

Wedding Celebration

2022 / 2023





01 | Space

Be enthralled by the charming elegance of the Ballroom, and complete your special day with exclusive wedding themes and immaculate ambience.



01 | Space

Say "I do" in the presence of your loved ones. Make your dreams come true and hold your solemnisation at our picture perfect Garden Terrace.



02 | Rest

Unwind and relax after your special day in our intimate Bridal Room. Experience wedded bliss in our unique room, designed with modern chinoiserie flair.



03 | Gastronomy

Whether your choice is a traditional Chinese feast, or a Chinese spread with a fusion twist, impress your guests and leave a lasting impression with our innovative delights.

Bespoke Wedding Package

	2022	2023
Monday - Thursday Lunch & Dinner	\$988 ++	\$1,038 ++
Friday - Sunday PH & Eve of PH Lunch	\$1,048 ++	\$1,098 ++
Friday - Sunday PH & Eve of PH Dinner	\$1,108 ++	\$1,158 ++

minimum guaranteed of 100 guests

Intimate Wedding Package

	2022	2023
Monday - Thursday Lunch & Dinner	\$1,008 ++	\$1,058 ++
Friday - Sunday PH & Eve of PH Lunch	\$1,068 ++	\$1,118 ++
Friday - Sunday PH & Eve of PH Dinner	\$1,128 ++	\$1,178 ++

minimum guaranteed of 130 guests

Terms & Conditions:

- Package prices are for 10 persons per table.
- Package prices and entitlements are valid for new 2022 & 2023 wedding bookings made from now until 31st December 2023.
- Package Prices are subject to 10% service charge and prevailing government taxes.
- Package prices are subject to change without prior notice.

PACKAGE INCLUSIONS

Bespoke Wedding Package

DINING

- Sumptuous choice of a 6-course Chinese Fusion or Peranakan set menu specially prepared by our culinary team.
 - VIP-plated service for all attendees.
 - Complimentary food tasting for a table of 10 persons.
- (Applicable every Monday, Wednesday & Thursday, excluding Public Holidays and eve of Public Holidays)

BEVERAGE

- Free flow of Soft Drinks & Fragrant Chinese Tea.
 - Champagne pyramid including a bottle of Champagne for couple's toasting.
 - Choice of 1 barrel of 30L draught beer or 10 bottles of fine wine for every 100 guaranteed guests.
 - Waiver of corkage charge for hard liquor and wine brought in.
- (Strictly no duty - free hard liquor and wine allowed under the Customs and Excise Law of Singapore)

DECORATIONS

- An intricately designed 5-tier faux wedding cake for cake cutting ceremony.
 - Use of Ang Bao box on the actual day of wedding.
 - Romantic effect for Bridal March and on stage.
 - Wedding decoration on stage and floral pedestals along the aisle.
- (Additional \$480++ on top of total package for upgraded wedding theme)
- Exclusive floral centerpiece and table setting for Bridal and VIP table.

COMPLIMENTS

- One-night stay with VIP welcome amenity and breakfast for two persons.
 - Special designed wedding guest signature book.
 - Use of Basic Sound System and two wireless microphones.
 - Use of LCD projectors and screens for wedding montage presentation.
- (AV technician on site to assist)
- VIP parking lot reserved for the Bridal Car.
 - Parking coupons up to 20% of guaranteed attendance.
- (The rest at per entry basis)
- Wedding favour for all invited guests.
 - Distinctive wedding invitation card for up to 70% of the guaranteed attendance.
- (Excluding printing of inserts)

PACKAGE INCLUSIONS

Intimate Wedding Package

DINING

- Sumptuous choice of an exquisite 8-course Chinese set menu specially prepared by our Master Chef and his culinary team from Tien Court Chinese Restaurant.
 - Complimentary food tasting for a table of 10 persons.
- (Applicable every Monday, Wednesday & Thursday, excluding Public Holidays and eve of Public Holidays)

BEVERAGE

- Free flow of Soft Drinks & Fragrant Chinese Tea.
 - Champagne pyramid including a bottle of Champagne for couple's toasting.
 - Choice of 1 barrel of 30L draught beer or 13 bottles of fine wine for every 130 guaranteed guests.
 - Waiver of corkage charge for hard liquor and wine brought in.
- (Strictly no duty - free hard liquor and wine allowed under the Customs and Excise Law of Singapore)

DECORATIONS

- An intricately designed 5-tier faux wedding cake for cake cutting ceremony.
 - Use of Ang Bao box on the actual day of wedding.
 - Romantic effect for Bridal March and on stage.
 - Wedding decoration on stage and floral pedestals along the aisle.
- (Additional \$480++ on top of total package for upgraded wedding theme)
- Exclusive floral centerpiece and table setting for Bridal and VIP table.

