

*You
are our
One & Only*

The Exclusive Wedding Experience
by Swissôtel Merchant Court, Singapore

♥ Package available till 31 March 2020 ♥

swissôtel **MERCHANT COURT**
SINGAPORE



At Swissôtel Merchant Court, Singapore we promise to help you create beautiful memories to cherish forever. Let our dedicated team of wedding specialists take you through every detail to ensure a truly exceptional and memorable celebration.

Positioned right next to Clarke Quay MRT station and the Singapore River, Swissôtel Merchant Court is centrally located and easily accessible. The elegant column-less Merchant Court Ballroom is accentuated with an impressive high ceiling. Spacious and versatile, it can easily accommodate up to 500 guests.

The perfect wedding banquet always delights with excellent cuisine. Our culinary team will craft a fine selection of exquisite Chinese specialties to satisfy even the most discerning palate.

For enquiries, please call our Catering Sales team at 6239 1767 / 6239 1752 or email smc.weddings@swissotel.com

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Wedding Lunch

From \$ 1,088.00 per table of 10

Minimum 25 tables / Maximum 50 tables

Mondays to Sundays, including Eve of Public Holidays & Public Holidays

A supplement of \$50.00++ per table is applicable for premium dates.

Package includes

- ♥ Sumptuous 8-course Chinese Lunch Menu prepared by our very own Banquet Culinary Team.
- ♥ Free flow of soft drinks and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours.
- ♥ Complimentary one (1) barrel of 30-litre beer (*approximately 90 glasses*) to be consumed during the wedding lunch only. Additional barrel of 30-litre beer can be arranged at a special price.
- ♥ Complimentary one (1) bottle of Banquet House Wine per confirmed table to be consumed during the wedding lunch only. Special rates available for wine purchased from the hotel.
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (*duty-free hard liquor and wine are not allowed to be served in the hotel by law*).
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony.
- ♥ Champagne pyramid with a bottle of Champagne for toasting ceremony.
- ♥ Choice of exclusive Wedding Themes with distinctive stage and aisle decoration to enhance the ballroom.
- ♥ A magical bridal march-in with romantic mist effect.
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding.
- ♥ Complimentary food tasting session for up to 10 persons in a private function room.
- ♥ S\$100nett in-room dining credit throughout your stay.
- ♥ Choice of wedding favours for your invited guests.
- ♥ Specially designed wedding guest book and Ang Bao box with our compliments.
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (*excludes printing of inserts*).
- ♥ Car park passes for 20% of confirmed attendees.
- ♥ Enjoy a night's stay in our Bridal Studio with complimentary buffet breakfast for 2 persons at Ellenborough Market Cafe.
- ♥ One (1) day use room in our Swiss Advantage Room for your wedding coordinators from 10.00am to 4.00pm.
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding lunch.

Terms & Conditions

- Price and package is valid till 31 March 2020.
- Prices are subject to 10% service charge and prevailing government taxes.
- Prices are subject to change without prior notice.
- Wedding themes and wedding favours are subject to change without prior notice.
- Please note that menu is not halal-certified.
- Please note that there may be additional surcharges for certain dates and periods.

Optional Wedding Lunch Menu

Five Treasures Cold Dish Combination (五宝拼盘)

(Choice of 5 items)

- | | | |
|--|--|--|
| <input type="checkbox"/> Prawn Salad (沙拉虾) | <input type="checkbox"/> Seafood Roll (海鲜卷) | <input type="checkbox"/> Jellyfish (海蜇) |
| <input type="checkbox"/> Money Bag (钱袋子) | <input type="checkbox"/> Mini Octopus (小八爪鱼) | <input type="checkbox"/> Roast Duck (烧鸭) |
| <input type="checkbox"/> BBQ Pork Coin (金钱肉) | <input type="checkbox"/> Top Shell (顶壳) | <input type="checkbox"/> Makinomo Sushi (寿司) |
| <input type="checkbox"/> Smoked Duck (熏鸭) | <input type="checkbox"/> Vegetarian Spring Roll (素食春卷) | <input type="checkbox"/> Fried Beancurd Skin with Prawn (腐皮虾卷) |



- Deluxe Lobster Soup with Three Treasures (龙虾三宝汤)
- Braised Fish Maw Soup with Crabmeat (蟹肉红烧鱼肚羹)
- Premium Shredded Abalone Soup with Crabmeat and Conpoy (鲍鱼蟹肉羹)
- Imperial Braised Sea Cucumber Soup with Crabmeat (海参蟹肉羹)



