



FROM US WITH LOVE
CARLTON HOTEL FOR 2018

Blissful Beginnings	S\$ 998.00++ per table of 10 persons (applicable for lunch only)
Eternal Love	S\$ 1,098.00++ per table of 10 persons (applicable for lunch and dinner)
Whimsical Romance	S\$ 1,198.00++ per table of 10 persons (applicable for lunch and dinner)
Joyous Union	S\$ 1,398.00++ per table of 10 persons (applicable for lunch and dinner)
Esplanade Room, Level 4	minimum 10 tables, maximum 12 tables
Empress Ballroom 1-3, Level 2	minimum 20 tables, maximum 28 tables
Empress Ballroom 4-5, Level 2	minimum 26 tables, maximum 32 tables

Applicable for weddings till 30 April 2019
Additional surcharge of S\$50.00++ applies for bookings on auspicious dates in calendar determined by the hotel including
01 January, 24, 25, 31 December 2018
Deposit of S\$5,000.00nett is required to secure date and venue (Esplanade Room)
Deposit of S\$8,000.00nett is required to secure date and venue (Empress Ballrooms)
Prices are subject to 10% service charge and GST unless otherwise stated as nett
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WEDDING PACKAGE

DINING

- ♥ Sumptuous Chinese Cuisine specially prepared by our Master Chef from the award-winning Wah Lok Cantonese Restaurant.
- ♥ Complimentary food tasting for one table of ten (10) persons in Wah Lok Cantonese Restaurant, available only on Weekday evenings from Monday to Thursday excluding Eve of Public Holidays & Public Holidays.

BEVERAGES

- ♥ Free flow of Chinese tea and soft drinks throughout event (excluding juices) with cocktail nuts.
- ♥ House Pour wine can be arranged at a special price of **S\$38.00++** per bottle.
- ♥ Beer can be arranged at a special price of **S\$688.00++** per 30-litre barrel or at **S\$18.00++** per glass.
- ♥ Corkage fee for Duty Paid & Sealed wine and hard liquor can be arranged at **S\$18.00++** per opened bottle.

DECORATIONS

- ♥ Elegant floral decorations for the stage, aisle and floral center pieces for all dining tables.
- ♥ Intricately designed dummy wedding cake for cake cutting ceremony.
- ♥ Complimentary champagne fountain display with a bottle of champagne.

COMPLIMENTARY

- ♥ Complimentary post lunch with a choice of one main course and one non-alcoholic drink to be served in the comfort of your Bridal Room on wedding day (applicable for lunch package).
- ♥ Complimentary pre or post dinner snack with a choice of one main course and one non-alcoholic drink to be served in the comfort of your Bridal Suite on wedding day (applicable for dinner package).
- ♥ Choice of unique wedding gifts for all your guests.
- ♥ Choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance.
(Printing not included)
- ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance.
- ♥ Specially designed wedding guest book and Ang Bao Box to contain well wishes from your guests.
- ♥ Complimentary utilization of existing LCD Projector and screen for your wedding video montage.

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Esplanade Lunch Package

- ♥ One (1) night stay in our Bridal Room with welcome amenities & buffet breakfast for two persons at Café Mosaic.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary twelve (12) bottles of house pour wine for event consumption only.

Empress Lunch Package

- ♥ Two (2) nights stay in our Bridal Room with welcome amenities & buffet breakfast for two persons.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.
- ♥ Day-use room for helpers' usage from 1000hrs to 1700hrs.

Esplanade Dinner Package

- ♥ Two (2) nights stay in our Bridal Room with welcome amenities & buffet breakfast for two persons at Café Mosaic.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.

Empress Dinner Package

- ♥ One (1) night stay in our Bridal Suite with welcome amenities & buffet breakfast for two persons at Café Mosaic.
- ♥ Complimentary one (1) complimentary 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house wine per confirmed table for event consumption only.
- ♥ Complimentary one (1) night stay in our Deluxe Room for wedding helpers on wedding day will be accorded for Joyous Union Menu.
- ♥ Additional one (1) complimentary 30-litre barrels of beer for event consumption only will be accorded for Joyous Union Menu.

