

CONRAD *weddings*

CONRAD CENTENNIAL SINGAPORE

T H E B A L L R O O M W E D D I N G L U N C H P A C K A G E

Sumptuous Chinese Menu by our award-winning Golden Peony culinary team

An exclusive invitation for up to ten persons to sample your selected menu prior to your wedding

Exclusive wedding gifts for all guests

Welcome mocktail for all guests during pre-wedding reception

Complimentary beer, soft drinks, tonic and soda for up to four hours

A bottle of Champagne for toasting ceremony

Complimentary one bottle of house wine per ten paying persons

Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor (Except Wine and Champagne)

One night stay in our Luxurious Suite, with Executive floor benefits

One complimentary day-use Deluxe room from 10am to 4pm

Light refreshments for the couple prior to the wedding, served to your Suite

Contemporary floral centerpieces on all tables to enhance your celebration

Entitlement of S\$0.90 nett credit per invitation card, based on 70% of your guaranteed attendance
(Invitation card vendor: Pine on Paper)

Wedding guestbook and well wishes box

Two VIP lots reserved at hotel's front driveway

Complimentary car passes for up to 20% of guaranteed attendance

Complimentary usage of two units of LED side wall & audio visual equipment

Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

Year 2021 & 2022 - S\$136.80++ per person (Minimum 220 persons)

Valid for weddings held by 31st December 2022

Prices quoted are applicable for weekdays, weekends, Eve of Public Holiday, Public Holiday, subject to 10% service charge and prevailing government taxes.

* Other Terms and Conditions apply.

T H E B A L L R O O M W E D D I N G L U N C H

Menu I

Happiness Platter

Crispy Filo Ball with Seafood, Drunken Chicken Roll, Baby Abalone with Thai Chilli, Japanese Seaweed

.....

Lobster

Braised Fish Maw, Conpoy, Bamboo Pith and Truffle Oil, served in Mini Pumpkin

.....

Red Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb

.....

Roasted Chicken

'Bi Feng Tang' Style served with Spiced Almond Flakes & Prawn Crackers

.....

Scallop

Braised with Mushroom, Broccoli in Conpoy Sauce

.....

Crabmeat

Braised with Straw Mushroom and Seasonal Greens

.....

Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf

.....

Dessert

Chilled Cream of Avocado with Coral Weed

T H E B A L L R O O M W E D D I N G L U N C H

Menu II

Happiness Platter

'Mala' Chicken Roll, Tea Glazed Smoked Duck, Sugarcane Prawn, Baby Octopus

.....

Baby Abalone

Double-boiled with Chinese Cabbage, Bamboo Pith, Wild Mushroom,
Chicken and Sliced Black Truffle, served in Whole Young Coconut

.....

Red Grouper

Steamed with Nyonya Chilli Sauce

.....

Village Chicken

In 'Nanjing' Style, Salted

.....

Conrad Duo

Deep-fried Mashed Taro with Scallop
Stir-fried Prawn and Honey Pea with XO Chilli Sauce

.....

Sea Cucumber

Braised with 'Lingzhi' Mushroom served with Seasonal Greens

.....

Ee-fu Noodles

Stewed with 'Shimeiji' Mushroom, Crabmeat and Chives

.....

Dessert

Sweet Yam Paste served with Golden Pumpkin Purée

T H E B A L L R O O M W E D D I N G D I N N E R P A C K A G E

Sumptuous Chinese Menu by our award-winning Golden Peony culinary team

An exclusive invitation for up to ten persons to sample your selected menu prior to your wedding

Exclusive wedding gifts for all guests

Welcome mocktail for all guests during pre-wedding reception

Complimentary soft drinks, tonic and soda for up to four hours

Complimentary one 30-litre barrel of beer for the wedding

A bottle of Champagne for toasting ceremony

Complimentary one bottle of house wine per ten paying persons

Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor (Except Wine and Champagne)

