



2024/2025

Wedding Packages

WEDDING PACKAGES

2024 / 2025

Lunch

Mondays to Sundays | \$1,988++ per table

Grand Ballroom Min 28, Max 80 tables

Imperial Ballroom Min 12, Max 22 tables

Dinner

Mondays to Thursdays | \$1,688++ per table

Grand Ballroom Min 30, Max 80 tables

Imperial Ballroom Min 12, Max 22 tables

Saturdays | \$2,288++ per table

Grand Ballroom Min 40, Max 80 tables

Imperial Ballroom Min 15, Max 22 tables

Fridays, Sundays, Eve and Day of Public Holidays | \$1,988++ per table

Grand Ballroom Min 38, Max 80 tables

Imperial Ballroom Min 15, Max 22 tables

PACKAGE HIGHLIGHTS

Food

- Exquisite menu selections specially prepared by our expert culinary team
- A specially designed five-tier wedding cake on display and your choice of one whole cake from Ginger.Lily by our Executive Pastry Chef for your private celebration

Beverages

- Champagne fountain with a bottle of Champagne to toast to the joyous occasion
- Assorted carbonated drinks and Chinese tea served throughout the event for up to four hours
- One barrel of beer for your event (Additional barrel of beer can be arranged at \$600++ per barrel)
- House-pour wine can be arranged at a special price of \$48++ per bottle
- Corkage fee for duty-paid, sealed wine and hard liquor can be arranged at \$30++ per bottle

Decorations

- Choice of sophisticated wedding themes and intricate floral decoration

Other Inclusions

- Sponsorship of your wedding invitation cards and wedding favours capped at \$3 per guest (before GST)
- One-night stay in our bridal suite with welcome amenities and Executive Lounge access for the couple
- Breakfast for two at Estate, Executive Lounge or served in your bridal suite
- Complimentary usage of our spectacular LED walls and screens for your wedding video montage
- Valet parking service for your bridal car

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollar and subject to 10% service charge and prevailing GST.

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Additional Wedding Perks

Choose **TWO** wedding perks with a minimum of 12 tables

Choose **THREE** wedding perks with a minimum of 20 tables

Choose **FOUR** wedding perks with a minimum of 28 tables

Choose **FIVE** wedding perks with a minimum of 42 tables

- Exclusive pre-event dining experience for 10 guests of your choice, based on your confirmed menu (subject to availability)
- Delectable chef's choice butler-style canapés during pre-event reception
- A bespoke mocktail making session with Ginger.Lily's mixologist to curate an exclusive mocktail to be served during pre-event reception
- One barrel of beer
- Additional barrels of beer can be arranged at a special price of \$480++ per barrel (Limited to two barrels of beer)
- A bottle of house-pour wine per confirmed table (for consumption during event only)
- Waiver of corkage fee for all duty-paid, sealed wine and hard liquor
- One day-use room from 10a.m. to 2p.m. or 3p.m. to 7p.m.
- One night's stay in accommodation room inclusive of breakfast for two at Estate (Bed type is subject to availability)
- A second night stay in the bridal suite (applicable for lunch and weekend dinner packages only)

7-course Chinese Menu

Weekday Dinner

Fortune 五福临门 (Appetiser 前菜)

Choice of 5 items

- ❑ Chilled Sliced Tako with Mentaiko Sauce
明太子生捞章鱼片
- ❑ Chilled Lobster with Mango Salsa and Thai Chilli Dressing 泰式香芒龙虾沙律
- ❑ Marinated Spicy Sliced Conch with Cucumber Salad 麻辣响螺片凉拌青瓜
- ❑ Teochew Braised Soya Sliced Duck
潮州卤水鸭片
- ❑ Poached Yellow Chicken with Scallion and Shallot Oil 葱油三黄鸡
- ❑ Honey Glazed Pork Belly Char Siew
蜜汁叉烧
- ❑ Prawn Cocktail with Mixed Green Salad
生菜沙律虾
- ❑ Deep-fried Kataifi Prawn Roll 千丝虾卷
- ❑ Crispy Vietnamese Vegetarian Spring Roll 越南素春卷 🌿
- ❑ Old Shanghai-style Crispy Fish Fillets
老上海熏鱼

