

WEDDINGS AT THE FULLERTON HOTEL SINGAPORE



THE FULLERTON HOTEL
SINGAPORE

THE STRAITS ROOM

LUNCH WEDDING PACKAGE

Start Time	End Time	Setup	Attendance
12:00 PM	4:00 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, Buffet or Western menus
- ❖ 150 pieces of canapes to be served 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 for buffet menus)
- ❖ Complimentary self-parking coupons for 20% of your guests
- ❖ Enjoy one night in our Palladian Suite with access to our Straits Club

\$1,498.00 per table of 10 persons

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

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

CHINESE WEDDING MENU

Hot & Cold Combination (Please Select 5 items Only)

- ❖ Jellyfish in Spicy Dressing 辣味锦绣海蜇 □
- ❖ Crispy Vegetable Spring Roll 黄金素春卷 □
- ❖ Roasted Duck with Plum Sauce 梅酱烧鸭 □
- ❖ Honey-glazed Roasted Pork 蜜汁玫瑰叉烧 □
- ❖ Deep-fried Five Spiced Crab Meat Roll 酥炸五香蟹枣 □
- ❖ Roasted Duck with Red Fermented Bean Curd Sauce 南乳酱烧鸭 □
- ❖ Deep-fried Prawn coated with Orange Lime Mayonnaise 金橘虾球 □
- ❖ Steamed Pork Ball with Celery, Garlic and Five-spiced 芹蒜五香蒸猪肉丸 □
- ❖ Mini Octopus and Pickled Cabbage in Sesame Spicy Dressing 酸菜麻辣八爪鱼 □
- ❖ Chilled Scallop with Seasonal Fruits in Passion Fruit Dressing 时果沙律带子百香果酱 □

Soup

- ❖ Braised Four Treasures Dried Seafood Broth in Chicken Consommé 红烧四宝海味羹 □
- ❖ Double-boiled Ginseng and Chinese Herbs in Chicken Consommé 清炖人参药材鸡汤 □

Shellfish

- ❖ Drunken Live Prawns in Chinese Hua Diao Wine served with Dang Gui and Wolfberries 花彫醉生蝦 □
- ❖ Sautéed Prawn and Pine Nut with Dried Chilli Vinaigrette Sauce in a Taro Ring 芋环松子宫保虾仁 □

Fish

- ❖ Steamed Sea Grouper with Superior Soy Sauce 豉油皇蒸海班 □
- ❖ Steamed Sea Bass with Black Olive and Leek 乌榄大蒜蒸金目鲈 □

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 □
- ❖ Passion Fruit Sorbet with Berries Compote 百香果雪葩 野莓酱 □

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CHINESE WEDDING MENU

Vegetables and Tofu

- ❖ Braised Shitake Mushroom and Bai Ling Mushroom with Spinach in Oyster Sauce 红烧冬菇百灵菇菠菜 □
- ❖ Braised Fish Maw and Egg Tofu with Shanghai Qing in Oyster Sauce 红烧鱼鳔玉子豆腐上海青 □

Meat

- ❖ Stewed Pork Rib in Spiced Sauce with Chestnut 栗子滋味肉排 □
- ❖ Roasted Chicken with Red Fermented Bean Curd Sauce 南乳酱烧鸡 □

Noodles and Rice

- ❖ Fragrant Fried Rice with Seafood, Sesame and Chicken Floss 海鲜芝麻鸡肉松炒饭 □
- ❖ Braised Ee-fu Noodle with Mushrooms and Yellow Chives 韭黄草菇焖伊府面 □

Dessert

- ❖ Hot Cream of Water Chestnut with Snow Fungus and Red Bean Dumpling 雪耳马蹄露, 红豆汤圆 □
- ❖ Chilled Cream of Passion Fruit served with Basil Seed, Longan and Pink Guava Jelly 白香甘露, 巴西籽, 龙眼, 粉红番石榴冻 □

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 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

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 Vanilla Ice Cream

OR

70% Bitter Sweet 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 Green (V)
Apple Wood Smoked Salmon
Smoked Duck Salad with Mango Salsa
Poached Seafood Salad with Apple and Fennel
Carrots, Raisins and Pomelo Salad with Lime Dressing (V)
Roasted Chicken Salad with Radish and Orange Segment
Grilled Mediterranean Vegetables, Feta Cheese, Olives (V)

Dressing

Asian Dressing, Tarragon Vinaigrette, Balsamic Vinaigrette, Thousand Island

Condiments

Grissini, Black Olives, Onion Rings, Corn Kernels,
Garlic Croutons, Parmesan Petals, Sun-dried Tomatoes

Soup

Seafood Tom Yum
Selection of Freshly-baked Bread Rolls and Butter

Hot Selection

Olive Fried Rice (V)
Braised Beef Cube in Barolo Wine
Wok-fried Broccoli with Mushrooms (V)
Roasted Garlic Chicken with Herbed Potatoes
Assam King Prawns with Scallions and Cilantro
Marinated and Baked Barramundi Fillet with White Wine Buerre Blanc

Desserts

Apricot Lemon Tart
Assorted Kueh Lapis
Orange Chocolate Cakes
Strawberry Shortcake
Selection of Tropical Fresh Fruit
Selection of Gourmet French Pastries
Chocolate Pudding with Vanilla Sauce

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)	\$16.00
Guinness Stout (Bottle)	\$18.00
Champagne & Sparkling	
House Champagne	\$148.00
Veuve Cliquot Rosè	\$188.00
Chandon Brut	\$118.00
Chandon Rosè	\$138.00
Juices (Glass)	\$12.00
(Orange, Lime, Grapefruit, Tomato)	
Corkage Charge	
Wine/Champagne	\$50.00 per 75cl bottle
Liquor	\$60.00 per 75cl bottle

THE STRAITS ROOM FLOOR PLAN

