



FOUR SEASONS
HOTEL
SINGAPORE



Weddings by Four Seasons

2024

WEDDING DINNER
CELEBRATION PACKAGE



Beautiful Beginnings

Located on tranquil, tree-lined Orchard Boulevard, Four Seasons Hotel Singapore is an oasis of calm in the midst of the city's bustle. Here, you have it all – flexible event spaces, delectable cuisine and customisable floral arrangements. Let our expert in-house teams set the scene for romance with bespoke menus, wedding planning and Four Seasons service – for a celebration your dreams are made of.

Whether you're dreaming of a grand gala or an intimate gathering,
allow us to bring your dream #FSWedding to life.

Speak with us at 6831 7112/7005 or catering.sin.dst@fourseasons.com



2024

SATURDAY

\$218.80

SUNDAY TO FRIDAY

\$198.80

**Prices are based on per person*

A minimum of 12 tables and maximum seating of 15 tables is applicable for our Crescent Ballroom. A minimum of 25 tables is applicable for our Four Seasons Ballroom with a maximum seating of 28 tables.

A minimum requirement of 20 tables is applicable for Four Seasons Ballroom on Mondays to Thursdays (*excluding Public Holidays & eve of Public Holidays*). Saturday prices will apply for weddings held on eve of Public Holidays and Public Holidays.

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Down The Aisle

- * A choice of Individually-plated 7-course Chinese dinner or 4-course Western dinner or Buffet dinner
- * Welcome Signature Mocktail (200 Glasses for Four Seasons Ballroom | 100 glasses for Crescent Ballroom)
- * Free flow soft drinks and mixers throughout the event
- * Five-tier model wedding cake
- * Specially curated wedding favours for all guaranteed attendance
- * One complimentary wedding guest book
- * Entitlement of S\$2.00 credit per invitation card, based on 60% of your guaranteed attendance (*invitation card vendor: Pine on Paper*)
- * Wedding floral arrangements, comprises of two VIP table centerpieces, guest table centerpieces, stage floral stands and aisle stands
- * An elegant champagne pyramid with a bottle of sparkling wine
- * One complimentary bottle of wine for every 10 confirmed guests
- * Two complimentary barrels of beer (*30-litre barrel for Four Seasons Ballroom | 20-litre barrel for Crescent Ballroom*).
 - An option to exchange second barrel of beer to one complimentary bottle of wine for every 10 confirmed guests
- * Choice of one Pre-Dinner Enhancement Station:
 - Peking Duck Station with condiments (*8 ducks for Four Seasons Ballroom | 6 ducks for Crescent Ballroom*)
 - Gin Bar (*3 bottles of Gin for Four Seasons Ballroom | 2 bottles of Gin for Crescent Ballroom*)
 - Butler Passed Canapés (*120 pieces*)
- * Complimentary tasting for 8 persons for your selected menu (*applicable for Monday to Thursday excluding Eve of Public Holidays and Public Holidays*)
- * Complimentary car parking for up to 20% of guaranteed attendance
- * One VIP parking lot for bridal car on event day

* Kindly note that corkage charge of \$80.00 per bottle (750ml) of hard liquor, and \$50.00 per bottle (750ml) of wine and champagne brought in for consumption during the wedding celebration is applicable. All liquor, wine or champagne must be SEALED & DUTY PAID and the hotel reserves the right not to serve duty-free liquor, wine or champagne. Other beverages are not permitted to be brought into the hotel.

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Exclusive Privileges

- * Two-night stay in Four Seasons Executive Suite
- * Complimentary food and beverage credit of SGD 200 during the stay
- * Buffet Breakfast for two persons at One-Ninety Restaurant
- * In-room wedding welcome amenity inclusive of a bottle of champagne
- * One complimentary day-use room from 3.00pm to 8.00pm
- * Extension of preferred accommodation room rate for your friends and family
- * 15% off 90-minutes massages at Four Seasons Spa with complimentary bath salts designed to de-stress and calm the body and minds

Enhancements

- * Free flow beer throughout the event [+ SGD 10 per person]
- * Free flow wine throughout the event [+ SGD 15 per person]
- * Upgrade to 3—piece Artisan Macarons or Chocolates [+ SGD 18 per person]
- * Upgrade to Tiffany Chairs [+ SGD 15 per chair]

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Impeccable Service and Planning

It's all in the details – which is why our talented Wedding Specialists will be there every step of the way to help you customize your wedding. Handling everything from invitations to wedding cakes, floral creations to memorable farewells, we'll create an unforgettable day you'll look back on for years to come.



