

WEDDING DINNER PACKAGE

START TIME	END TIME	SETUP	ATTENDANCE
7.00 p.m.	11.00 p.m.	Round Tables for 10 Persons	Minimum 10 Tables Maximum 14 Tables

- A sumptuous menu created by our team of chefs with a choice of Chinese or Western
- 150 pieces of Canapés to be served during your Pre-Event Reception
- Free flow of soft drinks, mixers and Chinese tea throughout the event
- A complimentary 30-litre barrel of Tiger Beer
- Complimentary I bottle of house white or red wine per confirmed table
- A model wedding cake for the cake-cutting ceremony
- A pyramid tower with a bottle of Champagne for the couple's toast
- Specially designed invitation cards for 60% of your invited guests (excludes printing of customised text)
- Wedding floral decorations and individual floral centerpieces for every table
- Exclusive wedding favour for all guests
- Complimentary usage of I liquid crystal display (LCD) projector for your photo montage during the wedding banquet
- An invitation for 8 persons to experience your selected menu from Mondays to Fridays (reservation is subject to availability and is not applicable to the buffet menus)
- Complimentary self-parking coupons for 20% of your guests
- Two-Nights' stay in The Fullerton Hotel Singapore's Loft Suite with club access
- \$\$120.00nett in-room dining credit

\$\$1,798.00 PER TABLE OF 10 PERSONS

DINNER, MONDAY TO SUNDAY, INCLUDING EVE OF AND ON PUBLIC HOLIDAY

VALID FOR WEDDINGS HELD BY 30 JUNE 2022

PRICE IS SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.





SOUP	STARTER: HOT AND COLD COMBINATION Choose 5 items Roasted Suckling Pig 脆皮乳豬件 Drunken Chicken Roll 花雕醉鸡卷 Braised Duck Breast in Superior Soya 卤水鸭脯 Crispy Diced Chicken with Orange Sauce 橙花鸡球 Roasted Crispy Five-spiced Pork Belly 香脆五香烧腩 Top Shell with Hot and Sour Dressing 凉拌酸辣白玉鲍 Deep-fried Prawn coated with Salted Egg Yolk 咸蛋黄虾球 Golden Shrimp Paste Ball in Thousand Island Mayonnaise 黄金虾丸,千岛酱 Deep-fried Yam Roll stuffed with Roasted Duck Meat and Celery 香芹火鸭芋枣 Fresh Scallop with Seasonal Fruits Salad and Lemon Mayonnaise 鲜带子时果沙律	
□ Sautéed Prawn with Sweet Peas in Butter Superior Soy Sauce 牛油豉油皇烧虾球蜜豆□ Stir-fried Scallop with Green Asparagus in a Potato Net 雀巢油泡芦笋鲜带子 FISH□ Steamed Pomfret in Teochew Style 潮洲蒸斗鲳□ Steamed Red Grouper with Garlic Sauce 蒜茸蒸红斑 INTERMEZZO (Upgrade Suggestion) The following can be arranged at an additional of S\$50 per table of 10 persons:□ Lime Sorbet with Berries Compote 青柠雪葩 野苺酱	□ Double-boiled Cordyceps Fungus with Abalone and Dried Scallop in Chicken Consommé 清炖虫草花鲍鱼干贝鸡汤	
□ Steamed Pomfret in Teochew Style 潮洲蒸斗鲳 □ Steamed Red Grouper with Garlic Sauce 蒜茸蒸红斑 INTERMEZZO (Upgrade Suggestion) The following can be arranged at an additional of \$\$50 per table of 10 persons: □ Lime Sorbet with Berries Compote 青柠雪葩 野苺酱	□ Sautéed Prawn with Sweet Peas in Butter Superior Soy Sauce 牛油豉油皇烧虾球蜜豆	
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	The following can be arranged at an additional of S\$50 per table of 10 persons: □ Lime Sorbet with Berries Compote 青柠雪葩 野苺酱 □ Passion Fruit Sorbet with Berries Compote 百香果雪葩 野苺酱	

