

The Pavilion Wedding Package



CONRAD®
CENTENNIAL
SINGAPORE



The Pavilion Wedding Package



YEAR 2022 & 2023

WEDDING LUNCH

Year 2022 - S\$155.00++ per person

Year 2023 - S\$158.00++ per person

WEDDING DINNER

SAPPHIRE

Year 2022 - S\$170.00++ per person

Year 2023 - S\$175.00++ per person

DIAMOND

Year 2022 - S\$190.00++ per person

Year 2023 - S\$195.00++ per person

(Minimum 100 persons)

Valid for weddings held by

31st December 2023



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For enquiries, please contact us at +65 6432 7159 / 7166
or email sinci.weddings@conradhotels.com





The Pavilion Wedding Package

- Sumptuous Chinese or Fusion Menu 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
- A bottle of Champagne for toasting ceremony
- Complimentary one bottle of house wine per ten paying guests
- Corkage charge of S\$40.00++ per opened bottle of duty-paid and sealed wine & hard liquor brought in
- One night stay in our Luxurious Suite with Executive floor benefit
- 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 main 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

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WEDDING LUNCH

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 Cracker

.....

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 Jelly with Aloe Vera, Diced Mango and Strawberry

In line with Hilton Worldwide's global initiative in supporting the World Conservation Union, Shark's Fin is no longer featured in our menus to minimise the ecosystem impact associated with the hunting of sharks



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SAPPHIRE
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

.....

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

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SAPPHIRE
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
served in Mini Pumpkin, with Crispy Spring Roll



Sea Perch

Baked with Red Wine Sauce, served with Seasonal Greens 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

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DIAMOND
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

.....

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

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DIAMOND
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 prepared 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

Chocolate Royal Hazelnut Crunch
Berries Compote, Crumble and Vanilla Sauce

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