



**WEDDING LUNCH & WEEKDAY DINNER PACKAGE
JUBILEE BALLROOM**

Minimum 220 guests | Maximum 270 guests

Choice of Chinese or Western Set Menu

Complimentary tasting of selected set menu is available for up to eight persons prior to the event
(Applicable on Mondays-Thursdays, excluding Public Holiday and eve of Public Holidays)

Free flow of soft drinks and mixers throughout the event

Signature Raffles Singapore Sling for pre-dinner cocktail reception

One barrel of thirty-litre beer

One complimentary bottle of wine for every confirmed attendance of 10 persons

An elegant Champagne pyramid with a bottle of Champagne for the toasting ceremony

Exquisite model wedding cake on the stage for display

Fresh floral creations hand-crafted by our floral artisan

Wedding invitation card with printing for up to 70% of your guaranteed attendance

Uniquely Raffles Romance wedding favour for each guest

Complimentary usage of our specially designed Token box

Complimentary usage of center LED screen and two side LCD projectors and screens

One night stay in Bridal Suite with breakfast served in the privacy of your suite or at Tiffin Room

One night stay in Courtyard Suite for bridal party with breakfast for 2 served at Tiffin Room

S\$100nett in-suite dining credit during your stay (for Bridal Suite only)

Complimentary self-parking coupons based on 20% of your guaranteed attendees

Preferential suite rates for families and friends to join the revelry

(Valid for stays booked within 2 days before and after your event.

Subject to availability and not applicable for blackout dates)

S\$288.00 per person

*All above stated prices are in Singapore Dollars and subject to 10% service charge
and prevailing goods and services tax*

Applicable for wedding held by 31 December 2025

Applicable for weekday dinner held on Monday to Friday, exclude eve and day of public holiday

*Surcharge of S\$50.00 per person is applicable for wedding held on auspicious dates, Christmas eve and day,
New Year's Eve and day and Lunar New Year's eve and within the 15 days of Lunar New Year*

Raffles Singapore

1 Beach Road Singapore 189673

T+65 6337 1886 F+65 6339 7650 raffles.com/singapore



CHINESE SET MENU I

大江南北前菜精选 APPETISER

川辣剁椒鸡卷, 文冬酸姜西班牙黑豚叉烧, 北极贝蒜香拍日本青瓜
Sichuan Spicy Chicken Rolls, Diced Peppers
Barbequed Iberico Pork Char Siew, Pickled Bentong Ginger
Arctic Shellfish, Japanese Cucumber, Soy Vinaigrette

特色汤品 SOUP

石斛瑶柱炖花胶鲍鱼
Double-boiled Fish Maw Soup, Abalone, Dried Scallop, Dendrobium

厨师主菜 MAIN

玫瑰红酒乾烧虾
Wok-Fried Prawn, Rose Red Wine

金桔派林酱烧肋排
Braised Pork Rib, Kumquat Worcestershire Sauce

烏魚子海鮮炒饭
Seafood Fried Rice, Mullet Roe

甜品诱惑 DESSERT

杏仁茶黑芝麻湯丸
Black Sesame Glutinous Rice Ball in Almond Tea

饮料 BEVERAGE

普洱茶
Pu'er



CHINESE SET MENU II

大江南北前菜精选 APPETISER

麻酱多春鱼, 青姜蒜茸鸡卷, 脆皮火腩仔日本萝卜
Shishamo, Spicy Sesame Sauce
Chicken Roll, Green Ginger, Scallion
Crispy Pork Belly, Japanese Radish

