

A Legacy of Love:

Weddings

at the Grand Copthorne Waterfront Hotel Singapore

Lunch Package:

Available for Mondays to Sundays

S\$1,908++

Per table of 10 guests.

Dinner Package:

Available for Mondays to Thursdays

S\$1,908++

Per table of 10 guests.

Weekend Dinner Package:

S\$2,188++

(Available for Fridays, Sundays,
and Eve of Public Holidays)

S\$2,288++

(Available for Saturdays, and
Public Holidays)

Per table of 10 guests.

For your wedding celebration

Culinary Delights:

- Sumptuous 8-Course Chinese Set Menu prepared by our award-winning culinary team.
- Complimentary Food Tasting for 10 persons (applicable from Monday to Thursday, excluding Eve of Public Holidays and Public Holidays) with a minimum booking of 10 tables.

Beverage Inclusions:

- Complimentary one barrel of beer for bookings of 10 tables onwards.
- One bottle of house wine per confirmed table of 10 persons.
- Free-flow Chinese tea, soft drinks, signature drink (select one out of four from below) throughout the event.

Peace 平

A sparkling blend of apple juice and Sprite, finished with a fresh apple slice. Light and refreshing, it symbolises harmony, blessings, and a beautiful new beginning.

Tranquility 安

A delicate mix of chamomile tea, peach syrup, and lemon juice, topped with Sprite. Soft and uplifting, it represents serenity, balance, and lasting peace.

Joy 喜

A vibrant fusion of longan red dates tea, lychee syrup, and lime juice, lifted with soda. Bright and refreshing, it celebrates happiness, togetherness, and joyful union.

Happiness 乐

A refined blend of pink guava juice, pu-er tea, honey, and lime juice, finished with a guava slice. Smooth and refreshing, it symbolises sweetness, abundance, and everlasting joy.

Exquisite Wedding Décor:

- Intricately designed wedding cake for a memorable cake-cutting ceremony.
- Pyramid fountain with sparkling wine for a toasting ceremony.
- Floral wedding decorations to enhance the Ballroom's elegance.
- Romantic smoke effect for a magical bridal march.
- Ivory seat covers for all chairs with specially dressed chairs for two VIP tables.

For your wedding celebration

- Wedding signature butler service.
- Complimentary wedding favours for all confirmed guests.
- One night's stay in our romantic Bridal Suite with a minimum booking of 15 tables.
- One night's stay in a Premier Room with a minimum booking of 10 tables.
- Complimentary use of our state-of-the-art audio-visual equipment.
- Selection of exclusively designed invitation cards with envelopes for 70% of confirmed attendance (printing excluded).
- Complimentary upgrade to bespoke invitation cards, bespoke favours, and bespoke decoration.
 - Minimum of 10 tables to select one of the bespoke item.
 - Minimum of 15 tables to enjoy all three exclusive items.
- One guest book and red packet gift box for the reception desk.
- VIP parking lot at the hotel's entrance for the bridal car.
- Complimentary parking coupons for 20% of guaranteed attendance.
- Earn up to 50,000 MyMillennium Points.

Terms and Conditions:

- Minimum 10 tables for Galleria Ballroom.
 - Minimum 15 tables for Riverfront Ballroom.
 - Minimum 20 tables for the Waterfront Ballroom.
 - Minimum 30 tables for Grand Ballroom (Daily Lunch & Monday to Thursday Dinner).
 - Minimum 35 tables for Grand Ballroom (Friday to Sunday Dinner, Eve of Public Holidays, and Public Holidays).
 - A surcharge of S\$100++ per table of 10 persons applies on the Eve of Public Holidays, Public Holidays, and popular auspicious dates.
 - Rental of Outdoor Solemnisation venue at S\$388++ (inclusive of setup and sound system).
 - Not valid with any other offer or promotion and not transferable or exchangeable for cash or other items.
 - All alcohol must be consumed during and at the event venue.
 - Prices and conditions are subject to change without prior notice. All prices are in Singapore dollars and subject to a 10% service.
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Wedding Lunch 1

\$\$1,908.00++ per table

Available Monday to Sunday

河畔五福喜临门盤

Deluxe Cold & Hot Combination Platter

Drunken Chicken Roll | Prawn and Fruit Salad | Roasted Pork | Seafood Roll | Soft-shell Crab

