



## A MOMENT IN TIME A LIFETIME OF HAPPINESS



Your special day is a momentous occasion that will bring together your closest friends and family to celebrate a blessed union of true love.

At One Farrer Hotel, we endeavour to create the wedding you have always wanted.



For enquiries, please contact our team at +65 6705 7881 or email [events@onefarrer.com](mailto:events@onefarrer.com)

TURNING  
MAGICAL MOMENTS  
INTO TREASURED MEMORIES



# GRAND BALLROOM



## VENUE & CAPACITY

GRAND BALLROOM	MINIMUM	MAXIMUM
LUNCH	20 Tables	40 Tables
DINNER	25 Tables	40 Tables



### Saturday

Lunch \$1,258<sup>++</sup>  
Per table of 10 persons

Dinner \$1,488<sup>++</sup>  
Per table of 10 persons

### Sunday

Lunch \$1,138<sup>++</sup>  
Per table of 10 persons

Dinner \$1,338<sup>++</sup>  
Per table of 10 persons

# GRAND BALLROOM PACKAGE PERKS

## SOLEMNISATION & TEA CEREMONY

Complimentary use of an elegantly set up room

## PRE-EVENT RECEPTION

Welcome pre-event reception with chips | Complimentary free-flow beer, soft drinks and mixers | Waiver of corkage for duty paid wine and spirits

## PERSONALISING YOUR CELEBRATION

Five-tier wedding decorative cake for cake cutting ceremony | A bottle of champagne for toasting  
Guest Signature Book, Red Packet box and unique selection of wedding favours | Wedding Invitation cards (excluding print) | Floral set-up at reception table, dining table, aisle stands and stage decorations

## MENU

Choice of Chinese or Western set menus specially crafted for your special occasion with individual portioning for all guests

Food tasting for 10 guests based on your selected menu, applicable between Mondays to Thursdays, excluding eve of Public Holidays and Public Holidays

## AUDIO VISUAL

Two video walls at the foyer to feature your wedding photos | Two LCD projectors with 4.5-metre screens  
Podium with two wireless microphones | Customised spotlight system for all tables

## PARKING

Complimentary 20% of guaranteed attendance | VIP parking at hotel entrance for the Bridal Car

## BRIDAL & HELPERS ROOM

Day-use of Deluxe room for wedding helpers  
One-night Bridal Suite with access to Skyline Lounge and facilities



## TERMS & CONDITIONS

- Surcharge of \$50<sup>++</sup> per table on eve of Public Holidays, Public Holidays and auspicious dates
- Prices are subjected to 10% Service Charge and prevailing government taxes
- Rates are subjected to change without prior notice
- Other terms and conditions may apply



# GARDEN PAVILION



## VENUE & CAPACITY

GARDEN PAVILION	MINIMUM	MAXIMUM
LUNCH & DINNER	14 Tables	18 Tables



### Saturday

Lunch \$1,238<sup>++</sup>  
Per table of 10 persons

Dinner \$1,338<sup>++</sup>  
Per table of 10 persons

### Sunday

Lunch \$1,138<sup>++</sup>  
Per table of 10 persons

Dinner \$1,238<sup>++</sup>  
Per table of 10 persons

# GARDEN PAVILION PACKAGE PERKS

## SOLEMNISATION & TEA CEREMONY

Complimentary use of an elegantly set up room

## PRE-EVENT RECEPTION

Complimentary 3 trays of canapés | Free flow of beer, soft drinks and mixers and one bottle of wine per table | Waiver of corkage for duty paid wine and spirits

## PERSONALISING YOUR CELEBRATION

Five-tier wedding decorative cake for cake cutting ceremony | A bottle of champagne for toasting | Guest Signature Book, Red Packet box and unique selection of wedding favours | Wedding Invitation cards (excluding print) | Floral set-up at reception table, dining table, aisle stands and stage decorations

## MENU

Choice of Chinese or Western set menus specially crafted for your special occasion with individual portioning for all guests

Food tasting for 10 guests based on your selected menu, applicable between Mondays to Thursdays, excluding eve of Public Holidays and Public Holidays

## AUDIO VISUAL

Podium with two wireless microphones  
LCD projector with portable screen

## PARKING

Complimentary 20% of guaranteed attendance | VIP parking at hotel entrance for the Bridal Car

## BRIDAL & HELPERS ROOM

Day-use of Deluxe room for wedding helpers  
One-night Bridal Suite with access to Skyline Lounge and facilities



## TERMS & CONDITIONS

- Surcharge of \$50++ per table on eve of Public Holidays, Public Holidays and auspicious dates
- Prices are subjected to 10% Service Charge and prevailing government taxes
- Rates are subjected to change without prior notice
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# CHINESE WEDDING LUNCH MENU



## COLD DISH COMBINATION

COLD ITEM: (Please select any two items)