- Crispy Roast Chicken 'Cantonese Style' (广东式香酥鸡)
- Crispy Roast Chicken in Fragrant, Garlic Sauce (蒜蓉香酥鸡)
- Deep-fried Boneless Chicken with Mango 'Thai Style' (泰式香芒酥鸡)
- Deep-fried Boneless Chicken in Sesame Lemon Sauce (柠檬酥鸡)



- Steamed Live Garoupa in Superior Soya Sauce (清蒸石斑)
- Steamed Live Garoupa with Ginger and Spring Onion Sauce (姜葱蒸石斑)
- Steamed Live Garoupa with Tangerine Peel in Black Bean Paste (豆汁蒸石斑)
- Steamed Live Garoupa 'Teochew Style' (潮州清蒸石斑)



- Wasabi Prawn (芥末虾)
- Poached Live Prawn in Superior Broth (鲜虾上汤)
- Stir-fried Prawn with Chef's Special XO Sauce in Yam Basket (特制XO酱炒虾仁)
- Herbal Drunken Prawn (药材醉虾)



- Braised Abalone Mushroom and Broccoli topped with Conpoy Sauce (鲍鱼菇西兰花)
- Braised Black Mushroom and Spinach with Wolfberries (冬菇菠菜)
- Braised Shiitake Mushroom with Spinach topped with Conpoy Sauce (鲜冬菇菠菜)



- Braised Hong Kong Ee Fu Noodle with Crabmeat & Egg White (蟹肉闷伊面)
- Stir-fried Black Pepper Udon with Chicken (黑椒炒乌冬面)
- Crispy Mantou with Spicy Crabmeat Sauce (香脆馒头与辣椒蟹肉酱)
- Wok-fried Imperial Seafood Noodle with Abalone Sauce (鲍汁海鲜面)
- Fried Glutinous Rice wrapped in Lotus Leaf (荷叶饭)



- Double-boiled Snow Fungus with Red Date and Lotus Nut (百年好合)
- Cream of Red Bean with Glutinous Rice Ball (红豆汤圆)
- Yam Paste with Gingko Nut and Pumpkin (白果金瓜芋泥糊)
- Chilled Mango Sago with Pomelo (杨枝甘露)

Weekday Wedding Dinner

From \$ 888.00 per table of 10

Minimum 20 tables / Maximum 50 tables

Mondays to Thursdays, excluding Eve of Public Holidays & Public Holidays

A supplement of \$50.00++ per table is applicable for premium dates.

Package includes

- ♥ Sumptuous 7-course Chinese Dinner Menu prepared by our very own Banquet Culinary Team.
- ♥ Free flow of soft drinks and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours.
- ♥ Complimentary one (1) barrel of 30-litre beer (*approximately 90 glasses*) to be consumed during the wedding dinner only. Additional barrel of 30-litre beer can be arranged at a special price.
- ♥ Complimentary eighteen (18) bottles of Banquet House Wine to be consumed during the wedding dinner only. Special rates available for wine purchased from the hotel.
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (*duty-free hard liquor and wine are not allowed to be served in the hotel by law*).
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony.
- ♥ Champagne pyramid with a bottle of Champagne for toasting ceremony.
- ♥ Choice of exclusive Wedding Themes with distinctive stage and aisle decoration to enhance the ballroom.
- ♥ A magical bridal march-in with romantic mist effect.
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding.
- ♥ Complimentary food tasting session for up to 10 persons in a private function room.
- ♥ S\$100nett in-room dining credit throughout your stay.
- ♥ Choice of wedding favours for your invited guests.
- ♥ Specially designed wedding guest book and Ang Bao box with our compliments.
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (*excludes printing of inserts*).
- ♥ Car park passes for 20% of confirmed attendees.
- ♥ Enjoy a night's stay in our Bridal Studio with complimentary buffet breakfast or lunch for 2 persons at Ellenborough Market Café.
- ♥ One (1) day use room in our Swiss Advantage Room for your wedding coordinators from 3.00pm to 11.00pm.
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding dinner.

Terms & Conditions

- Price and package is valid till 31 March 2020.
- Prices are subject to 10% service charge and prevailing government taxes.
- Prices are subject to change without prior notice.
- Wedding themes and wedding favours are subject to change without prior notice.
- Please note that menu is not halal-certified.
- Please note that there may be additional surcharges for certain dates and periods.

