

Grand Ballroom Wedding Package

Turning Magical Moments to Treasured Memories



Lunch | Monday-Friday

\$1418⁺⁺

per table of 10 persons

Lunch | Saturday & Sunday

\$1518⁺⁺

per table of 10 persons

Dinner | Sunday-Friday

\$1578⁺⁺

per table of 10 persons

Dinner | Saturday

\$1838⁺⁺

per table of 10 persons

*Lunch- Min 22 tables | Dinner - Min 25 tables, Max 40 tables

Rates are subjected to surcharge on Eve of Public Holiday, Public Holiday

Inclusions:

CULINARY

- 7 and 8-course Chinese Menu by our dedicated culinary team
- All food are portioned and served individually to all guests
- Complimentary food tasting for 10 persons (applicable on Mon- Thu except eve of PH & PH)

BEVERAGE

- Complimentary one (1) barrel (30L) of house beer
- Complimentary one (1) bottle of house wine per confirmed table
Subsequent bottles at special price of \$38.00⁺⁺ per bottle
- Unlimited serving of soft drinks and Chinese Tea throughout event
- Complimentary one (1) bottle of champagne for toasting ceremony on stage
- Waiver of corkage for duty paid and sealed wine and hard liquor

DECORATIONS

- Selections of Wedding Theme for all dining tables, elegant stands along the aisle, stage and reception table
- 5-tiered wedding model cake for cake cutting ceremony
- Smoke effect at your grand entrance

WEDDING PRIVILEGES

- Unique selection of wedding favors for all guests
- Specially-designed guest signature book and 2 money gift box
- Wedding invitation card up to 70% of your confirmed guests (exclude printing)
- One (1) VIP carpark lot at hotel driveway for bridal car
- Complimentary parking coupons based on 20% of confirmed attendance

AUDIO VISUAL

- Two (2) video wall at the foyer to feature your wedding photos
- Two (2) LCD Projectors with 4.5meter screens
- Unique design lightings for all tables
- 2 wireless microphones with sound
- Optional: Usage of 15 metres wide LED Wall display

ACCOMMODATION

- One (1) night stay in Bridal Suite with Skyline Lounge access and breakfast for 2
- One (1) day use room for wedding helpers
- Preferential rates for additional rooms/suite

TERMS & CONDITIONS

- Prices are subjected to 10% service charge and prevailing government taxes
- Rates are subjected to changes without prior notice • Other terms and conditions may apply

7-Course Chinese Wedding Lunch

Appetiser (Choose any 5 Items)

- Spicy Jelly Fish (辣汁锦绣海蜇)
- Drunken Chicken (花雕醉鸡卷)
- Japanese Marinated Octopus (辣味八爪鱼)
- California Maki (鱼子寿司)
- Marinated Sea Whelk with Ginger Sauce (沙姜伴海螺秋耳)
- Breaded Butterfly Prawn (香炸蝴蝶虾)
- Deep-Fried Winged Yam Spring Rolls (脆炸芋泥春卷)
- Water Chestnut with Prawn Roll (香脆马蹄卷)
- Teochew Style Soya Duck (潮州式卤鸭)
- Crispy Roast Pork Belly (香脆烧花腩)

Soup

- Braised Lobster, Crab Meat, Sea Whelk with Conpoy & Bamboo Pith (龙虾瑶柱竹荪蟹肉海螺羹)
- Double-Boiled Abalone Head with American Ginseng & Organic Bamboo Pith (花旗参鲍鱼野竹荪炖鸡汤)
- Double-Boiled Chicken Soup with Fish Maw and African Sea Coconut (海椰王花胶炖鸡汤)

Meat

- Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic (京烧荷叶蒜子鹌鹑蛋焖鸡)
- Crispy Roasted Chicken Curry Leaves & Deep-fried Garlic (玉叶脆蒜香妃鸡)
- Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brown Sauce (红烧栗子蒜子焖元蹄)
- Crispy Roasted Duck with Nyonya Plum Sauce (娘惹梅酱明炉烧鸭)

Vegetables

- Braised Duet Mushroom with Conpoy, Seasonal Vegetables (金瑶鸳鸯菇扒圆蔬)
- Braised Honshimeiji & Chinese Mushrooms, Sea Whelk with Seasonal Vegetables (蟾皇海螺崧菇冬菇翠圆蔬)
- Braised Sea Cucumber Flower Mushroom with Seasonal Vegetables (红烧海参花菇时蔬)
- Braised Flower Mushroom with Fish Maw and Seasonal Vegetables (红烧花菇鱼鳔伴时蔬)

Fish

- Steamed Fresh Snapper Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce (金银蒜香茜蒸红鲳)
- Steamed Fresh Garoupa "Traditional Way" topped with Spring Onion & Coriander Sprig (古法蒸鲜石斑)
- Steamed Seabass with Minced Garlic & Coriander Sprig in Superior Soya Sauce (金银蒜香茜蒸金目鲈)
- Steam Soon Hock, Hong Kong Style, Ginger & Scallion (港式蒸鲜顺壳)

Noodles/Rice

- Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive (鸡丝韭王干烧伊面)
- Yong Chow Seafood Fried Rice with Crabmeat (扬州蟹肉炒饭)
- Glutinous with Dried Shrimp, Mushroom & Chicken wrapped in Bean Curd Skin (金衣糯米饭)
- Stewed Udon Noodles with Shredded Chicken, Mushroom & Yellow Chives in Black Pepper Corn (黑胡椒鸡丝韭王乌冬面)

