

CONRAD *weddings*

CONRAD CENTENNIAL SINGAPORE



# C O N R A D   W E D D I N G   L U N C H   P A C K A G E B A L L R O O M

Delectable Chinese Menu by our highly acclaimed and award-winning Golden Peony culinary team

An exclusive invitation for up to ten persons to sample your specially created menu prior to your wedding

Delicious wedding fruit cakes, handcrafted chocolate pralines, or our Signature Conrad Teddy Bears for your guests

Signature welcome mocktail for all guests during pre-lunch cocktail reception

Complimentary free flow beer from 1.00-3.30pm

Complimentary soft drinks, Chinese tea and mixers for up to 4 hours during your celebration

Complimentary one bottle of house wine per confirmed table

Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except Champagne)

A bottle of Champagne with Champagne fountain for toasting

An overnight stay in our luxurious Bridal Suite, inclusive of a sumptuous in-room breakfast or enjoy your breakfast at Oscar's

One complimentary day-use room from 10.00am to 4.00pm

Light refreshment served in the Bridal Suite for the couple prior to the Banquet

Exclusive amenities in the Bridal Suite

Complimentary stage decorations

Dazzling floral centrepieces on all tables

Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)

Stylish wedding guestbook and well wishes box

Two VIP parking lots reserved exclusively for your wedding at hotel's grand entrance

Complimentary car passes for up to 20% of your guaranteed attendance

Complimentary usage of two units of -LCD projectors

Earn Hilton Honors bonus points redeemable for room nights

## L O V E   &   H A P P I N E S S   L U N C H   P A C K A G E   \*

From **S\$1488** nett per table of 10 persons (minimum 20 tables)

( JAN - DEC 2019 )

\* Other Terms and Conditions apply.

**B A L L R O O M ' S**  
**C H I N E S E W E D D I N G L U N C H**

**Menu I**

**Happiness Platter**

Sliced Smoked Duck, Drunken Chicken Roll, Chilled Sea Whelk and Golden-fried Spring Roll

.....

**Baby Abalone**

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith and Wild Mushroom

.....

**Red Grouper**

Steamed in Hong Kong Style

.....

**Chicken**

Roasted and topped with Spiced Almond Flakes

.....

**Drunken Prawn**

Steamed with Herbs

.....

**Scallop**

Braised with Chinese Mushroom served with Seasonal Greens

.....

**Fragrant Fried Rice**

With Chinese Sausage wrapped in Lotus Leaf

.....

**Dessert**

Chilled Lemongrass-flavoured Jelly with Aloe Vera, Diced Mango and Strawberry

.....

**Chinese Tea**

**B A L L R O O M ' S**  
**C H I N E S E W E D D I N G L U N C H**

**Menu II**

**Happiness Platter**

Golden-fried Beancurd Skin Roll with Seafood, Mini Octopus, Jellyfish and Japanese Sushi

.....

**Lobster**

Braised with Conpoy, Fish Maw and Bamboo Pith

.....

**Red Grouper**

Steamed with Superior Soy Sauce, topped with Crispy Bean Crumb

.....

**Kami Sakura Chicken**

Marinated in Superior Soy Sauce

.....

**Prawn**

Sautéed with Cashew Nuts and Celery in XO Chilli Sauce served in Golden-fried Taro Ring

.....

**Sea Cucumber**

Braised with 'Lingzhi' Mushroom served with Seasonal Greens

.....

**Japanese Ramen**

Stir-Fried with Assorted Seafood

.....

**Dessert**

Sweet Yam Paste served with Golden Pumpkin Purée

.....

**Chinese Tea**

# CONRAD WEDDING DINNER PACKAGE BALLROOM

Delectable Chinese Menu by our highly acclaimed and award-winning Golden Peony culinary team

An exclusive invitation for up to ten persons to sample your specially created menu prior to your wedding

Delicious wedding fruit cakes, handcrafted chocolate pralines, or our Signature Conrad Teddy Bears for your guests

Signature welcome mocktail for all guests during pre-dinner cocktail reception

Complimentary soft drinks, Chinese tea and mixers for up to 4 hours during your celebration

Complimentary one 30-litre barrel of beer

Complimentary one bottle of house wine per confirmed table

Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor (except wine and Champagne)

A bottle of Champagne with Champagne fountain for toasting

An overnight stay in our luxurious Bridal Suite, inclusive of a sumptuous in-room breakfast or enjoy your breakfast at Oscar's

