

*The*  
WEDDING CELEBRATION  
By Fairmont Singapore & Swissôtel the Stamford

# The WEDDING CELEBRATION

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## Wedding Lunch from \$1,338++ per table

*(Minimum of 120 persons)*

- oo A selection of menus specially designed by our culinary team
- oo Complimentary menu tasting for 10 persons  
*(Mondays to Thursdays only, excluding eve and day of Public Holidays)*
- oo Mixed nuts and chips for pre-event cocktail
- oo TWG welcome mocktail during cocktail hour
- oo Unlimited serving of beer throughout your reception for 4 hours
- oo Enjoy 01 bottle of house wine per confirmed table
- oo Unlimited serving of soft drinks and mixers
- oo Corkage waiver for all duty-paid wines and hard liquor
- oo Selection of wedding themes with flower pedestals and floral centerpieces
- oo One model wedding cake off stage
- oo Distinctive wedding cake (500g) with compliments from our Pastry Chef
- oo A champagne fountain and a bottle of champagne for celebratory toast
- oo Usage of one LCD projector with screen
- oo A choice of wedding favours for each of your guests
- oo Valet parking for the bridal car and self-parking redemption coupons for 10% of guaranteed attendance
- oo Elegant wedding guest book and token gift box
- oo One-night stay in a Bridal Suite with breakfast for two persons
- oo Choice of pre or post-event meal from in-room dining, served in the bridal room
- oo A professional wedding concierge dedicated to your every need on your wedding day
- oo Printing of wedding invitation cards with a choice of design for a guaranteed attendance for 70 percent (printing of inserts included)

*Prices are subjected to service charge and prevailing government taxes*

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*Everlasting*

Eternal Bliss Cold Dish Combination

*Deep-fried Crabmeat Ball, Sha Cha Pork Belly, Baked Honey Chicken,  
Shredded Crabmeat, Giant Squid Szechuan-style*

Braised Trio Seafood Pumpkin Soup

Roasted Crispy Chicken, Sesame Chilli Paste

Sautéed Jumbo Prawns, Asparagus, Almond

Braised X.O Sea Cucumber, Fish Maw, Nai Bai

Steamed Live Seabass, Black Bean Plum Sauce

Fragrant Golden Fried Rice, Seafood, Olive Vegetable

Chilled Lemongrass, Aloe Vera Jelly

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