

CHERISHED MOMENTS, UNVEILED

Your Conrad wedding becomes an inspired expression of your romance. Explore our sophisticated venues, unparalleled service, and exquisite cuisine. Our dedicated team of wedding professionals focuses on your personal preferences, meticulously crafting every detail to transform your dream day into a treasure of lasting memories.

CONRAD®
SINGAPORE
MARINA BAY



THE BALLROOM WEDDING PACKAGE

Until December 2026

Epicurean Delights

- Choice of a six-course or eight-course Chinese menu curated by Executive Chinese Chef Ku Keong of the Michelin-selected Golden Peony
- Menu tasting for up to ten persons prior to your wedding
- Unlimited soft drinks, tonic, and soda for up to four hours
- Complimentary one bottle of house wine per table of ten persons
- Waiver of corkage charge for all duty-paid and sealed (750ml) bottles of hard liquor (except wine and champagne)
- A bottle of champagne for the toasting ceremony

Exquisite Celebrations

- Complimentary 1.5 hours usage of the salon room on the actual day for solemnisation and/or tea ceremony
- An exquisitely decorated wedding venue featuring floral arrangements from a range of captivating wedding themes for the VIP and guest tables, and the aisle
- An exclusive foyer display to enhance your celebration
- Elegant 5-tier wedding display cake
- Complimentary usage of integrated audio-visual equipment

Moments of Bliss

- Entitlement of S\$2 nett credit per invitation card, based on 70% of your guaranteed attendance, to be utilised on Pine on Paper's website
- Exclusive wedding gifts for all guests
- Two VIP lots reserved at the hotel's main driveway
- Complimentary car passes for up to 20% of guaranteed attendance

Luxurious Indulgences

- One-night stay in our luxurious Bridal Suite with breakfast for the couple at Oscar's and Executive Lounge access
- Light in-room refreshments for the couple prior to the wedding (worth S\$100++)
- Earn Hilton Honors Bonus Points redeemable for fantastic products in the Hilton Honors Shopping Mall

Wedding Lunch

S\$2,068++ per table of 10 persons

- Complimentary unlimited draft beer for up to four hours
- One complimentary day-use Deluxe room from 10am to 4pm

Wedding Dinner

Sunday to Friday

S\$2,168++ per table of 10 persons

- Complimentary one 30-litre barrel of beer for the wedding
- One complimentary day-use Deluxe room from 3pm to 8pm

Wedding Dinner

Saturday, Eve of and Public Holidays

S\$2,368++ per table of 10 persons

- Complimentary one 30-litre barrel of beer for the wedding
- One complimentary day-use Deluxe room from 3pm to 8pm

Meal Period	Minimum Capacity	Maximum Capacity
Wedding Lunch	20 tables of 10 persons	34 tables of 12 persons
Wedding Dinner Sunday to Friday	20 tables of 10 persons	34 tables of 12 persons
Wedding Dinner Saturday, Eve of and Public Holidays	25 tables of 10 persons	34 tables of 10 persons

Select three additional Wedding Wishes from the following:

- Complimentary second night in a luxurious Bridal Suite with breakfast for the couple at Oscar's and Executive Lounge access (worth up to S\$915++)
- One-night stay in a Deluxe Room inclusive of breakfast for two at Oscar's on the wedding day (worth up to S\$500++)
- A bottle of wine for each guaranteed table of ten persons (remaining unconsumed bottles will not be reimbursed) (worth up to S\$2,652++)
- An additional 30-litre barrel of beer for the wedding (worth up to S\$880++)
(applicable for wedding dinner only)
- Waiver of corkage charge for all duty-paid and sealed 750ml bottles of wine (worth up to S\$2,040++)
- Complimentary 120 pieces of sustainable canapés during the pre-wedding reception (worth up to S\$600++)
- Complimentary car passes for up to 30% of guaranteed attendance instead of 20% (worth up to S\$340++)

*Each privilege can only be selected once, and the hotel reserves the right to substitute any privilege with another of similar value if the originally selected item is unavailable.