One night stay in our Luxurious Suite, with Executive floor benefits

One complimentary day-use Deluxe room from 3pm to 8pm

Light refreshments for the couple prior to the wedding, served to your Suite

Contemporary floral centerpieces on all tables to enhance your celebration

Entitlement of S\$0.90 nett credit per invitation card, based on 70% of your guaranteed attendance (Invitation card vendor: Pine on Paper)

Wedding guestbook and well wishes box

Two VIP lots reserved at hotel's front driveway

Complimentary car passes for up to 20% of guaranteed attendance

Complimentary usage of two units of LED side wall & audio visual equipment

Celebrate your first anniversary with S\$150 nett dinner credit at award-winning Golden Peony restaurant

Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

Weekdays

Monday - Thursday (Minimum 220 persons)
Year 2021 & 2022 - S\$142.80++ per person

Friday & Sunday (Minimum 250 persons)
Year 2021 & 2022 - S\$152.80++ per person

Weekends

Saturday, Eve of PH & PH (Minimum 300 persons)
Year 2021 & 2022 - S\$162.80++ per person

Valid for weddings held by 31st December 2022

Prices quoted are applicable for weekdays, weekends, Eve of Public Holiday, Public Holiday, subject to 10% service charge and prevailing government taxes.

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T H E B A L L R O O M
W E D D I N G W E E K E N D D I N N E R
Menu I

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Roll, Sliced Smoked Duck, Fish Maw Omelette, Japanese Seaweed
.....

Bird's Nest

Braised with Bamboo Pith, Crabmeat, Conpoy and Truffle Oil, served in Mini Pumpkin
.....

Prawn

Sautéed Locally-sourced, with Salted Egg Yolk
Locally-sourced, Wok-fried with Honey Pea in XO Chilli Sauce
.....

Red Grouper

Steamed with Nyonya Chilli Sauce
.....

Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage
.....

Roasted Chicken

'Bi Feng Tang' Style served with Spiced Almond Flakes and Prawn Crackers
.....

Iberico Pork Rib

Baked, Infused with 'Tie Guan Yin' Tea
.....

'Mian Xian' Noodle

Stir-fried with Diced Prawns and Scallops
.....

Dessert

Traditional Red Bean Paste, Osmanthus and Rainbow 'Tang Yuan'

T H E B A L L R O O M
W E D D I N G W E E K E N D D I N N E R

Menu II

Happiness Platter

Barbecued Suckling Pig, Sugarcane Prawn, 'Mala' Chicken Roll, Crabmeat Omelette, Sea Jelly

.....

Lobster

Double-boiled with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith, Chicken and Sliced Black Truffle, served in Whole Young Coconut

.....

Deluxe Magnificent

Golden-fried Prawns wrapped with Crispy Filo Dough

Sautéed Locally-sourced Prawns with Salted Egg Yolk

.....

'Soon Hock' Fish

Steamed in 'Teochew' Style

.....

Baby Abalone

Braised with Black Mushrooms and Spinach

.....

Iberico Pork Spare Rib

In 'Jing Du' Style

.....

Silver Hill Duck

Roasted, served with Plum sauce

.....

Ee-fu Noodle

Stewed with 'Shimeiji' Mushrooms, Crabmeat and Chives

.....

Dessert

Sweet Yam Paste, served with Golden Pumpkin Purée

T H E B A L L R O O M W E D D I N G W E E K D A Y D I N N E R

Menu I

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Roll, Chicken Moneybag Dumpling, Baby Abalone with Thai Sauce, Sea Jelly with XO Chilli Sauce
.....

Bird's Nest

Braised with Conpoy, Fish Maw, Bamboo Pith and Truffle Oil, served in Mini Pumpkin
.....

Conrad Duo Magnificent

Golden-fried Prawns wrapped with Crispy Filo Dough

'Jing Du' Spare Rib
.....

Red Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb
.....

Abalone

Sliced, Braised with Sea Cucumber and Hong Kong Cabbage
.....

Chicken

Wok-tossed in 'Szechuan' Style
.....

