



THE FULLERTON HOTEL
SINGAPORE

Weekday Wedding at The Fullerton Hotel Singapore

(Valid for Weddings held on or before 31 December 2017)

- ✦ A sumptuous dinner created by our team of chefs with a choice of Chinese, Buffet or Western menus
- ✦ Choice of one of the following items to be served during your cocktail reception at the foyer of The Ballroom
 - ✦ 360 pieces of butler-passed Canapés or
 - ✦ 360 pieces of butler-passed Chili Crab Bun or
 - ✦ Iced Fruit Fountain Display
- ✦ Free flow of soft drinks, mixers and Chinese tea throughout the event
- ✦ Complimentary 1 barrel of 30-litre beer
- ✦ Complimentary 1 bottle of house wine per confirmed table
- ✦ 5-tier model wedding cake for the cake cutting ceremony
- ✦ A pyramid tower inclusive of a bottle of sparkling wine for toasting
- ✦ Designed invitation cards for 60% of your invited guests (excluding printing of customized text)
- ✦ Wedding floral decorations and individual floral centerpieces to accentuate every table
- ✦ Exclusive wedding favour for all guests
- ✦ Usage of Signature Ang Pow Box
- ✦ Specially designed wedding wishing tree with wishing cards
- ✦ Complimentary usage of 2 units liquid crystal display (LCD) projectors for your photo montage during the wedding banquet
- ✦ An invitation for 6 persons to experience your selected menu from Mondays to Fridays (reservation is subject to availability and is not applicable to buffet menu)
- ✦ Complimentary self-parking coupons for 20% of your guests
- ✦ A complimentary day-use room from 2.00 pm to 10.00 pm for your wedding coordinators
- ✦ Enjoy a 2 nights' stay in our Palladian Suite with gourmet breakfast for 2 persons
- ✦ Delectable chocolates, a bottle of Champagne and a personalized gift to welcome the wedding couple
- ✦ A delightful dinner or supper for the couple served in the comfort of your suite
- ✦ Enjoy access to The Straits Club during your stay where you may enjoy complimentary breakfast, afternoon tea, evening cocktails and canapés in a private lounge

Valid from Mondays to Fridays,
excluding eve of Public Holidays and Public Holidays

The hotel reserves the right to change or amend the packages without prior notice



THE FULLERTON HOTEL
SINGAPORE

Weekend Wedding at The Fullerton Hotel Singapore

(Valid for Weddings held on or before 31 December 2017)

- ✦ A sumptuous dinner created by our team of chefs with a choice of Chinese, Buffet or Western menus
- ✦ Choice of one of the following items to be served during your cocktail reception at the foyer of The Ballroom
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- ✦ Complimentary 1 bottle of house wine per confirmed table
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- ✦ An invitation for 6 persons to experience your selected menu from Mondays to Fridays (reservation is subject to availability and is not applicable to buffet menu)
- ✦ Complimentary self-parking coupons for 20% of your guests
- ✦ A complimentary day-use room from 2.00 pm to 10.00 pm for your wedding coordinators
- ✦ Enjoy a 2 nights' stay in our Loft Suite with gourmet breakfast for 2 persons
- ✦ Delectable chocolates, a bottle of Champagne and a personalized gift to welcome the wedding couple
- ✦ A delightful dinner or supper for the couple served in the comfort of your suite
- ✦ Enjoy access to The Straits Club during your stay where you may enjoy complimentary breakfast, afternoon tea, evening cocktails and canapés in a private lounge

Valid on Saturdays and Sundays,
including eve of Public Holidays and Public Holidays

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THE FULLERTON HOTEL
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Heritage Menu

STARTER 1 – HOT & COLD COMBINATION



- ⊗ Roasted Duck with Red Fermented Bean Curd Sauce
南乳醬燒鴨
- ⊗ Deep-fried Prawn coated with Thousand Island Sauce and Mango Salsa
千島汁蝦球
- ⊗ Steamed Chicken Wing stuffed with Bamboo Shoot and Mushroom
in Superior Stock
上湯玉簪鳳翼球
- ⊗ Jellyfish in Spicy Dressing
辣味海蜇
- ⊗ Deep-fried Cuttlefish Roll with Sweet and Sour Sauce
糖醋三彩墨魚卷

