

WEDDINGS AT THE FULLERTON HOTEL SINGAPORE



THE STRAITS ROOM

DINNER WEDDING PACKAGE

Start Time	End Time	Setup	Attendance
7:00 PM	11:00 PM	Round tables For 10 Persons	Minimum 10 Tables Maximum 12 Tables

- ❖ A sumptuous lunch created by our team of chefs with a choice of Chinese, Western or Buffet menus
- ❖ 150 pieces of canapes to be served as food station during your Pre-Event Reception
- ❖ Free-flowing of soft drinks, mixers and Chinese tea throughout the event
- ❖ A complimentary bottle of house white or red wine per confirmed table
- ❖ A model wedding cake for the cake-cutting ceremony
- ❖ A pyramid tower with a bottle of champagne for the couple's toast
- ❖ Specially designed invitation cards for 60% of your invited guests (excludes printing of customized text)
- ❖ Wedding floral decorations and individual floral centerpieces for every table
- ❖ Exclusive wedding favour for all guests
- ❖ Complimentary usage of 1 liquid crystal display (LCD) projectors for your photo montage during the wedding banquet
- ❖ An invitation for 8 persons to experience your selected menu from Monday to Friday(reservation is subject to availability and is not applicable to the buffet menus)
- ❖ Complimentary self-parking coupons for 20% of your guests
- ❖ Enjoy a 2 night's stay in our Loft Suite with access to The Straits Club during your stay where you may enjoy complimentary breakfast, afternoon tea, evening cocktails and canapés in a private lounge

\$1,698.00 per table of 10 persons

Mondays and Sundays, including eve of Public Holidays and Public Holidays

*** Price is subject to service charge and prevailing government taxes**



CHINESE WEDDING MENU

Starter Hot & Cold Combination (Select 5 items Only)

- ❖ Drunken Chicken Roll 花雕醉鸡卷 □
- ❖ Braised Duck Breast in Superior Soya 卤水鸭脯 □
- ❖ Crispy Diced Chicken with Orange Sauce 橙花鸡球 □
- ❖ Roasted Crispy Five-spiced Pork Belly 香脆五香烧腩 □
- ❖ Top Shell with Hot and Sour Dressing 凉拌酸辣白玉鲍 □
- ❖ Deep-fried Prawn coated with Salted Egg Yolk 咸蛋黄虾球 □
- ❖ Deep-fried Pork Rib Marinated with White Popcorn 辛香胡椒骨 □
- ❖ Deep-fried Cuttlefish Ball in Thousand Island Mayonnaise 酥炸墨鱼丸, 千岛酱 □
- ❖ Deep-fried Yam Roll stuffed with Roasted Duck Meat and Celery 香芹火鸭芋枣 □
- ❖ Deep-fried Prawn coated with Thousand Island Mayonnaise and Pineapple Pomelo Salsa 千岛酱虾球, 黄梨柚子莎莎 □

Soup

- ❖ Double-boiled Cordyceps Fungus with Abalone and Dried Scallop in Chicken Consommé 清炖虫草花鲍鱼干贝鸡汤 □
- ❖ Braised Dried Seafood Broth with Fish Maw, Dried Scallop, Julienne Abalone, Crab Meat and Enoki Mushroom 浓汤海味羹 □

Shellfish

- ❖ Sautéed Scallop with Celery in X.O. Chili Sauce accompanied with Thai Style Fish Cake X.O. 辣醬炒帶子西芹, 泰式鱼饼 □
- ❖ Stir-fried Scallop with Green Asparagus in a Potato Net 雀巢油泡芦笋鲜带子 □

Fish

- ❖ Steamed Pomfret in Teochew Style 潮州蒸斗鲳 □
- ❖ Steamed Marble Goby with Garlic Sauce 蒜茸蒸笋壳 □

Intermezzo (Upgrade Suggestion)

The following can be arranged at an additional of \$50.00 per table of 10 persons:

- ❖ Lime Sorbet with Berries Compote 青柠雪葩 野莓酱 □
- ❖ Orange Sorbet with Berries Compote 桔子雪葩 野莓酱 □

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CHINESE WEDDING MENU

Vegetables and Tofu

- ❖ Braised Sea Shell and Mushroom with Pak Choy Miao in Oyster Sauce 蚝皇海螺冬菇白菜苗 □
- ❖ Braised Bai Ling Mushroom with Broccoli in Crab Meat Sauce 蟹扒百灵菇西兰花 □

Meat

- ❖ Stewed Pork Belly in “Beijing Style” with Steamed Mini “Mantou” 京式肉排配蒸馒头 □
- ❖ Roasted Duck with Dang Gui and Chinese Hua Diao Wine 当归花雕烧鸭 □

Noodles and Rice

- ❖ Wok-fried Wheat Noodle with Seafood 豉油皇海鲜炒面线 □
- ❖ Egg Fried Rice with Mushroom, Crab Meat and Dried Scallop 瑶柱香菇蟹肉炒饭 □