*The privileges listed above are not exchangeable, transferable, or redeemable for cash, its equivalent value, or any alternative privileges.

CHINESE LUNCH MENU I

6-Course Individually Plated
Selection of one dish per course

Trio Appetiser (Choice of three items)

- 8 Treasures Seafood Dumpling 八宝福袋
- Chicken Roll with Ginger Puree 姜茸鸡卷
- 'Drunken' Chicken Roll 醉鸡卷
- Golden-fried Locally-sourced Prawn with Crispy Filo Dough 龙须虾
Marinated Jellyfish 海蜇
- Prawn Ball with Wasabi Mayonnaise 芥末虾球
- Sliced Smoked Duck with Fresh Mango 香芒烟鸭片

Broth

- Braised Bird's Nest with Conpoy, Fish Maw, Bamboo Pith, served in a Mini Pumpkin
金瓜盅鱼鳔竹笙燕窝羹
- Double-boiled Baby Abalone with Chinese Cabbage, Bamboo Pith, Wild Mushroom,
Chicken, served in Whole Young Coconut
椰盅炖鲍鱼仔竹笙菜胆野菌鸡汤
- Double-boiled Lobster with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith,
Chicken, served in Whole Young Coconut
椰盅炖龙虾竹笙螺头菜胆鸡汤

Fish

- Dragon Tiger Grouper Fillet Steamed in 'Hong Kong' Style 港式蒸龙虎斑鱼扒
- Sea Perch Fillet Baked with Teriyaki Sauce 日式焗鲈鱼扒
- 'Soon Hock' Fillet Steamed in 'Teochew' Style 潮州蒸笋壳鱼扒

Meat

- Braised Chicken in Superior Soy Sauce 玫瑰豉油鸡
- Roasted Chicken in 'Bi Feng Tang' Style, Spiced Almond Flakes, Prawn Crackers
避风塘烧鸡
- Roasted Silver Hill Duck, served with Plum sauce 招牌伦敦鸭

Rice / Noodles

- Ee Fu Noodles Stewed with Crabmeat, Shimeiji Mushroom, Chives 蟹肉菰菇焖伊面
- Multi Grain Rice with Chinese Sausage Wrapped in Lotus Leaf 腊味荷叶饭
- River Prawn Crispy Egg Noodles in Signature Sauce with Ginger, Scallion, Egg Gravy
大头虾姜葱滑蛋脆面球

Dessert

- Chilled Lemongrass Jelly with Rainbow Pearl 七彩珍珠芦荟冻
- Chilled Cream of Avocado with Coral Weed 珊瑚鳄梨果
- Sweet Yam Paste served with Golden Pumpkin Purée 金瓜汁白果芋泥

Jasmine Tea

CHINESE LUNCH MENU II

8-Course Side Plated

Happiness Platter

Crispy Filo Ball with Seafood, Drunken Chicken Roll,
8 Treasure Seafood Dumpling, Japanese Seaweed
龙须海鲜球, 醉鸡卷, 八宝福袋, 沙律虾, 日本海带丝

Lobster

Braised Fish Maw, Conpoy, Bamboo Pith served in a Mini Pumpkin
金瓜盅鱼鳔竹笙瑶柱龙虾羹

Dragon Tiger Grouper

Steamed in 'Teochew' Style
潮州蒸龙虎斑

Chicken

Braised in Superior Soy Sauce
玫瑰豉油鸡

Scallops

Sautéed with Asparagus in Home-made X.O. Chili Sauce
X.O 酱炒芦笋带子

Abalone

Sliced, Braised with 'Chinese' Mushroom served with Spinach
鲍鱼片扣冬菇伴菠菜

Fragrant Fried Rice

with Chinese Sausage wrapped in Lotus Leaf
腊味荷叶饭

Dessert

Chilled Cream of Avocado with Coral Weed
珊瑚鳄梨果

Jasmine Tea

CHINESE LUNCH MENU III

8-Course Side Plated

Happiness Platter

Crispy Shrimp Ball, Tea Glazed Smoked Duck,
Chicken Moneybag Dumpling, Baby Octopus
龙须虾球, 茶香烟鸭片, 金钱鸡袋, 小章鱼