Exquisite Cuisine

Dazzle with an impressive array of gourmet delicacies at your wedding celebration. From authentic Cantonese cuisine from the kitchen of Jiang-Nan Chun to delectable International and Western cuisine, our expert culinary teams craft perfect menus using only the freshest ingredients.

Individually Plated Chinese Set

APPETIZER PLATTER

(Choice of six)

CHILLED

麻香酱莎拉带子

Marinated Scallop
Sesame Sauce and Fruit Salad

寿司

California Maki

蒜泥白肉

Poached Pork Belly with Garlic Sauce

凉拌带子裙

Marinated Scallop Skirt

柚子莎拉虾

Prawn Yuzu Salad

陈年花雕醉鸡卷

Chinese Wine Drunken Chicken Roulade

开胃冻鲍鱼仔

Chilled Mini-Abalone
(+ \$5.00 per person)

黑松露烟鸭胸

Smoked Duck Breast with Black Truffle
(+ \$5.00 per person)

SAVORY

黄金虾球

Crispy Salted Egg Yolk Prawn

四季烧鸭胸

Hong Kong Style Roasted Duck Breast

紫菜海鲜腐皮卷

Seaweed Seafood Roll

叉烧芋角

Char-Siew Taro Dumpling

XO 炒螺片

Wok-fried Sea Conch in XO Sauce

椒盐加拿大带子

Seared Scallop with Spice Salt

烧鳗鱼伴脆米

Baked Unagi with Crispy Rice
(+ \$5.00 per person)

招牌伊比利亚叉烧

Honey Glazed Iberico Pork Belly
(+ \$5.00 per person)

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Individually Plated Chinese Set

SOUP

(Choice of one)

DOUBLE-BOILED SOUP

松茸竹笙炖花胶鸡汤

Chicken Consommé, Fish Maw, Matsutake Mushroom, Bamboo Piths

鲍鱼瑶柱炖响螺鸡汤

Chicken Consommé, Abalone, Sea Whelk, Hokkaido Dried Scallop

BRAISED SOUP

陈年花雕蒸红蟹钳

Chinese Wine infused

Deep-sea Crab Claw and Jumbo Crab Meat

(+ \$15.00 per person)

燕窝瑶柱鱼鳔海味羹

Braised Imperial Bird's Nest, Seafood, Fish Maw

(+ \$15.00 per person)

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Individually Plated Chinese Set

LUXURY SEAFOOD

(Choice of one)

海参白灵菇时蔬

Braised Sea Cucumber, Bai Ling Mushroom, Broccoli

蟹肉蛋白扒菠菜

Braised Jumbo Crab Meat, Egg White, Spinach

6头鲍鱼花菇时蔬

Braised 6-Head Abalone, Flower Mushroom, Broccoli
(+ \$10.00 per person)

川汁大虾皇

King Prawn in Sichuan Sauce, Baby Bok Choi
(+ \$20.00 per person)

陈皮姜丝豆豉焗龙虾

Baked Boston Lobster Tail
Preserved Black Bean, Asparagus
(+ \$25.00 per person)

SAKURA CHICKEN

(Choice of one)

南乳烧鸡腿伴时蔬

Roasted Chicken Thigh
Fermented Bean Curd Sauce
Bok Choi

药膳荷香蒸樱花鸡腿

Steamed Herbal Chicken Thigh wrapped in Lotus Leaf

黑松露烧鸡腿伴芦笋

Roasted Chicken Thigh
Black Truffle, Asparagus
(+ \$10.00 per person)