Udon Noodle

Stir-fried with Diced Seafood in Black Pepper Sauce
.....

Dessert

Cream of Walnut Purée with Black Sesame Glutinous Rice

T H E B A L L R O O M
W E D D I N G W E E K D A Y D I N N E R

Menu II

Happiness Platter

Barbecued Suckling Pig, Fried Chicken Ngoh Hiong, Sugarcane Prawn, Baby Octopus, Japanese Seaweed

.....

Lobster

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith, Wild Mushroom, Sliced Black Truffle,
served in Whole Young Coconut

.....

Conrad Duo

Sautéed Locally-sourced Prawn with Wasabi Mayonnaise

Sautéed Locally-sourced Prawn with Salted Egg Yolk

.....

'Soon Hock' Fish

Steamed in 'Hong Kong' Style

.....

Baby Abalone

Sliced, Braised with 'Honshimeiji' Mushroom and Black Mushrooms served with Spinach

.....

Silver Hill Duck

Roasted, served with Plum sauce

.....

Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf

.....

Dessert

Chilled Cream of Mango with Pomelo and Sago

E L E V A T E T H E C O C K T A I L E X P E R I E N C E

Choice of Macaron Wall or Donut Wall

S\$500++ (Curated for 100 persons)

.....

INTERACTIVE STATIONS

Peking London Duck with Homemade Crêpe

Slow-Cooked Sakura Chicken Thigh

Mushroom and Caramelised Onion Toast

Nitrogen Ice Cream

Pineapple Sorbet with Coconut Espuma and Cherry

S\$12++ per person per station (Minimum 100 persons)

.....

DESSERT BUFFET

Crushed Lemon Meringue Tartlet

Vanilla Bean Panna Cotta, Mixed Berries

Baked Cheese Cake

Strawberry Champagne Mousse

Royal Chocolate Hazelnut Crunch Cake

Traditional Kueh Lapis

Assorted Mini Cupcake

Pistachio Crème Brûlée

Chilled Mango Pudding

Seasonal Sliced Fruit

Selection of 6 items at S\$12++ per person (Minimum 100 persons)

G O L D E N P E O N Y W E D D I N G P A C K A G E

- Sumptuous Chinese Menu specially designed by our award-winning Golden Peony culinary team
- An exclusive invitation at a special price to sample your wedding menu for up to 8 persons
- Complimentary soft drinks and Chinese tea for up to four hours
- Signature Conrad Teddy Bears for your guests
- Elegant wedding invitation cards for up to 70% of your guaranteed attendance (Excluding printing)
- Complimentary use of two units, state-of-the-art projectors
- Contemporary floral centerpieces on all tables to enhance your celebration
- Waiver of corkage charge for up to eight bottles of duty-paid and sealed bottles of hard liquor and wine (Except Champagne)
- Exclusive beverage package at S\$100++ per table of 8 persons, inclusive of a bottle of house wine per guaranteed table and a barrel of 20-litre beer (Minimum 50 pax)
- One VIP lot reserved at hotel's front driveway
- Complimentary car passes for up to 20% of guaranteed attendance
- Wedding guestbook and well wishes box
- Complimentary S\$100.00 nett dining credit for your next visit to Golden Peony

W E D D I N G P A C K A G E S

- Menu (A) Side plating at S\$1,288++ per table of 8 persons (Minimum 50 persons)
- Menu (B) Individual serving at S\$1,488++ per table of 8 persons (Minimum 50 persons)

Valid for weddings held by 31st December 2022

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G O L D E N P E O N Y W E D D I N G P A C K A G E

Menu (A)

Amuse Bouche

Deep-fried Crispy Fish Skin with Salted Egg Yolk

.....

Happiness Platter

Mini Octopus, Golden-fried Spring Roll, Sliced Smoked Duck, Drunken Chicken

.....

Abalone

Double-boiled with Sea Whelk, Bamboo Pith, Conpoy and Chicken in Whole Young Coconut

.....

'Soon Hock' Fish

'Hong Kong' Style steamed with Superior Light Soya Sauce

.....

