



**WEEKEND WEDDING 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

Two nights 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)

Rejuvenating 60-minutes couple massage at Raffles Spa

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\$328.00 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 wedding dinner held Saturday, Sunday, 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, 玉带蒜香拍日本青瓜
Sichuan Spicy Chicken Rolls, Diced Peppers
Barbequed Iberico Pork Char Siew, Pickled Bentong Ginger
Scallop, Japanese Cucumber, Soy Vinaigrette

特色汤品

SOUP AND CONSOMMÉ

花胶鲍鱼浓鱼汤
Fish Soup, Abalone, Fish Maw

厨师主菜

MAIN DISH

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

杏香金桔派林酱烤肋排
Braised Pork Rib, Kumquat Worcestershire Sauce

米网夏果田园时蔬
Stir-fried Seasonal Vegetables, Macadamia Nuts

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

甜品诱惑

DESSERT

玫瑰绿茶冰皮
Rose Green Tea Mochi

传统潮州福果芋泥
Traditional Teochew Yam Paste, Gingko Nuts

饮料

BEVERAGE

普洱茶
Pu'er



CHINESE SET MENU II

大江南北前菜精选

APPETISER

片烤鸭玫瑰桂花酱脆馒头, 石榴糖醋巴丁鱼卷伴贡菜, 脆皮火腩仔日本萝卜

Golden Roasted Duck, Rose Osmanthus Sauce, Fried Mantou

Patin Fish Roll, Pomegranate Vinaigrette Sauce

Crispy Pork Belly, Japanese Radish

特色汤品

SOUP AND CONSOMMÉ

招牌一品皇潭子

Chef Leung's Signature Eight-Hour Seafood Supreme Broth

厨师主菜

MAIN DISH

百香果石榴虾球

Deep-Fried Crispy Shrimp, Passion Fruit Pomegranate Dressing

黑椒甜豆安格斯牛柳粒

Stir-fried Angus Beef Tenderloin, Sweet Peas, Black Pepper Sauce

杞子瑶柱扒娃娃菜

Braised Chinese Cabbage, Dried Scallop, Wolfberries

银鱼仔海鲜炒饭

Seafood Fried Rice, Silverbait Fish

甜品诱惑

DESSERT

莲蓉雪梨酥

Snow Pear Pastry, Lotus Paste

芋香椰汁西米露

Taro Coconut Sago

饮料

BEVERAGE

普洱茶

Pu'er

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



CHINESE SET MENU III

大江南北前菜精选

APPETISER

火灸菠萝伊比利猪爽肉, 极品酱玉带毛豆仁, 百香果脆皮猴头菇
Spanish Iberico Pork, Charcoal-Grilled Pineapple
Scallop, Edamame in Special Sauce
Crispy Lion's Mane Mushrooms, Passion Fruit

特色汤品

SOUP AND CONSOMMÉ

黑蒜日本元贝鲍鱼花胶炖鸡汤
Double-boiled Chicken Soup, Japanese Scallop, Abalone, Fish Maw & Black Garlic

厨师主菜

MAIN DISH

老菜脯酱蒸深海龙趸
Steamed Grouper Fillet, Preserved Radish

籽然什菌爆羊柳粒
Stir-fried Diced Lamb, Cumin, Mushroom

枸杞鲜百合浸时蔬
Stir-Fried Seasonal Vegetables, Wolfberries, Lily Bulb

蝦球浓虾汤手工面
Handmade Noodles, Prawn, Shrimp Bisque

甜品诱惑

DESSERT

蜜汁叉烧酥
Baked Char Siew Puff

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

饮料

BEVERAGE

普洱茶
Pu'er



CHINESE SET MENU IV

大江南北前菜精选

APPETISER

北极贝麻酱菠菜卷, 百香果虾球, 香辣剁椒巴丁鱼卷
Arctic Surf Clam Spinach Roll, Sesame Sauce
Prawn Ball, Passion Fruit Sauce
Patin Fish Roll, Chilli, Diced Peppers

特色汤品

SOUP AND CONSOMMÉ

黄金虫草花鲍鱼花胶炖鸡汤
Double-Boiled Chicken Soup, Cordyceps Flower, Abalone, Fish Maw

厨师主菜

MAIN DISH

菠萝酱蒸东星斑
Steamed Grouper Fillet, Pineapple Sauce

蒜香野菌安格斯牛柳粒
Stir-Fried Angus Beef Tenderloin, Wild Mushroom, Garlic

荷塘月色
Stir-Fried Seasonal Vegetables, Lotus Root, Lotus Seed, Sweet Pea, Golden Bamboo Shoot,
Black Fungus & Mushroom

叉烧银芽韭黄干烧香港伊面
Hong Kong Style Ee-Fu Noodles, Pork Char Siew, Beansprouts, Chives

甜品诱惑

DESSERT

脆网皮芝士虾卷
Crispy Cheese Shrimp Roll

香芒杨枝金露冰淇淋
Chilled Mango Sago, Ice-Cream

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

FOIE GRAS ^A

Terrine | Leek | Gribiche Condiment | Truffle Sauce

SCALLOP ^A

Pan-seared | Caramelised Endive | Citrus | Barberry Sauce

SOUP

DUCK CONSOMME

Broth Duck | Herbs | Foie Gras Toast | Fig Chutney

PUMPKIN

Velouté | Ginger | Prawn | Spring Onion | Chive

INTERLUDE

SHERBET ^V

Mango

SHERBET ^V

Green Apple | Ginger

MAIN

CABILLAUD ^{A G}

Pan-Seared | Salsify | Hokkigai Clam | Spinach | Champagne Sauce

BEEF TENDERLOIN ^A

Slow Oven-baked | Green Asparagus | Soubise | Truffle Sauce

SWEET MOMENT

55% ITAKUJA CHOCOLATE ^N

Crèmeux | Passion Fruit Ganache | Exotic Fruit Sorbet

VANILLA MERINGUE ^N

Strawberry | White Chocolate | Red Fruit 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