



WEDDING PACKAGES
BALLROOM CAPACITY CHART
FLOOR PLAN



It's your big day, and you want it to unfold in the most dreamy, luxurious way that is utterly unique to you. With our personalised Romance Team, that fantasy wedding need no longer remain a dream. A customised extravaganza with the perfect theme can be yours to behold, and awaits to fulfill your every desire.







SOLEMNISATION PACKAGE

CHINESE LUNCH

\$989

Per table of 10 persons

BUFFET LUNCH & TEA RECEPTION

\$100

Per person

CHINESE DINNER

\$1,288

Per table of 10 persons

BUFFET DINNER

\$130

Per person

THE SOLEMNISATION CELEBRATION

(Minimum 50 guests)

-
- A selection of menus specially designed by our culinary team
-
- Mixed nuts and chips for pre-event cocktail
-
- Unlimited serving of soft drinks and mixers for 4 hours
-
- Waiver of corkage fees for all duty-paid hard liquor
-
- Fresh floral centerpieces for all tables
-
- Usage of one LCD projector with screen
-
- Choice of individually-packed brownies or chocolates for each of your guests
-
- Valet parking for the bridal car and self-parking coupons for 15% of confirmed guests
-
- Overnight accommodation in a Classic Room with breakfast for 2 persons
-
- Preferential guest room rates for overseas guests
-
- Printing of wedding invitation cards with choice of design for 70% of guaranteed guests
-

CHINESE LUNCH

\$989

Per table of 10 persons



Everlasting Cold Dish Combination
(Prawn Salad, Black Pepper Cuttlefish and Corn Cake,
Mini Japanese Octopus, Fuyong Egg with Crabmeat, Sea Jelly)

Braised Fish Maw Soup with Crabmeat and Conpoy

Sautéed Rainbow Prawns with Vegetables

Oven-Baked Chicken with Garlic and Spring Vegetables

Braised Assorted Mushrooms with Spinach

Steamed Live Red Malabar with Traditional Sauce

Stewed Ee-Fu Noodles with Shredded Duck and Chives

Chilled Pearl Sago Cream with Mango and Aloe Vera Cubes

TWG Jasmine Tea

All prices are subject to 10% service charge and prevailing taxes. All prices quoted above are for a table of 10 persons. Packages, prices and menus are subject to change, without prior notice.

BUFFET LUNCH

\$100 per person



COLD SELECTION

Chinese Cold Dish Combination
(Marinated Jelly Fish, Roast Duck with Plum
Sauce and Soya Chicken)

Cured Salmon Trout with
Hot Smoked Salmon

Avocado and Crabmeat California Roll with
Soya, Wasabi and Pickled Ginger

Swiss Specialties of Air Dried Meat
and Cold Cuts

—

SALAD

Red Potato Salad with Cornichon and Chives

Genting Mesclun Salad and Sprouts
with Your Choice of Dressing

Fusilli Pasta with Roasted Capsicum
and Mixed Mushrooms with Basil Oil

Asian Slaw with Cabbage, Green Papaya
and Coriander

Fine Bean Salad Tossed with Seafood
and Sesame Soya Dressing

—

HOT LOCAL SELECTION

Pan-Fried Lemon Sole in Lime Butter Sauce
with Crispy Butter,

Curry Leaf and Baby Bok Choy

Grilled Mignon of Beef with Young
Vegetables, Glazed Shallots and
Bordelaise Sauce

Steamed Seafood and Saffron Bouillabaisse
with Braised Fennel

Braised Malay Chicken Rendang with
Lemongrass and Toasted Coconut

Stir-fried Prawns "Kung Pao" with
Dry Chilli and Cashew Nuts

Braised Lo-Han Vegetables with Button,
Straw and Wood Ear Mushrooms

Wok-Fried Nasi Goreng with Tomato
and Crispy Shallots

—

DESSERTS

Summer Berries Pudding, Vanilla Sauce

Golden Pineapple and Coconut Tart

Coconut Pumpkin Panna Cotta

Chocolate Passion Cake

Fresh Fruit Salad with Mint

—

Freshly Brewed Coffee and Tea

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TEA RECEPTION

\$100 per person



OPEN-FACED SANDWICHES

Marinated Mushrooms with Garlic,
Sour Cream and Peppercress on Ciabatta ^(V)