COMPLIMENTS

- One-night stay with VIP welcome amenity and breakfast for two persons.
 - Special designed wedding guest signature book.
 - Live Feed of the Bridal March and stage activities within the ballroom.
 - Use of Basic Sound System and two wireless microphones.
 - Use of LCD projectors and screens for wedding montage presentation.
- (AV technician on site to assist)
- VIP parking lot reserved for the Bridal Car.
 - Parking coupons up to 20% of guaranteed attendance.
- (The rest at per entry basis)
- Wedding favour for all invited guests.
 - Distinctive wedding invitation card for up to 70% of the guaranteed attendance.
- (Excluding printing of inserts)

BESPOKE PACKAGE

Chinese Fusion Menu

(Menu A)

龙须香芒卷，松露拌螺片，醉虾，肉松豆腐卷，醋香松板肉

Combination Platter of Deep-fried Mango Roll,
Top Shell with Black Truffle, Drunken Prawn,
Pork Floss with Beancurd Roll, and Pork Shoulder in Vinegar Sauce

佛跳墙燕窝

Mini Buddha Jump Over The Wall with Bird's Nest

金蒜蒸红斑

Steamed Grouper Fish with Golden Garlic in Superior Soy Sauce

川椒炒带子拼烧鸡

Combination of Sautéed Scallop with Szechuan Pepper and
Roasted Chicken

XO酱龙虾炆稻庭乌冬

Udon Noodles with Lobster in XO Sauce

红酒炖雪梨 水果挞

Chilled Snow Pear with Red Wine, Fruit Tart



BESPOKE PACKAGE

Chinese Fusion Menu

(Menu B)

龙虾沙律，煎鹅肝，芝心炸虾丸，香油鲜百合，冰梅番茄

Combination Platter of Lobster Salad, Grilled Foie Gras,
Deep-fried Prawn Ball with Cheese, Lily Bulb Salad tossed in Sesame Oil,
and Marinated Cherry Tomato with Plum

鲍鱼昆布炖鸡汤

Double-boiled Chicken Soup with Abalone and Kombu

京式烤焗雪鱼

Baked Cod Fish with Chef's Special Sauce

松露酱螺片拼芋茸带子


Combination of Top Shell with Black Truffle and
Deep-fried Scallop with Yam Paste

七彩鸡丝脆面

Deep-fried Crispy Noodles with Chicken Slices

红莲炖雪燕 炸黄金包

Double-boiled Gum Tragacanth with Red Date and Lotus Seed,
Deep-fried Golden Custard Bun



BESPOKE PACKAGE

Peranakan Menu

Appetizers

Deep-fried Crispy Lor Bak served with Five-Spice Chili Sauce
Peranakan Style Japanese Okra with Homemade Sambal Shrimp Paste

Soup of Day

Bakwan Kepiting Soup, served with Crab Claw

Main Course

Baked Soy-Marinated Cod Fillet served with
Golden Pumpkin Butter Sauce infused with
Torch Ginger Flower

Braised Pork Belly with Pongteh Sauce Served with
Mushroom & Broccolini

King Prawn served with Japanese Somen in Prawn Noodle Soup

Dessert

Chilled Avocado Sago Served Vanilla Ice Cream
Signature Assorted Nyonya

INTIMATE PACKAGE

Chinese 8-course Menu (Teochew Cuisine)

炸虾丸，蟹枣，猪脚冻，酸甜海蜇，冰梅番茄

Combination Platter of Deep-fried Minced Prawn Ball,
Deep-fried Minced Crab Meat Ball, Teochew Chilled Pork Trotter Terrine,
Sweet & Sour Jellyfish Salad, Marinated Cherry Tomato with Plum

紅燒干貝海味羹

Braised Conpoy and Assorted Seafood Soup

卤水鴨

Teochew Braised Duck

油泡菜甫炒帶子

Stir-fried Scallops with Preserved Radish

潮州蒸笋壳魚

Steamed Soon Hock Fish in Teochew-style

10头鮑魚拼海參拌菜苗

Braised Sea Cucumber and 10-Head Abalone with Vegetable

芋头腊味炒饭

Stir-fried Yam Rice with Chinese Preserved Meat

金瓜福果芋泥

Steamed Yam Paste 'Orh Nee' with Pumpkin and Ginkgo Nut

INTIMATE PACKAGE

Chinese 8-course Menu

(Cantonese Cuisine A)

鹅肝酱虾丸，黑松露炒桂花蟹肉，肉松豆腐卷，芥末油脆香芹，蜜汁熏鸭胸

Combination Platter of Deep-fried Minced Prawn Ball with Foie Gras Sauce, Stir-fried Omelette with Crab Meat and Black Truffle, Pork Floss with Beancurd Roll, Crispy Celery with Mustard Oil, Smoked Duck Breast

