# The Ballroom Wedding Package



### CONRAD<sup>®</sup> CENTENNIAL SINGAPORE



## The Ballroom Lunch Wedding Package



S\$1,600.00++ per table of 10 persons (Minimum 25 tables)

Valid for weddings held by 31<sup>st</sup> December 2023

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# **CONRAD**<sup>°</sup>

CENTENNIAL SINGAPORE

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



# The Ballroom Lunch 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 beer, soft drinks, tonic and soda for up to four hours
- 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 (Except Wine and Champagne)
- 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 10am to 4pm
- 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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#### BALLROOM WEDDING LUNCH Menu l

Happiness Platter

Crispy Filo Ball with Seafood, Drunken Chicken Roll, Baby Abalone with Thai Chilli, Japanese Seaweed

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

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**Red Grouper** Steamed with Superior Soy Sauce and Crispy Bean Crumb

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

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**Scallop** Sautéed with XO Chili Sauce

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Crabmeat

Braised with Straw Mushroom and Seasonal Greens

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**Fragrant Fried Rice** With Chinese Sausage wrapped in Lotus Leaf

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**Dessert** Chilled Cream of Avocado with Coral Weed

\*The menu is subject to change according to availability and seasonality of ingredients.

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



#### BALLROOM WEDDING LUNCH Menu II

Happiness Platter 'Mala' Chicken Roll, Tea Glazed Smoked Duck, Sugarcane Prawn, Baby Octopus

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#### Baby Abalone

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

Red Grouper

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Steamed with Nyonya Chilli Sauce

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#### Village Chicken

In 'Nanjing' Style, Salted

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#### Conrad Duo

Deep-fried Mashed Taro with Scallop Stir-fried Prawn and Honey Pea with XO Chilli Sauce

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#### Sea Cucumber

Braised with 'Lingzhi' Mushroom served with Seasonal Greens

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**Ee-fu Noodles** Stewed with 'Shimeiji' Mushroom, Crabmeat and Chives

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Dessert

Sweet Yam Paste served with Golden Pumpkin Purée

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