Affection 情意绵绵 (Soup 汤羹)

Choice of 1 item

- ❑ Double-boiled Chicken Soup with Fish Maw, Black Garlic, Conpoy and Bamboo Pith 黑蒜竹笙花胶炖鸡汤
- ❑ Braised Golden Seafood Soup with Shredded Abalone and Conpoy
红烧鲍鱼丝海味羹
- ❑ Braised Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop
瑶柱金瓜龙虾羹

Perfect Beginnings 花好月圆 (Meat 禽肉)

Choice of 1 item

- ❑ Roasted Chicken with Nyonya Plum Sauce and Shredded Egg 脆皮西施鸡
- ❑ Crispy Roasted Duck with Angelica Sauce 当归酱挂炉烧鸭
- ❑ Oven-baked Pork Prime Rib Marinated with Mongolian Barbecue Sauce
香烤蒙古排骨

Happiness 幸福美满 (Seafood | Fish 海鲜/鱼鲜)

Choice of 1 item

- ❑ Stir-fried Scallop with Black Truffle Paste, Milky Egg White and Broccoli
西兰花松露酱炒芙蓉带子
- ❑ Stir-fried Scallop with United States King Conch Meat in XO Sauce and Asparagus 极品酱美国响螺炒带子芦笋
- ❑ Poached Prawn with Kimchi Miso Clam Broth 泡菜味增海贝汤灼生虾
- ❑ Deep Fried King Prawn with Creamy Golden Egg Yolk and Crispy Enoki
金皇脆菇奶油大虾
- ❑ Steamed Sea Grouper with Dried Orange Skin and Ginger 橙皮姜丝蒸海斑
- ❑ Hong Kong-style Steamed Sea Grouper with Luffa 玉瓜港式清蒸海斑
- ❑ Steamed Greenland Halibut Fillet with Preserved Bean and Fried Garlic
豆酱蒸格林兰比目鱼
- ❑ Oven Baked Greenland Halibut Fillet with Japanese Bonito Sauce
日式木鱼花照烧格林兰比目鱼

Perfection 十全十美 (Vegetable 时蔬)

Choice of 1 item

- ❑ Braised Bai Ling Mushroom with Dou Kee Gluten and Seasonal Vegetables
红烧白灵菇扒豆腐时蔬 🌿
- ❑ Braised Flower Mushroom and Seasonal Vegetables 红烧花菇伴时蔬

Longevity 白头偕老 (Noodles | Rice 面/饭)

Choice of 1 item

- ❑ Braised Ee Fu Noodle with Crab Meat, Conpoy, Mushroom and Yellow Chives
蟹肉瑶柱焖伊府面
- ❑ Steamed Fragrant Rice with Seafood and Abalone Sauce in Lotus Leaf
鲍汁海中宝荷叶饭
- ❑ Wok-fried Hokkien Mee Sua with Shredded Chicken and Capsicum
彩椒鸡丝炒福建面线

7-course Chinese Menu

Weekday Dinner

Togetherness 永结同心

(Dessert 甜点)

Choice of 1 item

- ❑ Teochew Sweetened Taro Paste with Ginkgo Nut, Pumpkin and Coconut Cream 椰香金瓜银杏香芋泥
- ❑ Chilled Mango Purée, Pomelo and Sago with Mango Pudding 杨枝甘露香芒布丁
- ❑ Chilled Peach Gum with Osmanthus Jelly and Honey 桂花冻蜂蜜炖桃胶


8-course Chinese Menu

Lunch and Weekend Dinner

Fortune 五福临门

(Appetiser 前菜)