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CHINESE MENU

VEGETABLES AND TOFU ☐ Braised Abalone and Mushroom with Pak Choy Miao in Oyster Sauce 蚝皇鲍片冬菇白菜苗☐ Braised Fish Maw with Broccoli in Crab Meat Sauce 蟹扒鱼鳔西兰花
MEAT ☐ Stewed Pork Rib in Beijing Style with Deep-fried Mini Mantou 京式肉排配炸馒头 ☐ Roasted Duck with Dang Gui and Chinese Hua Diao Wine 当归花雕烧鸭
NOODLES AND RICE Wok-fried Wheat Noodle with Seafood 豉油皇海鲜炒面线 Egg Fried Rice with Mushroom, Crab Meat and Dried Scallop 瑶柱香菇蟹肉炒饭
DESSERT □ Red Bean Soup with Tangerine, Lotus Seed, Lily Buds and Black Sesame Dumpling 黑芝麻汤丸陈皮莲子百合红豆沙 □ Chilled Mango Cream with Pomelo, Sago and Coconut Milk Jelly 杨枝甘露, 椰奶冻 □ Warm Yam Puree with Gingko Nut and Pumpkin in Coconut Milk 椰汁金瓜白果芋泥
DESSERT (Upgrade Suggestion) The following can be arranged at an additional of S\$35 per table of 10 persons: □ Chilled Cream of Mango with Pomelo, Sago and Vanilla Ice Cream served with Red Bean Pancake 杨枝甘露香草雪糕拼豆沙窝饼 □ Chocolate Praline Crunch Cake (Western Dessert) 巧克力果仁糖蛋糕



SINGAPORE



Appetiser

Citrus-scented Boston Lobster Avocado and Melon Salad, Avruga Caviar and Lime Vinaigrette

OR

Foie Gras Terrine Plum Jelly, Yellow Frisee Salad, Orange Reduction Glaze

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Soup

Chicken Consommé Shrimp Parcel, Yellow Chives

OR

Seafood and Tomato Bouillabaisse Sakura Ebi, Scallop, Lobster

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* Interlude

Lime Sorbet with Vanilla Crumble

OR

Lemongrass Sorbet with Pomelo

Main Course

Braised Wagyu Beef Short Ribs Butternut Squash Mousseline, Organic Vegetables

OR

Grilled Salmon Loin Steamed Jumbo Asparagus, Truffle Mashed Potato Saffron Beurre Blanc

OR

Truffle Butter-baked Chicken Roulade Wild Mushrooms Ragout, Pumpkin Puree, Jus Gras

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Dessert

Baked Golden Banana Filo Pastry with Crème d'Amandes, Crème Anglaise, Crumble and Vanilla Ice Cream

OR

70% Bitter Sweet Chocolate Mousse, Red Fruit Jelly, Milk Chocolate Coulis, and Raspberry Sorbet

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Freshly-Brewed Coffee and Tea Mignardises

*AVAILABLE FOR WEEKEND WEDDING DINNER





BEVERAGE	PRICE
HOUSE WINE White Wine Red Wine	(special) \$\$68.00 (special) \$\$68.00
DRAUGHT TIGER BEER Per glass Per 30-litre barrel Imported Beer (Bottle) Guinness Stout (Bottle)	S\$14.50 S\$780.00 S\$16.00 S\$18.00
CHAMPAGNE AND SPARKLING House Champagne Veuve Cliquot Rosè Chandon Brut Chandon Rosè	S\$148.00 S\$188.00 S\$118.00 S\$138.00
JUICES (Glass) (Orange, Lime, Grapefruit, Tomato)	S\$12.00

CORKAGE CHARGE

Wine/Champagne

Liquor

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Due to the recent outbreak of Covid-19, The Fullerton Hotel Singapore has implemented precautionary measures to ensure the safety of our guests. The hotel has also been assessed and certified with the SG Clean quality mark, which endorses the high level of sanitisation and hygiene standards we have put in place to ensure a safe stay with us. Please click on link for more information on our precautionary measures: https://bit.ly/FullertonStaysSafe

\$\$50.00 per 75cl bottle \$\$60.00 per 75cl bottle