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Individually Plated Chinese Set

PREMIUM FISH

(Choice of one)

港式煎封雪鱼件

Golden Fried Cod Fillet

Superior Soya Sauce

银罗东星斑件

Braised Star Garoupa Fillet

Japanese Daikon

Superior Stock

西班牙火腿青姜容蒸龙虎斑件

Steamed Hybrid Garoupa Fillet

Green Ginger Sauce

Pata Negra Ham

(+ \$10.00 per person)

NOBLE STARCH

(Choice of one)

红蟹钳蟹肉伊面

Braised E-fu Noodles,

Mini Crab Claw

三色腊味饭

Tri-color Fried Rice

Preserved Chinese Sausage

金盅鹅肝海鲜炒饭

Seafood Fried Rice

Baby Pumpkin

Pan Seared Foie Gras

(+ \$20.00 per person)

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Individually Plated Chinese Set

DESSERTS

(Choice of one)

燕窝杨枝甘露

Chilled Mango Sago

Bird's Nest

燕窝牛油果露

Chilled Avocado Sago

Bird's Nest

杏仁茶汤圆

Almond Cream

Glutinous Rice Balls

芋泥金瓜莲子

Yam Puree

Pumpkin

Lotus Seed

燕窝香椰布丁

Thai Coconut Pudding

Bird's Nest

(+ \$10.00 per person)

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Individually Plated Chinese Set

SUPPLEMENT

(+ \$48.00 per person)

枣皇桂皮焖牛肋骨

Slow-cooked Australian Short Ribs

Dry Herbs

Chinese Wine

金湖星斑鱼卷

Star Garoupa "Roulade"

Shrimp Paste

Golden Superior Broth

江南春东波肉

Slow-cooked Iberico Pork Belly

Dry Herbs

SUPPLEMENT

(+ \$78.00 per person)

鱼子脆皮乳猪伴层饼

Crispy Suckling Pig

"Floury Bun"

Oscietra Caviar (3g)

黑松露焖 3 头鲍鱼伴鸡腿菇

Braised 3-Head Abalone,

King Oysters Mushroom

Black Truffle Sauce

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Individually Plated Western Set

APPETISER

(Choice of one)

Drunken Spanner Crab

Poached Crab, Grilled Watermelon, Avocado Puree, Aged Balsamic Pearl

Balik Smoked Salmon, Wild Belon Oysters

Balik Salmon, Poached Oyster, Capers, Peas Mouseline

Culatello, Burrata and Tomato

Culatello Ham, Burrata Cheese, Heirloom Tomato, Aged Balsamic Pearls

Truffle Avocado "Bruschetta" (V)

Sourdough, Avocado, Fried Wild Rice Chips, Black Truffle, Organic Micro Cress

French Blue Lobster and Pomelo Salad

Finger Potato Ring, Fresh Watercress, Citrus and Pomelo
(+ \$25.00 per person)

SOUP

(Choice of one)

Pumpkin and Bacon

Roasted Butternut Squash and Bacon

Creamy Coconut Chicken Soup

Creamy Coconut, Chicken, Lime

Borsch (V)

Roasted Beetroot, Fennel, Fresh Dill, Sour Cream

"Tortellini"

Chicken Broth, Gold Leaves, "Tortellini"
(+ \$10.00 per person)

V: Vegetarian

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Individually Plated Western Set

ENTREE

(Choice of one)

CHICKEN

Free Range Poussin

Grilled Yellow Spring Chicken, Asparagus, Brown Rice Mushroom Galette,
Spiced Mango Chutney

Coq Au Vin

Casserole of Free Range Farmed Chicken in Red Wine, Roasted Banana Shallot,
Spelt and Vegetable Pilaf

FISH

Red Snapper Provencale

Red Snapper Fillet, Parmesan and Herbs Crumbs, Baked Cauliflower Steak
Semi-baked Half Lemon, Black Olive Tapenade