Dessert

- ❖ Red Bean Soup with Tangerine, Lotus Seed and Lily Buds 陈皮莲子百合红豆沙 □
- ❖ Chilled Mango Cream with Pomelo, Sago and Coconut Milk Jelly 杨枝甘露, 椰奶冻 □

Dessert (Upgrade Suggestion)

The following can be arranged at an additional of \$35.00 per table of 10 persons:

- ❖ Chilled Cream of Mango with Pomelo, Sago and Vanilla Ice Cream served with Red Bean Pancake 杨枝甘露香草雪糕拼豆沙窝饼 □
- ❖ Warm Yam Puree with Gingko Nut and Pumpkin in Coconut Milk 椰汁金瓜白果芋泥 □
- ❖ Fullerton 's Signature Chocolate Manjari Cake (Western Dessert) 曼佳丽巧克力蛋糕 □

WESTERN WEDDING MENU

APPETIZER

Citrus-scented Boston Lobster, Avocado and Melon Salad
Avruga Caviar and Lime Vinaigrette

OR

Foie Gras Terrine, Plum Jelly,
Yellow Frisse Salad, Orange Reduction Glaze

SOUP

Chicken Consomme
Shrimp Parcel, Yellow Chives

OR

Seafood and Tomato Bouillabaisse
Sakura Ebi, Scallop, Lobster

INTERLUDE

Lime Sorbet with Vanilia Crumble

OR

Lemongrass Sorbet with Pomelo

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WESTERN WEDDING MENU

MAIN COURSE

Braised Wagyu Beef Short Ribs
Butternut Squash Mousseline, Organic Vegetables

OR

Grilled Salmon Loin
Steamed Jumbo Asparagus, Truffle Mashed Potato
Saffron Buerre Blanc

OR

Truffle Butter-baked Chicken Roulade
Wild Mushrooms Ragout, Pumpkin Puree
Jus Gras

DESSERT

Baked Golden Banana Filo Pastry with Crème D’Amandes,
Crème Anglaise, Crumble and Vanilia Ice Cream

OR

70% BitterSweet Chocolate Mousse,
Red Fruit Jelly, Milk Chocolate Coulis, and Raspberry Sorbet

Freshly-brewed Coffee and Tea
Mignardises

BUFFET WEDDING MENU

Appetisers and Salad

Assorted Mesclun Salad (V)
Citrus Cured Atlantic Salmon
Duck Confit Salad with Quinoa Salad
Fine Herb Poached River Prawn Salad
Spicy Papaya and Beef Salad with Scallions
Tuna Nicoise and Fine Bean with Lemon Vinaigrette
Roasted Chicken Salad with Mediterrean Vegetable

Dressing and Condiments

Ranch Dressing, Caesar Dressing, Thousand Island, Balsamic Vinaigrette
Olives, Parmesan, Anchovies, Chili Cheese Straws
Sun-dried Tomatoes, Black Sesame Grissini, Sourdough Bread Croutons

Soup

Roasted Butternut Squash Soup (V)
Selection of Freshly-baked Bread Rolls and Butter

Hot Selection

Seafood Fried Rice
Wok-fried Mixed Vegetable with Mushroom (V)
Oatmeal Prawns with Chilli Padi and Curry Leaves
Braised Lamb Stew with Rosemary in Natural Jus
Oven-baked Salmon Loin with Edamame Beans in Miso Cream
Wok-fried Chicken with Dried Chilli, Cashew Nuts and Conopy Sauce

Craving

Roasted Scented Prime Beef Sirloin with Natural Jus and Selection Mustard

Desserts

Strawberry Short Cake
New York Cheese Cake
Granny Smith Apple Tart
Tiramisu "Romeo and Juliet"
Selection of Tropical Fresh Fruit
Selection of Gourmet French Pastries
Chocolate Pudding with Vanilia Sauce
Chilled Cream of Melon with Sago Pearls

Freshly-brewed Coffee and Tea

BEVERAGE LIST

Beverage	Price
House Wine	
White Wine	(special) \$68.00
Red Wine	(special) \$68.00
Draught Tiger Beer	
Draught Tiger Beer - per glass	\$14.50
Per 30-litre barrel	\$780.00
Imported Beer (Bottle)	
Guinness Stout (Bottle)	\$16.00
	\$18.00
Champagne & Sparkling	
House Champagne	\$148.00
Veuve Cliquot Rosè	\$188.00
Chandon Brut	\$118.00
Chandon Rosè	\$138.00
Juices (Glass)	
(Orange, Lime, Grapefruit, Tomato)	\$12.00
Corkage Charge	
Wine/Champagne	\$50.00 per 75cl bottle
Liquor	\$60.00 per 75cl bottle

THE STRAITS ROOM FLOOR PLAN

