



ETHNIC WEDDING PACKAGES

BALLROOM CAPACITY CHART

FLOOR PLAN



Our thoughtful wedding packages are specially designed to cater to every need and desire imaginable. Whether lavish opulence has always been your childhood wedding dream, or should cosy elegance better suit your preference, we have just the right package for you.

Our dedicated and experienced Romance Team is more than happy to accommodate your requests and tailor a package to your choice, whim and fancy.





INDIAN WEDDING DINNER PACKAGES

BUFFET

\$130 per person

All days of the week

SET MENU

\$1,288 per table of 10 persons

All days of the week

*All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.*



THE WEDDING CELEBRATION

(Minimum of 200 guests)

-
- A specially designed Indian buffet or set menu
-
- Mixed nuts and chips for pre-dinner cocktail
-
- A unique fruit punch concoction as welcome drink during cocktail hour
-
- Unlimited serving of soft drinks and mixers for 4 hours
-
- Unlimited serving of Tiger Beer throughout your reception for 4 hours
-
- Waiver of corkage fees for one bottle of duty-paid wine (750 ml) per guaranteed table
-
- Waiver of corkage fees for all duty-paid hard liquor
-
- Selection of wedding themes with flower pedestals and floral centrepieces
-
- Special bridal march-in
-
- A distinctive wedding cake display on stage
-
- A customised wedding cake (500g) with compliments from our Pastry Chef
-
- A champagne fountain display and a bottle of champagne for toasting
-
- Usage of one LCD projector with screen
-
- Selection of wedding favours for each of your guests
-
- Valet parking for the bridal car and self-parking redemption coupons for 15% of confirmed guests
-
- Elegant wedding guest book and money gift box
-
- Choice of pre- or post-dinner meal from in-room dining served in the suite
-
- A day-use preparation room for the bridal party (3pm to 7pm)
-
- Preferential guest room rates for overseas guests

FEATURED PRIVILEGES

- Overnight stay in one of our luxurious suites with breakfast for 2 persons
- A dedicated wedding concierge at your service on your wedding day
- Printing of wedding invitation cards with choice of design for 70% of guaranteed guests
- Hand-carved ice sculpture decked with fruit and vegetable bites and dips

ADDITIONAL TOUCHES

For 50 tables and above

- Usage of second LCD projector with screen
- Upgrade of day-use preparation room for bridal party to an overnight stay (exclusive of breakfast)

For 80 tables and above

- Second night stay in the bridal suite with breakfast for 2 persons

For more enhancements & privileges, please refer to the list on page 24.



BUFFET

\$130 per person



COLD SELECTION AND SALAD

Garden Greens, Vinaigrette

Bean Sprouts, Carrots, Raisin Salad

Sliced Onions, Carrots, Tomatoes,
Cucumbers, Green Chillies, Lemon Salad

Green Beans, Coconut, Mustard,
Curry Leaf

Pasta tossed with Peppers, Olives, Pesto

Aloo Papdi Chaat
(Spiced Potatoes and Chickpeas Mixed
with Crisp Wheat Flour)

Boondi Raita

Condiments: Mint Chutney,
Tamarind Chutney, Pachranga Pickles,
Sweet Mango Chutney

Pappadums

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SOUP

Tomato Almond Soup ^(V)

—

HOT SELECTION

Alagappan's Butter Chicken

Kashmiri Roganjosh
(Mutton Curry)

Fish Curry with Ladies'
Fingers (Madurai-Influenced
Home-Style Fish Curry)

Naan/ Paratha
(Clay Oven Baked Bread) ^(V)

Paneer Lababdar
(Cottage Cheese, Delicate Tomato
Cream Gravy) ^(V)

Aloo Anardana
(Potatoes, Dry Spice, Pomegranate Seeds) ^(V)

Ennai Kathirikkai
(Sour and Spicy Aubergine Curry
from Tamil Nadu) ^(V)

Dal Pancharangi
(Five Lentils tempered with Cumin) ^(V)

Mutter Pulao
(Basmati Rice cooked with
Green Peas, Ghee) ^(V)

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DESSERT

Assorted Fresh Fruit Platter

Chocolate Ganache Cake (V)

Hot Gulab Jamun
(Fried Dumplings in Rose Scented
Sugar Syrup)

Kueh Dadar

Ice Cream Station with Condiments
and Sauces

Coconut and Pineapple Cake

Freshly Brewed Coffee or Tea

All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.

