



FOUR SEASONS
HOTEL
SINGAPORE



Weddings by Four Seasons

2024

WEDDING LUNCH
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

Down The Aisle

A minimum of 12 tables and maximum seating of 15 tables is applicable for our Crescent Ballroom. A minimum of 20 tables is applicable for our Four Seasons Ballroom with a maximum seating of 28 tables.

- * A choice of Individually-plated 6-course Chinese lunch or 4-course Western lunch or Buffet lunch from \$188.80++ per person
- * Welcome Signature Mocktail (150 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 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-Lunch 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 6 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

* 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.

*Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.
Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.*



Exclusive Privileges

- * One night stay in Four Seasons Executive Suite
- * Complimentary food and beverage credit of SGD 160 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 11.00am to 4.00pm
- * 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]

*Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.
Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.*



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 four)

CHILLED

豆酱凉拌海蜇
Marinated Jellyfish Salad

陈年花雕醉鸡卷
Chinese Wine "Drunken" Chicken

凉拌带子裙
Marinated Scallop Skirt

香茜上海烤麸
Shanghai Wheat Gluten with Coriander

烟熏鸭胸与香辣桂花汁
Smoked Duck and Spicy Osmanthus Sauce

什果沙拉虾
Prawn Cocktail
(+ \$5.00 per person)

鲑鱼子寿司
California Maki roll, Ikura
(+ \$5.00 per person)

SAVORY

海鲜腐皮卷
Seafood Bean Curd Roll

陈抽油鸡卷
Soy Poached Chicken Roulade

青芥末虾
Wasabi Prawn

糖醋琵琶虾
Sweet and Sour "Pipa" Prawns

酥炸芋角
Fried Yam Dumpling

千丝虾卷
Kataifi Prawn

椒盐加拿大带子
Seared Canada Scallop with Spice Salt

招牌伊比利亚叉烧
Honey Glazed Iberico Pork Belly "Char Siew"
(+ \$5.00 per person)

脆蟹盒
Crab "Croquette"
(+ \$5.00 per person)

*Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.
Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.*

Individually Plated Chinese Set

SOUP

(Choice of one)

DOUBLE BOILED SOUP

虫草花竹笙炖花胶鸡汤

Chicken Consommé, Fish Maw, Cordyceps Flowers, Bamboo Piths

鲍鱼松茸炖娃娃菜鸡汤

Chicken Consommé, Abalone, Matsutake Mushroom, "Wawa" Cabbage

BRAISED SOUP

蟹肉瑶柱鱼鳔海味更羹

Golden Superior Broth, Fish Maw, Crab Meat, Dried Scallop, Enoki Mushroom

陈年花雕蒸红蟹钳

Chinese Wine, Deep Sea Crab Claw, Jumbo Crab Meat
(+ \$15.00 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)

Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.

Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.

Individually Plated Chinese Set

PREMIUM FISH (Choice of one)

港式煎封雪鱼件
Golden Fried Cod Fillet
Superior Soya Sauce

青姜蓉蒸龙虎斑件
Steamed Hybrid Garoupa Fillet
Green Ginger Sauce

古法蒸鳕鱼件
Steamed Chilean Seabass Fillet
Shredded Fungus, Cordyceps Flower

陈皮姜丝豆豉焗龙虾
Baked Boston Lobster Tail
Preserved Black Bean, Asparagus
(+ \$25.00 per person)

川汁大虾皇伴时蔬
King Prawns in Sichuan Sauce, Baby Bok Choi
(+ \$20.00 per person)

NOBLE STARCH (Choice of one)

珍宝蟹肉扒伊面
Braised E-fu Noodles
Jumbo Crab Meat

樱花虾海鲜炒饭
Wok fried Sakura Shrimps
Seafood Fried Rice

珍菌焖鱼茸面
Braised Fish Noodles
Assorted Wild Forest Mushrooms

*Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.
Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.*