STARTER 2 – HOT & COLD COMBINATION



- ⊗ Crispy Prawn coated with Spice Pumpkin Puree
南瓜汁蝦球
- ⊗ Poached Chicken Thigh in Superior Soya
頭抽豉油雞腿
- ⊗ Smoked Duck Breast with Passion Fruit Sauce
百香果薰鴨脯
- ⊗ Crispy Five Spice Roasted Pork
香脆五香燒肉
- ⊗ Top Shell with Hot and Sour Dressing
涼拌酸辣白玉鮑

STARTER 3 – HOT & COLD COMBINATION



- ⊗ Drunken Chicken Roll
花雕醉雞卷
- ⊗ Sautéed Prawn with Chili Vinegar Sauce in Taro Ring
荔茸宮保蝦仁
- ⊗ Crispy Vegetables Spring Roll
香脆素春卷
- ⊗ Honey Glazed Roasted Pork
蜜汁玫瑰叉燒
- ⊗ Fresh Scallop with Seasonal Fruits Salad and Lemon Mayonnaise
鮮帶子時果沙律



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STARTER 4 – HOT & COLD COMBINATION



- ⊗ Sautéed Crabmeat Ball with Chinese Barbecue Sauce
烧汁蟹肉球
- ⊗ Crispy Prawn with Ginger Mayonnaise
served with Dragon Fruit and Pineapple Salsa
子姜醬蝦球龍珠果波蘿粒
- ⊗ Wok-fried Scrambled Egg with Crabmeat and Bean Sprout
蟹肉桂花蛋
- ⊗ Deep-fried Five Spice Pork Roll wrapped in Bean Curd Sheet
酥炸五香肉卷
- ⊗ Mini Octopus and Pickled Cabbage in Sesame Chili Dressing
麻辣酸菜八爪鱼

SOUP

- ⊗ Double-boiled Ginseng and Herbs in Chicken Stock
人參药材炖鸡汤
- ⊗ Braised Fish Maw and Scallop in Golden Broth
黄焖花胶瑶柱帶子魚鰾浓汤
- ⊗ Double-boiled Ginseng, Abalone and Dried Scallop
in Chicken Consommé
人參鮑魚干貝炖鸡汤
- ⊗ Braised Four Treasures and Truffle Oil in Chicken Consommé
红烧松露四宝海味羹

SHELLFISH

- ⊗ Stir-fried Scallops with Green Asparagus in a Potato Net
雀巢油泡蘆筍鮮帶子
- ⊗ Sautéed Scallops with Capsicum and Honey Peas in XO Sauce
XO 醬帶子彩椒蜜豆
- ⊗ Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa
青芥菜蝦球香芒醬
- ⊗ Sautéed Live Prawn in Superior Soya Sauce
豉油皇干煎草蝦



THE FULLERTON HOTEL
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FISH

- | | | | |
|------------------------------|--|--------------------------------------|--|
| ⊗ Selection of Fish
鱼类选择 | - Sea Bass
- Sea Grouper
- Pomfret
- Marble Goby | 金目鲈
海班
斗鲷
笋壳 | <input type="checkbox"/>
<input type="checkbox"/>
<input type="checkbox"/>
<input type="checkbox"/> |
| ⊗ Selection of Sauce
酱汁选择 | - Superior Soy Sauce
- Bean Crumb
- Garlic Sauce
- Teochew Style
- Ginger Onion
- Sour Plum Chili Sauce | 豉油皇
豆酥
蒜茸
潮州
姜茸青葱
梅辣酱 | <input type="checkbox"/>
<input type="checkbox"/>
<input type="checkbox"/>
<input type="checkbox"/>
<input type="checkbox"/>
<input type="checkbox"/> |

INTERMEZZO (UPGRADE SUGGESTION)

The following can be arranged at an additional of \$20.00 per table of 10 persons:

- | | |
|--------------------------------------|--------------------------|
| ⊗ Orange Sorbet with Berries Compote | <input type="checkbox"/> |
| ⊗ Lime Sorbet with Berries Compote | <input type="checkbox"/> |