SET MENU

\$1,288 per table of 10 persons



ALOO PAPDI CHAAT WITH TAMARIND CHUTNEY AND TOMATOES

Deep-Fried Potato and Vegetable Samosas

MACCHLI AMRITSARI FINGERS

Mixed Vegetable Pakora

GREEN SALAD

Mint Chutney, Mango Chutney

MURGH HYDERABADI SHORBA

Spiced Chicken Soup

PANEER TIKKA SHASHLIK

Marinated Cottage Cheese, Capsicum, Tandoor

MURGH MALAI KEBAB WITH KALI MIRCH

Marinated Chicken, Green Chilli, Coriander, Black Pepper

LASOONI MACHLI TIKKA

Garlic Marinated Grouper Fillet, Cooked in Clay Oven, Salad

JHINGA MALABARI

South Indian Style Prawns, Coconut

AWADHI LAMB KORMA

Lamb Shoulder, Yoghurt, Almond Sauce

SUBZ PANCHMEL

Vegetables, Tomato Fenugreek Sauce

DAL MAHARANI

Slow Cooked Black Lentils, Kidney Beans

GOBHI KI TARKARI BIRYANI

Cauliflower, Potato Biryani

GAJAR KA HALWA

Carrot Pudding, Almonds, Raisins

Freshly Brewed Coffee or Tea

All prices are subject to 10% service charge and prevailing taxes.
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INDIAN WEDDING LUNCH PACKAGES

BUFFET

\$110 per person

All days of the week

*All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.*



THE WEDDING CELEBRATION

(Minimum of 200 guests)

-
- A specially designed Indian buffet menu
-
- Mixed nuts and chips for pre-dinner cocktail
-
- A unique fruit punch concoction as welcome drink during cocktail hour
-
- Unlimited serving of soft drinks and mixers for 4 hours
-
- Unlimited serving of Tiger Beer throughout your reception for 4 hours
-
- Waiver of corkage fees for one bottle of duty-paid wine (750 ml) per guaranteed table
-
- Waiver of corkage fees for all duty-paid hard liquor
-
- Selection of wedding themes with flower pedestals and floral centrepieces
-
- Special bridal march-in
-
- A distinctive wedding cake display on stage
-
- A champagne fountain display and a bottle of champagne for toasting
-
- Usage of one LCD projector with screen
-
- Selection of wedding favours for each of your guests
-
- Valet parking for the bridal car and self-parking redemption coupons for 15% of confirmed guests
-
- Elegant wedding guest book and money gift box
-
- Choice of pre- or post-dinner meal from in-room dining served in the suite
-
- Choice of afternoon snacks served in the suite
-
- Preferential guest room rates for overseas guests

FEATURED PRIVILEGES

- Overnight accommodation in the Grand Room with breakfast for 2 persons
- Choice of post-lunch meal from in-room dining served in the bridal room
- A dedicated wedding concierge at your service on your wedding day
- Printing of wedding invitation cards with a choice of design for 70% of guaranteed guests

ADDITIONAL TOUCHES

For 50 tables and above

- Upgrade of Grand Room to one of our luxurious suites
- Usage of second LCD projector with screen

For 80 tables and above

- Overnight accommodation for Bridal Party (excluding breakfast)

For more enhancements & privileges, please refer to the list on page 24.

BUFFET

\$110 per person



COLD SELECTION AND SALAD

Garden Greens with Vinaigrette ^(V)
 Carrot and Raisin Salad ^(V)
 Sliced Tomatoes, Green Chillis,
 Onion Rings, Carrots and Cucumbers ^(V)
 Green Dal Salad ^(V)
 Olive Pesto Pasta tossed with Peppers ^(V)
 Aloo Papdi Chaat
*(Spiced Potatoes Chickpeas Mixed with
 Crisp Wheat Flour)* ^(V)
 Kachumber Raita ^(V)
 Condiments: Mint Chutney,
 Tamarind Chutney,
 Pachranga Pickles, Sweet
 Mango Chutney
 Pappadums

SOUP

Tamatar Dhaniya Shorba
*(Spiced Soup with Tomato, Cumin,
 Coriander Leaves)* ^(V)