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BLISSFUL BEGINNINGS

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> 锦绣七彩凉伴火鸭丝
Shredded Duck | <input type="checkbox"/> 烟鸭胸
Smoked Duck | <input type="checkbox"/> 沙律虾
Prawn Salad | <input type="checkbox"/> 话梅番茄
Mini Tomato with Plum |
| <input type="checkbox"/> XO 海螺
XO Topshell | <input type="checkbox"/> 日式迷你八爪鱼
Japanese Baby Octopus | <input type="checkbox"/> 迷你春卷
Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝
Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|--|
| <input type="checkbox"/> 紅燒海味羹 (海螺丝, 虾粒, 蟹肉, 墨鱼)
Braised Superior Broth with Shredded Topshell and Diced Seafood | <input type="checkbox"/> 金汤海皇羹 (虾粒, 蟹肉, 瑶柱, 海螺丝)
Four Treasures in Carrot Soup
(diced prawns, crabmeat, conpoy, shredded topshell) |
|---|--|

FISH 鱼

- | | |
|--|--|
| <input type="checkbox"/> 油炸金目鲈
Deep Fried Sea Bass in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸金目鲈
Steamed Sea Bass with Minced Garlic in Soya Sauce |
|--|--|

SEAFOOD 海鲜

- | | |
|---|--|
| <input type="checkbox"/> XO 蜜豆炒虾球
Sautéed Prawns with Honey Peas in XO Sauce | <input type="checkbox"/> 宫保虾球
Wok Fried Prawns in 'Kung Po' Sauce |
|---|--|

VEGETABLE 菜

- | | |
|---|--|
| <input type="checkbox"/> 海螺扒菠菜
Giant Topshell with Spinach | <input type="checkbox"/> 北菇扒西兰花蟹肉汁
Braised Shitake Mushroom with Broccoli in Crabmeat Sauce |
|---|--|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 南乳烧鸡
Crispy Chicken with Fermented Beancurd Sauce | <input type="checkbox"/> 葱油招牌脆皮炸子
Signature Crispy Roast Chicken with Onion |
|---|--|

NOODLES & RICE 面.饭

- | | |
|---|--|
| <input type="checkbox"/> 鼓油皇海鲜粒炒面线
Fried Vermicelli with Diced Seafood | <input type="checkbox"/> 海鲜荷叶饭
Lotus Leaf Rice with Diced Seafood |
|---|--|

DESSERT 甜品

- | | |
|---|--|
| <input type="checkbox"/> 香茅芦荟冻
Chilled Aloe Vera with Jelly and Lemongrass | <input type="checkbox"/> 百年好合红豆沙
Red Bean Paste with Lily Bud and Lotus Seeds |
|---|--|

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ETERNAL LOVE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|--|---|---|--|
| <input type="checkbox"/> 龙虾沙律
Lobster Salad | <input type="checkbox"/> 辣汁海蜇
Marinated Jellyfish | <input type="checkbox"/> 烧鸭片
Roasted Duck | <input type="checkbox"/> 日式迷你八爪鱼
Japanese Baby Octopus |
| <input type="checkbox"/> XO 海螺
XO Topshell | <input type="checkbox"/> 香炸白饭鱼
Deep Fried Silverfish | <input type="checkbox"/> 迷你春卷
Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝
Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|--|
| <input type="checkbox"/> 红烧蟹肉鱼鳔羹
Braised Fish Maw Soup with Crabmeat | <input type="checkbox"/> 金汤海皇羹 (虾粒, 蟹肉, 瑶柱, 海螺丝)
Four Treasures in Carrot Soup
(diced prawns, crabmeat, conpoy, shredded topshell) |
|---|--|

FISH 鱼

- | | |
|--|--|
| <input type="checkbox"/> 油炸金目鲈
Deep Fried Sea Bass in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸金目鲈
Steamed Sea Bass with Minced Garlic in Soya Sauce |
|--|--|

VEGETABLE 菜

- | | |
|---|--|
| <input type="checkbox"/> 原只蚧拑扒菠菜
Crab Claw with Spinach in Egg white Sauce | <input type="checkbox"/> 鲍鱼北菇扒菠菜
Braised Baby Abalone with Shitake Mushroom and Spinach |
|---|--|

POULTRY 家禽

- | | |
|---|---|
| <input type="checkbox"/> 茶皇豉油鸡
Smoked Chinese Tea Soya Chicken | <input type="checkbox"/> 豉油王山芭鸡
Soya Kampong Chicken |
|---|---|

NOODLES & RICE 面.饭

- | | |
|--|---|
| <input type="checkbox"/> 银芽九王干烧伊府面
Braised Ee-Fu Noodles with Silver Sprout, Straw Mushrooms and Chives | <input type="checkbox"/> 腊味荷叶饭
Fried Rice with Dried Sausage in Lotus Leaf |
|--|---|

DESSERT 甜品

- | | |
|--|--|
| <input type="checkbox"/> 杨枝甘露
Cream of Mango & Pomelo with Sago | <input type="checkbox"/> 红豆沙汤圆
Cream of Red Bean Paste with Glutinous Rice Ball |
|--|--|