One complimentary day-use room from 3.00pm to 8.00pm

Light refreshment served in the Bridal suite for the couple prior to the Banquet

Exclusive amenities in the Bridal Suite

Complimentary stage decorations

Dazzling floral centrepieces on all tables

Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)

Stylish wedding guestbook and well wishes box

Two VIP parking lots reserved exclusively for your wedding at hotel's grand entrance

Complimentary car passes for up to 20% of your guaranteed attendance

Complimentary usage of two units of LCD projectors

Celebrate your first anniversary with a complimentary dinner at our award-winning Golden Peony restaurant (valued at S\$150.00nett)

Earn Hilton Honors bonus point redeemable for room nights

## BLISSFUL & WHIMSICAL DINNER PACKAGES \*

### Blissful Weekends (minimum 30 tables)

From S\$1718++ per table of 12 persons

S\$168.51 nett per person

Valid on Saturdays, Sundays, Eve of Public Holidays and Public Holidays

### Whimsical Weekdays (minimum 20 tables)

From S\$1518++ per table of 12 persons

S\$148.89 nett per person

Valid from Mondays to Fridays

( JAN - DEC 2019 )

\* Other Terms and Conditions apply.

# B A L L R O O M ' S B L I S S F U L W E E K E N D

## Menu I

### Happiness Platter

Barbecued Suckling Pig, Minced Chicken Dumpling, Fried Fish Maw Omelette, Japanese Sushi and Sea Jelly with Minced Spring Onions

.....

### Bird's Nest

Braised with Bamboo Pith, Crabmeat and Roe

.....

### Conrad Duo Magnificent

Golden-fried Prawn Ball filled with Minced Meat

Sautéed Scallop with Sweet Pea, Pine Mushroom and Preserved Vegetable

.....

### Red Grouper

Steamed with Superior Soy Sauce, topped with Crispy Bean Crumb

.....

### Abalone

Sliced, Braised with Sea Cucumber and Chinese Cabbage

.....

### Pork Chop

Golden-fried and served with Mesclun Mixed Salad

.....

### Chicken

Roasted and topped with spiced Almond flakes

.....

### 'Mian Xian' Noodle

Stir-fried with Diced Prawns & Scallops

.....

### Dessert

Chilled Cream of Avocado with Coral Weed

.....

### Chinese Tea

# B A L L R O O M ' S   B L I S S F U L   W E E K E N D

## Menu II

### Happiness Platter

Suckling Pig, Crabmeat Omelette, Sliced Duck marinated with Five Spices, Fresh Prawn wrapped with Crispy Filo Dough and Vietnamese Spring Roll

.....

### Lobster

Double-boiled with Chinese Cabbage, Sea Whelk, Conpoy, Bamboo Pith and Chicken

.....

### Scallop and Prawn

Sautéed with Honey Pea in XO Chilli Sauce

.....

### 'Soon Hock' Fish

Steamed with Beancurd, Shredded Pork and Preserved Vegetable

.....

### Abalone

Sliced, Braised with Black Mushroom and served with Spinach

.....

### Spare Rib

In Aromatic Mocha Sauce served with Almond Flakes

.....

### Roasted Duck

Marinated with Chinese herbs

.....

### Udon Noodle

Stir-fried with Diced Seafood in Black Pepper Sauce

.....

### Dessert

Double-boiled Pear with Snow Fungus, dried Longan and Lily Bulb, served chilled

.....

### Chinese Tea



# B A L L R O O M ' S   W H I M S I C A L   W E E K D A Y

## Menu I

### Happiness Platter

Suckling Pig, Pan-fried Dumpling, Sliced Smoked Duck, Japanese Sushi and Sea Jelly with XO Chilli Sauce

.....

### Bird's Nest

Braised with Conpoy, Fish Maw and Bamboo Pith

.....

### Conrad Duo Magnificent

Golden-fried Prawn Ball coated with Golden-fried Bread Crumbs

Sautéed Spare Rib in Aromatic Mocha Sauce

.....

### Red Grouper

Steamed with Superior Soy Sauce

.....

### Baby Abalone

Braised with Black Mushroom served with Chinese Cabbage

.....

### Chicken

Topped with Crispy minced Garlic

.....