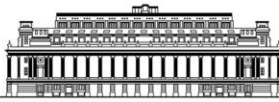
DRIED SEAFOOD AND VEGETABLES

- | | |
|--|--------------------------|
| ⊗ Braised Baby Cabbage with Dried Scallop, Shimeiji Mushroom in Rich Stock
上汤松茸菇娃娃菜 | <input type="checkbox"/> |
| ⊗ Braised Sea Shell and Mushroom with Broccoli
红烧海螺北菇西兰花 | <input type="checkbox"/> |
| ⊗ Braised Fried Fish Maw and Bai Ling Mushroom with Siu Pak Choy in Dried Scallop Sauce
瑶柱扒鱼鳔百灵菇小白菜 | <input type="checkbox"/> |
| ⊗ Braised Sea Cucumber with Mushroom and Spinach
红烧海参北菇菠菜 | <input type="checkbox"/> |

CHICKEN AND DUCK

- | | |
|---|--------------------------|
| ⊗ Ten Spice Roast Chicken
十里香烧鸡 | <input type="checkbox"/> |
| ⊗ Double-boiled Chicken with Ginseng wrapped in Lotus Leaf
荷香人参富贵鸡 | <input type="checkbox"/> |
| ⊗ Roasted Duck with Dang Gui and Chinese Hua Diao Wine
当归花雕烧鸭 | <input type="checkbox"/> |
| ⊗ Roasted Duck with Plum Sauce
梅酱烧鸭 | <input type="checkbox"/> |

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NOODLES AND RICE

- ⊗ Braised Ee-fu Noodles with Yellow Chives and Bean Sprouts
干燒伊府麵
- ⊗ Wok-fried Wheat Noodles with Seafood
豉油皇海鮮炒面線
- ⊗ Fragrant Fried Rice with Chicken, Shrimp, Chicken Floss and Yam
龙凤鸡肉松香芋炒饭
- ⊗ Eight Treasures Fried Rice with Foie Gras wrapped in Lotus Leaf
荷葉鵝肝醬八寶飯

DESSERT

- ⊗ Red Bean Soup with Lotus Seed and Lily Buds
蓮子百合紅豆沙
- ⊗ Fresh Strawberry Pudding with Basil Seed
鮮草莓布丁
- ⊗ Double-boiled White Fungus, Longans, Red Dates, Ginkgo Nuts,
Sea Olives and Lotus Seed
紅蓮八寶甜湯
- ⊗ Chilled Cream of Mango with Pomelo, Sago and Green Lime Jelly
楊枝甘露青柠冻

(UPGRADE SUGGESTION)

The following can be arranged at an additional of \$30.00 per table of 10 persons:

- ⊗ Double-boiled Chinese Pear Sweet Soup with Snow Fungus,
Almond and Sea Coconut
清炖津梨银耳南北杏海底椰
- ⊗ Chilled Green Lime Sweet Soup with Lemongrass Jelly,
Aloe Vera and Kaisoh Crystal Combination
with Red Bean Paste Pancake
珍珠芦荟青柠香茅冻拼红豆窝饼
- ⊗ Fullerton Signature Chocolate Manjari Cake
(Western Dessert)

\$1,358.00 per table of 10 persons

**Mondays to Fridays, excluding eve of Public Holidays and Public Holidays
(Minimum 20 tables)**

\$1,608.00 per table of 10 persons

**Saturdays and Sundays, including eve of Public Holidays and Public Holidays
(Minimum 30 tables)**

Prices are subject to service charge and prevailing government taxes

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THE FULLERTON HOTEL
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Palladian Menu

STARTER 1 - FORTUNE COMBINATION



- ⊗ Roasted Suckling Pig
脆皮乳豬件
- ⊗ Deep-fried Shrimp Paste Spinach Roll
wrapped with Minced Chicken and Salted Egg Yolk
翡翠玉环
- ⊗ Fresh Scallops with Seasonal Fruits Salad and Thousand Island Sauce
鲜帶子时果沙律千岛汁
- ⊗ Jellyfish in Spicy Dressing
紅油海蜇
- ⊗ Baked Chicken Wing with Sesame in Honey Barbecue Sauce
麻香蜜汁烘凤翼

STARTER 2 - FORTUNE COMBINATION



- ⊗ Roasted Suckling Pig
脆皮乳豬件
- ⊗ Crispy Prawn with Wasabi Mayonnaise and Mango Salsa
青芥末醬蝦球
- ⊗ Smoked Duck Breast with Lemon Sauce
柠檬汁薰鴨脯
- ⊗ Deep-fried Cuttlefish Ball wrapped with Foie Gras
酥炸鵝肝墨魚丸
- ⊗ Tossed Sea Shell in Spicy and Sour Dressing
凉拌酸辣海螺

