

The Ballroom Wedding Package



CONRAD[®]
CENTENNIAL
SINGAPORE



The Ballroom Lunch Wedding Package



Year 2022

S\$145.00++ per person

Year 2023

S\$150.00++ per person

(Minimum 220 persons)

Valid for weddings held by
31st December 2023



CONRAD[®]
CENTENNIAL
SINGAPORE

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





The Ballroom Lunch Wedding Package

- 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
- Complimentary one bottle of house wine per ten paying guests
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor (Except Wine and Champagne)
- A bottle of Champagne for toasting ceremony
- 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 main driveway
- Complimentary car passes for up to 20% of guaranteed attendance
- Complimentary usage of LED wall & audio visual equipment
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

CONRAD[®]
CENTENNIAL
SINGAPORE

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





CONRAD®

CENTENNIAL
SINGAPORE

BALLROOM WEDDING LUNCH

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

.....

Red Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb

.....

Roasted Chicken

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

.....

Scallop

Sautéed with XO Chili 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

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



CONRAD®

CENTENNIAL
SINGAPORE

BALLROOM WEDDING LUNCH

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

*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*