HOT SELECTION

Murgh Shahjahani Korma
*(Mild Curry with Chicken, Aromatic
 Spices, Yogurt, Saffron, Khoya
 (reduced milk) and Kewra)*

Masala Fried Fish

Onion and Vegetable Pakoras
*(Deep-Fried Onion and Vegetable in a
 Seasoned Chickpea Flour Batter)*

Paneer Butter Masala ^(V)

Cottage Cheese Cubes in a Creamy
 Tomato Based Gravy

Panchratna Dal ^(V)
*(Lentils flavored and infused with
 Aromatic Spices and Ghee)*

Bhindi Masala ^(V)
*(Semi-Dry Lightly Spiced Curry
 with Okra)*

Saffron Biryani with Cashew Nuts ^(V)

Plain and Garlic Naan/Chappati ^(V)
(Clay Oven Baked Bread)

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DESSERT

Ice Cream with Condiments

Fresh Fruits Salad with Berries ^(V)

Hot Gulab Jamun ^(V)
*(Fried Dumplings in Rose Scented
 Sugar Syrup)*

Chocolate Ganache Cake

Chilled Rice Kheer
(Basmati rice, Milk, Nuts and Saffron)

Freshly Brewed Coffee or Tea

*All prices are subject to 10% service charge and prevailing taxes.
 Packages, prices and menus are subject to change, without prior notice.*



MUSLIM WEDDING DINNER PACKAGES


SET MENU

\$1,188 per table of 10 persons
All days of the week

BUFFET

\$120 per person
All days of the week

*All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.*



THE WEDDING CELEBRATION

(Minimum of 200 guests)

-
- A specially designed Muslim set or buffet menu
-
- Menu tasting for 10 persons (Mondays to Thursdays only)
-
- Mixed nuts and chips during pre-dinner cocktail
-
- A unique fruit punch concoction as welcome drink during cocktail hour
-
- Unlimited serving of soft drinks and mixers for 4 hours
-
- Selection of wedding themes with flower pedestals and floral centrepieces
-
- Special bridal march-in
-
- A distinctive wedding cake display on stage
-
- A customised wedding cake (500g) with compliments from our Pastry Chef
-
- A champagne fountain display and a bottle of sparkling juice for toasting
-
- Usage of one LCD projector with screen
-
- Selection of wedding favours for each of your guests
-
- Valet parking for the bridal car and self-parking redemption coupons for 15% of confirmed guests
-
- Elegant wedding guest book and money gift boxes
-
- Choice of pre- or post-dinner meal from in-room dining served in the suite
-
- An overnight preparation room for the bridal party
-
- Preferential guest room rates for overseas guests
-

FEATURED PRIVILEGES

- Overnight stay in one of our luxurious suites with breakfast for 2 persons
- A dedicated wedding concierge at your service on your wedding day
- Printing of wedding invitation cards with choice of design for 70% of guaranteed guests
- Hand-carved ice sculpture decked with fruit and vegetable bites and dips

ADDITIONAL TOUCHES

For 50 tables and above

- Usage of second LCD projector with screen
- A day-use preparation room for bridal party (3pm to 7pm)

For 80 tables and above

- Second night stay in the bridal suite with breakfast for 2 persons

For more enhancements & privileges, please refer to the list on page 24.



SET MENU

\$1,188 per table of 10 persons



HIDANGAN SEJUK CAMPURAN

Sushi, Salad Daging, Hirisan Itik dengan Plum Sos,

Wanton Goreng, Satay Ayam

DELUXE APPETISER PLATTER

Green Papaya Salad, Marinated Japanese Octopus, Slipper Lobster in Spicy Sauce,

Minced Mutton Kofta, Wok-Fried Chicken Satay

SUP KAMBING MAMAK

Mutton Soup with Spices

DAGING MASAK KICAP PEDAS

Beef cooked in Spicy Dark Soya Sauce

GULAI AYAM KAPITAN

Chicken Curry, Kapitan

IKAN MALABAR BERLADA

Malabar Fish with Red Chilli Paste

SAMBAL SOTONG DENGAN ASPARAGUS

Sambal Squid with Asparagus

NASI GORENG KAMPUNG DENGAN IKAN BILIS

Fragrant Fried Rice with Crispy Anchovies

PULUT KUKUS DENGAN CENDOL

Steamed Glutinous Rice with Cendol

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BUFFET

\$120 per person



APPETISER

Kerabu Taugeh dengan Kelapa Goreng ^(V)
(Bean Sprouts Salad, Dried Coconut)