Eggplant with Ricotta Cheese, Sun-Dried
Tomato on Herb Lavosh Roll ^(V)

Mini Bagel with Smoked Salmon
and Cream Cheese

—

MINI SANDWICHES AND COLD SELECTION

Selection of Tuna and Egg Mayonnaise
Finger Sandwiches

Mini Pita with Shaved Tandoori
Chicken Breast and Mint Chutney

Assorted California Maki with Soya,
Wasabi and Pickled Ginger

Corn Chips with Tomato Salsa and
Avocado Purée

—

HOT SELECTION

Nyonya Ngoh Hiang with Sweet Sauce

Freshly Baked Ricotta and Vine Ripe
Tomato Quiche ^(V)

Mini Cocktail Potatoes Filled with
Cep Mushroom Ragout ^(V)

Deep-Fried Mini Seafood Chimichanga with
Guacamole Dip

Steamed Chawanmushi with Canadian Cod
Fish and Baby Spinach

Chee Cheong Fun with Chicken in X.O.
Sauce with Conpoy

Spicy Seafood Mee Goreng with Fish Cake
and Vegetables

—

STALL

Laksa Noodles with Spicy Coconut Chilli
Broth and Traditional Condiments

—

BAKERY

Chocolate Filled Mini Doughnuts

Butter Raisin Scones with Whipped Butter
and Raspberry Jam

—

SWEETS

Strawberry Heart Bavarian Cream
Rose Macaroon

Black Forest Delight

Chilled Coconut Mango Pudding

Apple Walnut Strudel, Caramel Sauce

Chilled Bubur Cha-Cha

Fresh Fruit Platter

—

Freshly Brewed Coffee and Tea

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a table of 10 persons. Packages, prices and menus are subject to change, without prior notice.*



CHINESE DINNER

\$1288

Per table of 10 persons



Imperial Cold Dish Combination

(Suckling Pig, Cereal Prawns with Curry Leaves, Mini Octopus, Vietnamese Spring Roll, Flower Sea Jelly with Sweet and Sour Chilli)

Canadian Lobster Meat Broth with Seafood and Fish Maw

Sautéed Scallops with Baby Asparagus, Macadamia Nuts and Pine Nuts

Rosemary Soya Chicken with Bamboo Shoot and Dried Mushrooms

Braised Baby Abalone with Spinach in X.O. Oyster Sauce

Steamed Live Dark Grouper with Supreme Soya Sauce

Fragrant Rice with Red Dates and Diced Abalone wrapped in Lotus Leaf

Hot Yam Pudding with Lotus Seeds and Gingko Nuts

TWG Jasmine Tea

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BUFFET DINNER

\$130 per person



COLD SELECTION

Platter of Cured Salmon Gravlax and Cold Smoked Salmon with Traditional Condiments

Home-Made Charcuterie
(Coppa, Beef Salami, Chorizo and Air Dried Beef with Mixed Sweet Pickles)

Combination of Chinese Favorites
(Jelly Fish, Soya Chicken, Red Octopus and Roast Duck)

—

SALAD

Roasted Chicken with Fine Beans, Golden Mushrooms and Plum Sesame Soy Dressing

Classic Tabbouleh Salad with Parsley, Bulgur Wheat, Onion, Tomato and Extra Virgin Oil

Mesclun Greens with Baby Pear, Honey Tomato and Your Choice of Dressing

Spicy Glass Noodle Salad with Seared Squid and Calamansi Chilli Dressing

Oriental Slaw with Cabbage, Papaya and Coriander

—

HOT WESTERN SELECTION

Breast of Chicken “Sous-Vide” with Fresh Herbs and Albufera Sauce

Grilled Korean Beef Shortribs “Kalbi” with Spicy Cilantro Sauce and Shredded Spring Onion