Individually Plated Chinese Set

DESSERTS
(Choice of one)

燕窝杨枝甘露
Chilled Mango Sago
Bird's Nest

桃胶青柠冻
Chilled Lemon Grass Jelly
Peach Gum

芋泥金瓜莲子
Yam Puree
Pumpkin
Lotus Seed

燕窝香椰布丁
Thai Coconut Pudding
Bird's Nest
(+ \$15.00 per person)

*Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.
Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.*

Individually Plated Chinese Set

SUPPLEMENT

(+ \$38.00 per item per person)

羊肚菌香酥芋头鸭

Fried Yam and Duck "Cake"

Morel Mushroom

Yellow Bean Sauce

SUPPLEMENT

(+ \$48.00 per item per person)

枣皇桂皮焖牛肋骨

Slow-cooked Australian Short Ribs

Dry Herbs

Chinese Wine

金丝雪鱼伴自制辣酱

Fried Black Cod in "Kataifi" Pastry

Spicy Sauce

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 item per person)

黑松露焖3头鲍鱼伴鸡腿菇

Braised 3 head Abalone,

King Oyster Mushrooms

Black Truffle Sauce

鱼子脆皮乳猪件伴层饼

Crispy Suckling Pig

"Floury Bun"

Oscietra Caviar (3g)

Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.

Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.

Individually Plated Western Set

APPETISER

(Choice of one)

"Poulet Jeune" and Black Truffle

Poached French Yellow Chicken Breast, Black Truffle, Red Cabbage Slaw, California Figs, Mache Leaves.

Parma Ham, Parmigiano Reggiano and Pear

Parma Ham, Roasted Pear, Parmigiano Reggiano, "Taggiasca" Extra Virgin Olive Oil

Heirloom Tomatoes on Vine (V)

Smoked Burrata, Air-dried Raspberry, Taggiasche Olives

Wild King Salmon and Caviar

House Cured King Salmon, Oscietra Caviar, Leeks, Fresh Horseradish
(+ \$18.00 per person)

SOUP

(Choice of one)

Seafood Velouté

Crustacean and Fish Broth, Ricotta "Raviolo"

Tomato (V)

Grilled Red Pepper, Tomato and Goat Cheese

Mushroom and Lobster

Hungarian Mushroom, Lobster Wonton
(+ \$10.00 per person)

(V) Vegetarian

Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.

Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.

Individually Plated Western Set

ENTREE

Choice of one

CHICKEN

Chicken Confit and Foie Gras

Traditional Oil Poached Chicken Leg, Seared Duck Liver, Fresh Herbs Infused Mash Potato, Roasted Cauliflower, Shallot Jus

Roasted Organic Chicken and Jumbo King Prawn

Roasted Herb-wrapped Corn-Fed Yellow Chicken, Grilled Jumbo Prawn, Broad Beans and Potato Casserole with Crispy Garlic Chips
(+ \$10.00 person)

FISH

Herb Crusted Snapper "Provencale"

Broiled Red Snapper with Parmesan and Herb Crumbs, Baked Cauliflower Steak
Semi-baked Half Lemon and Black Olive Tapenade

Sea Bream, Baby Carrots and Jerusalem Artichokes

Poached Sea Bream, Confit of Baby Carrot with Cumin,
Watercress Aioli and Crispy Jerusalem Artichoke

BEEF

Wagyu Beef Cheek and Balsamic Vinegar Jus

36-Hours Braised Wagyu Beef Cheek, Broccoli Cous Cous, Red Onion Marmalade
Freshly Grated Horseradish, Balsamic Jus

Beef Tenderloin, Chimichurri and Sweet Potato

US Prime Roasted Beef Fillet with Herb Mustard, Chimichurri Baked "Satsumaimo"
Sweet Potato, Grilled Asparagus
(+ \$18.00 per person)

VEGETARIAN

Open-faced Lasagna

Wild Mushroom Bolognese, Black Truffle, EVO Pearls

Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.

Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.

Individually Plated Western Set

DESSERT

Choice of one

Baba (A)

Rum Baba, Amarena Cherry, Pistachio Ice Cream

Yuzu and Raspberry

Yuzu Lemon Tart with Raspberry Sorbet

Varlhona Chocolate Mousse

64% Manjari Dark Chocolate Mousse, Salted Caramel, Hazelnut
(+ \$5.00 per person)

SUPPLEMENT

(+\$48.00 per person)

Maine Lobster and Avocado

Poached Maine Lobster, Shaved Fennel, Avocado Guacamole

Foie Gras Crème Brulee

Duck Liver Crème "Brulee Semi Dried Raspberry, Fresh Fig

Forest Mushrooms, Reblochon Cheese, Black Truffle

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

(A) - Contains Alcohol

Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.

Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.

International Buffet Menu 1

COLD SELECTION

Assorted Mixed Greens with Selection of Dressings
Tomato and Mozzarella with Basil Oil
Farm Baby Carrot Salad with Orange Vinaigrette
Couscous Cake Salad
Ahi Tuna Niçoise Salad
Chicken Salad with Coriander, Chilli and Lime Vinaigrette

SOUP

Beef and Vegetables Clear Soup
French Bread Selections

HOT SELECTION

Sautéed Market Fresh Seafood with Chunky Tomato Sauce
Slow Roasted Chicken Breast with Grilled Peppers
Grilled Leg of Lamb with Thyme Jus and Semi-dried Tomatoes
Pan-fried Sea Bass Fillets with Celery Root Puree
Ratatouille with Rosemary
Seafood Fried Rice
Braised E-Fu Noodles with Yellow Chives and Straw Mushroom

DESSERTS

Sliced Fruit Platter
Chilled Mango Pudding
Hazelnut Royaltine Chocolate Cake
Vanilla Pana Cotta
Strawberry Tartlet
Lemon Meringue Pie

Freshly Brewed Coffee and a Selection of Fine Teas

*Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.
Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.*

International Buffet Menu 1

COLD SELECTION

Romaine Lettuce with Caesar Dressing Garlic Croutons, Parmesan Shavings and Anchovies
Young Mixed Greens with Olive Oil, Balsamico Vinegar and Choice of Dressings
Marinated Scallop Salad
Tomato and Mozzarella with Basil Oil
Wood Grilled Asparagus with Poached Egg and Truffle Dressings
Sautéed Beef with Coriander and Chilli Dressing
Shrimps on Ice with Accompaniments

SOUP

Cream of Sweet Corn Soup and Thai Basil
Assorted Bread Basket

CARVING

Baked Salmon Fillet with Fennel Seeds Crust
served with Horseradish Cream Sauce

HOT SELECTION

Crispy Lemon Chicken
Onion Dusted New Zealand Lamb Chops with Sautéed Potatoes
Scallop and Jumbo Shrimp Skewers with Chilli Couscous
Braised Black Mushrooms with Bean Curd
Penne Pasta with Fresh Herbs
Seafood Fried Rice

DESSERTS

Sliced Fruit Platter
Strawberry Cheese Cake
Pandan Chiffon Cake
Orange Crème Brûlée
Double Chocolate Cake
White Flower Jelly with Wild Berries

Freshly Brewed Coffee and a Selection of Fine Teas

*Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.
Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.*

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.

Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.

Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.

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

House Pour 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 Blanc de Blancs 2006	\$650 per bottle
Taittinger Brut Reserve N.V. (1.5l)	\$350 per bottle

*Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes.
Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.*

Four Seasons Hotel Singapore
190 Orchard Boulevard, Singapore 248686
Tel: 65 6831 7005 / 7112 | Email: catering.sin.dst@fourseasons.com

Follow us on:

 FSSingapore #FSWedding  FourSeasonsHotelSingapore