Baby Abalone

Double-boiled with Chinese Cabbage, Bamboo Pith, Wild Mushroom,
Chicken, served in Whole Young Coconut
椰盅炖鲍鱼仔竹笙菜胆野菌鸡汤

Red Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb
清蒸豆酥红斑

Roasted Chicken

'Bi Feng Tang' Style, served with Spiced Almond Flakes
and Prawn Crackers
避风塘烧鸡

Seafood Duo

Deep-fried Prawn Ball wrapped with Breadcrumb
Sautéed Scallop with Asparagus in Home-made X.O. Chili Sauce
面包虾球拼X.O酱炒芦笋带子

Sea Cucumber

Braised with 'Lingzhi' Mushroom served with Seasonal Greens
海参扒冬菇伴菜苗

Ee-Fu Noodles

Stewed with 'Shimeiji' Mushroom, Crabmeat and Chives
蟹肉崙菇焖伊面

Dessert

Traditional Red Bean Paste and 'Tang Yuan'
红豆沙汤圆

Jasmine Tea

CHINESE DINNER MENU I

6-Course Individually Plated

Sunday to Friday

Selection of one dish per course

Trio Appetiser (Choice of three items)

Barbecued Suckling Pig 乳猪件

Bean Curd stuffed with Prawn Paste topped with Tobiko 虾滑豆腐袋鱼籽

'Drunken' Chicken Roll 醉鸡卷

Honey Glazed Char Siew 蜜汁叉烧

Marinated Jellyfish with XO Sauce XO酱海蜇

Prawn Salad with Fresh Fruits 沙律虾

Tea Glazed Smoked Duck 茶香烟鸭片

Broth

Braised Lobster with Fish Maw, Conpoy, Bamboo Pith, served in a Mini Pumpkin

金盅龙虾鱼鳔竹笙干贝羹

Double-boiled Baby Abalone with Sea Whelk, Baby Cabbage, Bamboo Pith, Conpoy,
served in Whole Young Coconut 椰盅炖鲍鱼仔螺头菜胆竹笙炖汤

Double-boiled Bird's Nest with Bamboo Pith, Wolfberries, Conpoy,
served in Whole Young Coconut 椰盅炖竹笙枸杞燕窝汤

Fish

Dragon Tiger Grouper Fillet Steamed with Superior Soy Sauce and Crispy Bean Crumb

清蒸豆酥龙虎斑扒

Sea Perch Fillet Baked with Miso Sauce 鲈鱼扒佐日式味噌酱

Sea Perch Fillet Baked with Red Wine Sauce 鲈鱼扒佐西式红酒酱

Meat

Baked Iberico Pork Rib in 'Jing Du' style 京都黑毛猪一支骨

Herbal Roasted Duck 十全大补鸭

Roasted Chicken in 'Bi Feng Tang' Style, Spiced Almond Flakes, Prawn Crackers
避风塘风沙鸡

Rice / Noodles

Lobster Tail Poached Rice Stewed in Superior Broth, Preserved Vegetables,

Chilli, Bean Curd 龙虾尾酸菜泡饭

River Prawn Crispy Egg Noodles Signature Sauce with Ginger, Scallion, Egg Gravy

大头虾姜葱滑蛋脆面球

Sear Hokkaido Scallop with Ee Fu Noodles Stewed with Crabmeat,
Shimeiji Mushroom, Chives 北海道带子佐蟹肉松菇焖伊面

Dessert

Chilled Cream of Mango with Pomelo and Sago 杨枝甘露

Signature Chocolate Royal Hazelnut Crunch with Mixed Berries Compote
巧克力榛子蛋糕

Traditional Red Bean Paste and 'Tang Yuan' 红豆沙汤圆

Jasmine Tea

CHINESE DINNER MENU II

8-Course Side Plated

Sunday to Friday

Happiness Platter

Barbecued Suckling Pig, Chicken Moneybag Dumpling,
Fish wrapped in Chinese Cabbage, Sea Jelly with XO Chilli Sauce, Sliced Smoked Duck
乳猪件, 金钱鸡袋, 津白鱼肉盒, XO酱海蜇, 烟鸭片