'Ling Zhi' Mushroom

Braised with Black Mushrooms and Beancurd served with Baby Cabbage

.....

Chicken Roll

Baked with Lemongrass Sauce

.....

Spare Rib

In Aromatic Mocha Sauce served with Almond Flakes

.....

'Mian Xian' Noodle

Wok-fried with Seafood

.....

Dessert

Chilled Lemongrass Jelly with Aloe Vera and Lychee

G O L D E N P E O N Y W E D D I N G P A C K A G E

Menu (B)

Amuse Bouche

Crispy Filo Ball with Seafood

.....

Happiness Platter

Barbecued Suckling Pig, Golden-fried Prawn coated with Wasabi Mayonnaise, Smoked Duck with Fresh Mango, Drunken Chicken

.....

Mini Buddha Jumps Over The Wall

Double-boiled Whole Abalone, Sea Cucumber, Fish Maw, Whole Conpoy and Chinese Mushrooms in Superior Soup

.....

Silver Perch

Baked with Red Wine Sauce

.....

Crystal Prawn and Scallop

With Homemade Beancurd, served with Seasonal Greens

.....

Double Happiness

Lightly-fried Crispy Chicken stuffed with Minced Shrimp,

Crispy Spiced Duck filled with Mashed Taro

.....

Spare Rib

In Aromatic Mocha Sauce served with Almond Flakes

.....

Lobster

Stewed with Egg Noodles, Ginger and Spring Onions, served with Seasonal Greens

.....

Golden Peony Duo Dessert

Chilled Cream of Avocado with Ice Cream, Baked Sweet Potato Filo Pastry

T H E P A V I L I O N W E D D I N G P A C K A G E

Sumptuous Chinese or Fusion Menu specially designed by our award-winning Golden Peony culinary team

An exclusive invitation for up to six persons to sample your selected menu prior to your wedding

Exclusive wedding gifts for all guests

Welcome mocktail for all guests during pre-wedding reception

Complimentary beer, soft drinks, tonic and soda for up to four hours

Complimentary one bottle of house wine per ten paying persons

Corkage charge of S\$40.00++ per opened bottle of duty-paid and sealed wine & hard liquor brought in

A bottle of Champagne for toasting ceremony

One night stay in our Luxurious Suite with Executive floor benefit inclusive of breakfast for two persons

Light refreshments for the couple prior to the wedding, served to your Suite

Contemporary floral centerpieces on all tables to enhance your celebration

Entitlement of S\$0.90 nett credit per invitation card, based on 70% of your guaranteed attendance
(Invitation card vendor: Pine on Paper)

Wedding guestbook and well wishes box

One VIP lot reserved at hotel's front driveway

Complimentary car passes for up to 20% of guaranteed attendance

Usage of LED TV wall, two projectors and audio visual equipment

Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

W E D D I N G L U N C H

(Minimum 100 persons)

S\$151.80++ per person

W E D D I N G D I N N E R

SAPPHIRE

(Minimum 100 persons)

S\$165.00++ per person

DIAMOND

(Minimum 100 persons)

S\$185.00++ per person

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T H E P A V I L I O N W E D D I N G L U N C H

Happiness Platter

Chicken Moneybag Dumpling, Tea Glazed Smoked Duck, Marinated Jellyfish, 'Mala' Chicken Roll

.....

Baby Abalone

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith, Wild Mushroom and Sliced Black Truffle,
served in Whole Young Coconut

.....

Red Grouper

Steamed with Nyonya Chilli Sauce

.....

Roasted Chicken

'Bi Feng Tang' Style served with Spiced Almond Flakes and Prawn Crackers

.....

Sea Cucumber

Braised with Chinese Mushroom, served with Seasonal Greens

.....

Scallop

Wok-tossed with Asparagus in Homemade XO Sauce

.....

'Mian Xian' Noodle

With Char Siew, Beansprout, Bell Pepper and Chives

.....