Gado Gado ^(V)
(Mixed Vegetables, Peanut Sauce)

Tauhu Sumbat Sayur-Sayuran ^(V)
(Stuffed Beancurd, Julienne Vegetables)

Terung Sambal Udang Kering
(Sambal Paste Egg Plant, Dried Shrimps)

Rojak Buah-Buahan dengan Otak Udang
(Mixed Fruits, Prawn Paste)

Salad Betik Muda dengan Ikan Bilis
(Young Papaya Salad, Crispy Anchovies)

Sushi dan Maki Ala Jepun
(Assorted Sushi, Maki, Condiments)

—

SOUP

Sup Kambing Berempah
(Mutton Soup, Herbs, Spices)

—

HOT SELECTION

Ayam Masak Gulai Limau Purut
(Cooked Chicken, Lime Leaf)

Kambing Panggang
dengan Sos Chilli Pudina
(Boneless Roasted Lamb Leg, Mint Chilli)

Daging Rendang Tok Wan
(Tok Wan Style Beef Rendang)

Gulai Udang dengan Mangga Muda
(Mild Prawn Curry, Young Mango)

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Ikan Merah Berlado
(Fried Snapper, Red Chilli Sauce)

Sayur Kentang dan Terung Dal ^(V)
(Yellow Lentil, Eggplant, Brinjal)

Brokoli dan Cendawan ^(V)
(Braised Black Mushrooms, Broccoli)

Nasi Baiduri
(Basmati Rice, Fresh Tomato,
Traditional Spices)

—

LIVE STATION

Satay Ayam dan Daging
dengan Kuah Kacang
(Assorted Chicken and Beef Satay,
Peanut Sauce, Condiments)

Assam Laksa Istimewa
(Special Assam Laksa, Condiments)

—

DESSERT

Kuih Muih Melayu
(Assorted Nyonya Kueh, Kueh Lapis)

Kek Coklat dengan
Rasberi dan Krim Pistachio
(Chocolate Raspberries, Pistachio Cream)

Puding Mangga
(Homemade Mango Pudding)

Buah-Buahan Tempatan
(Seasonal Fresh Fruit Platter)

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Kopi dan Teh
(Freshly Brewed Coffee and Tea)

Dishes marked with ^(V) are suitable for vegetarians.



MUSLIM WEDDING LUNCH PACKAGES


MUSLIM LUNCH

\$918 per table of 10 persons
All days of the week

BUFFET

\$100 per person
All days of the week

*All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.*



THE WEDDING CELEBRATION

(Minimum of 200 guests)

-
- A specially designed Muslim set menu or buffet
-
- Menu tasting for 10 persons (Mondays to Thursdays only)
-
- Mixed nuts and chips during pre-dinner cocktail
-
- A unique fruit punch concoction as welcome drink during cocktail hour
-
- Unlimited serving of soft drinks and mixers for 4 hours
-
- Selection of wedding themes with flower pedestals and floral centrepieces
-
- Special bridal march-in
-
- A distinctive wedding cake display on stage
-
- A customised wedding cake (500g) with compliments from our Pastry Chef
-
- A champagne fountain display and a bottle of sparkling juice for toasting
-
- Usage of one LCD projector with screen
-
- Selection of wedding favours for each of your guests
-
- Valet parking for the bridal car and self-parking redemption coupons for 15% of confirmed guests
-
- Elegant wedding guest book and money gift box
-
- Choice of pre- or post-lunch meal from in-room dining served in the suite
-
- Preferential guest room rates for overseas guests

FEATURED PRIVILEGES

- Overnight stay in the Grand Room with breakfast for 2 persons
- A dedicated wedding concierge at your service on your wedding day
- Printing of wedding invitation cards with a choice of design for 70% of guaranteed guests

ADDITIONAL TOUCHES

For 50 tables and above

- Upgrade of Grand Room to one of our luxurious suites
- Usage of second LCD projector with screen

For 80 tables and above

- Overnight accommodation for Bridal Party (excluding breakfast)

For more enhancements & privileges, please refer to the list on page 24.

