



W E D D I N G P A C K A G E S 2 0 1 8

romance inspired by you

CONRAD CENTENNIAL SINGAPORE

CONRAD *weddings*

康莱德婚礼

C O N R A D W E D D I N G L U N C H P A C K A G E

Delectable Chinese Menu by award-winning Golden Peony culinary team

An exclusive invitation for up to ten persons to sample your specially created menu prior to your wedding

Delicious wedding fruit cakes, handcrafted chocolate pralines, or our Signature Conrad Teddy Bears for your guests

Complimentary mocktail for all guests during pre-lunch cocktail reception

Complimentary beer, soft drinks and mixers from 1.00pm to 3.30pm

Complimentary one bottle of house wine per confirmed table

Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except champagne)

One night stay in our luxurious Bridal Suite, inclusive of a sumptuous in-room breakfast or enjoy your breakfast at Oscar's

One complimentary day-use room from 10.00am to 4.00pm

A bottle of Champagne and an opulent array of gourmet chocolates delivered to your Bridal Suite

Glamorous wedding décor to enhance your celebrations

Dazzling floral centrepieces on all tables

Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)

Stylish wedding guestbook and well wishes box

Two VIP parking lots reserved exclusively for your wedding at the main hotel entrance

Complimentary car passes for up to 20% of your guaranteed attendance

Complimentary usage of two units of LCD projectors

L O V E & H A P P I N E S S L U N C H P A C K A G E *

From **S\$1438** nett per table of 10 persons (minimum 20 tables)
S\$143.80 nett per person

* Other Terms and Conditions apply.

C H I N E S E W E D D I N G L U N C H

Menu I

Happiness Platter

Sliced Smoked Duck, Drunken Chicken Roll, Chilled Sea Whelk and Golden-fried Spring Roll

.....

Baby Abalone

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith and Wild Mushroom

.....

Red Grouper

Steamed in Hong Kong Style

.....

Chicken

Roasted and topped with Spiced Almond Flakes

.....

Drunken Prawn

Steamed with Herbs

.....

Scallop

Braised with Chinese Mushroom served with Seasonal Greens

.....

Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf

.....

Dessert

Chilled Lemongrass Jelly with Aloe Vera, Diced Mango and Strawberry

.....

Chinese Tea

C H I N E S E W E D D I N G L U N C H

Menu II

Happiness Platter

Golden-fried Beancurd Skin Roll with Seafood, Mini Octopus, Jellyfish and Japanese Sushi

.....

Lobster

Braised with Conpoy, Fish Maw and Bamboo Pith

.....

Red Grouper

Steamed with Superior Soy Sauce, topped with Crispy Bean Crumb

.....

Kami Sakura Chicken

Marinated in Superior Soy Sauce

.....

Prawn

Sautéed with Cashew Nuts and Celery in XO Chilli Sauce served in Golden-fried Taro Ring

.....

Sea Cucumber

Braised with 'Lingzhi' Mushroom served with Seasonal Greens

.....

Japanese Ramen

Stir-Fried with Assorted Seafood

.....

Dessert

Sweet Yam Paste served with Golden Pumpkin Purée

.....

Chinese Tea

C O N R A D W E D D I N G D I N N E R P A C K A G E

Delectable Chinese Menu by award-winning Golden Peony culinary team

An exclusive invitation for up to ten persons to sample your specially created menu prior to your wedding

Delicious wedding fruit cakes, handcrafted chocolate pralines, or our Signature Conrad Teddy Bears for your guests

Complimentary mocktail for all guests during pre-dinner cocktail reception

Complimentary soft drinks and mixers for up to 4 hours during your celebration

Complimentary one 30-litre barrel of beer and one complimentary bottle of house wine per guaranteed table

Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor (except wine and champagne)

One night stay in our luxurious Bridal Suite, inclusive of a sumptuous in-room breakfast or enjoy your breakfast at Oscar's

One complimentary day-use room from 3.00pm to 8.00pm

A bottle of Champagne and an opulent array of gourmet chocolates delivered to your Bridal Suite

Glamorous wedding décor to enhance your celebrations

Dazzling floral centrepieces on all tables

Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)

