

## Wedding Dinner Package | 2024

### ~ WEEKDAYS ~

**Monday to Thursday** (*Excluding Eve of & Public Holidays*)

S\$1,258.00++ per table of 10 persons

### ~ WEEKENDS ~

**Friday & Sunday**

S\$1,438.00++ per table of 10 persons

**Saturday, Eve of & Public Holiday**

S\$1,498.00++ per table of 10 persons

Minimum 18 tables of 10 persons per table for all packages.

*Rates are subjected to 10% service charge and prevailing government taxes*

*Wedding Package*

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# Wedding Package

- Create your very own delicious 8-course Chinese menu, exquisitely prepared by our chefs
- **Complimentary one (1) night stay in a Bridal Suite with breakfast for (02) persons with a welcome fruit basket, assorted pralines**
- **One Day-use room for your helpers from 2:00 pm to 7:00 pm in our Deluxe room\***
- Oriental or Western themed invitation cards for up to 70% of your confirmed attendance  
*(Printing not included)*
- Waiver of corkage charge for duty paid and sealed hard liquor and wines
- **Complimentary One (01) bottle of Red/White House Wine per confirmed table**  
*(Any unconsumed bottles cannot be taken out of the hotel)*
- Exclusive prices for your wine purchased from Concorde Hotel Singapore
- Free flow of soft drinks (*Coke, Sprite & Fanta Orange*), mixers, Chinese Tea and chilled Authentic Tea House Oolong
- **Complimentary Two 22.7-litre barrels of Carlsberg beer**  
*(Applicable for Weekend package only. Any unconsumed barrels cannot be taken out of the hotel)*
- Complimentary food tasting for 10 persons  
*(Applicable from Monday to Thursday excluding the eve of public holidays and public holidays)*
- A room service light meal prior to dinner reception for the wedding couple
- Two VIP car parking lots at the Hotel's driveway entrance
- Complimentary car passes for 30% of confirmed guests based on guaranteed attendance.  
*(Applicable for usage during the duration of dinner)*
- Welcome cocktails in the elegantly decorated foyer
- Exclusively designed wedding guest book with an ang bao box
- Exquisite wedding decorations with beautifully bedecked floral stage decorations, floral aisle stands, fresh floral centrepieces for up to (2) x VIP tables and on all other guest tables
- Wedding march on the red carpet with a romantic misty effect
- Five-tier decorative wedding cake for a cake-cutting ceremony
- Champagne fountain with a bottle of champagne
- Choice of wedding giveaways for all guests (Selection of up to 2 x items)
- Complimentary usage of LCD projector and screen with AV technical assistance
- Complimentary usage of two (02) wireless handheld microphones and PA system
- Special room rates for additional rooms (Subject to availability)



## Customizable Wedding Menu

### **APPETISER** (Choose 5 items)

- |   |   |
|---|---|
| <input type="checkbox"/> 乳猪件*                   | <input type="checkbox"/> 泰式鲍贝                               |
| <input type="checkbox"/> Roast Suckling Pig*    | <input type="checkbox"/> Thai Style Salad with Pacific Clam |
| <input type="checkbox"/> 蜜汁熏鸭                   | <input type="checkbox"/> 鲜果虾沙律                              |
| <input type="checkbox"/> Sliced Smoked Duck     | <input type="checkbox"/> Prawn with Fruit Cocktail Salad    |
| <input type="checkbox"/> 鼓油鸡                    | <input type="checkbox"/> 五香卷                                |
| <input type="checkbox"/> Soya Sauce Chicken     | <input type="checkbox"/> Deep Fried Chicken Roll            |
| <input type="checkbox"/> 八爪鱼                    | <input type="checkbox"/> 金钱带                                |
| <input type="checkbox"/> Marinated Baby Octopus | <input type="checkbox"/> Deep Fried Seafood Money Bag       |
| <input type="checkbox"/> 蚝皇螺片                   | <input type="checkbox"/> 炸虾卷                                |
| <input type="checkbox"/> Oyster Clam            | <input type="checkbox"/> Deep Fried Prawn Roll              |

### **SOUP** (Choose 1 item)

- 鱼鳔干贝蟹肉羹
- Fish Maw Soup with Crab Meat and Dried Scallop
- 鲍鱼蟹肉竹笙羹\*
- Braised Sea Treasures Soup with Shredded Abalone and Bamboo Pith\*
- 瑶柱四宝羹
- Four Treasure Soup of Dried Scallop, Crab Meat, Prawn and Shredded Duck
- 干贝泡参鸡汤
- Double Boiled Chicken Soup with American Ginseng and Conpoy

### **PRAWN** (Choose 1 item)

- 药材虾
- Steamed Prawn with Herbs in Chinese Wine
- 干烧虾球
- Wok-Fried King Prawn with Spicy Tomato Sauce
- 松子虾仁炒甜豆
- Stir-Fried Prawn with Honey Peas and Pine Nuts
- X.O. 酱炒虾仁
- Stir Fried Prawn in X.O. Sauce

### **FISH** (Choose 1 item)

- 酸甜石斑鱼\*
- Deep Fried Grouper with Sweet & Sour Sauce\*
- 港式蒸海斑\*
- Steamed Grouper 'Hongkong Style'\*
- 油浸笋壳鱼
- Deep-fried Marble Goby with Light Soya Sauce
- 清蒸笋壳鱼\*
- Steamed Marble Goby 'Hong Kong Style'\*



## Customizable Wedding Menu

### **POULTRY (Choose 1 item)**

- 当红烧鸡
- Golden Roast Chicken  
蒜香吊烧鸡
- Barbecue Chicken with Minced Garlic  
琵琶鸭\*
- Golden Pipa Duck\*  
香酥鸭\*
- Aromatic Duck\*

### **SPECIALITIES (Choose 1 item)**

- 北菇干贝扒时蔬
- Braised Chinese Mushroom with Dried Scallop and Seasonal Vegetable  
鲍鱼北菇扒波菜\*
- Braised Whole Baby Abalone with Spinach and Chinese Mushroom\*  
带子炒灯笼椒芦笋\*
- Stir Fried Scallop with Capsicum and Asparagus\*

### **NOODLE OR RICE (Choose 1 item)**

- 蟹肉伊面
- Ee-Fu Noodles with Crab Meat and Yellow Chives  
荷叶饭
- Steamed Lotus Leaf Rice with Chinese Waxed Meat  
黑椒虾仁干炒乌冬
- Stir-Fried Udon with Prawn in Black Pepper Sauce

### **DESSERTS (Choose 1 item)**

- 哈密瓜西米露
- Rock Melon Sago  
杨枝甘露
- Chilled Mango Sago with Pomelo  
白果芋泥
- Yam Paste with Ginkgo Nut  
百年好合
- Red Dates Soup with Ginkgo Nut, Longan and Lily Bulbs



## **Customizable Dessert Buffet Menu** *in replacement of Chinese Dessert*

(Choose 8 items)

Bread and Butter Pudding

Lemon Chiffon Cake

Mango Mousse Cake

Assorted French Pastries

Assorted Nonya Kueh

Durian Puffs

Chocolate Eclairs

Chocolate Brownies

Blueberry Cheesecake

Marble Cheesecake

Mini Fruit Tartlets

Apple Crumble

Fresh Fruit Platter

Mango Pudding

Crème Brulée

Honeydew Sago

Red Dates Soup with Ginko Nut, Longan and Lily

Buds

Almond Beancurd with Fruits Cocktail

Bubor Cha Cha

Sago Gula Melaka

Pistachio Bavarian

Lemon Meringue Cookies