### Ee Fu Noodle

Stewed with 'Shimeiji' Mushroom, Crabmeat and Bean Sprout

.....

### Dessert

Sweet Yam Paste served with Golden Pumpkin Purée

.....

### Chinese Tea

# B A L L R O O M ' S   W H I M S I C A L   W E E K D A Y

## Menu II

### Happiness Platter

Suckling Pig, Vietnamese Spring Roll, Sliced Drunken Chicken, Chilled Sea Whelk in Thai Sauce and Sea Jelly with XO Chilli Sauce

.....

### Lobster

Double-boiled with Chicken, Chinese Cabbage, Bamboo Pith and Wild Mushroom

.....

### Conrad Prawn Duo

Deep-fried Prawn with Wasabi Mayonnaise

Deep-fried Prawn with Salted Egg Yolk

.....

### Red Grouper

Steamed in 'Teochew' Style

.....

### Abalone

Sliced, Braised with 'Honshimeiji' Mushroom and Black Mushroom served with Spinach

.....

### Roasted Duck

Marinated with Chinese Herbs

.....

### Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf

.....

### Dessert

Chilled Cream of Pomelo with Mango and Sago

.....

### Chinese Tea

# I N D U L G E N C E

**Enhance your Wedding Celebration with the following:**

**Strawberry Tree**

or

**Candy Bar (select 5 items)**

Jellybeans, Marshmallow, Wheel or Twist Lollipop

Chupa Chups, Chocolate Brownie Lollipop

Assorted Mini Chocolate Bars, Assorted Cookies

or

**Chocolate Fountain with Marshmallow**

or

**Hors d'oeuvres**

Additional treat at S\$10.00++ per person per selection (minimum 100 guests)

.....

**Macaroon & Praline Tower**

or

**Dessert Buffet (select 6 items)**

Crushed Lemon & Meringue Tartlet

Vanilla Bean Panna Cotta, Mixed Berry

Banana Chocolate Cube

Strawberry Champagne Mousse

Chocolate Royal Hazelnut Crunch

Traditional Kueh Lapis

Assorted Mini Cup Cake

Pistachio Cream Brulee

Chilled Oriental Mango Pudding

Tropical and Seasonal Sliced Fruit

or

**Peking Duck Station**

Additional treat at S\$12.00++ per person per selection (minimum 100 guests)

# G O L D E N P E O N Y W E D D I N G P A C K A G E

## Wedding Services

Delectable Chinese Menu designed by our highly acclaimed and award-winning Golden Peony culinary team

Enjoy 50% discount to sample your specially created menu prior to your wedding (up to 10 persons)

Complimentary soft drinks and Chinese tea during your celebration

Complimentary overnight stay in our luxurious Bridal room (min 12 tables)

Alternatively, enjoy special rates for a night stay in our luxurious Bridal Suite

Signature Conrad Teddy Bears for your guests

Elegant wedding invitation cards for up to 70% of your guarantee attendance (excluding printing)

Floral centrepieces on all tables

Waiver of corkage charge for up to 8 bottles of duty-paid and sealed hard liquor and wine (except champagne)

Special price for beverage package at S\$80++ per table of 10 persons, inclusive of a bottle of house wine per guarantee table and one barrel of 20-liters beer (minimum 8 tables)

One VIP parking lot reserved exclusively for your wedding

Complimentary car passes for up to 20% of your guaranteed attendance

Stylish wedding guestbook and well wishes box

Complimentary S\$100 Conrad Dollars Voucher for your next visit

## W E D D I N G P A C K A G E S

Menu (A) Side plating at S\$1288++ per table of 10 persons. (Minimum 8 tables)

Menu (B) Individual serving at S\$1488++ per table of 10 persons. (Minimum 8 tables)

( JAN - DEC 2019 )

\* Other Terms and Conditions apply

# G O L D E N P E O N Y W E D D I N G P A C K A G E

## Menu (A)

### Amuse Bouche

Deep-fried Crispy Fish Skin with Salted Egg Yolk

.....

### Whole Suckling Pig

Marinated with 'Nam Yee' Sauce

.....

### Abalone

Double-boiled with Sea Whelk, Bambo Pith, Conpoy and Chicken in Whole Young Coconut

.....

### Marble Goby (Soon Hock)

'Hong Kong' Style steamed with Superior Light Soya Sauce

.....

### 'Ling Zhi' Mushroom

Braised with Black Mushroom and Beancurd, served with Baby Cabbage

.....