黑崧露竹笙玉耳炖鲍魚湯

Double Boiled Baby Abalone Soup

Chicken | Chicken Broth | Bamboo Pith | Jade Fungus | Truffle

富貴蜜味煙鴨配紫蘇梅醬

Baked Smoked Duck

Organic Plum Sauce | Sun Dried Apricot | Fried Flower Bun

養滋補身药材灼海中虾

Poached Fresh Tiger Prawn

Tiger Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

花菇扣魚腐瑤柱扒園蔬

Braised Fish Bean Curd

Flower Mushroom | Fish Bean Curd | Garden Vegetables

青葱姜蒜酸菜蒸鮮活紅鰱

Steamed Live Malabar Snapper with Suan Cai

Spring Onion | Coriander | Sauerkraut Sauce

腊腸蝦米腐皮糯米飯

Wok Fried Glutinous Rice

Bean Curd Skin | Chicken | Mushroom | Shrimp | Sausage

甜甜密密

Dessert

Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Minimum of 20 tables will be entitled to

脆金蒜杏香妃雞

Roasted Crispy Chicken

Chicken | Almond | Deep-Fried Garlic

Wedding Lunch 2

\$\$1,908.00++ per table

Available Monday to Sunday

河畔五福喜临门盤

Deluxe Cold & Hot Combination Platter

Chicken Pocket | Japanese Octopus and Kizami Takuwan
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

宮廷紅燒虫草鮑魚仔海味羹

Braised Treasures Soup with Baby Abalone and Cordyceps

Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat
Cordyceps | Dried Scallop | Fish Maw | Assorted Seafood

脆金蒜杏香妃雞

Roasted Crispy Chicken

Chicken | Almond | Deep-Fried Garlic

蜜蘆黑椒崧露醬蝦球

Stir Fried Tiger Prawn with Asparagus

Tiger Prawn | Asparagus | Black Pepper Truffle Sauce | Honey Pea | Pine Nuts

蠔皇雙寶菇竹笙扒翠園蔬

Braised Bamboo Pith

Duet Mushroom | Bamboo Pith | Seasonal Vegetables

金銀蒜香泡青紅椒蒸鮮活紅鰱

Steamed Live Malabar Snapper

Coriander | Carrot | Green Chilli | Pickled Red Chilli
Minced Garlic | Spring Onion | Supreme Soy Sauce

櫻花蝦乾燒伊麵

Wok Fried Ee-Fu Noodles

Sakura Shrimp | Mushroom | Assorted Vegetables

甜甜密密

Dessert

Mango | Sago | Pomelo

Minimum of 20 tables will be entitled to

宮廷紅燒海參燜元蹄

Slow Cooked Pork Knuckle

Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

Weekday Wedding Dinner 1

\$S1,908.00++ per table

Available Monday to Thursday

国尊河畔五福盤

Grand Copthorne Waterfront Deluxe Combination Platter
Deep Fried Pomegranate Chicken | Japanese Octopus and Kizami Takuwan
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

黑崧露竹笙玉耳炖鮑魚湯

Double Boiled Abalone Soup
Chicken Broth | Chicken | Bamboo Pith | Truffle | Jade Fungus

红酒紫蒜烧焖富贵排骨

Baked Slow Cooked Pork Rib
Chestnuts | Mushroom | Pork Rib | Quail Egg | Red Wine | Zucchini

養身药材灼海中虾

Poached Fresh Tiger Prawn
Tiger Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

花菇扣鱼腐瑤柱扒園蔬

Braised Fish Bean Curd
Flower Mushroom | Fish Bean Curd | Conpoy | Garden Vegetables

青葱姜蒜黄豆酱焗鲑鱼

Oven Baked Salmon
Salmon Fillet | Spring Onion | Coriander | Carrot | Yellow Bean Sauce

櫻花虾乾烧沙茶伊麵

Wok Fried Sa-Cha Ee-Fu Noodles
Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

甜甜密密

Dessert
Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Minimum of 20 tables will be entitled to

脆金蒜香妃雞

Roasted Crispy Chicken
Sakura Chicken | Deep Fried Garlic | Prawn Crackers

Weekday Wedding Dinner 2

\$S1,908.00++ per table

Available Monday to Thursday

国尊河畔五福盤

Grand Copthorne Waterfront Deluxe Combination Platter
Seafood Roll | Prawn and Fruit Salad | Shrimp Wonton
Drunken Chicken Roll | Japanese Octopus with Kizami Takuwan

红烧鱼肚海味羹

Braised Fish Maw Soup with Crab Meat and Dried Scallop
Chicken Broth | Crab Meat | Dried Scallop | Assorted Seafood

宫廷红烧海参焖元蹄

Slow Cooked Pork Knuckle with Sea Cucumber
Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

海带味增灼海中虾

Poached Fresh Tiger Prawn
Tiger Prawn | Japanese Shiro Miso | Seaweed | Chinese Parsley

