



CONRAD®
CENTENNIAL
SINGAPORE

The Pavilion Wedding Package

- ◇ Delectable Chinese or Fusion Menu specially designed by our highly acclaimed Culinary Team
- ◇ An exclusive invitation for up to six persons to sample your selected menu prior to your wedding
- ◇ Exclusive wedding gift for your guests
- ◇ Welcome signature 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 confirmed 10 persons
- ◇ Corkage charge of \$40++ per opened bottle of duty-paid & sealed bottles of wine & hard liquor brought in
- ◇ A bottle of Champagne for Champagne Toasting Ceremony
- ◇ One night stay in our luxurious Honeymoon Suite with in-room breakfast or buffet breakfast in Oscar's
- ◇ Exclusive amenities in Honeymoon Suite
- ◇ Light refreshments served in Honeymoon Suite for Couple prior to wedding banquet
- ◇ Dazzling floral centrepieces on all tables to enhance your celebrations
- ◇ Usage of latest audio visual and full technical support
- ◇ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (exclude printing)
- ◇ Stylish wedding guestbook and well wishes box
- ◇ One VIP parking lot reserved exclusively for your wedding at Hotel's grand entrance
- ◇ Car passes for up to 20% of your guaranteed attendance
- ◇ Earn Hilton Honors Bonus Points redeemable for room night or fantastic products in Hilton Honors Shopping Mall

Terms and Conditions

Package is applicable for lunch or dinner

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



CONRAD®

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SAPPHIRE

Chinese 8-course Menu

\$1600++ per table of 10 persons

Trio Appetizer

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

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Lobster Soup

Braised with Conpoy, Crabmeat and Bamboo Pith

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Live 'Soon Hock'

Steamed in Hong Kong Style

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Chicken

Roasted in 'Bi Feng Tang' Style, topped with Almond Flakes

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8-Head Baby Abalone

Braised with 'Ling Zhi' Mushroom served with Seasonal Vegetable

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Prawn

Poached, served with Herbs

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Multigrain Rice

With Seafood wrapped in Lotus Leaf

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Chilled Lemongrass Jelly

with Aloe Vera, Diced Mango & Strawberry

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Chinese Tea



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SAPPHIRE
Fusion 6-course Menu
\$160++ per person

Trio Appetizer
Sliced Suckling Pig
Sliced Smoked Duck with Fresh Mango
Steamed Beancurd filled with Prawn Mousse topped with Scallop and Crabmeat Sauce

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8-Head Baby Abalone Soup
Double-boiled with Bamboo Pith, Wolfberries and Conpoy
in a Mini Pumpkin, served with Crispy Spring Roll

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Sea Perch
Baked with Red Wine Sauce served with Mixed Vegetable

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'Dong Po' Pork Belly
With 'Ling Zhi' Mushroom and Homemade Beancurd served with Baby Cabbage

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Steamed Vermicelli
With Lobster Meat and Meat Dumpling in Chinese Wine Broth

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

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Chinese Tea



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DIAMOND

Chinese 8-course Menu

\$1800++ per table of 10 persons

Trio Appetizer

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

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Bird's Nest

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

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Live 'Soon Hock' Fish

Steamed with Crispy Bean Crumbs

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Golden-fried Yam Puff filled with Scallop
Sautéed Prawn with Asparagus with XO Chilli Sauce

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6-Head Baby Abalone

Braised with Chinese Mushroom served with Baby Cabbage

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Duck

Braised with Chestnuts and Red Dates wrapped in Lotus Leaf

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Chinese Ramen

Stir-fried with Assorted Seafood

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Chilled Cream of Avocado
With Coral Weed

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Chinese Tea



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DIAMOND
Fusion 6-course Menu
\$180++ per person

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
and

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



Sous Vide Fillet of Wagyu Beef
Accompanied with Steamed Multigrain Rice in Bamboo Cup



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



Chinese Tea