



HOTEL FORT CANNING
SINGAPORE

PREMIUM PACKAGES WEDDINGS IN THE PARK

(Available till 31 March 2019)

<u>Wedding Lunch</u> Mondays to Sundays	Lavender Ballroom Min. 18 tables	Legends Ballroom Min. of 25 tables	*Grand Marquee Min. of 25 tables
Chinese Set Menu	S\$ 1,328.00++ per table of 10 persons		
Western Set Menu	S\$ 142.80++ per person		

<u>Weekday Wedding Dinner</u> Mondays to Fridays	Lavender Ballroom Min. 18 tables	Legends Ballroom Min. of 25 tables	*Grand Marquee Min. of 25 tables
Chinese Set Menu	S\$ 1,328.00++ per table of 10 persons		
Western Set Menu	S\$ 142.80++ per person		

<u>Weekend Dinner Package</u> Weekend: Sundays	Lavender Ballroom Min. 18 tables	Legends Ballroom Min. of 25 tables	*Grand Marquee Min. of 25 tables
Chinese Set Menu	S\$ 1,508.00++ per table of 10 persons		
Western Set Menu	S\$ 162.80++ per person		

<u>Weekend Dinner Package</u> Weekend: Saturdays, Eve of Public Holidays & Public Holidays (Chinese & International Cuisine)	Lavender Ballroom Min. 18 tables	Legends Ballroom Min. of 25 tables	*Grand Marquee Min. of 25 tables
Chinese Set Menu	S\$ 1,608.00++ per table of 10 persons		
Western Set Menu	S\$ 172.80++ per person		

***The HFC Grand Marquee – Singapore’s largest air-conditioned chandelier marquee is available at a special rental price of S\$ 5,500.00++.**

Please contact our Wedding Specialists for more information or request for a wedding tour at:-

☎ 6559 6783

✉ fmb@hfcSingapore.com



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Celebratory Dining:

- ♥ A specially designed celebratory menu featuring authentic Cantonese cuisine or Western Set
- ♥ Menu tasting for 10 persons
(Mondays to Thursdays only, excluding Eve of Public Holidays and Public Holidays)
- ♥ Free-flow of soft drinks and mixers
- ♥ Free-flow of draught beer
- ♥ A champagne fountain display and a bottle of champagne for toasting
- ♥ Waiver of corkage fee for all duty-paid hard liquor.
- ♥ Corkage fee per bottle of wine/champagne (750ml) at \$35.00++

Decorations:

- ♥ Dry ice effect for bridal march-in
- ♥ An elegant model wedding cake display on stage
- ♥ Selection of wedding themes with fresh flower pedestals along the aisle
- ♥ Fresh floral centrepieces for all tables including 2 special arrangement for the VIP tables
- ♥ Stylish chair covers to enhance the romantic ambience of your wedding
- ♥ Complimentary: Usage of two projectors and two screens

Personalised Wedding Privileges:

- ♥ Selection of wedding favours for each of your guests
- ♥ Selection of wedding invitation cards for 70% of confirmed guests including basic printing for the first 200 pieces of inserts
- ♥ One VIP parking lot for bridal car
- ♥ Preferential guest room rates for your guests
- ♥ Complimentary: Car park passes for 20% of confirmed guests
(Based on first come first served basis)
- ♥ Complimentary: One guest signature book & money gift box
- ♥ Complimentary: Live Feed (applicable to Lavender and Legends Ballroom only)

For the Couple:

- ♥ 1 night stay in the lavish Studio Suite, inclusive of breakfast for two, welcome amenities with floral arrangement, a complimentary bottle of wine and a pair of HFC's beloved forest friends
- ♥ A \$100 nett F&B dining credit
(applicable for Room Service or The Salon)

Premium Chinese Set Dinner Menu

PREMIUM COMBINATION PLATTER

- Roasted Suckling Pig (Half) and Jelly Fish
脆皮乳猪件 (半只) 海蜇
- Lobster Salad and Suckling Pig Combination
(Suckling Pig Slices, California Maki, Seafood Deli Parcel, Jelly Fish with Sesame, Lobster Salad)
龙虾乳猪大拼盘 (乳猪件, 加州饭卷, 石榴鸡, 芝麻海蜇拼龙虾沙律)
- Legends Special King Prawn and Lobster Salad
鸳鸯龙虾嬉水

