



THE FULLERTON HOTEL

SINGAPORE

Weekend Wedding Lunch at The Fullerton Hotel Singapore

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

- ✂ A sumptuous lunch 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
 - ∞ 250 pieces of butler-passed Canapés or
 - ∞ 250 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
- ✂ 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 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
- ✂ Enjoy a night 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 room
- ✂ 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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Wedding Chinese Lunch Menu

STARTER 1 – HOT & COLD COMBINATION



- ⊗ Roasted Duck with Plum Sauce
梅酱烧鸭
- ⊗ Crispy Prawn coated with Spice Pumpkin Puree
南瓜汁虾球
- ⊗ Tea-smoked Bean Curd Carrot Roll
茶米薰金笋卷
- ⊗ Honey Glazed Roasted Pork
蜜汁玫瑰叉烧
- ⊗ Jellyfish with Spicy Dressing
辣味锦绣海蜇

STARTER 2 – HOT & COLD COMBINATION



- ⊗ Sautéed Prawn with Chili Vinegar Sauce in Taro Ring
荔茸宫保虾仁
- ⊗ Honey Baked Chicken Wing with Sesame
麻香蜜汁焗凤翼
- ⊗ Mini Octopus and Pickled Cabbage in Sesame Spicy Dressing
酸菜麻辣八爪鱼
- ⊗ Crispy Vegetables Spring Roll
黄金素春卷
- ⊗ Roasted Crispy Five Spice Pork Belly
香脆五香烧腩

SOUP

- ⊗ Braised Four Treasures in Chicken Consommé
红烧四宝海味羹
- ⊗ Braised Crabmeat and Fish Maw in Superior Stock
红烧蟹肉鱼鳔羹



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SHELLFISH

- ☼ Drunken Live Prawns in Chinese Hua Diao Wine served with Dang Gui and Wolfberries
花彫醉生蝦
- ☼ Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa
青芥茱蝦球香芒醬

FISH

- | | | | |
|------------------------------|-----------------------------|-----|--------------------------|
| ☼ Selection of Fish
鱼类选择 | -Sea Bass | 金目鲈 | <input type="checkbox"/> |
| | -Sea Grouper | 海斑 | <input type="checkbox"/> |
| | -Nile Red | 金凤鱼 | <input type="checkbox"/> |
| ☼ Selection of Sauce
酱汁选择 | -Superior Soy Sauce | 豉油皇 | <input type="checkbox"/> |
| | -Bean Crumb | 豆酥 | <input type="checkbox"/> |
| | -Garlic Sauce | 蒜茸 | <input type="checkbox"/> |
| | -Teochew Style | 潮洲 | <input type="checkbox"/> |
| | -Fermented Black Bean Sauce | 豉汁 | <input type="checkbox"/> |
| | -Sour Plum Chili Sauce | 梅辣醬 | <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
- ☼ Lime Sorbet with Berries Compote

VEGETABLES AND TOFU

- ☼ Braised Fish Maw and Bai Ling Mushroom with Siu Pak Choy in Oyster Sauce
蚝皇百灵菇鱼鳔小白菜
- ☼ Braised Spinach and Tofu with Duo Mushrooms
红烧双菇豆腐菠菜

MEAT

- ☼ Deep-fried Pork Rib with Sesame in Coffee Sauce
麻香咖啡肉排
- ☼ Lemon Chicken with Fruits Salsa
时果柠檬鸡



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NOODLES AND RICE

- ⊗ Fragrant Fried Rice with Chicken, Shrimp,
Chicken Floss and Yam
龙凤鸡肉松香芋炒饭
- ⊗ Braised Ee-fu Noodles with Mushroom and Yellow Chives
韭黄草菇焖伊府面

DESSERT

- ⊗ Strawberry Pudding with Basil Seed
鲜草莓布丁巴西籽
- ⊗ Hot Cream of Water Chestnut with Snow Fungus
and Black Sesame Dumpling
雪耳马蹄露黑芝麻汤丸

(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 Mango Cream with Pomelo, Sago,
Vanilla Ice Cream and Caramelized Banana
杨枝甘露香草雪糕拼琉璃香蕉
- ⊗ Fullerton Signature Chocolate Manjari Cake
(Western Dessert)

\$1,238.00 per table of 10 persons

**Saturdays, Sundays, eve of Public Holidays and Public Holidays
(Minimum of 25 tables)**

Price is subject to service charge and prevailing government taxes



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Wedding Buffet Lunch Menu

Appetizers and Salad

Grilled Green Asparagus Spears with Mint Chicken Fillets and Eggplant Caviar
Carrot, Raisin and Pomelo Salad with Creamy Peanut Dressing
Jellyfish and Cucumber in Spicy Hot Bean Sauce
Thai Green Mango and Dried Shrimp Salad
Marinated Baby Octopus with Sesame and Hoisin Sauce
Smoked Duck Salad with Mango Salsa
Mesclun Greens

Dressing

Tarragon Vinaigrette, Balsamic Vinaigrette, Thousand Island Dressing, Asian Dressing

Condiment

Lavosh and Grissini with a Garlic Chive Dip
Black Olives, Sun Dried Tomatoes, Onion Rings and Parmesan Petals

Soup

Seafood Tom Yam
Selection of Freshly-baked Bread Rolls and Butter

Hot Selection

Grilled Sea Bass with Tomato and Mango Salsa
Braised Lamb Shank Osso Bucco
Grilled Crayfish with Garlic Butter Sauce
Kampung Curry Chicken with Potatoes
Wok-fried Assam King Prawns
Steamed Cumin Basmati Rice

Dessert

Warm Pear and Chocolate Pudding
Orange Chocolate Cakes
Apricot Lemon Tart
Selection of Gourmet French Pastries
Strawberry Cheese Cake with Vanilla Sauce
Selection of Tropical Fresh Fruit

Freshly Brewed Coffee and Tea

\$123.80 per person

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(Minimum of 250 persons)

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Wedding Western Set Lunch Menu

Appetizer

Soya Marinated Carpaccio of Salmon
Shimeiji Mushroom Salad, Wasabi Aoili

Or

Blue Sea Lobster Tartar
Horseradish-Cream Sauce, Mixed Shiso Cress and Sesame Dressing

Main

Sage and Thyme Marinated Supreme Chicken,
Sauté French Bean Salad, Spring Onion Potato Puree,
Natural Wine Jus

Or

Seared Crisp Skinned Sea Bass
Sem Aloo Masala wrapped with Savoy Cabbage,
Steamed Asparagus, Natural Jus

Or

Grilled Rosemary Angus Beef Tenderloin
Pumpkin Mousseline, Roasted Garlic Confit and Grilled Baby Carrot
with Barolo Wine Reduction

Dessert

Vanilla Panna Cotta,
Red Berry Compote and Crunchy Almond Biscotti

Or

Spiced Chili Vanilla Rum Ice Parfait-Caramel
Salted Banana-Bitter Chocolate Flakes

Freshly Brewed Coffee and Tea
Petits Fours

\$123.80 per person

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