Stylish wedding guestbook and well wishes box

Two VIP parking lots reserved exclusively for your wedding at the main hotel entrance

Complimentary car passes for up to 20% of your guaranteed attendance

Complimentary usage of two units of LCD projectors

Celebrate your first anniversary with a complimentary dinner at award-winning Golden Peony restaurant (valued at S\$150.00nett)

B L I S S F U L W E E K E N D

Menu I

Happiness Platter

Barbecued Suckling Pig, Minced Chicken Dumpling, Fried Fish Maw Omelette, Japanese Sushi and Sea Jelly with Minced Spring Onions

.....

Bird's Nest

Braised with Bamboo Pith, Crabmeat and Roe

.....

Conrad Duo Magnificent

Golden-fried Prawn Ball filled with Minced Meat
Sautéed Scallop with Sweet Pea, Pine Mushroom and Preserved Vegetable

.....

Red Grouper

Steamed with Superior Soy Sauce, topped with Crispy Bean Crumb

.....

Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage

.....

Pork Chop

Golden-fried and served with Mesclun Mixed Salad

.....

Roasted Duck

Marinated with Chinese Herbs

.....

'Mian Xian' Noodle

Stir-fried with Diced Prawns & Scallops

.....

Dessert

Chilled Cream of Avocado with Coral Weed

.....

Chinese Tea

L O V E & H A P P I N E S S D I N N E R P A C K A G E S *

Blissful Weekends (minimum 30 tables)

From S\$1688++ per table of 12 persons
S\$165.56 nett per person

Valid on Saturdays, Sundays, Eve of Public Holidays and Public Holidays

Whimsical Weekdays (minimum 20 tables)

From S\$1488++ per table of 12 persons
S\$145.95 nett per person

Valid from Mondays to Fridays

* Other Terms and Conditions apply.

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 minimize the eco system impact associated with the hunting of sharks.

B L I S S F U L W E E K E N D

Menu II

Happiness Platter

Suckling Pig, Crabmeat Omelette, Sliced Duck marinated with Five Spices, Fresh Prawn wrapped with Crispy Filo Dough and Vietnamese Spring Roll

.....

Lobster

Double-boiled with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith and Chicken

.....

Scallop and Prawn

Sautéed with Honey Pea in XO Chilli Sauce

.....

'Soon Hock' Fish

Steamed with Beancurd, Shredded Pork and Preserved Vegetable

.....

Abalone

Sliced, Braised with Black Mushroom and served with Spinach

.....

Spare Rib

In Aromatic Mocha Sauce served with Almond Flakes

.....

Chicken

Roasted and topped with Spiced Almond Flakes

.....

Udon Noodle

Stir-fried with Diced Seafood in Black Pepper Sauce

.....

Dessert

Chilled Lemongrass Jelly with Aloe Vera, Diced Mango and Strawberry

.....

Chinese Tea

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 minimize the eco system impact associated with the hunting of sharks.

W H I M S I C A L W E E K D A Y

Menu I

Happiness Platter

Suckling Pig, Pan-fried Dumpling, Sliced Smoked Duck, Japanese Sushi and Sea Jelly with XO Chilli Sauce

.....

Bird's Nest

Braised with Conpoy, Fish Maw and Bamboo Pith

.....

Conrad Duo Magnificent

Golden-Fried Prawn Ball coated with Bread Crumb

Sautéed Spare Rib in Aromatic Mocha Sauce

.....

Red Grouper

Steamed with Superior Soy Sauce

.....

Baby Abalone

Braised with Black Mushroom served with Chinese Cabbage

.....

Chicken

Roasted and topped with Spiced Almond Flakes

.....

Ee Fu Noodle

Stewed with 'Shimeiji' Mushroom, Crabmeat and Bean Sprout

.....

Dessert

Sweet Yam Paste served with Golden Pumpkin Puree

.....

Chinese Tea

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 minimize the eco system impact associated with the hunting of sharks.

W H I M S I C A L W E E K D A Y

Menu II

Happiness Platter

Suckling Pig, Vietnamese Spring Roll, Sliced Drunken Chicken, Chilled Sea Whelk in Thai Sauce and Sea Jelly with XO Chilli Sauce

.....