### Chicken Roll

Baked with Lemongrass Sauce

.....

### Spare Rib

In Aromatic Mocha Sauce served with Almond Flakes

.....

### 'Mian Xian' Noodle

Wok-fried with Seafood

.....

### Dessert

Chilled Lemongrass-flavoured Jelly with Aloe Vera and Lychee

.....

### Chinese Tea

# G O L D E N P E O N Y W E D D I N G P A C K A G E

## Menu (B)

### Amuse Bouche

Crispy Filo Ball with Seafood

.....

### Happiness Platter

Barbecued Suckling Pig, Golden-fried Prawn coated with Wasabi Mayonnaise, Smoked Duck with Fresh Mango, Drunken Chicken

.....

### Mini Buddha Jumps Over The Wall

Double-boiled Whole Abalone, Sea Cucumber, Fish Maw, Whole Conpoy and Chinese Mushroom in Superior Soup

.....

### Silver Perch

Baked with Red Wine Sauce

.....

### Crystal Prawn and Scallop

With Homemade Beancurd, served with Seasonal Greens

.....

### Double Happiness

Lightly-fried Crispy Chicken stuffed with with Minced Shrimp,

Crispy Spiced Duck filled with Mashed Taro

.....

### Spare Rib

In Aromatic Mocha Sauce served with Almond Flakes

.....

### Lobster

Stewed with Egg Noodle, Ginger and Spring Onions, served with Seasonal Greens

.....

### Golden Peony Duo Dessert

Chilled Cream of Avocado with Ice Cream, Baked Sweet Potato Filo Pastry

.....

### Chinese Tea

# T H E P A V I L I O N W E D D I N G P A C K A G E

## Wedding Services

Delectable Chinese or Fusion Menu specially designed by our highly acclaimed and award-winning Golden Peony Culinary team

An exclusive invitation for up to six persons to sample your selected menu prior to your wedding

Exclusive premium wedding gift for your guests

Signature welcome mocktail for all guests during pre-banquet reception

Free flow soft drinks and mixers for up to 4 hours during your celebration

Free flow beer for up to 4 hours during your celebration

One bottle of house wine per table of 10 persons confirmed

Corkage charge of \$40++ per opened bottle of duty-paid and sealed bottles of wines & hard liquor brought in

A bottle of Champagne with Champagne fountain for toasting

An overnight stay in our luxurious Bridal Suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at Oscar's

### WEDDING LUNCH

(Minimum 10 tables of 10 persons)

S\$1488++ per table of 10 persons

Exclusive amenities in Bridal Suite

Light refreshments served in Bridal Suite for couple prior to wedding banquet

Dazzling floral centerpieces on all tables

Usage of audio visual equipment and technical support (LED wall & projection screen)

Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)

Stylish wedding guestbook and well wishes box

One VIP parking lot reserved exclusively for your wedding at hotel's grand entrance

Complimentary car passes for up to 20% of your guaranteed attendance

Earn Hilton Honors Bonus Points redeemable for room nights

**SAPPHIRE** (Minimum 10 tables of 10 persons)

S\$1600++ per table of 10 persons

S\$160++ per person

**DIAMOND** (Minimum 10 tables of 10 persons)

S\$1800++ per table of 10 persons

S\$180++ per person

#### \*Terms and Conditions

Package is applicable for lunch or dinner ( JAN - DEC 2019 )

A minimum guarantee of 100 persons is required (seating of 10 persons per table)

Price quoted is applicable for weekdays and weekends and subject to 10% service charge and prevailing government taxes

# W E D D I N G L U N C H

**S\$1488++ per table per person**

**Happiness Platter**

Slice Smoked Duck, Drunken Chicken Roll, Jellyfish, Golden-fried Spring Roll

.....

**Lobster Soup**

Braised with Conpoy, Crabmeat and Bamboo Pith

.....

**Red Grouper**

Steamed in Hong Kong style

.....

**Chicken**

Roasted and topped with Spiced Almond Flakes

.....

**Baby Abalone**

Braised with 'Ling Zhi' Mushroom served with Seasonal Vegetable

.....

**Drunken Prawn**

Steam with Herbs

.....

**Ee Fu Noodles**

Stewed with 'Shimeiji' Mushroom, Crabmeat and Bean sprout

.....

