

T I M E L E S S C H E R I S H E D M O M E N T S

Your Conrad wedding becomes a tailored expression of your romance. Delve into our sophisticated venues, unparalleled service, and the finest cuisine from Golden Peony. Our dedicated team of wedding professionals focuses on your personal preferences to finely craft every detail, turning your dream day into a lifelong treasure of memories.

CONRAD®
CENTENNIAL
SINGAPORE



WEDDINGS AT CONRAD CENTENNIAL SINGAPORE

The Ballroom

Make a regal entrance by ascending the grand marble staircase to The Ballroom, our largest venue, which seats up to 408 guests. Impress with a spacious foyer, intricate Italian chandeliers, high ceilings, and a state-of-the-art LED wall.

Wedding Specialists

Celebrate a harmonious union, where a new chapter unfolds gracefully, creating cherished memories, while our wedding artisans meticulously craft a memorable event.

Award-winning Cuisine

Savor an exquisite culinary experience prepared by the Michelin-recommended Golden Peony culinary team, masters in Cantonese cuisine, and helmed by Chinese Executive Chef Ku Keung.

Curated Partners

Choose from our curated selections or tailor a completely custom experience with our esteemed partners to create an extraordinary wedding that exceeds your dreams. At Conrad Centennial Singapore, we collaborate with the city's top floral designers, decorators, bridal couturiers, and photographers.



Dedicated
wedding
specialists



Opulent
wedding
venues



Personalised
wedding
amenities



Unparalleled
intuitive
service



Michelin-
listed
banquet



Curated
wedding
partners

THE BALLROOM WEDDING DINNER PACKAGE

Sunday - Friday

S\$2,088.00++ per table of 10 persons
(Minimum 20 tables)

Saturday, Eve of and Public Holidays

S\$2,288.00++ per table of 10 persons
(Minimum 25 tables)

**Valid for weddings held by
31st December 2025**

- Choice of individually plated Six-course Chinese Menu or side-plated Eight-course 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
- Complimentary 1.5hours usage of the hotel's salon room for actual day solemnization and/or tea ceremony (5.30pm - 7.00pm), accommodating up to 40 guests (Worth S\$600++)
- 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 (750ml) bottles of hard liquor (Except Wine and Champagne)
- A bottle of Champagne for toasting ceremony
- Contemporary floral centerpieces on all tables to enhance your celebration
- Invitation cards entitlement of S\$2.00 net credit per invitation card, based on 70% of your guaranteed attendance to be utilized on Pine on Paper's website
- Exclusive wedding gifts for all guests
- Elegant 5-tier display cake for the cake cutting ceremony
- Wedding well wishes box for the reception table
- Opulent contemporary wedding decorations for the foyer
- One night stay in our Luxurious Suite with breakfast for the couple at Oscar's and Executive Lounge access
- One complimentary day-use Deluxe room from 3.00pm to 8.00pm
- Light in-room refreshments for the couple prior to the wedding (worth S\$100++)
- Exclusive preferential accommodation room rate with breakfast for your friends and family
- Two VIP lots reserved at hotel's main driveway
- Complimentary car passes for up to 20% of guaranteed attendance
- Complimentary usage of LED walls and audio-visual equipment
- Earn Hilton Honors Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

THE BALLROOM WEDDING DINNER PACKAGE

Select 03 additional privileges from the following:

- Complimentary second night in Luxurious Suite with breakfast for the couple at Oscar's and Executive Lounge access (Worth up to S\$915++)
- One night stay in Deluxe Room inclusive of breakfast for two persons at Oscar's on wedding day (Worth up to S\$500++)
- A bottle of wine for each guaranteed table of ten persons (remaining unconsumed bottles would not be reimbursed) (Worth up to S\$2,652++)
- Additional one 30-litre barrel of beer for the wedding (Worth up to S\$880++)
- Waiver of corkage charge for all duty-paid and sealed (750ml) bottles of wine (Worth up to S\$2,040++)
- Complimentary 120 pieces of sustainable Canapés during pre-wedding reception (Worth up to S\$600++)
- Complimentary car passes for up to 30% of guaranteed attendance instead of 20% (Worth up to S\$210++)