Black Cod

Ginger and Soy Glazed Cod Fillet, Potato Galette
Sautéed Spinach, Tomato and Basil Chutney
(+ \$18.00 per person)

BEEF

Black Angus Short Ribs

12-Hour Slow-cooked Beef Ribs, White Miso, Baked Pumpkin, Romaine and Garlic Aioli

MB6 Wagyu "Picanha"

Wagyu Beef Rump Cap, Boletus Mushroom, Potato Mousseline and Beef Jus
(+ \$25.00 per person)

VEGETARIAN

Cauliflower Steak

Heirloom Cauliflower Steak, Fresh Endives, Roasted Hazelnut and Chive oil

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Individually Plated Western Set

DESSERT

(Choice of one)

Gianduaia

Valrhona 70% Tulakulum Dark Chocolate, Hazelnut Mousse

Matcha Tea and Tropical Fruit Cake

Matcha and Mango Cake, Yuzu Cream, Passion Fruit Sorbet

Almond Frangipane and Marron Glace

Almond, Candied Chestnut, Blackcurrant Sorbet
(+ \$5.00 per person)

SUPPLEMENT APPETIZER COURSE

(+ 48.00 per item per person)

Hokkaido Scallop, Fava Beans, Sea Urchin

Broiled Japanese Scallop, Fava Bean Puree, Sea Urchin

Foie Gras Crème Brûlée and Pata Negra

Duck Liver Crème Brûlée Semi-dried Raspberry, Fresh Figs and Iberico Ham

A4 Japanese Shinjuku Beef and Oscietra Caviar

Beef Tartare, Crispy Wild Rice, Quail Egg, White Miso Vinaigrette

Forest Mushrooms, Reblochon Cheese, Black Truffle

Sautéed Forest Mushrooms, Grilled Sourdough, Reblochon Cheese, Black Truffle

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Western Buffet Menu 1

COLD SELECTION

Peppered Beef with Parmesan Shavings Arugula and Olive Oil
Assorted Mixed Greens with Selection of Dressings
Tomato and Mozzarella with Basil Oil
Hummus with Wood Grilled Octopus
Couscous Cake Salad
Curry Leaves Cauliflower Salad with Masala Spice
Marinated Mushroom Salad
Market Fresh Fish Escabeche

SOUP

Yukon Gold Potato and Leek Soup
Assorted Sour Dough Bread

HOT SELECTION

Stewed Lamb Navarin with Mini Onions
Pan-fried Beef Medallion with Natural Jus and Roasted Garlic
Oven Roasted Chicken Breast with Mushroom Jus
Seafood Cioppino
Pan-fried Sea Bass Fillets with Celery Root Puree
Ratatouille with Rosemary
Pine Nut Butter Rice
Sautéed Fettuccine with Mixed Herbs

DESSERTS

Sliced Tropical Fruits
Hazelnut Royaltine Cake
Chocolate Pot de Crème
Lemon Crème Brûlée
Baked Cheese Cake with Berries
Roasted Pear Crumble
Key Lime Pie
Mini Strawberry Fool

Freshly Brewed Coffee and a Selection of Fine Teas

V: Vegetarian

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Western Buffet Menu 2

COLD SELECTION

Poached Eggs with Crispy Pancetta, Endive Salad and Merlot Vinaigrette
Marinated Scallop and Sweet Corn Salad with Truffle
Assorted Lettuces with Choice of Dressings
Tomato and Mozzarella with Basil Oil
Spicy Green Papaya and Chicken Salad with Coriander
Mediterranean Platter with Braised Lentil, Feta Cheese Salad and Stuffed Green Chili
Parma Ham with Seasonal Fruit and Grissini
Sliced Peppered Sirloin with Parmesan and Arugula and Olive Oil
Prawn on Ice with Accompaniments

SOUP

Yellow Lentils Dahl
Assorted Bread Basket

HOT SELECTION

Lamb Loin with Morel Mushrooms Sauce
Grilled Prawns and Scallops with Citrus Butter Sauce
Braised Veal Shoulder with Sun-dried Tomato Juice
Cajun Roasted Chicken with Peppers
Grilled Marinated Sea Bass with Crispy Onion Ring
Buttered Noodles
Steamed Rice
Medley of Seasonal Vegetables