Choice of 5 items

- ❑ Chilled Sliced Tako with Mentaiko Sauce
明太子生捞章鱼片
- ❑ Chilled Lobster with Mango Salsa and Thai Chilli Dressing 泰式香芒龙虾沙律
- ❑ Marinated Spicy Sliced Conch with Cucumber Salad 麻辣响螺片凉拌青瓜
- ❑ Teochew Braised Soya Sliced Duck
潮州卤水鸭片
- ❑ Poached Yellow Chicken with Scallion and Shallot Oil 葱油三黄鸡
- ❑ Honey Glazed Pork Belly Char Siew
蜜汁叉烧
- ❑ Sliced Suckling Pig with Roasted Sweet Sauce 蜜酱脆皮乳猪件
- ❑ Deep Fried Scallop stuffed with Yam and Truffle Paste 松露酱荔茸带子
- ❑ Crispy Vietnamese Vegetarian Spring Roll 越南素春卷 
- ❑ Old Shanghai Style Crispy Fish Fillets
老上海熏鱼

Affection 情意绵绵

(Soup 汤羹)

Choice of 1 item

- ❑ Double Boiled Chicken Soup with Fish Maw, Black Garlic, Conpoy and Bamboo Pith 黑蒜竹笙花胶炖鸡汤
- ❑ Braised Golden Seafood Soup with Shredded Abalone and Conpoy
红烧鲍鱼丝海味羹
- ❑ Braised Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop
瑶柱金瓜龙虾羹

Perfect Beginnings 花好月圆

(Meat 禽肉)

Choice of 1 item

- ❑ Roasted Chicken with Nyonya Plum Sauce and Shredded Egg 脆皮西施鸡
- ❑ Crispy Roasted Duck with Angelica Sauce 当归酱挂炉烧鸭
- ❑ Oven Baked Pork Prime Rib Marinated with Mongolian Barbecue Sauce
香烤蒙古排骨

Happiness 幸福美满

(Seafood 海鲜)

Choice of 1 item

- ❑ Stir-fried Scallop with Capsicum and Broccoli in Crispy Nest
雀巢彩椒炒带子西兰花
- ❑ Poached Prawn with Kimchi Miso Clam Broth 泡菜味增海贝汤灼生虾
- ❑ Wok Fried Lobster Meat with Egg White and Truffle Paste 松露酱蛋白炒龙虾球
- ❑ Deep Fried Lobster with Creamy Butter Sauce and Shredded Egg 千丝奶油龙虾球

Free Spiritedness 龙凤共舞

(Fish 鱼鲜)

Choice of 1 item

- ❑ Hong Kong Style Steamed Red Grouper with Superior Soya Sauce
港式清蒸红星斑
- ❑ Steamed Red Grouper with Dried Orange Skin and Ginger 橙皮姜丝蒸海红斑
- ❑ Steamed Greenland Halibut Fillet with Preserved Bean and Fried Garlic
豆酱蒸格林兰比目鱼
- ❑ Oven-baked Greenland Halibut Fillet with Japanese Bonito Sauce
日式木鱼花照烧格林兰比目鱼

Treasure 金玉满堂

(Delicacy 美味)

Choice of 1 item

- ❑ Braised Sea Cucumber with Homemade Tofu and Broccoli 红烧海参扒豆腐西兰花
- ❑ Braised Sea Cucumber with Fish Maw and Seasonal Vegetable
红烧海参厚鱼鳔伴时蔬
- ❑ Imperial Braised Baby Abalone with White Flower Mushroom and Spinach
宫廷鲍鱼白花菇伴菠菜
- ❑ Braised Fish Maw and Japanese Dried Scallop with Spinach
瑶柱厚鱼鳔伴时蔬

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8-course Chinese Menu

Lunch and Weekend Dinner

Longevity 白头偕老

(Noodles | Rice 面/饭)

Choice of 1 item

- ❑ Braised Ee Fu Noodle with Crab Meat, Conpoy, Mushroom and Yellow Chives
蟹肉瑶柱焖伊府面
- ❑ Steamed Fragrant Rice with Seafood and Abalone Sauce in Lotus Leaf
鲍汁海中宝荷叶饭
- ❑ Wok Fried Hokkien Mee Sua with Shredded Chicken and Capsicum
彩椒鸡丝炒福建面线

