



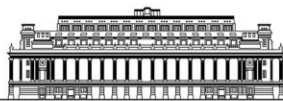
THE FULLERTON HOTEL
SINGAPORE

Renaissance Wedding Package

(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
 - ✧ 100 pieces of butler-passed Canapés or
 - ✧ 100 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 bottle of house wine per confirmed table
- ✦ 5-tier model wedding cake for the cake cutting ceremony
- ✦ A pyramid tower with 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 1 unit liquid crystal display (LCD) projector 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 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

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



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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
- ⊗ Tossed Fresh Abalone in Spicy and Sour Dressing
泰式鲜鲍鱼
- ⊗ Jellyfish in Spicy Dressing
紅油海蜇
- ⊗ Baked Chicken Wing with Sesame in Honey Barbecue Sauce
麻香蜜汁烘凤翼

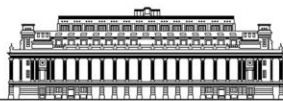
STARTER 2 - FORTUNE COMBINATION



- ⊗ 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
檸檬汁薰鴨脯
- ⊗ Honey Baked Cod Fillet with Vinaigrette
蜜汁焗雪魚，香醋汁
- ⊗ Tossed Sea Shell in Spicy and Sour Dressing
凉拌酸辣海螺

SOUP

- ⊗ Braised Bird Nest and Crabmeat with Egg White in Truffle Jus
红烧蟹肉松露蛋白宮窩
- ⊗ Double-boiled Cordyceps Fungus, Red Dates and Dried Scallop
in Chicken Consommé
虫草花紅棗干貝炖鸡汤
- ⊗ Mini Buddha Jump Over The Wall
迷你佛跳牆
- ⊗ 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

Selection of Sauce

酱汁选择

- ⊗ Red Grouper, 红班- 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
紅燒鮑魚海參西兰花

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

- ⊗ Steamed Eight Treasure Fragrant Rice wrapped in Lotus Leaf topped with Foie Gras and Dried Shrimp Chili Sauce
荷叶鹅肝八宝蒸饭配虾米辣椒酱
- ⊗ Wheat Noodles with Abalone and Crabmeat in Golden Superior Broth
黄焖鲍鱼蟹肉面线

DESSERT

- ⊗ Fresh Strawberries Pudding with Green Tea Ice-cream
鲜草莓布丁，绿茶雪糕
- ⊗ Warm Yam Puree with Ginkgo Nut and Pumpkin in Almond Cream
杏汁白果金瓜芋泥

(UPGRADE SUGGESTION)

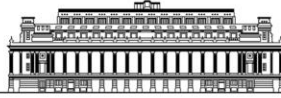
The following can be arranged at an additional of \$30.00 per table of 10 persons:

- ⊗ 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)

\$1,688.00 per table of 10 persons
Mondays to Sundays, including eve of Public Holidays and Public Holidays
Minimum 8 tables and maximum 12 tables

Price is subject to service charge and prevailing government taxes

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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 Chilli 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

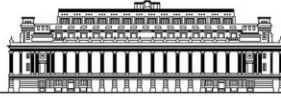
Chilled Cream of Melon with Sago Pearls
Tiramisu "Romeo and Juliet"
Bitter Chocolate Rose-Flavoured Mousse Cakes
Freshly-baked Normandy Apple Tart
Freshly-baked Strawberries and Raspberry Mini Tart
Selection of Gourmet French Pastries
Fullerton Signature Bread and Butter Pudding
Selection of Tropical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

\$168.80 per person

Mondays to Sundays, including eve of Public Holidays and Public Holidays
Minimum 80 persons and maximum 100 persons

Price is subject to service charge and prevailing government taxes

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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>	

\$168.80 per person

Mondays to Sundays, including eve of Public Holidays and Public Holidays
Minimum 80 persons and maximum 120 persons

Price is subject to service charge and prevailing government taxes

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