



grandeur

January to December 2026

Monday to Sunday, Eve of Public Holidays & Public Holidays

\$268.80 per person

Ballroom 1 & 2 | Min 12 tables

Grand Ballroom | Min 18 tables

Wine & Dine

- Individually-plated 6-course Chinese set from Li Bai Cantonese Restaurant or 5-course Western set from The Dining Room
- Food tasting session for 10 persons from Mondays to Thursdays
- Unlimited servings of soft drinks and premium Chinese tea throughout event
- One 22.7-litre barrel of Carlsberg draught beer, and 1 bottle of house wine per table
- Lychee Tea butler-served during cocktail reception

Decorations

- Exclusive stage decoration and floral arrangement to accentuate every table
- Exquisitely-designed model wedding cake for the cake cutting ceremony
- 1 bottle of Champagne with tiered champagne tower for toasting

Privileges

- Elegant guest signature book and ang bao box
- Selection of invitation card for 70% of guaranteed attendance (excludes printing and accessory charges)
- Selection of wedding favours for all guests
- Complimentary usage of LCD projector and screen
- Complimentary parking coupons for 20% of your guaranteed attendance and 2 VIP parking lots for the bridal entourage
- 1 night stay in a Bridal Suite with breakfast-in-bed or dine-in amidst the lush tropical greenery and waterfall at The Dining Room
- Exclusive private access strictly for the couple to the Towers Executive Lounge
- Welcome amenities (chocolate pralines & fruit basket) in the Bridal Suite
- Meal service for two persons from our in-room dining menu (includes one main course and one non-alcoholic beverage per person)
- Choice of one exclusive gift:
 - ★ 1 night stay in Deluxe Room with breakfast for two persons at The Dining Room
 - ★ Upgrade your cocktail reception experience to a Lychee Martini Bar
 - ★ Exclusive use of Waterfall Pavilion for solemnisation, inclusive of basic setup
 - ★ An additional night's stay in the Bridal Suite with breakfast for two persons at The Dining Room

Prices are subject to 10% service charge and prevailing government taxes.

Packages and prices are subject to changes without prior notice.

chinese set menu

香芒鸭脯带子船

Pan-fried Scallop and Barbecued Duck with Fresh Mango

干贝鸡油菌鲍鱼炖鸡汤

Double-boiled Chicken Soup with Baby Abalone, Wild Mushroom and Conpoy

麦冬焗金目鲈

Baked Barramundi with Ophiopogon Root and Honey

镇江排骨

Stewed Pork Rib in Special Sauce

大虾皇焖伊面

Braised Ee-Fu Noodles with King Prawn

青柠冻

Chilled Lemongrass Jelly with Lime Sorbet

western set menu

APPETISER

Duo of Crustacean

Poached Lobster Medallion, Crab Rillettes Timbale with Apple, Avocado Puree, Avruga Caviar, Orange Segment, Shaved Fennel and Micro Salad

SOUP

Butternut Crustacean Bisque

Butternut Pumpkin Bisque, Salmon Mousse, Lemon Cream Fraiche, Chive Oil

INTERMEZZO

Wild Strawberry Sorbet with Berries Compote

FISH

Oven Baked Miso Barramundi Fillet

Yuzu Butter Sauce Celeriac Puree, Edamame & Morel Ragout, Vine Tomato Confit

OR

BEEF

36-Hour Braised Angus Beef Short Rib

Natural Jus, Celeriac Puree, Edamame & Morel Ragout, Vine Tomato Confit

DESSERT

Ivory Raspberry Pillow, Mango Passion Reduction, Acacia Honey Ice-Cream