The Ballroom Wedding Package



CONRAD

CENTENNIAL SINGAPORE



The Ballroom Dinner Wedding Package



S\$1,750.00++ per table of 10 persons
(Minimum 25 tables)

S\$1,880.00++ per table of 10 persons
(Minimum 30 tables)

Valid for weddings held by 31st December 2023



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For enquiries, please contact us at +65 6432 7159 / 7166 or email sinci.weddings@conradhotels.com



The Ballroom Dinner Wedding Package

- · Sumptuous Chinese Menu by our award-winning Golden Peony culinary team
- An exclusive invitation for up to ten persons to sample your selected menu prior to your wedding
- Exclusive wedding gifts for all guests
- Welcome mocktail for all guests during pre-wedding reception
- Complimentary soft drinks, tonic and soda for up to four hours
- Complimentary one 30-litre barrel of beer for the wedding
- Complimentary one bottle of house wine per table of ten persons
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- A bottle of Champagne for toasting ceremony
- One night stay in our Luxurious Suite, with Executive floor benefits
- One complimentary day-use Deluxe room from 3pm to 8pm
- · Light refreshments for the couple prior to the wedding, served to your Suite
- Contemporary floral centerpieces on all tables to enhance your celebration
- Entitlement of S\$0.90 nett credit per invitation card, based on 70% of your guaranteed attendance (Invitation card vendor: Pine on Paper)
- Wedding guestbook and well wishes box
- Two VIP lots reserved at hotel's main driveway
- Complimentary car passes for up to 20% of guaranteed attendance
- Complimentary usage of LED wall & audio visual equipment
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

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SINGAPORE

BALLROOM WEEKEND Menu I

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Ball, Sliced Smoked Duck, Fish Maw Omelette, Japanese Seaweed

Bird's Nest

Braised with Bamboo Pith, Crabmeat, Conpoy and Truffle Oil, served in Mini Pumpkin*

Locally Sourced Prawns

Sautéed with Salted Egg Yolk Wok-fried with Honey Pea in XO Chili Sauce

Red Grouper

Steamed with Nyonya Chilli Sauce

Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage

Roasted Chicken

'Bi Feng Tang' Style, served with Spiced Almond Flakes and Prawn Crackers

Iberico Pork Rib

Baked, Infused with 'Tie Guan Yin' Tea

'Mian Xian' Noodle

Stir-fried with Diced Prawns and Scallops

Dessert

Traditional Red Bean Paste with 'Tang Yuan'

In line with Hilton Worldwide's global initiative in supporting the World Conservation Union, Shark's Fin is no longer featured in our menus to minimise the ecosystem impact associated with the hunting of sharks

^{*}The menu is subject to change according to availability and seasonality of ingredients.



BALLROOM WEEKEND Menu II

Happiness Platter

Barbecued Suckling Pig, Sugarcane Prawn, 'Mala' Chicken Roll, Crabmeat Omelette, Sea Jelly

Lobster

Double-boiled with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith, Chicken and Sliced Black Truffle, served in Whole Young Coconut*

Deluxe Magnificent

Scallop, Wok-fried with Honey Pea in XO Chili Sauce Sautéed Locally-sourced Prawns with Salted Egg Yolk

'Soon Hock' Fish

Steamed in 'Teochew' Style

Baby Abalone

Braised with Black Mushrooms and Spinach

Iberico Pork Spare Rib

In 'Jing Du' Style

Silver Hill Duck

Roasted, served with Plum sauce

Ee Fu Noodle

Stewed with 'Shimeiji' Mushrooms, Crabmeat and Chives

Dessert

Sweet Yam Paste, served with Golden Pumpkin Purée

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CENTENNIAL SINGAPORE

BALLROOM WEEKDAY Menu I

Happiness Platter

Barbecued Suckling Pig, Chicken Moneybag Dumpling, Baby Abalone with Thai Sauce, Sea Jelly with XO Chilli Sauce, Baby Octopus

Bird's Nest

Braised with Conpoy, Fish Maw, Bamboo Pith and Truffle Oil, served in Mini Pumpkin*

Conrad Duo Magnificent

Golden-fried Prawns wrapped with Crispy Filo Dough Spare Rib 'Jing Du' Style

Red Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb

Abalone

Sliced, Braised with Sea Cucumber and Hong Kong Cabbage

Chicken

Wok-tossed in 'Szechuan' Style

Udon Noodle

Stir-fried with Diced Seafood in Black Pepper Sauce

Dessert

Cream of Walnut Purée with Black Sesame Glutinous Rice

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CENTENNIAL SINGAPORE

BALLROOM WEEKDAY Menu II

Happiness Platter

Barbecued Suckling Pig, Fried Chicken Ngoh Hiong, Sugarcane Prawn, Baby Octopus, Japanese Seaweed

Lobster

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith, Wild Mushroom, Sliced Black Truffle, served in Whole Young Coconut*

Locally Sourced Prawns

Sautéed with Wasabi Mayonnaise Sautéed with Salted Egg Yolk

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'Soon Hock' Fish

Steamed in 'Hong Kong' Style

Baby Abalone

Braised with 'Honshimeiji' Mushroom and Black Mushrooms, served with Spinach

Silver Hill Duck

Roasted, served with Plum sauce

Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf

Dessert

Chilled Cream of Mango with Pomelo and Sago

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