- |   |  |
|---|--|
| <input type="checkbox"/> California Maki                  | <input type="checkbox"/> Marinated Pacific Clams with Ginger Sauce |
| <input type="checkbox"/> Drunken Chicken Roulade          | <input type="checkbox"/> Marinated Spicy Jelly Fish                |
| <input type="checkbox"/> Japanese Seasoned Mini Octopus   | <input type="checkbox"/> Shrimp Bonito Maki                        |
| <input type="checkbox"/> Marinated Cuttlefish with Garlic | <input type="checkbox"/> Vegetarian Spring Roll                    |

HOT ITEM: (Please select any three items)

- |   |  |
|---|--|
| <input type="checkbox"/> Breaded Butterfly Prawns           | <input type="checkbox"/> Prawn Roll with Water Chestnuts |
| <input type="checkbox"/> Crispy Chicken Pockets             | <input type="checkbox"/> Roasted Duck with Plum Sauce    |
| <input type="checkbox"/> Crispy Roasted Pork Belly          | <input type="checkbox"/> Teochew Style Soya Duck         |
| <input type="checkbox"/> Deep-fried Winged Yam Spring Rolls | <input type="checkbox"/> Vietnamese Prawn Fritters       |

Please select one item from each category below:

### SOUP

- ☐ Braised Bird's Nest, Crab Meat with Conpoy and Organic Bamboo Pith
- ☐ Braised Lobster, Crab Meat, Sea Whelk with Conpoy and Organic Bamboo Pith
- ☐ Double-boiled 10 Head Abalone with American Ginseng and Organic Bamboo Pith
- ☐ Double-boiled 10 Head Abalone with Black Truffle and Organic Bamboo Pith

### MEAT

- ☐ Braised Chicken served with Sesame & Garlic Spicy Sauce
- ☐ Crispy Roasted Chicken served with Curry Leaves and Deep-fried Garlic
- ☐ Peking Style Stewed Chicken in Lotus Leaf served with Quail Eggs and Whole Garlic
- ☐ Slow-cooked Pork Knuckle served with Chestnuts and Whole Garlic in Brown Sauce

Please select one item from each category below:

### VEGETABLE

- ☐ Braised Baby Abalone and Chinese Mushrooms served with Seasonal Vegetables
- ☐ Braised Duet Mushrooms served with Conpoy and Seasonal Vegetables
- ☐ Braised Hon Shimeiji and Chinese Mushrooms served with Sea Whelk and Seasonal Vegetables
- ☐ Braised Sea Cucumber and Flower Mushrooms served with Seasonal Vegetables

### FISH

- ☐ Deep-fried Hong Kong Style Fresh Garoupa with Ginger and Scallions
- ☐ Steamed Fresh Snapper topped with Minced Garlic and Coriander Sprigs served with Superior Soya Sauce
- ☐ Steamed Fresh Garoupa "Traditional Way" topped with Spring Onion and Coriander Sprigs
- ☐ Steamed Soon Hock in Hong Kong Style topped with Ginger and Scallions

### RICE/NOODLES

- ☐ Glutinous Rice with Dried Shrimps, Mushrooms and Chicken wrapped in Beancurd Skin
- ☐ Stewed Hong Kong Ee Fu Noodles with Shredded Chicken and Yellow Chives
- ☐ Stewed Udon Noodles with Shredded Chicken, Mushroom, Yellow Chives and Black Peppercorn
- ☐ Yang Chow Seafood Fried Rice with Crab Meat

### DESSERT

- ☐ Chilled Black Sesame Pudding with Almond Seeds accompanied with Mango Puree
- ☐ Chilled Mango Sago Pomelo Pudding served with Forest Berries
- ☐ Double-boiled White Fungus with Lotus Seeds and Red Dates
- ☐ Teochew Style Yam Paste with Pumpkin and Gingko Nuts



# CHINESE WEDDING DINNER MENU



## COLD DISH COMBINATION

### COLD ITEM: (Please select any two items)

- |   |  |
|---|--|
| <input type="checkbox"/> California Maki                  | <input type="checkbox"/> Marinated Pacific Clams with Ginger Sauce |
| <input type="checkbox"/> Drunken Chicken Roulade          | <input type="checkbox"/> Marinated Spicy Jelly Fish                |
| <input type="checkbox"/> Japanese Seasoned Mini Octopus   | <input type="checkbox"/> Shrimp Bonito Maki                        |
| <input type="checkbox"/> Marinated Cuttlefish with Garlic | <input type="checkbox"/> Vegetarian Spring Roll                    |

### HOT ITEM: (Please select any three items)

- |   |  |
|---|--|
| <input type="checkbox"/> Breaded Butterfly Prawns           | <input type="checkbox"/> Prawn Roll with Water Chestnuts |
| <input type="checkbox"/> Crispy Chicken Pockets             | <input type="checkbox"/> Roasted Duck with Plum Sauce    |
| <input type="checkbox"/> Crispy Roasted Pork Belly          | <input type="checkbox"/> Teochew Style Soya Duck         |
| <input type="checkbox"/> Deep-fried Winged Yam Spring Rolls | <input type="checkbox"/> Vietnamese Prawn Fritters       |