Steamed Seafood and Saffron Bouillabaisse with Garlic Aioli

Pan-Fried Red Snapper with Rosemary Beurre Blanc and Citrus Wilted Endives

Grilled Mediterranean Vegetables with Basil Pesto

Parmigiano Reggiano and Balsamic Gastrique

—

HOT LOCAL SELECTION

Malay Braised Chicken Kari Ayam with Tomato, Eggplant and Sweet Onions

Sautéed Spicy Squid Sotong Goreng Kunyit in Turmeric Gravy

Wok-Fried Sea Scallops with Asparagus and Roasted Macadamia Nuts

Braised Ee-Fu Noodles with Seasonal Vegetables and Topped with Crab Meat

Oriental Fried Rice with Yam and Mixed Vegetables

—

CARVING STATION

Roasted Leg of Lamb with Herb Crust and Garlic Rosemary Port Reduction

—

DESSERTS

Classic Italian Tiramisu

Raspberry Napoleon, Sweet Basil Custard

66% Chocolate Ganache, Calamansi Mousse

Sweet Red Bean Soup with Glutinous Rice Dumplings

Hot Hazelnut Pudding with Spicy Apricot Compote

Fresh Local and International Fruits Platter

—

Freshly Brewed Coffee and Tea



CHINESE WEDDING DINNER PACKAGES

CLASSIC

\$1,088

Mondays to Thursdays, excluding eve and day of Public Holidays

ELEGANCE

\$1,188

Fridays, excluding eve & day of Public Holidays

GRANDEUR

\$1,238

Sundays, including eve & day of Public Holidays

\$1,288

Saturdays, Christmas Eve, Christmas Day, New Year's Eve & New Year's Day

OPULENCE

\$1,688

All days of the week

All prices are subject to 10% service charge and prevailing taxes. All prices quoted above are for a table of 10 persons. Packages, prices and menus are subject to change, without prior notice.



THE WEDDING DINNER CELEBRATION

(Minimum of 200 guests)

-
- A specially designed Chinese menu with a modern twist
-
- Menu tasting for 10 persons (Mondays to Thursdays only, excluding eve & day of Public Holidays)
-
- 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 dinner 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 5-tier wedding cake display on stage
-
- A distinctive 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 a 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 (excluding 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 20.



CLASSIC

\$1,088

Mondays to Thursdays, excluding eve and day of Public Holidays



Eternal Bliss Cold Dish Combination

*(Deep Fried Prawn Beancurd Dumpling, Sea Jelly, Japanese Baby Octopus,
Butter Prawns Curry Leaves, Szechuan Style Giant Squid)*

Braised Lobster Soup, Sea Cucumber, Dried Scallops

Sautéed Scallops, Asparagus, Mandarin Orange, Almonds, Hot Garlic Sauce

Oven Baked Eight Treasures Duck

Braised Shiitake Mushrooms, Spinach, Fried Fish Maw

Steamed Golden Snapper in Red Fermented Gravy

Fragrant Golden Fried Rice, Seafood, Chinese Olive Vegetable

Chilled Sweet Corn Pudding with Lotus Seeds

TWG Jasmine Tea

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





ELEGANCE

\$1,188

Fridays, excluding eve & day of Public Holidays



Golden Feast Cold Dish Combination

(Fried Beancurd Prawn and Crab Dumpling, Braised Five-Spiced Duck, Szechuan Style Giant Squid, Flower Sea Jelly, Seafood Beancurd Rolls)

Braised Fried Fish Maw Soup, Hasma, 'Wai San'

