瑶柱蟹肉竹荪烩燕窝

Braised Bird Nest, Carb Meat with Conpoy & Bamboo Pith

### 明炉烧鸭娘惹梅酱

Roasted Duck with Nyonya Plum Sauce

### 药材鲜汤灼生虾

Steamed Fresh Tiger Prawns with Chinese Herbs

### 鲍鱼花菇翠园蔬

Braised Abalone, Flower Mushrooms with Seasonal Vegetables

### 港式蒸鲜笋壳鱼

Steam Soon Hock, Hong Kong Style, Ginger & Scallion

### 家厨金衣糯米饭

Glutinous Rice with Dried Shrimp, Chicken wrapped in Beancurd Skin

### 红莓杨枝甘露

Chilled Mango Sago Pomelo, Assorted Forest Berries

2026

# 8-COURSE CHINESE

## WEDDING DINNER SET MENU B

### 华乐缤纷彩盆

#### Cold Dish Combination

辣汁锦绣海蜇, 花雕醉鸡卷, 香脆马蹄卷, 芋泥春卷, 明炉烧鸭梅酱  
Marinated Spicy Jelly Fish, Drunken Chicken Roll, Water Chestnut with Prawn Roll, Deep-fried Winged Yam Spring Rolls, Roasted Duck with Plum Sauce

### 杞子花旗参鲍鱼野竹笙炖鸡汤

Double - Boiled Eight-head Abalone with American Ginseng & Organic Bamboo Pith

### 红烧栗子蒜子焖元蹄

Braised Pork Knuckle with Chestnut & Garlic

### 极品酱蜜芦彩鲜虾

Sautéed Prawn Homemade XO Sauce, Asparagus & Honey Pea

### 海参花菇翠园蔬

Braised Sea Cucumber Flower Mushroom with Seasonal Vegetables

### 金银蒜蒸鲜龙虎斑

Steamed Fresh Hybrid Grouper Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce

### 鸡丝韭王干烧伊面

Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive

### 金瓜福果甜芋泥

Teochew Style Yam Paste with Pumpkin & Ginkgo Nuts

2026

# LIVE STATION

## OPTIONAL STATION

### CHINESE LIVE STATION

#### **Peking Duck**

Roasted duck with egg skins, spring onion, cucumber & hoisin sauce  
(Min. 100 guests)

**\$13<sup>++</sup>** per guest

### LOCAL LIVE STATION

#### **Kueh Pie Tee**

Braised turnip with dried shrimp, hard boiled egg, shrimp, coriander, crushed peanuts, chili sauce & sweet sauce  
(Min. 50 guests)

**\$10<sup>++</sup>** per guest

### WESTERN LIVE STATION

#### **Roasted Angus Beef Eye**

Roasted red skin potato with garlic, condiments & brown sauce  
(Min. 100 guests)

**\$15<sup>++</sup>** per guest

#### **Roasted Australian Lamb Leg**

Roasted red skin potato with garlic, condiments & rosemary jus  
(Min. 100 guests)

**\$14<sup>++</sup>** per guest

Contact us at [events@onefarrer.com](mailto:events@onefarrer.com)  
for bookings & enquiries