Dessert

Chilled Lemongrass-flavored Jelly with Aloe Vera, Diced Mango and Strawberry

T H E P A V I L I O N S A P P H I R E

Chinese 8-course Menu

Trio Appetizer

Barbecued Suckling Pig, Golden-fried Locally-sourced Prawn with Crispy Filo Dough, Tea Glazed Smoked Duck

.....

Lobster Soup

Braised with Conpoy, Crabmeat and Bamboo Pith, served in Mini Pumpkin

.....

Live 'Soon Hock' Fish

Steamed in 'Teochew' style

.....

Roasted Chicken

'Bi Feng Tang' Style served with Spiced Almond Flakes and Prawn Crackers

.....

8-Head Abalone

Braised with 'Ling Zhi' Mushrooms and Truffle Oil, served with Seasonal Greens

.....

Prawn

Poached, served with Herbs

.....

Multigrain Rice

With Seafood wrapped in Lotus Leaf

.....

Dessert

Sweet Yam Paste, served with Golden Pumpkin Purée

T H E P A V I L I O N S A P P H I R E

Fusion 6-course Menu

Trio Appetizer

Barbecued Suckling Pig

Sliced Smoked Duck with Fresh Mango

Crispy Taro Swan Puff Pastry with Chilli Crab Sauce

.....

Bird's Nest

Double-boiled with Bamboo Pith, Wolfberries and Conpoy in Mini Pumpkin, served with Crispy Spring Roll

.....

Sea Perch

Baked with Red Wine Sauce, served with Mixed Vegetables and Tobiko

.....

8-Head Abalone

Braised Beancurd filled with Prawn Mousse and Conpoy Sauce

.....

Steamed Vermicelli

Stewed with Lobster Meat and Dumpling in Chinese Wine Broth

.....

Dessert

Sakura Red Velvet Cake

Red Velvet Sponge, Sakura Mousse, Raspberry Jam

T H E P A V I L I O N D I A M O N D

Chinese 8-course Menu

Trio Appetizer

Lobster Timbale, Barbecued Suckling Pig, Golden-fried Locally-sourced Prawn with Crispy Filo Dough

.....

Bird's Nest

Braised with Crabmeat, Crab Roe and Bamboo Pith served in Mini Pumpkin

.....

Live 'Soon Hock' Fish

Steamed with Superior Soy Sauce and Crispy Bean Crumb

.....

Scallop

Wok-tossed with Asparagus in XO Chilli Sauce

.....

6-Head Abalone

Braised with Chinese Mushroom, Truffle Oil and Baby Cabbage

.....

Silver Hill Duck

Roasted, served with Plum sauce

.....

Ramen

Stir-fried with Assorted Seafood

.....

Dessert

Mango and Coconut Delight

Mango Mousse, Raspberry Gel, Coconut Sponge

T H E P A V I L I O N D I A M O N D

Fusion 6-course Menu

Boston Lobster

With Passion Fruit Chilli Sauce, 'Ice Plant' Vegetables, Tobiko

.....

6-Head Abalone

Double-boiled with Chinese Cabbage, Sea Whelk, Bamboo Pith, Conpoy and Chicken,
served in Whole Young Coconut

.....

Hamachi

Baked, Paper-wrapped, served with Laksa Sauce

.....

Silver Hill Duck presented in two ways

Roasted Duck Meat

Sliced and served with Parma Ham,

Crispy Beancurd Skin and Pineapple with Homemade Crêpes

.....

Wagyu Beef

Braised with Leek and Ginger, served with 'Mian Xian' Noodle

.....

Dessert

Royal Chocolate Hazelnut Crunch Cake

Berries Compôte, Crumble and Vanilla Sauce

For enquiries or to create a customised menu,
please contact our wedding specialists at
+65 6432 7159/7166 or email sinci.weddings@conradhotels.com

your
thoughts:



CONRAD®

CENTENNIAL
SINGAPORE

NEVER JUST STAY. STAY INSPIRED.

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ConradSingapore.com



#ConradSingapore