Lobster

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith and Wild Mushroom

.....

Conrad Prawn Duo

Deep-fried Prawn with Wasabi Mayonnaise

Deep-fried Prawn with Salted Egg Yolk

.....

Red Grouper

Steamed in 'Teochew' Style

.....

Abalone

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

.....

Roasted Duck

Marinated with Chinese Herbs

.....

Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf

.....

Dessert

Chilled Cream of Pomelo with Mango and Sago

.....

Chinese Tea

I N D U L G E N C E

Enhance your Wedding Celebration with the following:

Strawberry Tree

Candy Bar

Chocolate Fountain with Marshmallow

Hors d'oeuvres

Additional treat at S\$10.00++ per person per selection (minimum 100 guests)

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Macaroon & Praline Tower

Dessert Buffet (6 items)

Peking Duck Station

Additional treat at S\$12.00++ per person per selection (minimum 100 guests)

C O N R A D C E N T E N N I A L S I N G A P O R E

A preferred caterer for weddings at Gardens by the Bay

Wedding Lunch or Dinner

Delectable Chinese Menu designed by award-winning Golden Peony culinary team

An exclusive invitation for up to ten persons to sample your specially created menu prior to your wedding

Delicious wedding fruit cakes, handcrafted chocolate pralines, or our Signature Conrad Teddy Bears for your guests

Complimentary mocktail for all guests during pre-banquet cocktail reception

Complimentary soft drinks and mixers for up to 4 hours during your celebration

Complimentary one 30-litre barrel of beer and one bottle of house wine per confirmed table

Waiver of corkage charge for all duty-paid and sealed bottles of wine & hard liquor

A bottle of Champagne for toasting ceremony

One night stay in our luxurious Bridal Suite, inclusive of a sumptuous in-room breakfast or enjoy your breakfast at Oscar's

Glamorous wedding décor and dazzling floral centrepieces on all tables to enhance your celebrations

Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)

Stylish wedding guestbook and well wishes box

For bookings above 40 tables, please select any two items below

Additional one barrel of 30-litre beer

Additional 20 bottles of house wines

15 dozens of butler passed canapés (selection of hot or cold)

Strawberry tree with chocolate dip and marshmallow

BLISS & JOY WEDDING PACKAGES*

Valid on Weekdays and Weekends

BLISS (Minimum 25 tables of 10 persons)

S\$1088++ per table of 10 persons

S\$128.06 nett per person

JOY (Minimum 25 tables of 10 persons)

S\$1288++ per table of 10 persons

S\$151.60 nett per person

B L I S S

Happiness Platter

Suckling Pig, Pan-fried Dumpling, Sliced Smoked Duck, Japanese Sushi and Sea Jelly with XO Chilli Sauce

.....

Lobster

Braised with Conpoy, Fish Maw and Bamboo Pith

.....

Conrad Duo Magnificent

Golden-Fried Prawn Ball coated with Bread Crumb

Sautéed Spare Rib in Champagne Sauce

.....

Red Grouper

Steamed with Superior Soy Sauce

.....

Baby Abalone

Braised with Black Mushroom served with Chinese Cabbage

.....

Chicken

Roasted and topped with Spiced Almond Flakes

.....

Ee Fu Noodle

Stewed with "Shimeiji" Mushroom, Crabmeat and Bean Sprout

.....

Dessert

Chilled Lemongrass Jelly with Aloe Vera, Diced Mango and Strawberry

.....

Chinese Tea

*Terms and Conditions

Price quoted is subjected to 10% service charge and prevailing GST and inclusive of outside catering fee. Package rate excludes venue rental fee and any required power requirements from Gardens by the Bay. Additional surcharge is applicable for Eve of Public Holidays and Public Holidays.

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 minimize the eco system impact associated with the hunting of sharks.

J O Y

Barbeque Whole Suckling Pig

In 'Nam Yu' Sauce
.....

Baby Abalone

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith and Wild Mushroom
.....

Prawn

Deep-fried with Wasabi Mayonnaise
.....