SOUP

- ⊗ Braised Bird Nest and Crabmeat with Egg White in Chicken Consommé
红烧蟹肉蛋花燕窝羹
- ⊗ Double-boiled Cordyceps Fungus, Red Dates and Dried Scallop
in Chicken Consommé
虫草花红枣干贝炖鸡汤
- ⊗ Double-boiled Ginseng, Abalone and Dried Scallop
in Chicken Consommé
人参鲍鱼干贝炖鸡汤
- ⊗ Golden Braised Dried Seafood Broth with Fish Maw, Dried Scallops,
Julienne Abalone, Crabmeat and Enoki Mushrooms
黃焗海味羹



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SHELLFISH

- ⊗ Wok-fried Scallop with Asparagus and Macadamia Nut in XO Sauce
夏果 XO 酱炒带子芦笋
- ⊗ Sautéed Sea Prawn with Sweet Spicy Sauce
烧汁虾球蜜豆

FISH

Selection of Fish

鱼类选择

- ⊗ Red Grouper, 红斑

Selection of Sauce

酱汁选择

- Superior Soya Sauce, 豉油皇
- Garlic Sauce, 蒜茸
- Red Chili and Fermented Black Bean Sauce, 椒豉
- Teochew Style, 潮州式
- Ginger Onion, 姜茸青葱
- ⊗ Atlantic Cod, 银鳕鱼
- Honey Oven-baked, 蜜汁烘
- ⊗ Chilean Sea Bass, 鲈鱼
- Superior Soya Sauce, 豉油皇
- Garlic Sauce, 蒜茸
- Red Chili and Fermented Black Bean Sauce, 椒豉
- Teochew Style, 潮州式
- Ginger Onion, 姜茸青葱

INTERMEZZO (UPGRADE SUGGESTION)

The following can be arranged at an additional of \$20.00 per table of 10 persons:

- ⊗ Orange Sorbet with Berries Compote
- ⊗ Lime Sorbet with Berries Compote

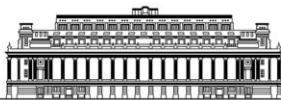
DRIED SEAFOOD AND VEGETABLES

- ⊗ Braised Abalone with Duo Mushrooms and Spinach
红烧鲍片双菇菠菜
- ⊗ Braised Abalone and Sea Cucumber with Broccoli
红烧鲍鱼海参西兰花

CHICKEN AND DUCK

- ⊗ Roasted Duck in Foie Gras Flavor
鹅肝酱烧鸭
- ⊗ Crispy Roasted Chicken with Five Spice and Rose Wine
玫瑰酒五香烧鸡

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NOODLES AND RICE

- ⊗ Braised Ee-fu Noodle with Crabmeat, Mushroom and Yellow Chives
蟹肉香菇干烧伊面
- ⊗ Yuan-yang Fried Rice topped with Tomato and Diced Chicken
in Crabmeat Sauce
鸳鸯炒饭

DESSERT

- ⊗ Chilled Cream of Mango with Pomelo, Sago and Green Lime Jelly
凍楊枝甘露, 青柠凍
- ⊗ Warm Yam Puree with Ginkgo Nut and Pumpkin in Almond Cream
杏汁白果金瓜芋泥

(UPGRADE SUGGESTION)

The following can be arranged at an additional of \$30.00 per table of 10 persons:

- ⊗ Double-boiled Chinese Pear Sweet Soup with Snow Fungus,
Almond and Sea Coconut
清炖津梨银耳南北杏海底椰
- ⊗ Chilled Green Lime Sweet Soup with Lemongrass Jelly,
Aloe Vera and Kaisoh Crystal Combination
with Red Bean Paste Pancake
珍珠芦荟青柠香茅冻拼红豆窝饼
- ⊗ Fullerton Signature Chocolate Manjari Cake
(Western Dessert)