Wok Fried X.O. Prawns, Green and Yellow Zucchini

Roasted Garlic Spiced Whole Chicken

Braised Sliced Abalone, Hong Kong Baby Bok Choy, Oyster Sauce

Steamed Salmon Fillet, "Jiang Zheng" Soya Bean Sauce

Stewed Ee-Fu Noodles, Shredded Duck, Bean Sprouts

Chilled Yam Pudding, Coconut Cream

TWG Jasmine Tea

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



GRANDEUR

\$1,238

Sundays, including eve & day of Public Holidays

\$1,288

Saturdays, Christmas Eve, Christmas Day, New Year's Eve & New Year's Day



Celebration Cold Dish Combination

(Suckling Pig, Golden Prawns with Salted Egg Yolk, Crispy White Bait Fish, Orah Spring Rolls, Flower Sea Jelly with Sweet and Sour Chilli)

Superior Braised Bird's Nest Seafood Soup

Sautéed Crystal Scallops, Eight Vegetables, X.O. Sauce

Roasted Crispy Chicken, Sesame Chilli Paste

Braised Baby Abalone, Broccoli, X.O. Oyster Sauce

Steamed Dark Grouper, Chinese Olive Vegetable

Fragrant Rice, Red Dates, Diced Abalone wrapped in Lotus Leaf

Chilled Lemongrass Aloe Vera Jelly

TWG Jasmine Tea

*All prices are subject to 10% service charge and prevailing taxes.
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OPULENCE

\$1,688

All days of the week



“Yuan Yang” Lobster

(Chilled Poached Lobster Fruit Salad, Wok Fried Lobster Fritter, Premium Mango Sauce)

Double-Boiled Cordyceps Flower, Supreme Sea Treasure

Sautéed Scallops, Honey Bean, Macadamia Nuts, Salmon Roe

Barbecued Whole Suckling Pig, Nam Yue Paste

Braised “5-Head” Australian Abalone, Sea Cucumber, Supreme X.O. Conpoy Sauce

Steamed Cod Fillet, Crispy Broad Bean Paste

Wok-Fried Seafood Noodles

Double-Boiled Hasma, Grass Jelly and Sea Coconut

TWG Jasmine Tea

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





WEDDING LUNCH & TEA

CHINESE LUNCH

\$989
per table of 10 persons

INTERNATIONAL BUFFET LUNCH

\$100
per person

TEA RECEPTION

\$100
per person

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



THE WEDDING LUNCH & TEA CELEBRATION

(Minimum of 200 guests)

-
- A selection of menus specially designed by our culinary team
-
- A 50% discount for Chinese menu tasting for 10 persons (Mondays to Thursdays only, excluding eve & day of Public Holidays)
-
- Mixed nuts and chips for pre-event 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 luncheon 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 5-tier wedding cake display on stage
-
- A distinctive 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
-
- Overnight accommodation in the Grand Room with breakfast for 2 persons
-
- Choice of post-event meal from in-room dining served in the bridal room
-
- Preferential guest room rates for overseas guests

FEATURED PRIVILEGES

- 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)

CHINESE SET LUNCH

\$989
per table of 10 persons



Everlasting Hot & Cold Combination
(Prawn Salad, Baked Cuttlefish and Corn Cake in Black Pepper Sauce,
Mini Japanese Octopus, Deep Fried Mango Spring Rolls, Sea Jelly)

Braised Fish Maw Soup, Crabmeat, Conpoy

Roasted Red Fermented Whole Chicken

Steamed Malabar Golden Snapper, Traditional Sauce

Poached Live Prawn, Chinese Wine, Spicy Chilli, Soya Sauce

Braised Assorted Mushrooms, Spinach

Braised Ee-Fu Noodles, Bean Sprout, Chives

Chilled Pearl Sago Cream, Mango, Aloe Vera

TWG Jasmine Tea

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

INTERNATIONAL BUFFET LUNCH

\$100 per person



APPETISERS

Poached Baby Shrimp Salad,
Spicy Corn and Tomato Salsa

Waldorf Salad, Walnuts,
Golden Raisins

Homemade Selection of Cold Cuts,
Air-Dried Meat, Cornichon

Poached Baby Asparagus, Hard-Boiled
Quail Eggs, Thousand Island Dressing

Selection of Mesclun Green Leaves,
Organic Sprouts, Aged Balsamic
Dressing ^(V)

