

CONRAD®

CENTENNIAL
SINGAPORE

Solemnisation Package





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Solemnisation Package



MENU A


S\$1,800.00++ per table of 10 persons

MENU B

S\$2,000.00++ per table of 10 persons

(Minimum 3 tables)

Valid for weddings held by
31st December 2024



For enquiries, please contact us at +65 6432 7159 / 7166
or email sinci.weddings@conradhotels.com



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Solemnisation Package

- Sumptuous Chinese Menu specially designed by our award-winning Golden Peony culinary team
- An exclusive invitation for up to six persons to sample your selected menu prior to the wedding can be arranged at \$120.00++ per person
- Complimentary soft drinks for up to four hours
- Waiver of corkage charge for all duty paid and sealed bottles of hard liquors and wines brought into the hotel for consumption basis
- Usage of basic Audio Visual equipment and projector screen
- Contemporary floral centerpieces on all tables to enhance your celebration
- Complimentary car passes for up to 20% of guaranteed attendance
- Wedding well wishes box
- Exclusive preferred guestroom rate for the wedding couple if required. The rate quoted is inclusive breakfast for two persons at Oscar's restaurant. *(subject to availability)*
- Earn Hilton Honor Bonus Points redeemable for fantastic products in Hilton Honors Shopping Mall

ADDITIONAL PRIVILEGES

(Minimum 5 tables)

- Complimentary one bottle of house wine per guaranteed table of 10 persons
- Exclusive wedding gifts for all guests



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MENU A

Happiness Platter

Chicken Moneybag Dumpling, Sliced Smoked Duck with Fresh Mango,
Prawn Ball with Wasabi, Jellyfish



Lobster Soup

Double-boiled with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith, Chicken,
served in Whole Young Coconut*



Dragon Tiger Grouper

Steamed with Ginger Purée



Roasted Chicken

'Bi Feng Tang' Style, served with Spiced Almond Flakes, Prawn Crackers



Conrad Duo

Wok-tossed Scallop with Asparagus in Home-made XO Sauce
Deep-fried Prawn Ball wrapped with Breadcrumbs



Baby Abalone

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



Udon Noodle

Stir-fried with Diced Seafood in Black Pepper Sauce



Dessert

Chilled Mango Pudding with Mango Purée, Sago, Pomelo

*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 minimise the ecosystem impact associated with the hunting of sharks*



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MENU B

Happiness Platter

Barbecued Suckling Pig, Drunken Chicken Roll, 8 Treasures Seafood Dumpling, Prawn Salad

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Bird's Nest

Braised with Bamboo Pith, Crabmeat, Conpoy,
served in Mini Pumpkin*

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Sea Perch

Baked with Red Wine Sauce served with Seasonal Green

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Silver Hill Duck

Roasted, served with Plum Sauce

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8-head Abalone

Braised with 'Ling Zhi' Mushroom, served with Seasonal Green

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Prawn

Poached, served with Herbs

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Crispy Egg Noodle Ball

Stewed Half Lobster, Ginger, Spring Onion and Egg Gravy

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Dessert

Traditional Red Bean Paste with 'Tang Yuan'
Filo Pastry with Sweet Potato

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