MUSLIM LUNCH

\$918 per table of 10 persons



HIDANGAN SEJUK CAMPURAN

Sushi, Salad Daging, Hirisan Itik dengan Plum Sos,
Wonton Goreng, Satay

SEAFOOD APPETISER PLATTER

California Maki, Beef Salad, Smoked Duck with Plum Sauce,
Seafood Wonton, Satay

SOTO AYAM

Clear Chicken Soup with Spices

RENDANG DAGING

Beef Rendang

AYAM GORENG BEREMPAH

Deep-Fried Chicken with Curry Spices

IKAN MALABAR PANGGANG DENGAN HERBA TEMPATAN

Grilled Malabar Fish in Banana Leaf with Local Herbs

SAMBAL TUMIS UDANG DENGAN ASPARAGUS

Stir-Fried Prawns in Sambal with Asparagus

NASI GORENG SAMBAL BELACAN

Fragrant Fried Rice with Spicy Prawn Paste

PUDING JAGUNG MANIS BERKRIM

Chilled Sweet Corn Pudding with Lotus Seeds

*All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.*



BUFFET

\$100 per person



APPETISER

Kerabu Taugeh dengan Kelapa Goreng ^(V)
(Bean Sprouts Salad, Dried Coconut)

Gado Gado ^(V)
(Mixed Vegetables, Peanut Sauce)

Tauhu Sumbat Sayur-sayuran ^(V)
(Stuffed Beancurd, Julienne Vegetables)

Terung Sambal Udang Kering
(Sambal Paste Egg Plant, Dried Shrimps)

Rojak Buah-Buahan dengan Otak Udang
(Mixed Fruits, Prawn Paste)

Salad Betik Muda dengan Ikan Bilis
(Young Papaya Salad, Crispy Anchovies)

Sushi dan Maki Ala Jepun
(Assorted Sushi, Maki, Condiments)

—

SOUP

Sup Ayam Wangian Serai
(Clear Chicken Soup,
Lemon Grass Flavour)

—

HOT SELECTION

Ayam Panggang Hirisan Daun Kunyit
(Baked Chicken, Julienne Turmeric Leaf)

Kari Kambing
(Mutton Curry)

Daging Panggang dengan Sambal Kerisik
(Grilled Beef Loin, Brown Coconut
Chilli Dipping)

Udang Gulai Mangga Muda
(Mild Prawn Curry, Young Mango)

Ikan Seabass Masak Kicap Manis
(Fried Sea Bass Fillet, Chilli,
Sweet Soya Sauce)

Sayur Kentang dan Terung Dal ^(V)
(Yellow Lentil, Egg Plant, Brinjal)

Brokoli dan Cendawan ^(V)
(Braised Black Mushroom, Broccoli)

Nasi Baiduri
(Basmati Rice, Fresh Tomato,
Traditional Spices)

—

LIVE STATION

Laksa Singapore
(Singapore Laksa Noodle with Condiments)

—

DESSERT

Kuih Muih Melayu
(Assorted Nyonya Kueh, Kueh Lapis)

Kek Coklat
(Chocolate Raspberries, Pistachio Cream)

Puding Mangga
(Homemade Mango Pudding)

Buah-Buahan Tempatan
(Seasonal Fresh Fruit Platter)

Kopi dan Teh
(Freshly Brewed Coffee, Tea)

*All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.*

ENHANCEMENTS & PRIVILEGES FOR YOUR WEDDING

WINES AND BEERS

A selection of Red & White Wines
From \$75 per bottle

Tiger Beer
\$840 per 30-litre barrel or \$14 per glass

Guinness Stout
\$16 per glass

WINE CORKAGE

\$25 per opened bottle (750ml)

RENTAL OF LCD PROJECTOR

\$350 per unit

SELF-PARKING COUPONS

Mondays to Fridays
\$3 each (From 6pm)

Saturdays, Sundays and Public Holidays
\$10 each (For 6 hours)

MINIATURE PASTRIES

Mixed Fruit Tarts, Opera Cake,
Assorted Truffles, Eclairs, Madeleines,

Lemon Meringue Tart,
Chocolate-Dipped Strawberries,
Chocolate Mousse Cake, Nyonya Kueh
and Mini Doughnuts with Peanut Butter
\$36 per dozen (minimum 10 dozens)

SWEET ENHANCEMENTS

Assortment of Mini Cupcakes
at \$4 per piece
(minimum order of 100 pieces)