Japanese Sushi and Maki with
Condiments

—

SOUP

Double-Boiled Winter Melon
Chicken Soup

—

SELECTION OF MINIATURE BREADS

Buerli, Walnut Baguette,
Sundried Tomato Focaccia, Lavosh

Butter, Margarine

HOT SELECTION

Sautéed Crystal Prawns, Onion, Leek,
Sesame Glazed Walnuts

Steamed Fillet of Barramundi, Sicilian
Puttanesca Sauce, Green Peppers

Marinated Barbeque Beef Mignon,
Roasted Bell Peppers

Indonesian Style “Ayam Panggang”
Gratinated La Ratte Potato, Basil Pesto
Sauce ^(V)

Braised Broccoli, Japanese Shiitake
Mushrooms, Wood Ear Fungus,
Vegetarian Oyster Sauce ^(V)

Wok-Fried King Prawn with
Dried Chillies, Cashew Nuts

Steamed “Baiduri” Rice

—

DESSERT

Fresh Mix Berries Fruit Tartlets

Thai Mango Glutinous Rice ^(V)

Mirliton Orange and Marmalade ^(V)

Black Forest Delight

Apricot Hazelnut Pudding
with Vanilla Sauce

Seasonal Fresh Fruit Platter ^(V)

—

Freshly Brewed Coffee or Tea

TEA RECEPTION

\$100 per person



COLD AND MINI SANDWICHES

Deep Blue Sea Jumbo Crabmeat in
Lemon Aioli with Black Caviar on
Soft Bun

Eggplant with Ricotta Cheese and
Roasted Nuts, Sun-Dried Tomato on
Herb Focaccia ^(V)

Smoked Salmon on Potato Bread with
Black Olive Tapenade

Marinated Mushrooms with Garlic,
Sour Cream, Pepperdressing ^(V)

Vegetable Relish and Nachos with
Guacamole and Tomato Salsa ^(V)

Assorted Sushi and Maki with
Pickled Ginger, Wasabi and Kikkoman

—

HOT SELECTION

Steamed Chicken and Mushroom
Siew Mai with Garlic Chilli Sauce

Gratin Spinach Cannelloni
with Cheese ^(V)

Corn Flakes Breaded John Dory
with Lemon Tartar Sauce

Mini Italian Asiago Cheese in
Chicken Sausage with Piquillo Peppers
and Caramelised Onions

Freshly Baked Mini Ratatouille
Empanadas ^(V)

Baked Chicken Char Siew
in Puff Pastry

STALL

Laksa Noodles with Spicy Coconut
Chilli Broth and Traditional
Condiments

Carrot Cake with Conpoy,
X.O. Sauce and Vegetables

—

BAKERY

Traditional and Cranberry
Scones with Clotted Cream and
Fresh Strawberry Jam

—

SWEETS

Mirliton Lemon and
Orange Marmalade

Petit Choux Praline

Chocolate Richelieu Cake

Chilled Coconut Mango Pudding

Warm Chocolate Mousse with
Vanilla Sauce

Chilled Bubur Cha-Cha

Fresh Fruit Platter

—

Freshly Brewed Coffee or Tea

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 dozen)

SAVOURY ENHANCEMENTS

Peking Duck at *\$100 per duck*
(minimum order of 5 ducks)

Crispy Pork Carving at *\$50 per kg*
(minimum order of 5kg)

Oriental Barbecued Pork Burger
with Rainbow Pickle and Honey Glaze
at *\$5 per piece*
(minimum order of 100 pieces)

Szechuan Dumpling with Spicy
Garlic Sauce*

Oven-Roasted Pork Belly with
Steamed Lotus Bun*

Chilli Crabmeat Sauce with
Mini Golden Bun*

*100 pieces per order
\$3 per piece (minimum order of 200 pieces)