Sea Perch

Baked with Red Wine Sauce
.....

Scallop

Braised with "Honshimeiji" Mushroom and Black Mushroom served with Spinach
.....

Chicken

Roasted and topped with Spiced Almond Flakes
.....

Fried Rice

With Assorted Seafood wrapped in Lotus Leaf
.....

Dessert

Chilled Cream of Avocado with Coral Weed
.....

Chinese Tea

G O L D E N P E O N Y W E D D I N G P A C K A G E

Wedding Services

Delectable Chinese Menu designed by our highly acclaimed and award-winning Golden Peony culinary team

Enjoy 50% discount to sample your specially created menu prior to your wedding (up to 10 persons)

Complimentary soft drinks and Chinese tea during your celebration

Complimentary one night stay in our luxurious Bridal Room (Min 12 tables)

Alternatively, enjoy special rates for a night stay in our luxurious Bridal Suite/Room

Signature Conrad teddy bears for your guests

Elegant wedding invitation cards for up to 70% of your confirmed guest list (excluding printing)

Floral centerpieces on all tables

Waiver of corkage charge for a total of 8 bottles duty-paid and sealed bottles of hard liquor and wine (except champagne)

Special price for beverage package at S\$80++ per table of 10 persons which inclusive a bottle of house wine per guarantee table and one barrel of 20-liters beer (minimum 8 tables)

One reserved VIP parking lots at the main hotel entrance

Complimentary car passes for up to 20% of your guaranteed guest list

Stylish wedding guestbook and well wish box

Complimentary S\$100 Conrad Dollars Voucher for your next visit

W E D D I N G P A C K A G E S

Menu (A) at S\$1288++ per table of 10 persons. (Minimum 8 tables)

Menu (B) Individual serving at S\$1488++ per table of 10 persons. (Minimum 8 tables)

G O L D E N P E O N Y W E D D I N G P A C K A G E

Menu (A)

Amuse Bouche

Deep-fried Crispy Fish Skin with Salted Egg Yolk
.....

Whole Suckling Pig

Marinated with 'Nam Yu' Sauce
.....

Abalone

Double-boiled with Sea Whelk, Bamboo Pith, Conpoy and Chicken in Whole Young Coconut
.....

Marble Goby (Soon Hock)

'Hong Kong' Style steamed with Superior Light Soya Sauce
.....

'Ling Zhi' Mushroom

Braised with Black Mushroom and Beancurd, served with Baby Cabbage
.....

Spare Rib

In Aromatic Mocha Sauce served with Almond Flakes
.....

'Mian Xian' Noodle

Wok-fried with Seafood
.....

Dessert

Chilled Lemongrass Jelly with Aloe Vera and Lychee
.....

Chinese Tea

G O L D E N P E O N Y W E D D I N G P A C K A G E

Menu (B)

Amuse Bouche

Crispy Filo Ball with Seafood
.....

Happiness' Platter

Barbecued Suckling Pig, Golden-fried Prawn coated with Wasabi Mayonnaise, Smoked Duck with Fresh Mango, Drunken Chicken
.....

Mini Buddha Jumps Over The Wall

Double-boiled Whole Abalone, Sea Cucumber, Fish Maw, Whole Conpoy and Chinese Mushroom in Superior Soup
.....

Silver Perch

Baked with Red Wine Sauce
.....

Crystal Prawn and Scallop

With Homemade Beancurd, served with Seasonal Greens
.....

Double Happiness

Lightly-fried Crispy Chicken stuffed with with Minced Shrimp,
Crispy Spiced Duck filled with Mashed Taro
.....

Spare Rib

In Aromatic Mocha Sauce served with Almond Flakes
.....

Lobster

Stewed with Egg Noodle, Ginger and Spring Onions, served with Seasonal Greens
.....

Dessert

Chilled Cream of Avocado with Ice Cream, Baked Sweet Potato Filo Pastry
.....

Chinese Tea

C O N T A C T U S

For enquiries, please call our wedding specialists at
+65 6432 7159/70 or email sinci.weddings@conradhotels.com

CONRAD[®]
CENTENNIAL
SINGAPORE

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