Assortment of Large Cupcakes
at \$8 per piece
(minimum order of 100 pieces)

Chocolate Indulgence,
Chocolate Earl Grey Tea Cake,
Chocolate Magnum with
Hazelnut, Chocolate Mirliton
\$15 per person
(minimum order for 100 persons)

Mac Sweet
Mango Milk Chocolate Burger,
False Fries with Raspberry Ketchup,
Strawberry Smoothie
\$10 per serving
(minimum order for 100 servings)

Dragon's Breath
Strawberry, Mandarin, Pineapple,
Apple (Dipped in Liquid Nitrogen)
\$10 per serving
(minimum order for 100 servings)

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Packages, prices and menus are subject to change, without prior notice.*



BALLROOM CAPACITY CHART

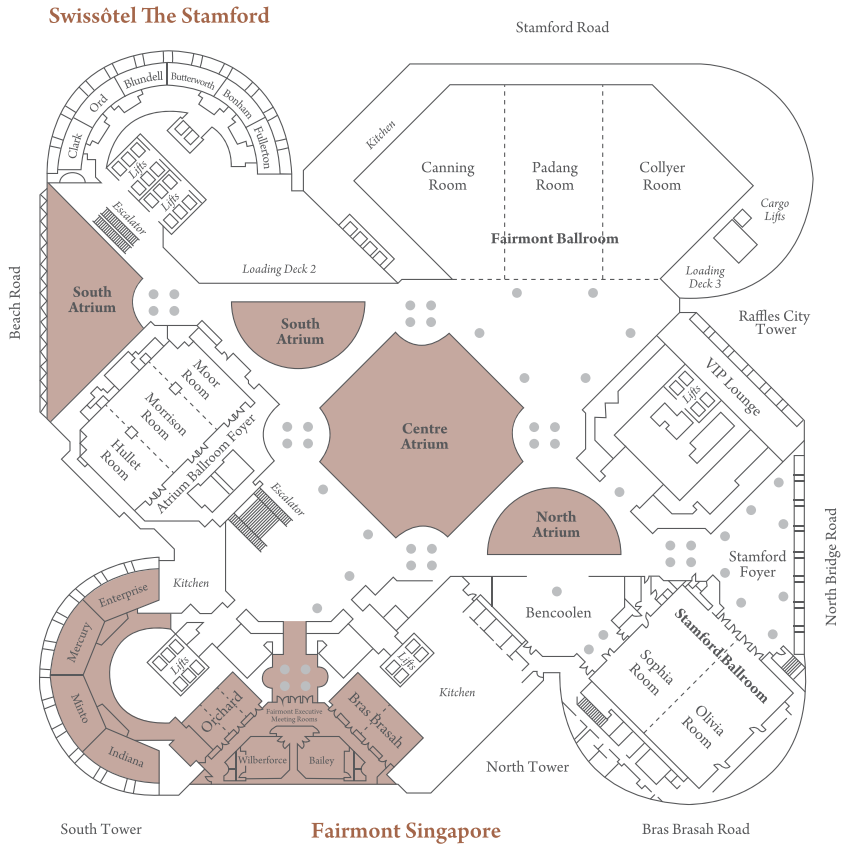


FUNCTION ROOMS	Maximum	Minimum	
		Mon – Thurs	Fri, Sat & Sun
Fairmont Ballroom	190 tables (32" x 18" x 36" stage)	90 tables	100 tables
Canning / Padang or Padang / Collyer	100 tables (30" x 16" x 36" stage)	60 tables	70 tables
Canning, Padang or Collyer	48 tables (30" x 16" x 36" stage)	30 tables	35 tables
Stamford Ballroom	60 tables (24" x 16" x 24" stage)	40 tables	45 tables
Atrium Ballroom	30 tables (24" x 8" x 16" stage)	20 tables	20 tables

* Maximum capacity does not include space for dance floor, additional staging, mobile console, buffet set-up, etc.

FLOOR PLAN

Visualise the layout of your actual wedding with this floor plan. You may arrange with our Romance Team at any time to see the physical space itself. Now, your wedding dreams are one step closer to reality.





For more information on our wedding packages,
please contact our Romance Team at +65 6431 5526
or email weddings.singapore@fairmont.com.

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Fairmont
SINGAPORE

swissôtel THE STAMFORD
SINGAPORE

Raffles City
Convention Centre