红烧鲍鱼鸡丝羹

Braised Abalone with Shredded Chicken Soup

香蒜爆炒帶子芦笋

Stir-fried Scallop with Asparagus in Golden Garlic

葱油清蒸龙虎斑

Steamed Grouper Fish with Superior Soy Sauce

脆皮烧鸡

Traditional Roasted Chicken

蚝皇百灵菇扣海參

Braised Sea Cucumber with Mushroom

海鲜炒面线

Wok-fried Mee Suah with Seafood

金瓜福果芋泥

Steamed Yam Paste 'Orh Nee' with Pumpkin and Ginkgo Nut

INTIMATE PACKAGE

Chinese 8-course Menu

(Cantonese Cuisine B)

蟹柳卷鲜果沙律，炸虾丸，肉松脆皮豆腐卷，油泡帶子，酸甜海蜇
Combination Platter of Crab Meat Roll with Fruit and Salad,
Deep-fried Minced Prawn Ball, Pork Floss with Beancurd Roll,
Stir-fried Scallop, Sweet & Sour Jellyfish Salad

金汤干贝三丝羹
Braised Conpoy and Assorted Seafood with Pumpkin Sauce

XO酱龙凤球西兰花
Stir-fried Prawn and Chicken with Broccoli in XO Sauce

葱油清蒸紅斑
Steamed Grouper Fish in Superior Soy Sauce

海参扒鸭
Braised Sea Cucumber with Duck

蚝皇鲍鱼扣百灵菇
Braised Abalone with Bailing Mushroom in Oyster Sauce

樱花虾蟹肉炒香苗
Fried Rice with Crab Meat and Sakura Prawn

杨枝甘露
Chilled Mango Sago Pomelo

INTIMATE PACKAGE

Chinese 8-course Menu

(Cantonese Cuisine C)

小番茄，蔥油海蜇，紫菜海鮮卷，蜜汁熏鸭胸，桂花蟹肉

Combination Platter of Marinated Cherry Tomato with Plum,
Jellyfish Salad, Deep-fried Seafood roll with Seaweed,
Smoked Duck Breast, Osmanthus Egg with Crabmeat

海皇瑤柱冬茸燕窩羹

Double-boiled Bird's Nest Soup with Dried Conpoy and Winter Melon

松露醬蝦球螺片伴西蘭花

Stir-fried Truffle Prawn with Snail & Broccoli

蔥油蒸石斑魚

Steamed Grouper Fish in Superior Soy Sauce

蚝皇鮑魚扒時蔬

Braised Abalone with Seasonal Vegetable in Oyster Sauce

金蒜燒雞

Roast Chicken with Garlic

雙菇韭王炆伊麵

Braised Ee Fu Noodle with Mushroom and Yellow Chives

百年好合

Cream of Red Bean with Lily Bulb

OUR BALLROOMS

Tien Court & Ballroom

Minimum 25 Tables

Maximum 30 Tables



The Ballroom

Minimum 10 Tables

Maximum 15 Tables



Queen Room

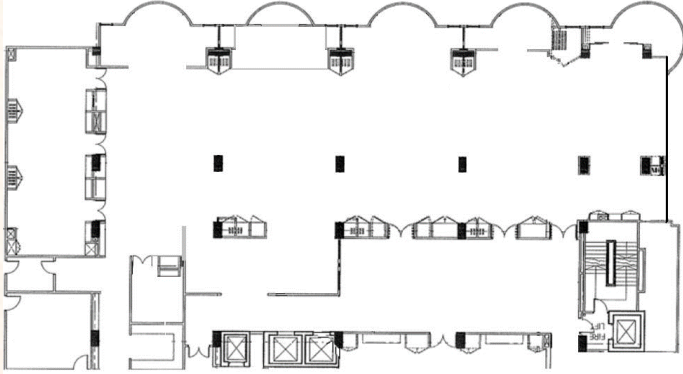
Minimum 5 Tables

Maximum 10 Tables

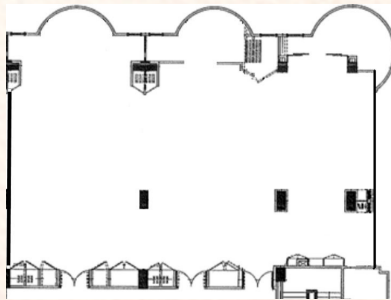


OUR BALLROOMS

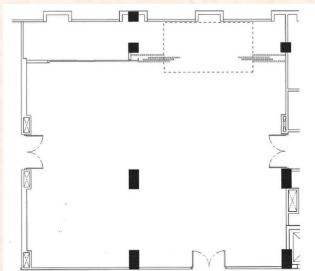
Tien Court + Ballroom



The Ballroom



Queen Room





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A MILLENNIUM HOTEL