崧露双寶菇蟲草花扒翠園蔬

Braised Mushroom with Cordyceps Flower
Duet Mushroom | Truffle Oil | Seasonal Vegetables

青葱蒸鲜活红鱈

Steamed Live Malabar Snapper
Carrot | Coriander | Garlic Chilli | Spring Onion | Soy Sauce

腊腸蝦米腐皮糯米飯

Wok Fried Glutinous Rice
Bean Curd Skin | Chicken | Dried Shrimp | Mushroom | Sausage

甜甜密密

Dessert
White Fungus | Apricot | Mandarin Orange | Peach Resin

Minimum of 20 tables will be entitled to

脆金蒜香妃雞

Roasted Crispy Chicken
Sakura Chicken | Deep Fried Garlic | Prawn Crackers

Weekend Wedding Dinner 1

\$\$2,188.00++ per table (Available for Fridays, Sundays, and Eve of Public Holidays)
\$\$2,288.00++ per table (Available for Saturdays, and Public Holidays)

国敦河畔五福盤

Waterfront Combination Platter

Bread Shrimp Ball | Jelly Fish with Kibun Kanimi Chunk and Cuttlefish | Prawn and Fruit Salad
Seafood Roll | Scramble Egg with Crab Meat, Fish Maw and Assorted Vegetables

崧露野生菌菇海味炖鸡汤

Double Boiled Truffle Soup with Sea Cucumber

Chicken Broth | Chicken | Bamboo Pith | Fish Maw | Jade Fungus
Japanese Dried Scallop | Morel Mushroom | Sea Cucumber | Truffle

脆金蒜香妃雞

Roasted Crispy Chicken

Sakura Chicken | Deep Fried Garlic | Prawn Crackers

夏果極品醬蜜蘆彩蝦球帶子

Wok Fried Scallop with Prawn

Tiger Prawn | Asparagus | Capsicum | Macadamia | Scallop | Taro Ring | XO Spicy Sauce

红烧原只龍珠鲍鱼扣鱼腐

Slow Cooked Whole Abalone and Flower Mushroom

Whole Abalone | Flower Mushroom | Fish Bean Curd | Garden Vegetables

港式清蒸活珍珠斑

Steamed Live Pearl Garoupa

Carrot | Coriander | Spring Onion | Soy Sauce

腊腸蝦米腐皮糯米饭

Wok Fried Glutinous Rice

Bean Curd Skin | Chicken | Dried Shrimp | Sausage | Mushroom

甜甜密密

Dessert

Yam Paste | Coconut | Gingko | Lotus | Pumpkin

Minimum of 20 tables will be entitled to

宫廷红烧海参焖元蹄

Slow Cooked Pork Knuckle

Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

Weekend Wedding Dinner 2

\$\$2,188.00++ per table (Available for Fridays, Sundays, and Eve of Public Holidays)
\$\$2,288.00++ per table (Available for Saturdays, and Public Holidays)

国敦河畔五福盤

Waterfront Combination Platter

Deep-Fried Pomegranate Chicken | Prawn and Fruit Salad
Roasted Duck | Seafood Bean Curd Roll | Yam Scallop

蟲草花鲍鱼仔龍蝦金菇海味羹

Braised Lobster Soup with Cordyceps

Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat | Fish Maw
Dried Scallop | Assorted Seafood | Cordyceps

宫廷红烧海参焖富贵鸭

Slow Cooked Sea Cucumber Duck with Fresh Mushroom

Whole Duck | Sea Cucumber | Garlic | Taro | Chestnuts | Fresh Mushroom

蜜蘆秋耳黑椒蝦球

Stir Fried Tiger Prawn with Asparagus

Tiger Prawn | Asparagus | Autumn Tremella | Black Garlic Sauce | Honey Peas

花菇瑤柱扒園蔬

Braised Dried Scallops with Shiitake Mushroom

Seasonal Vegetables | Shiitake Mushroom

金銀蒜泡青红椒蒸活珍珠斑

Steamed Live Pearl Garoupa

Carrot | Coriander | Green Chilli | Pickled Red Chilli
Minced Candler | Spring Onion | Supreme Soy Sauce

櫻花虾乾烧沙茶伊麵

Wok Fried Sa-Cha Ee-Fu Noodles

Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

甜甜密密

Dessert

Mango | Aloe Vera | Sage | Pomelo

Minimum of 20 tables will be entitled to

脆金蒜香妃雞

Roasted Crispy Chicken

Sakura Chicken | Deep Fried Garlic | Prawn Crackers