Optional Weekday Wedding Dinner Menu

Five Treasures Cold Dish Combination (五宝拼盘)

(Choice of 5 items)

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|--|--|--|
| <input type="checkbox"/> Prawn Salad (沙拉虾) | <input type="checkbox"/> Seafood Roll (海鲜卷) | <input type="checkbox"/> Jellyfish (海蜇) |
| <input type="checkbox"/> Money Bag (钱袋子) | <input type="checkbox"/> Mini Octopus (小八爪鱼) | <input type="checkbox"/> Roast Duck (烧鸭) |
| <input type="checkbox"/> BBQ Pork Coin (金钱肉) | <input type="checkbox"/> Top Shell (顶壳) | <input type="checkbox"/> Makinomo Sushi (寿司) |
| <input type="checkbox"/> Smoked Duck (熏鸭) | <input type="checkbox"/> Vegetarian Spring Roll (素食春卷) | <input type="checkbox"/> Fried Beancurd Skin with Prawn (腐皮虾卷) |



- Deluxe Lobster Soup with Three Treasures (龙虾三宝汤)
- Braised Fish Maw Soup with Crabmeat (蟹肉红烧鱼肚羹)
- Premium Shredded Abalone Soup with Crabmeat and Conpoy (鲍鱼蟹肉羹)
- Imperial Braised Sea Cucumber Soup with Crabmeat (海参蟹肉羹)



- Crispy Roast Chicken 'Cantonese Style' (广东式香酥鸡)
- Crispy Roast Chicken in Fragrant, Garlic Sauce (蒜蓉香酥鸡)
- Deep-fried Boneless Chicken with Mango 'Thai Style' (泰式香芒酥鸡)
- Deep-fried Boneless Chicken in Sesame Lemon Sauce (柠檬酥鸡)



- Steamed Live Garoupa in Superior Soya Sauce (清蒸石斑)
- Steamed Live Garoupa with Ginger and Spring Onion Sauce (姜葱蒸石斑)
- Steamed Live Garoupa with Tangerine Peel in Black Bean Paste (豆汁蒸石斑)
- Steamed Live Garoupa 'Teochew Style' (潮州清蒸石斑)



- Braised Abalone Mushroom and Broccoli topped with Conpoy Sauce (鲍鱼菇西兰花)
- Braised Black Mushroom and Spinach with Wolfberries (冬菇菠菜)
- Braised Shiitake Mushroom with Spinach topped with Conpoy Sauce (鲜冬菇菠菜)



- Braised Hong Kong Ee Fu Noodle with Crabmeat & Egg White (蟹肉闷伊面)
- Stir-fried Black Pepper Udon with Chicken (黑椒炒乌冬面)
- Crispy Mantou with Spicy Crabmeat Sauce (香脆馒头与辣椒蟹肉酱)
- Wok-fried Imperial Seafood Noodle with Abalone Sauce (鲍汁海鲜面)
- Fried Glutinous Rice wrapped in Lotus Leaf (荷叶饭)



- Double-boiled Snow Fungus with Red Date and Lotus Nut (百年好合)
- Cream of Red Bean with Glutinous Rice Ball (红豆汤圆)
- Yam Paste with Ginkgo Nut and Pumpkin (白果金瓜芋泥糊)
- Chilled Mango Sago with Pomelo (杨枝甘露)

Weekend Wedding Dinner

From \$ 1,328.00 per table of 10

Minimum 30 tables / Maximum 50 tables

Fridays & Sundays, excluding Eve of Public Holidays & Public Holidays

A supplement of \$50.00++ per table is applicable for premium dates.

From \$ 1,428.00 per table of 10

Minimum 35 tables / Maximum 50 tables

Saturdays, including Eve of Public Holidays & Public Holidays

A supplement of \$50.00++ per table is applicable for premium dates.

Package includes

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our very own Banquet Culinary Team.
- ♥ Free flow of soft drinks and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours.
- ♥ Complimentary two (2) barrel of 30-litre beer (*approximately 180 glasses*) to be consumed during the wedding dinner only. Additional barrel of 30-litre beer can be arranged at a special price.
- ♥ Complimentary one (1) bottle of Banquet House Wine per confirmed table to be consumed during the wedding dinner only. Special rates available for wine purchased from the hotel.
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (*duty-free hard liquor and wine are not allowed to be served in the hotel by law*).
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony.
- ♥ Champagne pyramid with a bottle of Champagne for toasting ceremony.
- ♥ Choice of exclusive Wedding Themes with distinctive stage and aisle decoration to enhance the ballroom.
- ♥ A magical bridal march-in with romantic mist effect.
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding.
- ♥ Complimentary food tasting session for up to 10 persons in a private function room.
- ♥ S\$100nett in-room dining credit throughout your stay.
- ♥ Choice of wedding favours for your invited guests.
- ♥ Specially designed wedding guest book and Ang Bao box with our compliments.
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (*excludes printing of inserts*).
- ♥ Car park passes for 20% of confirmed attendees.
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary buffet breakfast or lunch for 2 persons at Ellenborough Market Café.
- ♥ One (1) day use room in our Swiss Advantage Room for your wedding coordinators from 3.00pm to 11.00pm.
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding dinner.

