

The background is a solid red color. In the top right and bottom left corners, there are decorative patterns of overlapping semi-circles and stars, respectively, in a light beige color. A large, thin, light beige arc curves across the middle of the page.

小紅樓

RED HOUSE
SEAFOOD

WEDDING
PACKAGES
2025

INTIMATE CELEBRATIONS AT RED HOUSE

Weddings are made special at Red House Seafood, one of Singapore's oldest seafood restaurants. Established in 1976, we have played host to many beautiful celebrations over the years with our time-honoured menus, intimate spaces and attentive service.

Focused on the provenance, freshness and quality of ingredients, the food at Red House Seafood showcases the best of Singapore Nanyang-style cuisine with well-loved signature favourites for locals or guests from overseas.

Choose to exchange your vows in our unique venue at Red House Seafood Grand Copthorne located within the city, and dine amidst understated elegance with your loved ones on your special day.



For enquiries, please email us at events@redhouseseafood.com.



OUR FOOD

Fresh seafood is at the core of Red House Seafood menus and we take care in the responsible sourcing of ingredients from sustainable suppliers around the world; every week, shipments of seafood harvested from the boats of fishermen in the North Sea, Indian Ocean and South China sea arrive at our restaurants.

Singapore Nanyang-style seafood is a style grounded in the southern regions of China, and woven through with influences from the Malay, Indian, and Peranakan traditions among others. These myriad flavours are presented with 'kung fu' finesse that require deep technical mastery and precision from our culinary team. The dishes on the wedding menus are handcrafted and made from scratch, so as to serve up specialties that have been thoughtfully curated and skilfully prepared for your special day.



INCLUSIONS

- Chef's curated eight-course menu for tables of 10 guests
- Exclusive use of dining hall with minimum spend
- Use of changing room at restaurant
- Fresh floral decorations for the venue
- Choice of housemade wedding favours
- Special rate for food tasting at 50% discount for 10 persons
- Parking coupons for 20% of guaranteed attendance (subject to availability)
- Invitation cards for 70% of guaranteed attendance (excl. printing)

BEVERAGE

- A bottle of champagne for the toasting ceremony
- Free flow soft drinks and Chinese tea for four hours
- A bottle of house wine for every guaranteed table of 10 guests
- A 20-litre barrel of beer

Package inclusions are subject to changes without prior notice.



MENU I - \$1,888⁺⁺

盟结良缘拼盘

Five Variety Combination Platter

养颜花胶虫草花炖鸡汤 (位上)

Double-Boiled Cordyceps Flower & Fish Maw Chicken Soup (individual portion)

鲜汤灼笋壳鱼配鲜枝竹云耳

Poached Marble Goby Fish with Seafood Broth served with Beancurd Skin & Black Fungus

双味虾球 (招牌奶皇 & XO酱)

Dual Flavour Prawns

(Signature Creamy Custard & Sautéed XO Sauce)

功夫金龙鸡

Crispy Golden Phoenix Chicken

翡翠西施蛋白炒蟹肉

Sautéed Crab Meat with Egg White served with Broccoli

古法八头鲍鱼焖伊面

Eight Head Abalone with Braised Ee Fu Noodles

香滑桃胶南瓜露 (位上)

Chilled Pumpkin Purée served with Peach Resin & White Fungus (individual portion)

MENU III - \$2,388⁺⁺

全体鸿运乳猪

Crispy Whole Suckling Pig

滋补翅骨花胶汤 (位上)

Double-Boiled Cartilage Soup with Fish Maw (individual portion)

金丝香滑蛋白蒸东星斑

Steamed Coral Trout with Egg White & Cordyceps Flower

金汤鲍鱼伴虾绞酿海参

Braised Abalone & Sea Cucumber stuffed with Prawn Paste served with Golden Broth

锦绣龙凤避风塘龙虾 (2只)

Lobster Fried in Fragrant Crispy Garlic (2 pcs)

黑松露酱脆皮烧鸭

Crispy Duck served with Black Truffle Sauce

鲜蟹肉龙虾汤烩天使面

Lobster Broth with Crab Meat Angel Hair Pasta

清炖沙巴哥曼东野生洞燕 (位上)

Double-Boiled Sabah Gomantong Cave Wild Bird's Nest (individual portion)

Valid at Red House Seafood Grand Copthorne only. Rates are valid for a table of 10 guests and subject to change without prior notice. All prices are subject to 10% service charge and prevailing GST.

MENU II - \$2,088⁺⁺

龙腾凤翔大拼盘

Lobster Combination Platter

羊肚菌花胶炖鸡汤 (位上)

Double-Boiled Fish Maw, Morel Mushroom & Chicken Broth (individual portion)

双味斗昌鱼 (细滑鱼肉炒夏果百合 & 金华火腿菇丝鱼肉卷)

Sea Pomfret Fish served Two Ways

(Sautéed Fish Fillet with Macadamia Nuts & Lily Bulbs & Steamed Chinese Ham & Mushroom wrapped in Fish Fillet)

滋味海参鸭

Stewed Duck with Sea Cucumber

蚝皇鲍鱼花菇西兰花 (6头)

Braised Six Head Abalone with Premium Oyster Sauce served with Broccoli & Mushroom

金牌辣椒蟹肉配金砖

Red House Signature Chilli Crab Meat with Fried Mantou

蒜香虾球荷叶饭

Golden Garlic & Prawn Rice served in Lotus Leaf

甜蜜燕窝炖桃胶 (位上)

Double Boiled Bird's Nest with Peach Resin (individual portion)



OUR VENUE

Our restaurant space, located on level two of Grand Copthorne Waterfront Hotel, is highlighted by Nanyang-style design elements. Rattan and timber furniture, patterned mosaics, plant themes, and wallpaper motifs inspired by local ingredients provide a sense of connection to our food and add vibrancy to your special day.

A beautiful red arched entrance and long walkway decked out in delicate watercolour prints welcome guests to our restaurant. Large glass windows and high ceilings in the main dining hall fill the space, accentuated with lush greenery, with plentiful natural light.

 *Up to 140 persons*

 *Hotel carpark*

 *Havelock MRT (TE16)*

 *Lunch: 11.30am to 3pm*

Dinner: 5.30pm to 10pm





GRAND COPTHORNE WATERFRONT

Level 2, 392 Havelock Road

Singapore 169663

REDHOUSESEAFOOD.COM