**Dessert**

Chilled Cream of Pomelo with Mango and Sago

.....

**Chinese Tea**



# S A P P H I R E

## Chinese 8-course Menu

### Trio Appetizer

Sliced Suckling Pig, Sliced Drunken Chicken, Golden-fried Filo filled with Prawn

.....

### Lobster Soup

Braised with Conpoy, Crabmeat and Bamboo Pith

.....

### Live 'Soon Hock' Fish

Steamed in Hong Kong style

.....

### Chicken

Roasted in ' Bi-Feng Tang' style, topped with Almond Flakes

.....

### 8-Head Baby Abalone

Braised with 'Ling Zhi' Mushroom served with Seasonal Vegetable

.....

### Prawn

Poached, served with Herbs

.....

### Multigrain Rice

With Seafood wrapped in Lotus Leaf

.....

### Dessert

Chilled Lemongrass-flavoured Jelly with Aloe Vera, Diced Mango and Strawberry

.....

### Chinese Tea

# S A P P H I R E

## Fusion 6-course Menu

### Trio Appetizer

Sliced Suckling Pig

Sliced Smoked Duck with Fresh Mango

Steamed Beancurd filled with Prawn Mousse topped with Scallop and Crabmeat Sauce

.....

### 8-Head Baby Abalone Soup

Double-boiled with Bamboo Pith, Wolfberries and Conpoy in a mini Pumpkin, served with Crispy Spring Roll

.....

### Sea Perch

Baked with Red Wine Sauce, served with Mixed Vegetable

.....

### 'Dong Po Pork Belly

With 'Ling Zhi' Mushroom and homemade Beancurd served with Baby Cabbage

.....

### Steamed Vermicelli

With Lobster meat and Dumpling in Chinese Wine Broth

.....

### Dessert

Tofu and Chinese Tea Panacotta, Salted Caramel Egg Tart, Praline crunch with Calamasi Mousseline

.....

### Chinese Tea

**D I A M O N D**  
**Chinese 8-course Menu**

**Trio Appetizer**

Lobster Salad, Sliced Suckling Pig, Golden-fried Filo filled with Prawn

.....

**Bird's Nest**

Braised with Crabmeat, Crab Roe and Bamboo Pith served in Bamboo Cup

.....

**Live 'Soon Hock' Fish**

Steamed with Crispy Bean Crumbs

.....

**Golden-fried Yam Puff filled with Scallop**

Sautéed Prawn with Asparagus with XO Chili Sauce

.....

**6-Head Baby Abalone**

Braised with Chinese Mushroom served with Baby Cabbage

.....

**Duck**

Braised with Chestnuts and Red Dates wrapped in Lotus Leaf

.....

**Chinese Ramen**

Stir-fried with Assorted Seafood

.....

**Dessert**

Chilled Cream of Avocado with Coral Weed

.....

**Chinese Tea**

# **D I A M O N D**

## **Fusion 6-course Menu**

### **Duo Appetizer**

Pan-seared New Bedford Scallop with Passion Fruit Sauce, topped with Caviar  
Golden-fried Lobster in 'Bi-Feng Tang' style, topped with Almond Flakes

.....

### **6-Head Abalone Soup**

Double-boiled with Chinese Cabbage, Sea Whelk, Bamboo Pith, Conpoy and Chicken, served in a Whole Coconut

.....

### **Sea Perch**

Baked with Vanilla Sauce, served with Asparagus

.....

### **Silver Hill Duck prepared in two ways**

Roasted Duck Meat

Sliced Silver Hill Duck with Parma Ham, Crispy Beancurd Skin and Pineapple rolled with Homemade Crêpes

.....

### **Sous Vide Fillet of Wagyu Beef**

Accompanied with Steamed Multigrain Rice in Bamboo Cup

.....

### **Dessert**

Coconut Dacquoise crunch, Vanilla Gula Melaka Ice Cream, Teh Tarik whipped Ganache

.....

### **Chinese Tea**

**LET US BE PART OF YOUR  
SPECIAL DAY**

For enquiries or to create a customised menu,  
please contact our wedding specialists at  
+65 6432 7159/70 or email [sinci.weddings@conradhotels.com](mailto:sinci.weddings@conradhotels.com)

your  
thoughts:





CONRAD®

CENTENNIAL  
SINGAPORE

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*NEVER JUST STAY. STAY INSPIRED.*

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