Bird's Nest

Braised with Conpoy, Fish Maw, Bamboo Pith, served in a Mini Pumpkin
金瓜盅竹笙瑶柱鱼鳔燕窝羹

Harmony Duo

Golden-fried Prawns wrapped with Crispy Filo Dough
Spare Rib 'Jing Du' Style
石榴虾丸拼京都排骨

Dragon Tiger Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb
清蒸豆酥龙虎斑

Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage
红烧海参鲍鱼片伴时蔬

Roasted Chicken

'Bi Feng Tang' Style, served with Spiced Almond Flakes and Prawn Crackers
避风塘烧鸡

'Mian Xian' Noodle

Stir-fried with Seafood
海鲜干炒面线

Dessert

Chilled Lemongrass Jelly with Rainbow Pearl
七彩珍珠芦荟冻

Jasmine Tea

CHINESE DINNER MENU III

8-Course Side Plated

Sunday to Friday

Happiness Platter

Barbecued Suckling Pig, 8 Treasure Seafood Dumpling, Sugarcane Prawn,
Baby Octopus, Japanese Seaweed
乳猪件, 八宝福袋, 甘蔗虾, 小章鱼, 日本海带丝

Lobster

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith,
Wild Mushroom, served in Whole Young Coconut
椰盅炖龙虾竹笙菜胆鸡汤

Locally-sourced Prawn

Sautéed with Wasabi Mayonnaise
Sautéed with Salted Egg Yolk
芥末虾球拼咸蛋虾球

'Soon Hock' Fish

Steamed in 'Hong Kong' Style
港式蒸笋壳鱼

Baby Abalone

Braised with Hon-shimeiji Mushroom and Black Mushroom
served with Spinach
鲍鱼仔焖崧菇北菇扒菠菜

Silver Hill Duck

Roasted, served with Plum sauce
招牌伦敦鸭

Fragrant Fried Rice

with Chinese Sausage wrapped in Lotus Leaf
腊味荷叶饭

Dessert

Chilled Cream of Mango with Pomelo and Sago
杨枝甘露

Jasmine Tea

CHINESE DINNER MENU I

6-Course Individually Plated
Saturday, Eve of and Public Holidays
Selection of one dish per course

Trio Appetiser (Choice of three items)

8 Treasures Seafood Dumpling 八宝福袋
Barbecued Suckling Pig 乳猪件
Chicken Roll with Ginger Puree 姜茸鸡卷
Crispy Taro Swan Puff Pastry with Crabmeat in Black Pepper Sauce 天鹅酥黑胡椒螃蟹肉
Deep-fried Yam Pastry with Scallop 酥脆荔茸带子
Golden-fried Locally-sourced Prawn with Crispy Filo Dough 龙须虾
Tea Glazed Smoked Duck 茶香烟鸭片

Broth

Braised Bird's Nest with Conpoy, Fish Maw, Bamboo Pith, served in a Mini Pumpkin,
with Crispy Spring Roll 金盅燕窝鱼鳔竹笙干贝羹伴春卷
Braised Lobster with Fish Maw, Conpoy, Bamboo Pith, served in a Mini Pumpkin,
with Crispy Spring Roll 金盅龙虾鱼鳔竹笙干贝羹伴春卷
Double-boiled 8 Head Abalone with Chinese Cabbage, Sea Whelk, Bamboo Pith, Conpoy,
Chicken, served in Whole Young Coconut 椰盅炖八头鲍鱼螺头菜胆竹笙干贝汤

Fish

Grouper Fillet Steamed in 'Hong Kong' Style 港式蒸石斑鱼
Sea Perch Fillet Baked with Honey Glaze Sauce 香烤叉烧鲈鱼扒
Sea Perch Fillet Baked with Miso Sauce 鲈鱼扒佐日式味噌酱