\$1,458.00 per table of 10 persons

**Mondays to Fridays, excluding eve of Public Holidays and Public Holidays
(Minimum 20 tables)**

\$1,708.00 per table of 10 persons

**Saturdays and Sundays, including eve of Public Holidays and Public Holidays
(Minimum 30 tables)**

Prices are subject to service charge and prevailing government taxes



THE FULLERTON HOTEL
SINGAPORE

Wedding Buffet Dinner Menu

Appetizer

Steamed Prawn on Ice with Hot Sauce Dipping
Barely cooked Tuna Nicoise with Lemon Vinaigrette
Italian-style White Bean and Onion Salad with Peppered Tuna
Spicy Papaya and Beef Salad with Scallion
Thai-style Glass Noodle Salad with Shrimps
Tandoori Chicken Salad with Minted Yoghurt Dressing Oil
Chinese Barbecue Selection
Romaine Lettuce

Dressing

Balsamic Vinaigrette and Caesar Dressing

Condiment

Black Sesame Grissini and Chili Cheese Straws Sourdough Bread Croutons,
Parmesan, Anchovies, Olives and Sun Dried Tomatoes

Soup

Tomato Shorba
Selection of Freshly Baked Bread Rolls and Butter

Hot Selection

Spicy Fish Tikka with Masala Spice
Oven-baked Salmon Loin with Edaname Bean in Miso Cream
Peppered Stir-fried Beef with Onion and Scallion
Wok-fried Chicken with Dried Chili, Cashew Nut and Conpoy Sauce
Oatmeal Prawn with Chili Padi
Steamed Baby Kai Lan with Garlic and Shredded Scallops
Aromatic Fried Rice with Salted Fish and Silver Bean Sprout

Carving

Roasted Crisp Pork Belly with Mustard and Port Wine Glazed

Dessert

Chilled Cream of Melon with Sago Pearls
Tiramisu "Romeo and Juliet"
Bitter Chocolate Rose-Flavoured Mousse Cakes
Freshly-baked Normandy Apple Tart
Freshly-baked Strawberries and Raspberry Mini Tart
Selection of Gourmet French Pastries
Fullerton Signature Bread and Butter Pudding
Selection of Tropical Fresh Fruit
Freshly Brewed Coffee and Tea

\$135.80 per person

**Mondays to Fridays, excluding eve of Public Holidays and Public Holidays
(Minimum 200 persons)**

\$160.80 per person

**Saturdays and Sundays, including eve of Public Holidays and Public Holidays
(Minimum 300 persons)**

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THE FULLERTON HOTEL
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Western Dinner Menu

(Create your personal menu by choosing one dish from each course)

<p style="text-align: center;"><u>Appetizer</u></p> <p style="text-align: center;">Medallion of Main Lobster Avocado Melon Salad, Avruga Caviar and Chives Butter <i>Or</i> Coriander Marinated King Prawn Mediterranean Bulgur and Mango Salsa, Caviar Vinaigrette</p>	<p style="text-align: center;"><u>Soup</u></p> <p style="text-align: center;">Volute of Roma Tomato Bisque Minted Green Oil and Cheese Grissini <i>Or</i> Saffron's Seafood Bouillabaisse Poached Couples Prawn</p>
<p style="text-align: center;"><u>Interlude</u></p> <p style="text-align: center;">Champagne Sorbet with Minted Berries <i>Or</i> Coconut Sorbet with Papaya Pearls</p>	
<p style="text-align: center;"><u>Main</u></p> <p style="text-align: center;">Sous Vide Beef Short Ribs Seared Foie Gras, Parmesan Polenta Mousseline, Golden Garlic Confit <i>Or</i> Slow Roasted Marinated Sendai Miso Salmon Loin Steamed Garlic Oil Jumbo Asparagus, Miso Cream Infused <i>Or</i> Pistachio and Peanut Crust Chicken Stuffed Spinach, Morel Mushroom Ragout on Pumpkin Puree</p>	<p style="text-align: center;"><u>Dessert</u></p> <p style="text-align: center;">Coconut Daquoise Mille-Feuille Passion Fruits and Fresh Raspberries <i>Or</i> Liquorice Armanac Cream Mousse Banana Compote</p>
<p style="text-align: center;">Freshly Brewed Coffee and Tea Mignardises</p>	

\$145.80 per person

Mondays to Fridays, excluding eve of Public Holidays and Public Holidays
(Minimum 200 persons)

\$170.80 per person

Saturdays and Sundays, including eve of Public Holidays and Public Holidays
(Minimum 300 persons)

Prices are subject to service charge and prevailing government taxes

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