**Each privilege can only be selected once, and the hotel reserves the right to substitute any privilege with another of similar value if the originally selected item is unavailable.*

**The privileges listed above are not exchangeable, transferable, or redeemable for cash, its equivalent value, or any alternative privileges.*

THE BALLROOM DINNER
(SUNDAY – FRIDAY)
6-COURSE MENU

Selection of 1 dish per course

TRIO APPETISER - Selection of 3 items

- ☐ Barbecued Suckling Pig
- ☐ Honey Glazed Char Siew
- ☐ Tea Glazed Smoked Duck
- ☐ 'Drunken' Chicken Roll
- ☐ Marinated Jellyfish with XO Sauce
- ☐ Prawn Salad with Fresh Fruits
- ☐ Bean Curd stuffed with Prawn Paste, topped with Tobiko

BROTH

- ☐ Braised Lobster with Fish Maw, Conpoy, Bamboo Pith, served in Mini Pumpkin*
- ☐ Double-boiled Bird's Nest with Bamboo Pith, Wolfberries, Conpoy, served in Whole Young Coconut*
- ☐ Double-boiled Baby Abalone with Sea Whelk, Baby Cabbage, Bamboo Pith, Conpoy, served in Whole Young Coconut*

FISH

- ☐ Dragon Tiger Grouper Fillet Steamed with Superior Soy Sauce and Crispy Bean Crumb
- ☐ Sea Perch Fillet Baked with Red Wine Sauce
- ☐ Sea Perch Fillet Baked with Miso Sauce

MEAT

- ☐ Roasted Chicken in 'Bi Feng Tang' style, Spiced Almond Flakes, Prawn Crackers
- ☐ Herbal Roasted Duck
- ☐ Baked Iberico Pork Rib in 'Jing Du' style

RICE / NOODLES

- ☐ River Prawn Crispy Egg Noodles with Signature Sauce, Ginger, Scallion, Egg Gravy
- ☐ Seared Hokkaido Scallop with Ee Fu Noodles Stewed with Crabmeat, Shimeji Mushroom, Chives
- ☐ Lobster Tail Poached Rice Stewed in Superior Broth, Preserved Vegetables, Chilli, Bean Curd

DESSERT

- ☐ Traditional Red Bean Paste and 'Tang Yuan'
- ☐ Chilled Cream of Mango with Pomelo and Sago
- ☐ Signature Chocolate Royal Hazelnut Crunch with Mixed Berries Compote

JASMINE TEA

**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.

THE BALLROOM DINNER
(SUNDAY – FRIDAY)
8-COURSE MENU I

Happiness Platter

Barbecued Suckling Pig, Chicken Moneybag Dumpling,
Fish wrapped in Chinese Cabbage, Sea Jelly with XO Chilli Sauce,
Sliced Smoked Duck

Bird's Nest

Braised with Conpoy, Fish Maw, Bamboo Pith, served in a Mini Pumpkin*

Conrad Duo Magnificent

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

Dragon Tiger Grouper

Steamed with Superior Soy Sauce and Crispy Bean Crumb

Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage

Roasted Chicken

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

'Mian Xian' Noodle

Stir-fried with Seafood

Dessert

Chilled Lemongrass Jelly with Rainbow Pearl

Jasmine Tea

THE BALLROOM DINNER
(SUNDAY – FRIDAY)
8-COURSE MENU II

Happiness Platter

Barbecued Suckling Pig, 8 Treasures Seafood Dumpling, Sugarcane Prawn,
Baby Octopus, Japanese Seaweed

Lobster

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

Locally-sourced Prawn

Sautéed with Wasabi Mayonnaise
Sautéed with Salted Egg Yolk

‘Soon Hock’ Fish

Steamed in ‘Hong Kong’ Style

Baby Abalone

Braised with ‘Hon Shimeiji’ Mushroom and Black Mushroom, 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

Jasmine Tea

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THE BALLROOM DINNER
(SATURDAY, EVE OF AND PUBLIC HOLIDAYS)