Togetherness 永结同心

(Dessert 甜点)

Choice of 1 item

- ❑ Teochew Sweetened Taro Paste with Ginkgo Nut, Pumpkin and Coconut Cream
椰香金瓜银杏香芋泥
- ❑ Chilled Mango Purée, Pomelo and Sago with Mango Pudding
杨枝甘露香芒布丁
- ❑ Chilled Bird's Nest with Osmanthus Jelly and Honey
桂花冻蜂蜜炖官燕

7-course Chinese Vegetarian Menu

Weekday Dinner

Fortune 五福临门 (Appetiser 前菜)

Choice of 5 items

- ❑ Crispy Yam Stuffed with Plant Based Minced Mushroom 荔茸香酥盒
- ❑ Chilled Chinese Yam with Lily Buds Paste and Mala Sauce 麻辣山药百合
- ❑ Chilled Abalone with Thai Chilli Dressing 泰式香辣鲍鱼
- ❑ Braised Plant Based Meatball with Capital Sauce 酱皇肉球
- ❑ Crispy Crab Ball with Mustard and Thyme Mayo 芥末香草脆蟹枣
- ❑ Crispy Vietnamese Vegetarian Spring Roll 越南春卷
- ❑ Chilled Vietnamese Spring Roll with Avocado and Tomato 牛油果番茄越南冻春卷

Affection 情意绵绵 (Soup 汤羹)

Choice of 1 item

- ❑ Braised Pumpkin Soup with Asparagus, Fungus and Mushroom 香笋鼎湖金瓜羹
- ❑ Double Boiled Soup with Golden Fungus, Chinese Yam, Bamboo Pith and Vegetable 金耳百花竹笙炖山药汤

Perfect Beginnings 花好月圆 (Meat 素肉)

Choice of 1 item

- ❑ Suckling Pig with Chinese Pancake, Condiments and Sweet Sauce 甜面酱烧乳猪
- ❑ Yakitori Style Beyond Meat, Hericium Mushroom and Capsicum 串烧彩椒肉球猴头菇
- ❑ Peking Duck with Chinese Pancake and Condiments 北京烤鸭卷

Happiness 幸福美满 (Seafood 素海鲜)

Choice of 1 item

- ❑ Stir Fried Prawn with Oatmeal 炸虾炒麦片
- ❑ Stir Fried Scallop with Macadamia Nut, Capsicum and Celery in Crispy Nest 雀巢夏果彩椒炒带子西芹

Perfection 十全十美 (Vegetable 时蔬)

Choice of 1 item

- ❑ Slow Cooked Vegetarian Abalone with Bai Ling Mushroom and Seasonal Vegetable 鲍鱼白灵菇伴奶白
- ❑ Braised Dou Kee with Hericium Mushroom in Truffle Abalone Sauce and Spinach 松露鲍汁豆筋扒猴头菇时蔬
- ❑ Braised Assorted Mushrooms and Fungus in Beancurd Skin 佛海蒲团

Longevity 白头偕老 (Noodles | Rice 面/饭)

Choice of 1 item

- ❑ Plant Based Braised Ramen with Spicy Szechuan Eggplant and Mushroom 四川炸酱茄子野菌拌面
- ❑ Steamed Fragrant Rice with Assorted Vegetables in Lotus Leaf 菌汁素中宝荷叶饭
- ❑ Wok Fried Hokkien Mee Sua with Vegetarian Seafood and Capsicum 鲜炒福建面线

Togetherness 永结同心 (Dessert 甜点)

Choice of 1 item

- ❑ Teochew Sweetened Taro Paste with Gingko Nut, Pumpkin and Coconut Cream 椰香金瓜银杏香芋泥
- ❑ Chilled Mango Purée, Pomelo and Sago with Mango Puding 杨枝甘露香芒布丁
- ❑ Chilled Peach Gum with Osmanthus Jelly and Honey 桂花冻蜂蜜炖桃胶