DESSERTS

Sliced Tropical Fruits
Selection of Local Nonya Kueh
Double Chocolate Cake
Tiramisu
Buttermilk Cake with Seasonal Fruits
Summer Berry Pudding
Crème Caramel with Plum Compote
Sour Cherry Clafoutis

Freshly Brewed Coffee and a Selection of Fine Teas

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International Buffet

Menu 1

COLD SELECTION

Caesar Salad with Garlic Croutons, Parmesan and Anchovies
Young Lettuces with Choice of Dressings, Olive Oil and Balsamico and Condiments
Squid Salad with Sweet Pea and Shaved Fennel
with Spicy Anchovy and Garlic Dressing
'Gado-Gado' with Spicy Peanut Sauce
Coriander and Chili with Sautéed Beef Salad
Thai Charred Asparagus with Garlic Chili Oil
Ahi Tuna Niçoise Salad
Yellow Sweet Potato with Red Onion and Feta Cheese

SOUP

Spicy Crab Meat and Sweet Corn Soup
Assorted Bread Basket

HOT SELECTION

Crispy Rosemary Chicken
Salmon Medallions over Vegetable Stew
Onion Dusted Leg of New Zealand Lamb with Sautéed Onions
Scallop and Jumbo Shrimps with Chunky Tomato Sauce
Braised Black Mushrooms with Bean Curd
Penne Pasta with Fresh Herbs
Seafood Fried Rice

DESSERTS

Sliced Tropical Fruits
Mascarpone Pana Cotta
Strawberry Fool
Nespresso Crème Brûlée
Rustique Fig Tart
Butterscotch Cake
Chocolate Sacher Torte
Warm Blueberry Crumble

Freshly Brewed Coffee and a Selection of Fine Teas

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International Buffet Menu 2

COLD SELECTION

Coriander and Chili Sautéed Beef Salad
Assorted Lettuce with Choice of Dressing and Condiments
Hummus with Wood Grilled Baby Octopus
Romaine Lettuce with Caesar Dressing, Croutons,
Parmesan Shaving, Anchovy and Crispy Bacon
Chinese Barbecued Meat Cold Platter
'Gado Gado' with Spicy Peanut Sauce
Mediterranean Vegetables Antipasto Platter
Gravlax with Shaved Fennel and Caper Berries
Prawn on Ice with Accompaniments

SOUP

Truffled Mushroom Cream Soup
Assorted Bread Basket

CARVING

Carving of New Zealand Lamb Leg
Roasted Earth Gems Potatoes

ENTRÉES

Sautéed Prawns with Dry Chili
Braised Lamb Shank Ossobuco with Roasted Garlic Jus
Lemon and Rosemary Marinated Whole Chicken Lemon Jus
Chinese-style Steamed Catch of the Day
Braised Ee Fu Noodles with Seafood
Gratinated Creamed Potatoes
Sautéed Vegetables
Steamed Rice

DESSERTS

Sliced Tropical Fruits
Hazelnut Royaltine
Citrus Crème Brûlée
Double Chocolate Cake
Queen of Pudding
Market Seasonal Fruit Trifle
Tiramisu
Cherry Pistachio Strudel
Assorted Mini Cookies

Freshly Brewed Coffee and a Selection of Fine Teas

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Wedding Wine List

WHITE WINES

Berton Outback Jack Semillon Sauvignon Blanc \$60

Australia

A vibrant blend, this wine displays aromas of passionfruit, lemon zest and fresh parsley. The palate begins with lime citrus and honey dew which quickly transgresses into tropical fruit flavours. Crisp acidity provides excellent length with a freshly cut green apple finish.

Berton Outback Jack Chardonnay \$60

Australia

Our Outback Jack Chardonnay is light yet creamy with tropical flavours of peach, pineapple and citrus, leading to a long and satisfying finish. This wine is best enjoyed chilled.