Terms & Conditions

- Price and package is valid till 31 March 2020.
- Prices are subject to 10% service charge and prevailing government taxes.
- Prices are subject to change without prior notice.
- Wedding themes and wedding favours are subject to change without prior notice.
- Please note that menu is not halal-certified.
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Optional Weekend Wedding Dinner Menu

Swissôtel Merchant Court Combination with Suckling Pig (乳猪拼盘)

(Choice of 4 items)

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|--|--|--|
| <input type="checkbox"/> Prawn Salad (沙拉虾) | <input type="checkbox"/> Seafood Roll (海鲜卷) | <input type="checkbox"/> Jellyfish (海蜇) |
| <input type="checkbox"/> Money Bag (钱袋子) | <input type="checkbox"/> Mini Octopus (小八爪鱼) | <input type="checkbox"/> Roast Duck (烧鸭) |
| <input type="checkbox"/> BBQ Pork Coin (金钱肉) | <input type="checkbox"/> Top Shell (顶壳) | <input type="checkbox"/> Makinomo Sushi (寿司) |
| <input type="checkbox"/> Smoked Duck (熏鸭) | <input type="checkbox"/> Vegetarian Spring Roll (素食春卷) | <input type="checkbox"/> Fried Beancurd Skin with Prawn (腐皮虾卷) |



- Deluxe Lobster Soup with Three Treasures (龙虾三宝汤)
- Braised Fish Maw Soup with Crabmeat (蟹肉红烧鱼肚羹)
- Premium Shredded Abalone Soup with Crabmeat and Conpoy (鲍鱼蟹肉羹)
- Imperial Braised Sea Cucumber Soup with Crabmeat (海参蟹肉羹)



- Crispy Roast Chicken 'Cantonese Style' (广东式香酥鸡)
- Crispy Roast Chicken in Fragrant, Garlic Sauce (蒜蓉香酥鸡)
- Deep-fried Boneless Chicken with Mango 'Thai Style' (泰式香芒酥鸡)
- Deep-fried Boneless Chicken in Sesame Lemon Sauce (柠檬酥鸡)



- Steamed Live Garoupa in Superior Soya Sauce (清蒸石斑)
- Steamed Live Garoupa with Ginger and Spring Onion Sauce (姜葱蒸石斑)
- Steamed Live Garoupa with Tangerine Peel in Black Bean Paste (豆汁蒸石斑)
- Steamed Live Garoupa 'Teochew Style' (潮州清蒸石斑)



- Wok-fried Pearl Scallop with Asparagus in Hot Bean Sauce (豆班酱炒带子)
- Stir-fried Pearl Scallop with Broccoli and Garlic (蒜蓉带子西兰花)
- Wok-fried Pearl Scallop and Prawn with Broccoli in Yam Ring (兰花炒虾仁带子)
- Stir-fried Prawn with Chef's Special XO Sauce in Yam Basket (特制XO酱炒虾仁)
- Poached Live Prawn in Superior Broth (鲜虾上汤)



- Braised Whole Baby Abalone with Mushroom and Spinach (鲍鱼冬菇菠菜)
- Braised Sliced Abalone with Spinach topped with Conpoy Sauce (干贝鲍鱼菠菜)
- Braised Sliced Abalone with Mushroom and Spinach (鲍片冬菇菠菜)



- Braised Hong Kong Ee Fu Noodle with Crabmeat & Egg White (蟹肉闷伊面)
- Stir-fried Black Pepper Udon with Chicken (黑椒炒乌冬面)
- Crispy Mantou with Spicy Crabmeat Sauce (香脆馒头与辣椒蟹肉酱)
- Wok-fried Imperial Seafood Noodle with Abalone Sauce (鲍汁海鲜面)
- Fried Glutinous Rice wrapped in Lotus Leaf (荷叶饭)



- Double-boiled Snow Fungus with Red Date and Lotus Nut (百年好合)
- Cream of Red Bean with Glutinous Rice Ball (红豆汤圆)
- Yam Paste with Gingko Nut and Pumpkin (白果金瓜芋泥糊)
- Chilled Mango Sago with Pomelo (杨枝甘露)