Norwegian Smoked Salmon with Sesame
Black Pepper Waffle with Smoked
Salmon, Beetroot Gravlax, Dill Cured
Salmon Cream Cheese Espuma,
Garden Herb Salad
\$10 per piece (minimum order of 100 pieces)

ENHANCEMENTS & PRIVILEGES FOR YOUR WEDDING

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)

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 piece (minimum order of 100 pieces)

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

UPGRADE OF CHINESE DESSERT TO DESSERT BUFFET

Sweet Basil Strawberry Heart

Passion Fruit with Vanilla Supreme

Chocolate "Lovers" with Raspberry
and Pistachio Cream

Roasted Cocoa Nibs and Caramel
Coffee Supreme

Hot Yam Pudding with Gingko Nuts

Hot Red Bean Soup with Lotus Seeds
and Lily Bulbs

Fresh Seasonal Fruit Platter
\$28 per person

*All prices are subject to 10% service charge and prevailing taxes.
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BALLROOM CAPACITY CHART

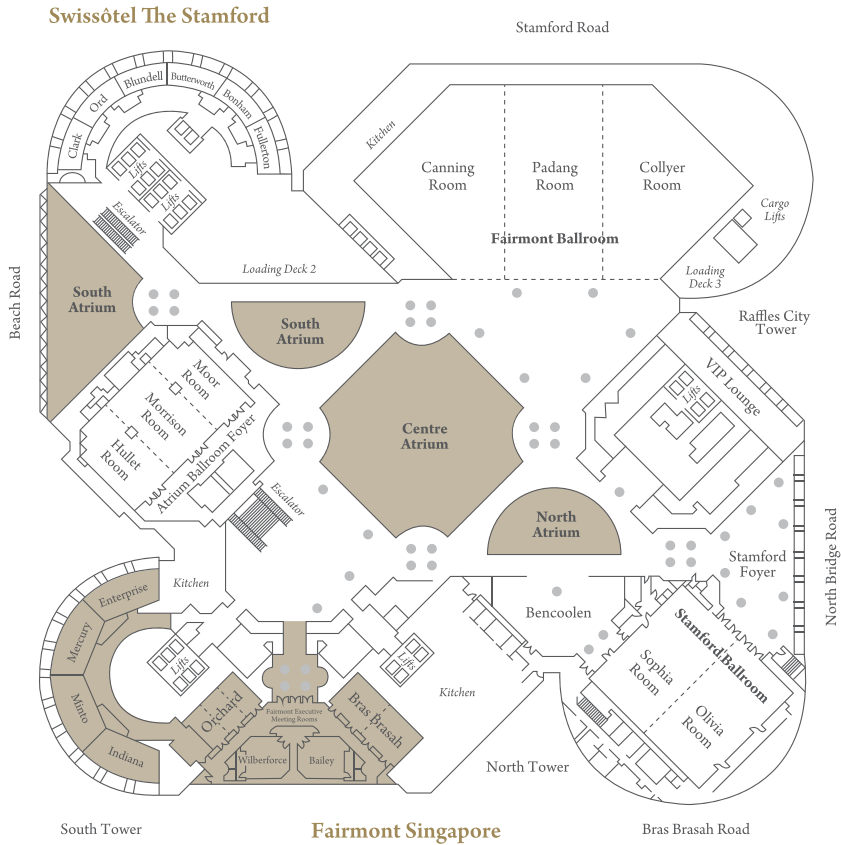


FUNCTION ROOMS	Maximum	Minimum	
		Mon – Thurs	Fri, Sat & Sun
Fairmont Ballroom	190 tables (32" x 18" x 36" stage)	90 tables	100 tables
Canning / Padang or Padang / Collyer	100 tables (30" x 16" x 36" stage)	60 tables	70 tables
Canning, Padang or Collyer	48 tables (30" x 16" x 36" stage)	30 tables	35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