Kressmann Selection, Chardonnay \$65

France

Resulting from the finest selection of chardonnay grapes from France, Kressmann Sélection Chardonnay offers a rich nose and a crisp freshness with well-balanced aromas of white blossom on the palate.

Miguel Toerres San Medin, Sauvignon Blanc \$65

Chile

Light bright yellow. A fresh, floral wine with fruity body and a silken palate of great finesse. Displays intriguing notes of exotic fruits (passion fruit, grapefruit). Its silky palate is exquisitely intense, with a good acidic structure and a prolonged, refreshing finish.

RED WINES

Berton Outback Jack Shiraz \$60

Australia

A full-bodied wine style with deep colour and aromas of plum and red currant over toasty mocha and spicy oak. The palate is full flavoured and intense with rich plum, blueberry and mocha notes. The tannins are ripe and dense giving great structure and length to the palate.

Berton Outback Jack Cabernet Merlot \$60

Australia

This Cabernet Merlot shows well defined varietal characters of ripe dark cherries, plum and black currant mixed with well integrated toasty oak. The palate is soft yet full-bodied with rich flavours of plum, black currant and berry, following on to a long elegant oak finish.

Kressmann Selection, Merlot \$65

France

Kressmann Sélection Merlot is the result of the finest selection of merlot grapes from France. A lovely garnet-red colour, it is distinguishable with its aromas of fresh red fruit, delicate palate with round, soft tannins and a long finish.

Miguel Torres San Medin, Cabernet Sauvignon \$65

Chile

Intense deep dark ruby in colour. There is an exquisitely attractive aroma of wild berries and spices over a rich background of leather and liquorice. The sweet fruit, tannins and vegetable notes stand out on the palate and the almond finish has just a touch of bitterness that balances the sweetness of the fruit.

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Wedding Bar List

Standard Pour

Tried and True Vodka	\$23.00
Widges London Dry Gin	\$23.00
Altos Blanco Tequila	\$22.00
Plantation 3 Stars Rum	\$23.00
Plantation Original Dark Rum	\$23.00
Monkey Shoulder Triple Malt Blended Scotch	\$24.00
Rebel Yell Kentucky Straight Bourbon	\$23.00
Remy Martin VSOP Cognac	\$23.00

Premium Pour

Belvedere Vodka	\$25.00
Sipsmith London Dry Gin	\$27.00
Ocho Reposado Tequila	\$28.00
El Dorado 3 Years Rum	\$23.00
Diplomatico Reserva Exclusiva Rum	\$27.00
Compass Box Great Kings Street Blended Scotch	\$27.00
Johnnie Walker Blue Label Blended Scotch	\$50.00
Woodford Reserve Bourbon	\$30.00
Martell Noblige Cognac	\$32.00

Housepour Wines

White Wine	\$55 per bottle
Red Wine	\$55 per bottle

Cocktails

Non-alcoholic	\$15.00
Alcoholic	\$25.00

Beer

Local Beer	\$16.00
Imported Beer	\$18.00
Guinness Stout	\$19.00

Draught Beer (Per Barrel)

20 litres	\$690.00
30 litres	\$790.00

Non-Alcoholic

Soft Drinks/Mixers	\$7.50
Fruit Juices	\$9.00
Still/ Sparkling Water	\$12.00

Champagne

Krug Grande Cuvée N.V.	\$598 per bottle
Taittinger Brut Réserve N.V.	\$158 per bottle
Taittinger Prestige Rose N.V.	\$210 per bottle
Taittinger Prelude Grand Cru N.V.	\$328 per bottle
Taittinger Nocturne Sec N.V.	\$308 per bottle
Taittinger Brut Millesime 2008	\$280 per bottle
Taittinger Comtes de Champagne	\$650 per bottle
Blanc de Blancs 2006	
Taittinger Brut Reserve N.V. (1.5l)	\$350 per bottle

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Four Seasons Hotel Singapore
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