特色汤品 SOUP AND CONSOMMÉ

五年老菜脯炖花胶鸡汤
5-Year Vintage Turnip "Lao Cai Pu" Free-Range Chicken Soup

厨师主菜 MAIN DISH

百香果石榴虾球
Deep-Fried Crispy Prawn Ball, Passion Fruit Pomegranate Dressing

杏香野菌安格斯牛柳粒
Stir-fried Angus Beef Tenderloin, Almond, Wild Mushroom

黑椒海鲜炒鱼面
Seafood Fish Noodle, Black Pepper Sauce

甜品诱惑 DESSERT

金瓜椰汁西米露
Chilled Honeydew Sago, Pumpkin ^V

饮料 BEVERAGE

普洱茶
Pu'er



CHINESE SET MENU III

大江南北前菜精选 APPETISER

橙花黑椒烧鸭, 柚子毛豆仁花枝片, 奶油百里香脆猴头菇
Roasted Duck, Orange Blossom, Black Pepper Sauce
Sliced Flower Squid, Yuzu Edamame
Lion's Mane Mushroom, Butter Thyme Sauce

特色汤品 SOUP AND CONSOMMÉ

菜胆北菇响螺炖花胶
Double-boiled Fish Maw, Sea Whelk, Mushrooms, Baby Cabbage

厨师主菜 MAIN DISH

澳洲灌木蜂蜜焗银鳕鱼
Baked Cod Fillet, Manuka Honey, Premium Soy Sauce

台湾九层塔三杯鸡柳
Taiwanese-style "Three Cup" Chicken

鲜虾鲍鱼浓虾汤泡饭
Poached Rice, Abalone, Shrimp Bisque

甜品诱惑 DESSERT

桃胶芦荟香茅冻
Peach Gum, Aloe Vera, Lemongrass Jelly ^V

饮料 BEVERAGE

普洱茶
Pu'er



CHINESE SET MENU IV

大江南北前菜精选 APPETISER

高粱酒慢煮和牛脸颊, 柚子酱爆虾球, 上海熏巴丁鱼卷伴日本萝卜
Stewed Wagyu Beef Cheek, Sorghum Liquor
Prawn Ball, Yuzu Sauce
Shanghainese-style Smoked Patin Fish Roll, Japanese Radish

特色汤品 SOUP AND CONSOMMÉ

紅菇鲍鱼花胶炖鸡汤
Double-boiled Chicken Soup, Abalone, Fish Maw, Red Mushroom

厨师主菜 MAIN DISH

凤梨酱蒸東星斑
Steamed Red Grouper Fillet, Pineapple Sauce

日式蒜香什菌伊比利猪柳粒
Japanese-style Stir-fried Iberico Pork Tenderloin, Garlic, Mushroom

木棉魚花银芽韭黄焖香港伊面
Braised Ee-fu Noodles, Bonito, Beansprouts, Chives

甜品诱惑 DESSERT

香芒杨枝甘露
Fresh Mango Sago ^V

饮料 BEVERAGE

普洱茶
Pu'er



WESTERN SET MENU

Customise your very own wedding menu by selecting one course from each category

APPETISER

CRAB

Salad | Young Potato | Avocado | Light Herbal Mayonnaise

TUNA ^A

Tartare | Pan-fried Quail Egg | Taro Chips | Ketchup Basque

SOUP

MUSHROOM

Veloute | Creme Fraiche | Cheese Grisini

CAULIFLOWER

Cream | Baby Shrimp | Truffle Oil

MAIN

GOLDEN ATLANTIC COD ^{AG}

Pan-seared | Celery Mousseline | Green Asparagus Spears | Champagne Sauce

BEEF TENDERLOIN ^A

Slow Oven-baked | Green Asparagus | Soubise | Xeres & Tarragon Reduction

SWEET MOMENT

PAIN DE GÊNES ^N

Roasted Apricot | Mascarpone | Spiced Greek Yogurt Sorbet

COCONUT PANNA COTTA ^{GN}

Lemongrass | Chia Seeds Crumble | Mango Sorbet

TEA & COFFEE

Raffles Selection of Fine Teas & Custom Blended Beans

Menus are subject to change

Our colleagues will assist you with any dietary requirements.

(A)Alcohol (GF) Gluten-Free (N) Nuts (P) Pork (V) Vegetarian