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WHIMSICAL ROMANCE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|---|--|---|--|
| <input type="checkbox"/> 锦绣七彩凉拌火鸭丝
Shredded Duck | <input type="checkbox"/> 烧鸭片
Roasted Duck | <input type="checkbox"/> 沙律虾
Prawn Salad | <input type="checkbox"/> 话梅番茄
Mini Tomato with Plum |
| <input type="checkbox"/> 香炸鱼皮
Deep Fried Fish Skin | <input type="checkbox"/> 蒜味墨鱼
Marinated Garlic Baby Octopus | <input type="checkbox"/> 迷你春卷
Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝
Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|--|---|
| <input type="checkbox"/> 金汤龙虾羹
Lobster in Superior Carrot Broth | <input type="checkbox"/> 海螺丝海参鱼肚羹
Thick Soup with Shredded Topshell, Sea Cucumber and Fish Maw |
|--|---|

FISH 鱼

- | | |
|--|--|
| <input type="checkbox"/> 港式蒸海斑
Steamed Garoupa in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑
Steamed Garoupa with Minced Garlic in Soya Sauce |
|--|--|

SEAFOOD 海鲜

- | | |
|--|--|
| <input type="checkbox"/> 芥茉虾球
Sautéed Wasabi Prawns | <input type="checkbox"/> 沙汁明虾球
Sautéed Prawns Tossed with Salad Cream |
|--|--|

VEGETABLE 菜

- | | |
|---|---|
| <input type="checkbox"/> 海螺北菇扒菠菜
Giant Topshell with Spinach and Shiitake Mushroom | <input type="checkbox"/> 北菇扒西兰花蟹肉汁
Braised Shiitake Mushroom with Broccoli in Crabmeat Sauce |
|---|---|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 脆皮烧鸡
Crispy Roasted Chicken | <input type="checkbox"/> 北菇富贵鸭
Boneless Duck with Shiitake Mushroom |
|---|--|

NOODLES & RICE 面.饭

- | | |
|---|---|
| <input type="checkbox"/> 鼓油皇海鲜粒炒米粉
Fried Vermicelli with Diced Seafood | <input type="checkbox"/> 腊味荷叶饭
Fried Rice with Dried Sausage in Lotus Leaf |
|---|---|

DESSERT 甜品

- | | |
|---|--|
| <input type="checkbox"/> 冻芒果布丁
Mango Pudding | <input type="checkbox"/> 红豆沙汤圆
Cream of Red Bean Paste with Glutinous Rice Ball |
|---|--|

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JOYOUS UNION

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> 龙虾沙律
Lobster Salad | <input type="checkbox"/> 辣汁海蜆
Marinated Jellyfish | <input type="checkbox"/> 烟鸭胸
Smoked Duck Breast | <input type="checkbox"/> 日式迷你八爪鱼
Japanese Baby Octopus |
| <input type="checkbox"/> XO 海螺
XO Topshell | <input type="checkbox"/> 香炸白饭鱼
Deep Fried Silverfish | <input type="checkbox"/> 迷你春卷
Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝
Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|---|
| <input type="checkbox"/> 紅燒海味羹 (海螺絲, 蝦粒, 蟹肉, 墨魚)
Braised Superior Broth with Shredded Topshell and Diced Seafood | <input type="checkbox"/> 海螺絲海參魚肚羹
Thick Soup with Shredded Topshell, Sea Cucumber and Fish Maw |
|---|---|

FISH 魚

- | | |
|--|--|
| <input type="checkbox"/> 港式蒸海斑
Steamed Garoupa in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑
Steamed Garoupa with Minced Garlic in Soya Sauce |
|--|--|

SEAFOOD 海鮮

- | | |
|--|---|
| <input type="checkbox"/> 白灼蝦
Poached Prawns | <input type="checkbox"/> 雀巢翡翠玉帶翠花枝
Sautéed Scallops & Squid in Noodle Basket |
|--|---|

VEGETABLE 菜

- | | |
|---|--|
| <input type="checkbox"/> 原只蚧掛扒菠菜
Crab Claw with Spinach in Egg white Sauce | <input type="checkbox"/> 鮑魚北菇扒菠菜
Braised Baby Abalone with Shitake Mushroom and Spinach |
|---|--|

POULTRY 家禽

- | | |
|--|--|
| <input type="checkbox"/> 葱油招牌脆皮炸子
Signature Crispy Roast Chicken with Onion | <input type="checkbox"/> 批靚燒鴨
Roasted Pipa Duck |
|--|--|

NOODLES & RICE 面.飯

- | | |
|---|---|
| <input type="checkbox"/> 銀芽九王干燒伊府面
Braised Ee Fu Noodles with Straw Mushrooms, Silver Sprouts and Chives | <input type="checkbox"/> 蒜香腊味炒飯
Fried Garlic Rice with Dried Sausage |
|---|---|

DESSERT 甜品

- | | |
|--|--|
| <input type="checkbox"/> 楊枝甘露
Cream of Mango & Pomelo with Sago | <input type="checkbox"/> 百年好合紅豆沙
Red Bean Paste with Lily Bud and Lotus Seeds |
|--|--|

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