Meat

Stewed Wagyu Cheek with Garlic, Leek 京葱和牛下巴
Duck Stewed with Hawthorn, Snow Pear, American Ginseng 雪梨山楂鸭脯
Broccoli Baked Iberico Pork Rib infused with Red Kojic Sauce 红鞠米一支骨伴西兰花

Rice / Noodles

Chilli Crab Claw with Deep-fried Mantou 辣椒螃蟹钳伴炸馒头
Lobster Tail Poached Rice Stewed in Superior Broth, Preserved Vegetables,
Chilli, Bean Curd 龙虾尾酸菜泡饭
Vermicelli 'Mian Xian' Noodles with Half Lobster, Steamed with Egg White,
Chinese Wine Broth 半开龙虾花雕蛋花面线

Dessert

Sweet Yam Paste Served with Golden Pumpkin Purée 金瓜汁白果芋泥
Double-boiled Peach Resin with Snow Pear, White Fungus 雪梨银耳蟠桃桃胶
Mango Mousse, Raspberry Gel, Coconut Sponge 芒果椰子蛋糕
Signature Chocolate Royal Hazelnut Crunch with Mixed Berries Compote
巧克力榛子蛋糕

Jasmine Tea

CHINESE DINNER MENU II

8-Course Side Plated
Saturday, Eve of and Public Holidays

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Ball, Sliced Smoked Duck,
'Mala' Chicken Roll, Japanese Seaweed
乳猪件, 龙须虾球, 烟鸭片, 麻辣鸡卷, 日本海带丝

Bird's Nest

Braised with Bamboo Pith, Crabmeat, Conpoy served in a Mini Pumpkin
金瓜盅蟹肉竹笙燕窝羹

Locally-sourced Prawn

Sautéed with Salted Egg Yolk
Wok-fried with Honey Pea in Home-made X.O. Chili Sauce
咸蛋虾球拼 XO 酱甜豆虾球

Dragon Tiger Grouper

Steamed in 'Teochew' Style
潮州蒸龙虎斑

8-Head Abalone

Braised with Sea Cucumber and Chinese Cabbage
红烧八头鲍鱼扣海参白菜

Iberico Pork Rib

Baked, Infused with 'Tie Guan Yin' Tea
茶王排骨

'Mian Xian' Noodle

Stir-fried with Diced Lobster Meat
龙虾球干炒面线

Dessert

Traditional Red Bean Paste and 'Tang Yuan'
红豆沙汤圆

Jasmine Tea

CHINESE DINNER MENU III

8-Course Side Plated

Saturday, Eve of and Public Holidays

Happiness Platter

Barbecued Suckling Pig, 'Drunken' Chicken Roll, 8 Treasure Seafood Dumpling,
Fish Wrapped in Chinese Cabbage, Sea Jelly
乳猪件, 醉鸡卷, 八宝福袋, 津白鱼肉盒, 海蜇

Lobster

Double-boiled with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith,
Chicken, served in Whole Young Coconut
椰盅炖龙虾竹笙螺头菜胆鸡汤

Ocean Treasures

Wok-fried Scallop with Honey Pea in Home-made X.O. Chili Sauce
Sautéed Locally-sourced Prawns with Salted Egg Yolk
X.O 酱炒甜豆带子拼咸蛋虾球

'Soon Hock' Fish

Steamed in 'Hong Kong' Style
港式蒸笋壳鱼

Baby Abalone

Braised with Black Mushrooms and Spinach
鲍鱼仔焖菇伴菠菜

Silver Hill Duck

Roasted, served with Plum sauce
招牌伦敦鸭

'Hokkien' Poached Rice

Stewed with Seafood, Diced Chicken, 'Chinese' Mushroom in Conpoy Sauce
福建烩饭

Dessert

Chilled Lemongrass Jelly with Rainbow Pearl, Bird Nest
七彩珍珠芦荟冻拼燕窝

Jasmine Tea

CONRAD[®]
SINGAPORE
MARINA BAY

For enquiries, please contact our wedding specialists
at +65 6432 7159 / 7166 or sinci.weddings@conradhotels.com