6-COURSE MENU

Selection of 1 dish per course

TRIO APPETISER - Selection of 3 items

- ☐ Barbecued Suckling Pig
- ☐ Golden-fried Locally-sourced Prawn with Crispy Filo Dough
- ☐ Tea Glazed Smoked Duck
- ☐ Chicken Roll with Ginger Puree
- ☐ 8 Treasures Seafood Dumpling
- ☐ Deep-fried Yam Pastry with Scallop
- ☐ Crispy Taro Swan Puff Pastry with Crabmeat in Black Pepper Sauce

BROTH

- ☐ Braised Lobster with Fish Maw, Conpoy, Bamboo Pith, served in Mini Pumpkin* with Crispy Spring Roll
- ☐ Braised Bird's Nest with Conpoy, Fish Maw, Bamboo Pith, served in Mini Pumpkin* with Crispy Spring Roll
- ☐ Double-boiled 8 Head Abalone with Chinese Cabbage, Sea Whelk, Bamboo Pith, Conpoy, Chicken, served in Whole Young Coconut*

FISH

- ☐ Grouper Fillet Steamed in 'Hong Kong' style
- ☐ Sea Perch Fillet Baked with Honey Glaze Sauce
- ☐ Sea Perch Fillet Baked with Miso Sauce

MEAT

- ☐ Stewed Wagyu Cheek with Garlic, Leek
- ☐ Duck Stewed with Hawthorn, Snow Pear, American Ginseng
- ☐ Broccoli Baked Iberico Pork Rib Infused with Red Kojic Sauce

RICE / NOODLES

- ☐ Chilli Crab Claw with Deep-fried Mantou
- ☐ Half Lobster Steamed Vermicelli 'Mian Xian' Noodles with Egg White, Chinese Wine Broth
- ☐ Lobster Tail Poached Rice Stewed in Superior Broth, Preserved Vegetables, Chilli, Bean Curd

DESSERT

- ☐ Sweet Yam Paste with Golden Pumpkin Purée
- ☐ Double-boiled Peach Resin with Snow Pear, White Fungus
- ☐ Signature Chocolate Royal Hazelnut Crunch with Mixed Berries Compote
- ☐ Mango Mousse with Raspberry Gel and Coconut Sponge

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THE BALLROOM DINNER
(SATURDAY, EVE OF AND PUBLIC HOLIDAYS)
8-COURSE MENU I

Happiness Platter

Barbecued Suckling Pig, Crispy Shrimp Ball, Sliced Smoked Duck,
'Mala' Chicken Roll, Japanese Seaweed

Bird's Nest

Braised with Bamboo Pith, Crabmeat, Conpoy, served in a Mini Pumpkin*

Locally-sourced Prawn

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

Dragon Tiger Grouper

Steamed in 'Teochew' Style

8-Head Abalone

Braised with Sea Cucumber and Chinese Cabbage

Iberico Pork Rib

Baked, Infused with 'Tie Guan Yin' Tea

'Mian Xian' Noodle

Stir-fried with Diced Lobster Meat

Dessert

Traditional Red Bean Paste and 'Tang Yuan'

Jasmine Tea

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THE BALLROOM DINNER
(SATURDAY, EVE OF AND PUBLIC HOLIDAYS)
8-COURSE MENU II

Happiness Platter

Barbecued Suckling Pig, 'Drunken' Chicken Roll, 8 Treasures Seafood Dumpling, Fish wrapped in Chinese Cabbage, Sea Jelly

Lobster

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

Deluxe Magnificent

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

'Soon Hock' Fish

Steamed in 'Hong Kong' Style

Baby Abalone

Braised with Black Mushroom and Spinach

Silver Hill Duck

Roasted, served with Plum sauce

'Hokkien' Poached Rice

Stewed with Seafood, Diced Chicken, 'Chinese' Mushroom in Conpoy Sauce

Dessert

Chilled Lemongrass Jelly with Rainbow Pearl, Bird Nest

Jamine Tea

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For enquiries, please contact our wedding specialists
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