

WEDDINGS AT FAIRMONT

WEDDING LUNCH PACKAGE

\$1,828 per table**

(minimum 15 tables)

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- ✦ Our *Eternal* menu specially designed by our culinary team
 - ✦ Complimentary menu tasting for 10 persons, from Monday to Thursday, *excluding the eve of Public Holidays and Public Holidays*
 - ✦ Mixed nuts for pre-event cocktail
 - ✦ Free-flow of soft drinks and mixers
 - ✦ Complimentary 30-litre barrel of beer
 - ✦ One bottle of house wine for every 10 confirmed guests
 - ✦ Corkage waived for all duty-paid wines and hard liquor (750ml)
 - ✦ One model wedding cake for cake-cutting ceremony
 - ✦ A champagne fountain with one bottle of champagne for celebratory toast
 - ✦ Selection of wedding themes with flower pedestals, two VIP table floral centerpieces, and one guest table floral centerpiece for every table of 10 guests
 - ✦ Use of LCD projectors with screens at Atrium Ballroom OR LED wall at Fairmont Ballroom/Stamford Ballroom
 - ✦ Choice of wedding favours for each guest
 - ✦ Complimentary loan of token gift box
 - ✦ Wedding invitation cards with a choice of custom design provided for 70% of the guaranteed attendance (*printing of inserts excluded*)
 - ✦ One-night stay in a Bridal Suite with breakfast for two persons
 - ✦ In-room dining credit of \$80 nett (*excluding alcoholic beverages*) to be used during your wedding stay
 - ✦ One VIP parking lot reserved exclusively for your bridal car at the hotel's main entrance
 - ✦ Complimentary parking for up to 20% of your guaranteed attendance (*single exit only*)

Pricing quoted is based on 10 persons per table.

Valid for Wedding Banquets held by 30 June 2026.

All prices are subject to prevailing government taxes and service charge.

Hotel reserves the right to amend package details without prior notice.

ETERNAL

WEDDING LUNCH MENU

Golden Feast Cold Dish Combination

Roasted Duck, Seafood Crouton, Golden Taro Roll,
Tamago Sushi, Sea Jelly with Sweet & Sour Chilli



Braised Fried Fish Maw Soup,
Shredded Abalone & Conpoy



Roasted Chicken with Five Spice Sauce



Sautéed Prawn, Asparagus & Celery,
Almond, Hot Garlic Sauce



Braised Trio Mushroom, Broccoli



Steamed Fresh Golden Snapper, Hong Kong Style



Stewed Ee Fu Noodles,
Bean Sprouts, Chives



Chilled Lemongrass Aloe Vera Jelly



Chinese Tea

*Valid for Wedding Banquets held by 30 June 2026.
All prices are subject to prevailing government taxes and service charge.
Hotel reserves the right to amend the menu without prior notice.*

WEDDINGS AT FAIRMONT

WEDDING DINNER PACKAGE

\$1,928 per table**

(minimum 15 tables)

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- ✦ Our *Everlasting* menu specially designed by our culinary team
 - ✦ Complimentary menu tasting for 10 persons, from Monday to Thursday, *excluding the eve of Public Holidays and Public Holidays*
 - ✦ Mixed nuts for pre-event cocktail
 - ✦ Free-flow of soft drinks and mixers
 - ✦ Complimentary 30-litre barrel of beer
 - ✦ One bottle of house wine for every 10 confirmed guests
 - ✦ Corkage waived for all duty-paid wines and hard liquor (750ml)
 - ✦ One model wedding cake for cake-cutting ceremony
 - ✦ A champagne fountain with one bottle of champagne for celebratory toast
 - ✦ Selection of wedding themes with flower pedestals, two VIP table floral centerpieces, and one guest table floral centerpiece for every table of 10 guests
 - ✦ Use of LCD projectors with screens at Atrium Ballroom OR LED wall at Fairmont Ballroom/Stamford Ballroom
 - ✦ Choice of wedding favours for each guest
 - ✦ Complimentary loan of token gift box
 - ✦ Wedding invitation cards with a choice of custom design provided for 70% of the guaranteed attendance (*printing of inserts excluded*)
 - ✦ One-night stay in a Bridal Suite with breakfast for two persons
 - ✦ One day's use of the preparation room for the bridal party between 3pm to 8pm
 - ✦ In-room dining credit of \$80 nett (*excluding alcoholic beverages*) to be used during your wedding stay
 - ✦ One VIP parking lot reserved exclusively for your bridal car at the hotel's main entrance
 - ✦ Complimentary parking for up to 20% of your guaranteed attendance (*single exit only*)

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EVERLASTING

WEDDING DINNER MENU

Golden Feast Cold Dish Combination

Thai Style Abalone, Golden Seafood Roll, Yam Puff Chicken Char Siew,
Sliced Pork Belly with Supreme Chilli Sauce, Sea Jelly with Sweet & Sour
Chilli



