

Wedding Lunch

Transform your special day into a unique wedding celebration set in the spectacular Grand Ballroom and choose from our exclusive wedding themes including Love and Happiness

- ♦ Delectable Chinese Menu designed 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, hand crafted chocolate pralines, or our Signature Conrad Teddy Bears for your guests
- ♦ Complimentary mocktail for all guests during Pre-lunch Cocktail
- ♦ Complimentary beer, soft drinks and mixers from 1pm to 3.30pm
- ♦ Complimentary 01 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)
- ♦ One night stay in our luxurious Honeymoon Suite, inclusive of a sumptuous in-room breakfast or enjoy your breakfast at Oscar's
- ♦ One complimentary day-use room from 10am to 4pm
- ♦ A bottle of Champagne and an opulent array of gourmet chocolates delivered to your Suite
- ♦ Glamorous wedding décor to enhance your celebrations and dazzling floral centrepieces on all tables
- \$\Delta\$ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ♦ Stylish wedding guestbook and well wishes box
- \Diamond Two VIP parking lots reserved exclusively for your wedding at the main hotel entrance
- ♦ Complimentary car passes for up to 20% of your guaranteed attendance
- ♦ Complimentary usage of 02 units of LCD projectors





Love & Happiness Wedding Lunch Package

From S\$1488 nett per table of 10 persons (minimum 20 tables) (01 January to 30 June 2019)

*Other Terms and Conditions apply

For more details, please call our expert wedding consultants at Tel: +65 6432 7167 / 75 or Email: sinci.weddings@conradhotels.com



Chinese Wedding Lunch

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, topped with Spiced Almond Flakes

Drunken Prawn

Steamed with Herbs

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Scallop

Braised with Chinese Mushroom served with Seasonal Greens

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Fragrant Fried Rice

With Chinese Sausage wrapped in Lotus Leaf

Dessert

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

Chinese Tea

In line with Hilton Worldwide's global initiative in supporting the World Conservation Union, Shark's Fin is no longer featured in our menus to minimise the ecosystem impact associated with the hunting of sharks



CENTENNIAL SINGAPORE

Chinese Wedding Lunch

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

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Dessert

Sweet Yam Paste served with Golden Pumpkin Puree

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Chinese Tea

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