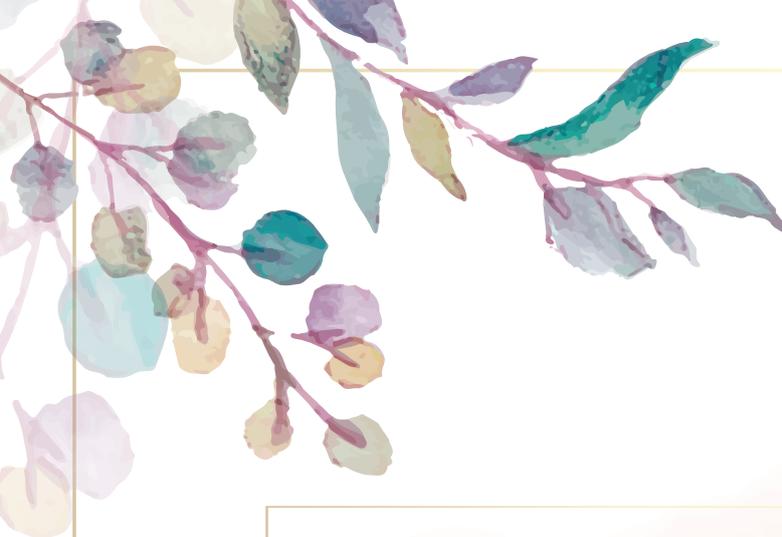


*The Ballroom
Wedding Package*



CONRAD[®]
CENTENNIAL
SINGAPORE



*The Ballroom
Dinner
Wedding Package*

YEAR 2021 & 2022

WEEKDAYS

Monday - Thursday (Minimum 220 persons)
S\$142.80++ per person

WEEKENDS

Friday & Sunday (Minimum 250 persons)
S\$152.80++ per person

Saturday, Eve of PH & PH (Minimum 300 persons)
S\$162.80++ per person

Valid for weddings held by
31st December 2022

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CENTENNIAL
SINGAPORE

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





Wedding Dinner Package

- Sumptuous Chinese Menu specially designed 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 soft drinks, tonic and soda for up to four hours
- Complimentary one 30-litre barrel of beer for the wedding
- Complimentary one bottle of house wine per ten paying persons
- 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 choice of breakfast at Executive Lounge or Oscar's Restaurant
- One complimentary day-use Deluxe room from 3pm to 8pm
- 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 front driveway
- Complimentary car passes for up to 20% of guaranteed attendance
- Complimentary usage of two units of LED side wall & audio visual equipment
- Celebrate your first anniversary with S\$150.00 nett dinner credit at award-winning Golden Peony restaurant
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

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CONRAD®

CENTENNIAL
SINGAPORE

BALLROOM WEEKEND

Menu I

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Ball, Sliced Smoked Duck, Fish Maw Omelette, Japanese Seaweed

.....

Bird's Nest

Braised with Bamboo Pith, Crabmeat, Conpoy and Truffle Oil, served in Mini Pumpkin

.....

Prawn Sautéed

Locally-sourced, Wok-fried with Honey Pea in XO Chilli Sauce

.....

Red Grouper

Steamed with Nyonya Chilli Sauce

.....

Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage

.....

Roasted Chicken

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

.....

Iberico Pork Rib

Baked, Infused with 'Tie Guan Yin' Tea

.....

'Mian Xian' Noodle

Stir-fried with Diced Prawns and Scallops

.....

Dessert

Traditional Red Bean Paste, Osmanthus and Rainbow 'Tang Yuan'

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 WEEKEND

Menu II

Happiness Platter

Barbecued Suckling Pig, Sugarcane Prawn, 'Mala' Chicken Roll, Crabmeat Omelette, Sea Jelly

.....

Lobster

Double-boiled with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith, Chicken and Sliced Black Truffle, served in Whole Young Coconut

.....

Deluxe Magnificent

Golden-fried Prawns wrapped with Crispy Filo Dough
Sautéed Locally-sourced Prawns with Salted Egg Yolk

.....

'Soon Hock' Fish

Steamed in 'Teochew' Style

.....

Baby Abalone

Braised with Black Mushrooms and Spinach

.....

Iberico Pork Spare Rib

In 'Jing Du' Style

.....

Silver Hill Duck

Roasted, served with Plum sauce

.....

Ee Fu Noodle

Stewed with 'Shimeiji' Mushrooms, Crabmeat and Chives

.....

Dessert

Sweet Yam Paste, served with Golden Pumpkin Purée

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CONRAD®

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SINGAPORE

BALLROOM WEEKDAY

Menu I

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Roll, Chicken Moneybag Dumpling, Baby Abalone with Thai Sauce,
Sea Jelly with XO Chilli Sauce

.....

Bird's Nest

Braised with Conpoy, Fish Maw, Bamboo Pith and Truffle Oil, served in Mini Pumpkin

.....

Conrad Duo Magnificent

Golden-fried Prawns wrapped with Crispy Filo Dough
'Jing Du' Spare Rib

.....

Red Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb

.....

Abalone

Sliced, Braised with Sea Cucumber and Hong Kong Cabbage

.....

Chicken

Wok-tossed in 'Szechuan' Style

.....

Udon Noodle

Stir-fried with Diced Seafood in Black Pepper Sauce

.....

Dessert

Cream of Walnut Purée with Black Sesame Glutinous Rice

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SINGAPORE

BALLROOM WEEKDAY

Menu II

Happiness Platter

Barbecued Suckling Pig, Fried Chicken Ngoh Hiong, Sugarcane Prawn, Baby Octopus,
Japanese Seaweed



Lobster

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith, Wild Mushroom, Sliced Black Truffle,
served in Whole Young Coconut



Conrad Duo

Sautéed Locally-sourced Prawn with Wasabi Mayonnaise
Sautéed Locally-sourced Prawn with Salted Egg Yolk



'Soon Hock' Fish

Steamed in 'Hong Kong' Style



Baby Abalone

Sliced, Braised with 'Honshimeiji' Mushroom and Black Mushrooms served with Spinach



Silver Hill Duck

Roasted, served with Plum sauce



Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf



Dessert

Chilled Cream of Mango with Pomelo and Sago

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