Dessert

- Chilled Mango Sago Pomelo, Assorted Forest Berries (红莓杨枝柑露)
- Teochew Style "Yam Paste" with Pumpkin & Ginko Nuts (金瓜福果甜芋泥)
- Double-Boiled White Fungus with Lotus Seed & Red Dates (桂花红棗莲子炖雪耳)
- Double-Boiled Peach Gum with Dried Longan and African Sea Coconut (海椰王炖桃胶桂圆) (Chilled or Hot)

8-Course Chinese Wedding Dinner

Appetiser (Choose any 5 Items)

- Spicy Jelly Fish (辣汁锦绣海蜇)
- Drunken Chicken (花雕醉鸡卷)
- Shrimp Bonito Maki (樱花虾寿司)
- Marinated Sea Whelk with Ginger Sauce (沙姜伴海螺秋耳)
- Breaded Butterfly Prawn (香炸蝴蝶虾)
- Vietnamese Prawn Fritters (越南银丝卷)
- Crispy Chicken Pocket (脆炸石榴鸡)
- Roasted Duck with Plum Sauce (明炉烧鸭梅酱)
- Crispy Roast Pork Belly (香脆烧花腩)

Soup

- Braised Bird's Nest, Crab Meat with Conpoy & Organic Bamboo Pith (瑶柱蟹肉竹荪烩燕窝)
- Double-Boiled Abalone Head with Amerian Ginseng & Organic Bamboo Pith (花旗参鲍鱼野竹荪炖鸡汤)
- Double-Boiled Chicken Soup with Fish Maw and African Sea Coconut (海椰王花胶炖鸡汤)

Meat

- Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic (京烧荷叶蒜子鹌鹑蛋焖鸡)
- Crispy Roasted Chicken Curry Leaves & Deep-fried Garlic (玉叶脆蒜香妃鸡)
- Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brown Sauce (红烧栗子蒜子焖元蹄)
- Crispy Roasted Duck with Nyonya Plum Sauce (娘惹梅酱明炉烧鸭)

Seafood

- Drunken Live Prawns with Superior Herbal Broth (药膳醉虾)
- Stir-Fried Scallop with Macadamia Nut, Asparagus and Capsicum (夏果彩椒炒带子芦笋)
- Deep Fried Tiger Prawn with Cereal (麦片虾球)
- Sautéed Prawns in Homemade XO Sauce served with Asparagus & Honey Peas (極品醬蜜蘆彩鮮蝦)

Vegetables

- Braised Duet Mushroom with Conpoy, Seasonal Vegetables (金瑶鸳鸯菇扒围蔬)
- Braised Baby Abalone, Chinese Mushroom served with Seasonal Vegetables (碧绿龍珠鲍拌花菇)
- Braised Sea Cucumber Flower Mushroom with Seasonal Vegetables (红烧海参花菇時蔬)
- Braised Flower Mushroom with Fish Maw and Seasonal Vegetables (红烧花菇鱼鳔伴時蔬)

Fish

- Steamed Fresh Snapper with Minced Garlic & Coriander Sprig in Superior Soya Sauce (金銀蒜香茜蒸紅鱸)
- Steamed Fresh Garoupa "Traditional Way" topped with Spring Onion & Coriander (古法蒸鮮石斑)
- Steam Soon Hock, Hong Kong Style, Ginger & Scallion (港式蒸鮮順壳)
- Steamed Red Garoupa with Superior Soya Sauce in Hong Kong Style (港式蒸紅星斑)

Noodles/Rices

- Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive (鸡絲韭王干烧伊面)
- Yong Chow Seafood Fried Rice with Crabmeat (杨州蟹肉炒饭)
- Glutinous with Dried Shrimp, Mushroom & Chicken wrapped in Bean Curd Skin (金衣糯米飯)
- Stewed Udon Noodles with Shredded Chicken, Mushroom & Yellow Chives in Black Pepper Corn (黑胡椒鸡絲韭王乌冬面)

Dessert

- Chilled Mango Sago Pomelo Pudding, Assorted Forest Berries (紅莓荔枝柑露)
- Teochew Style "Yam Paste" with Pumpkin & Ginko Nuts (金瓜福果甜芋泥)
- Double-Boiled White Fungus with Lotus Seed & Red Dates (桂花紅棗蓮子炖雪耳)
- Double-Boiled Peach Gum with Dried Longan and African Sea Coconut (海椰王炖桃胶桂圆) (Chilled or Hot)

Optional Wedding Live Station

Chinese Live Station

Peking Duck

Roasted Duck with Egg Skins, Spring Onion, Cucumber & Hoisin Sauce

(Min 100 guests)

\$13⁺⁺ per guest

Local Live Station

Kueh Pie Tee

Braised Turnip with Dried Shrimp, Hard Boiled Egg, Shrimp, Coriander, Crush Peanut, Chili Sauce & Sweet Sauce

(Min 50 guests)

\$10⁺⁺ per guest

Western Live Station

Roasted Angus Beef Eye

Roasted Red Skin Potato with Garlic, Condiment & Brown Sauce

(Min 100 guests)

\$15⁺⁺ per guest

Roasted Australian Lamb Leg

Roasted Red Skin Potato with Garlic, Condiments & Rosemary Jus

(Min 100 guests)

\$14⁺⁺ per guest

Contact us at events@onefarrer.com for bookings & enquiries