8-course Chinese Vegetarian Menu

Lunch and Weekend Dinner

Fortune 五福临门

(Appetiser 前菜)

Choice of 5 items

- ❑ Crispy Yam Stuffed with Plant Based Minced Mushroom 荔茸香酥盒
- ❑ Chilled Chinese Yam with Lily Bubs Paste and Mala Sauce 麻辣山药百合
- ❑ Chilled Abalone with Thai Chilli Dressing 泰式香辣鲍鱼
- ❑ Braised Plant-based Meatball with Capital Sauce 酱皇肉球
- ❑ Crispy Crab Ball with Mustard and Thyme Mayo 芥末香草脆蟹枣
- ❑ Crispy Vietnamese Vegetarian Spring Roll 越南春卷
- ❑ Chilled Vietnamese Spring Roll with Avocado and Tomato 牛油果番茄越南冻春卷

Affection 情意绵绵

(Soup 汤羹)

Choice of 1 item

- ❑ Braised Pumpkin Soup with Asparagus, Fungus and Mushroom 香笋鼎湖金瓜羹
- ❑ Double Boiled Soup with Golden Fungus, Chinese Yam, Bamboo Pith and Vegetable 金耳百花竹笙炖山药汤

Perfect Beginnings 花好月圆

(Meat 素肉)

Choice of 1 item

- ❑ Suckling Pig with Chinese Pancake, Condiments and Sweet Sauce 甜面酱烧乳猪
- ❑ Yakitori Style Beyond Meat, Hericium Mushroom and Capsicum 串烧彩椒肉球猴头菇
- ❑ Peking Duck with Chinese Pancake and Condiments 北京烤鸭卷

Happiness 幸福美满

(Seafood 素海鲜)

Choice of 1 item

- ❑ Stir Fried Prawn with Oatmeal 炸虾炒麦片
- ❑ Stir Fried Scallop with Macadamia Nut, Capsicum and Celery in Crispy Nest 雀巢夏果彩椒炒带子西芹

Free-spiritedness 龙凤共舞

(Fish 素鱼)

Choice of 1 item

- ❑ Sweet and Sour Fish with Capsicum and Dried Fig 无花果糖醋彩椒鱼
- ❑ Braised Fish with Dou Kee Gluten and Tofu 豆筋红烧鱼柳

Perfection 十全十美

(Vegetable 时蔬)

Choice of 1 item

- ❑ Slow Cooked Vegetarian Abalone with Bai Ling Mushroom and Seasonal Vegetable 鲍鱼白灵菇伴奶白
- ❑ Braised Dou Kee with Hericium Mushroom in Truffle Abalone Sauce and Spinach 松露鲍汁豆筋扒猴头菇时蔬
- ❑ Braised Assorted Mushrooms and Fungus in Beancurd Skin 佛海蒲团

Longevity 白头偕老

(Noodles | Rice 面/饭)

Choice of 1 item

- ❑ Plant Based Braised Ramen with Spicy Szechuan Eggplant and Mushroom 四川炸酱茄子野菌拌面
- ❑ Steamed Fragrant Rice with Assorted Vegetables in Lotus Leaf 菌汁素中宝荷叶饭
- ❑ Wok Fried Hokkien Mee Sua with Vegetarian Seafood and Capsicum 鲜炒福建面线

Togetherness 永结同心

(Dessert 甜点)

Choice of 1 item

- ❑ Teochew Sweetened Taro Paste with Gingko Nut, Pumpkin and Coconut Cream 椰香金瓜银杏香芋泥
- ❑ Chilled Mango Purée, Pomelo and Sago with Mango Pudding 杨枝甘露香芒布丁
- ❑ Chilled Peach Gum with Osmanthus Jelly and Honey 桂花冻蜂蜜炖桃胶