



*The Pavilion  
Wedding Package*



CONRAD®  
CENTENNIAL  
SINGAPORE





*The Pavilion  
Wedding Package*

**YEAR 2021 & 2022**

**WEDDING LUNCH**

S\$151.80++ per person  
(Minimum 100 persons)

**WEDDING DINNER**

**SAPPHIRE**

S\$165.00++ per person  
(Minimum 100 persons)

**DIAMOND**


S\$185.00++ per person  
(Minimum 100 persons)

Valid for weddings held by  
31<sup>st</sup> December 2022

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SINGAPORE**

For enquiries, please contact us at +65 6432 7159 / 7166  
or email [sinci.weddings@conradhotels.com](mailto:sinci.weddings@conradhotels.com)








# *The Pavilion Wedding Package*

- 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 benefits choice of breakfast at Executive Lounge or Oscar's Restaurant
- 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

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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-flavored 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, 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 Cracker

.....

**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 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

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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, 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

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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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