Double-Boiled Cordyceps Flower,
Supreme Sea Treasures



Roasted Pullet Chicken
with Shichimi Togarashi



Sautéed Mixed Zucchini,
Celery, Prawn in X.O. Sauce



Braised 6-Head Abalone,
Shiitake Mushroom & Cabbage



Steamed Grouper,
Pickled Radish Vegetables, Crispy Garlic



Wok-Fried Seafood Noodles



Warm Eight Treasure Taro Pudding



Chinese Tea

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WEDDING LUNCH PACKAGE

\$198.80 per person**

(minimum 150 persons)

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- ✦ 6-Course individually plated menu specially designed by our culinary team
 - ✦ Complimentary menu tasting for 10 persons, from Monday to Thursday, *excluding the eve of Public Holidays and Public Holidays*
 - ✦ Mixed nuts for pre-event cocktail
 - ✦ Free-flow of soft drinks and mixers
 - ✦ Complimentary 30-litre barrel of beer
 - ✦ One bottle of house wine for every 10 confirmed guests
 - ✦ Corkage waived for all duty-paid wines and hard liquor (750ml)
 - ✦ One model wedding cake for cake-cutting ceremony
 - ✦ A champagne fountain with one bottle of champagne for celebratory toast
 - ✦ Selection of wedding themes with flower pedestals, two VIP table floral centerpieces, and one guest table floral centerpiece for every table of 10 guests
 - ✦ Use of LCD projector with screen and 98" TV Screens
 - ✦ Choice of wedding favours for each guest
 - ✦ Complimentary loan of token gift box
 - ✦ Wedding invitation cards with a choice of custom design provided for 70% of the guaranteed attendance (*printing of inserts excluded*)
 - ✦ One-night stay in a Bridal Suite with breakfast for two persons
 - ✦ In-room dining credit of \$80 nett (*excluding alcoholic beverages*) to be used during your wedding stay
 - ✦ One VIP parking lot reserved exclusively for your bridal car at the hotel's main entrance
 - ✦ Complimentary parking for up to 20% of your guaranteed attendance (*single exit only*)

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SKAI SUITES

WEDDING LUNCH MENU

Trio Entrée

Seafood Kataifi Roll with Calamansi Mayonnaise
Roasted Pork Belly with Dijon Mustard
Golden Taro Net with Mango



Braised Shredded Lobster,
Crab Meat Lump & Fish Maw in Superior Broth



Roasted Sesame Chicken, Spice Almond,
Garlic Crush “Bi Feng Tang” Style



Sautéed Scallops,
Broccolini, Shimeji Mushroom



Braised Ee Fu Noodles with Shredded Abalone,
Yellow Chive



Peach Gum, Osmanthus Jelly,
Coconut Pudding, Pandan Syrup



TWG Chinese Tea

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WEDDING DINNER PACKAGE

\$228.80 per person**

(minimum 150 persons)

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- ✦ 7-Course individually plated menu specially designed by our culinary team
 - ✦ Complimentary menu tasting for 10 persons, from Monday to Thursday, *excluding the eve of Public Holidays and Public Holidays*
 - ✦ Mixed nuts for pre-event cocktail
 - ✦ Free-flow of soft drinks and mixers
 - ✦ Complimentary 30-litre barrel of beer
 - ✦ One bottle of house wine for every 10 confirmed guests
 - ✦ Corkage waived for all duty-paid wines and hard liquor (750ml)
 - ✦ One model wedding cake for cake-cutting ceremony
 - ✦ A champagne fountain with one bottle of champagne for celebratory toast
 - ✦ Selection of wedding themes with flower pedestals, two VIP table floral centerpieces, and one guest table floral centerpiece for every table of 10 guests
 - ✦ Use of LCD projector with screen and 98" TV Screens
 - ✦ Choice of wedding favours for each guest
 - ✦ Complimentary loan of token gift box
 - ✦ Wedding invitation cards with a choice of custom design provided for 70% of the guaranteed attendance (*printing of inserts excluded*)
 - ✦ One-night stay in a Bridal Suite with breakfast for two persons
 - ✦ One day's use of the preparation room for the bridal party between 3pm to 8pm
 - ✦ In-room dining credit of \$80 nett (*excluding alcoholic beverages*) to be used during your wedding stay
 - ✦ One VIP parking lot reserved exclusively for your bridal car at the hotel's main entrance
 - ✦ Complimentary parking for up to 20% of your guaranteed attendance (*single exit only*)

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SKAI SUITES

WEDDING DINNER MENU

Trio Entrée

Slipper Lobster Cube with Pomelo & Plum Sauce
Charcoal Yam Puff with Chicken Char Siew
Roasted Suckling Pig with Mok Mok Skin & Roasted BBQ Sauce



Superior Double-Boiled Soup, Baby Abalone,
Japanese Scallop, Flower Mushroom, Black Garlic



Roasted Duck with “Tang Gui” Sauce & Crispy Rice Puff



Steamed Sea Grouper,
“Hong Kong Style” in Superior Soy Sauce



Braised 6-head Abalone,
Homemade Tofu with Abalone Sauce



Crispy Egg Noodles,
King Prawn, Superior Egg Sauce



Traditional Eight Treasure Yam Dessert
with Coconut Cream



TWG Chinese Tea

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