SOUP

- Braised Superior Shark's Fin with Bean Sprout 红烧龙芽鲍翅
- Braised Shark's Fin Soup with Crab Meat, Crab Roe and Seafood 红烧海皇鱼翅
- Braised Superior Broth with Shredded Superior Fish Maw, Sea Cucumber, Bamboo Pith & Conpoy 花胶海参干贝竹笙羹

SEAFOOD

- Sautéed Prawn Ball, Scallop with Celery in XO Chilli Sauce in Golden Basket XO 酱芹香虾球带子雀巢
- Poached Drunken Live Prawn with Chinese Wine 花雕酒醉生虾
- Deep-fried Scallop encrusted with Yam Paste and Stir-fried Scallop 荔茸带子拼翠绿带子

VEGETABLES

- Braised Whole Abalone, Black Mushroom with Seasonal Vegetables in Superior Oyster Sauce 原只鲍鱼花菇扒时蔬
- Braised Sliced Abalone, Black Mushroom with Seasonal Vegetables in Superior Oyster Sauce 鲍片北菇扒时蔬
- Braised Sea Cucumber and Fish Maw with Seasonal Vegetables 蚝皇鱼鳔烩海参时蔬

FISH

- Steamed Red Garoupa in Hong Kong Style 港式清蒸红斑鱼
- Steamed "Soon Hock" Fish in Hong Kong Style 港式清蒸笋壳鱼
- Steamed Pomfret with Black Bean Sauce 豉汁蒸斗鲷

POULTRY

- Deep-Fried Chicken with Supreme Soy Sauce 豉油皇烧鸡
- Braised Duck with Luo Han Mixed Vegetables 罗汉斋扒鸭
- Deep-Fried Spare Ribs with Lemon Sauce 香柠排骨王

RICE/NOODLE

- Stewed Ee-Fu Noodle with Shredded Mushroom, Straw Mushroom and Yellow Chives 幸福伊府面
- Rustic Fried Noodle 家乡炒生面
- Lotus Leaf-wrapped Fried Rice with Abalone Sauce and Conpoy 鲍鱼汁荷叶饭

DESSERTS

- Chilled Cream of Mango with Sago and Pomelo 杨枝甘露
- Cream of Yam Paste with Gingko Nut 白果芋泥
- Chilled Lemon Grass Jelly with Sago and Fresh Fruits 鲜果珍珠香茅冻



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Premium 5 Course Western Menu

(Available for Lunch and Dinner)

Appetizer

Choice of 1 item per event

*Hickory Smoked Duck Breast with Mango and Orange Salsa
Terrine of Salmon and Tuna with Marinated Seaweed Salad
Shrimp and Scallop Avocado with Curly Frisee and Oriental Ponzu Dressing*

Soup

Choice of 1 item per event

*Mushroom Consommé with Golden Mushroom
Cream of Pumpkin with Garden Chives
Cream of Potato and Leek with White Sesame Seeds*

Hot Entrees

Choice of 1 item per event

*Pan-fried Crab Cake with Fennel Salad and Thai Sweet Chilli
Marinated Cod Fish Fillet with Dill Butter and Bell Pepper Coulis*

Main Course

Choice of 2 item per event

*Roasted Chicken Thigh with Signature Foie Gras Sauce
Served with Mashed Potato, Jumbo Asparagus and Saffron Sauce*

*Grilled Snapper Fillet with Pistachio Provençale & Saffron Sauce
Served with Mashed Potato and Jumbo Asparagus*

*Pan-fried Beef Tenderloin with Red Bordelaise Sauce
Served with Mashed Potato, Jumbo Asparagus and Saffron Sauce*

Dessert

Choice of 1 item per event

*Blueberry Yoghurt Mousse with Fresh Fruit Compote
Royal Chocolate Caraibes Cake with à L'orange and Berries Compote*

Beverage

Freshly Brewed Coffee or Fine English Tea