## Please select one item from each category below:

### SOUP

- ☐ Braised Bird's Nest, Crab Meat with Conpoy and Organic Bamboo Pith
- ☐ Braised Lobster, Crab Meat, Sea Whelk with Conpoy and Organic Bamboo Pith
- ☐ Double-boiled 10 Head Abalone with American Ginseng and Organic Bamboo Pith
- ☐ Double-boiled 10 Head Abalone with Black Truffle and Organic Bamboo Pith

### MEAT

- ☐ Braised Chicken served with Sesame & Garlic Spicy Sauce
- ☐ Crispy Roasted Chicken served with Curry Leaves and Deep-fried Garlic
- ☐ Peking Style Stewed Chicken in Lotus Leaf served with Quail Eggs and Whole Garlic
- ☐ Slow-cooked Pork Knuckle served with Chestnuts and Whole Garlic in Brown Sauce

## Please select one item from each category below:

### SEAFOOD

- ☐ Baked Marinated Prawns served with Thai Basil Leaves and Fragrant Oats
- ☐ Sautéed Prawns in Homemade XO Sauce served with Asparagus and Honey Peas
- ☐ Steamed Fresh Tiger Prawns with Chinese Herbs
- ☐ Stir-fried Prawns served with Hon Shimeiji Mushrooms, Asparagus, Honey Peas and Black Peppercorn

### VEGETABLE

- ☐ Braised Baby Abalone and Chinese Mushrooms served with Seasonal Vegetables
- ☐ Braised Duet Mushrooms served with Conpoy and Seasonal Vegetables
- ☐ Braised Hon Shimeiji and Chinese Mushrooms served with Sea Whelk and Seasonal Vegetables
- ☐ Braised Sea Cucumber and Flower Mushrooms served with Seasonal Vegetables

### FISH

- ☐ Deep-fried Hong Kong Style Fresh Garoupa with Ginger and Scallions
- ☐ Steamed Fresh Snapper topped with Minced Garlic and Coriander Sprigs served with Superior Soya Sauce
- ☐ Steamed Fresh Garoupa "Traditional Way" topped with Spring Onion and Coriander Sprigs
- ☐ Steamed Soon Hock in Hong Kong Style topped with Ginger and Scallions

### RICE/NOODLES

- ☐ Glutinous Rice with Dried Shrimps, Mushrooms and Chicken wrapped in Beancurd Skin
- ☐ Stewed Hong Kong Ee Fu Noodles with Shredded Chicken and Yellow Chives
- ☐ Stewed Udon Noodles with Shredded Chicken, Mushroom, Yellow Chives and Black Peppercorn
- ☐ Yang Chow Seafood Fried Rice with Crab Meat

### DESSERT

- ☐ Chilled Black Sesame Pudding with Almond Seeds accompanied with Mango Puree
- ☐ Chilled Mango Sago Pomelo Pudding served with Forest Berries
- ☐ Double-boiled White Fungus with Lotus Seeds and Red Dates
- ☐ Teochew Style Yam Paste with Pumpkin and Gingko Nuts



## WESTERN 3 COURSE SET LUNCH MENU



### APPETIZER

Waldorf Granny Smith Salad with Applewood Smoked Chicken, Micro Cress  
served with Honey Mustard Dressing

or

Spiral Cream Cheese Salmon Roll with Farm-grown Pickled Cucumber and Quail Egg served  
with Orange Fennel Salad and Blood Orange Jelly

### MAIN COURSE

Oven-baked Barramundi Fillet with Tomato Confit and US Asparagus on Butternut Purée  
served with Lemon Dill Sauce

or

Roasted Cajun Chicken Roulade with Wild Mushroom Ragout, Roasted Garlic,  
Red Skin Potatoes and US Asparagus served with Morel Thyme Sauce

### DESSERT

Ricotta Cheese Cake with Poached Spiced Pear served with Caramel Sauce

or

Vanilla Panna Cotta on Green Tea Sable and Pepper Anglaise



## WESTERN 4 COURSE SET DINNER MENU



### APPETIZER

Honey Spiced Smoked Duck Breast with Pickled Root Vegetables and California Garden Greens  
served with Cilantro Mango Sauce

or

Oakwood Smoked Salmon with Beetroot Carpaccio, Frisee Salad and Leafy Greens  
served with Sweet Mustard Dill Sauce

### SOUP

Cream of Wild Mushroom Soup with Chives

or

Cream of Broccoli with Parmigiano-Reggiano Grissini

### MAIN COURSE

Miso-glazed Salmon with Sautéed Baby Spinach and Roasted Garlic Saffron Rice  
served with Ponzu Sauce

or

Slow Braised Herbed Beef Cheek, Asian Ratatouille and Homemade Gnocchi  
served with Pepper Sauce

### DESSERT

Warm Apple Tart served with Cinnamon Crumble and Vanilla Ice Cream

or

Iced Coffee Parfait with Fresh Berries, Caramel Sauce and Orange Tuile



## SOLEMNIZATION PACKAGE



2019 / 2020 RATES

FARRER ROMANCE  
BUFFET HI-TEA

**S\$68<sup>++</sup>**  
per person

EVERLASTING LOVE  
BUFFET LUNCH

**S\$78<sup>++</sup>**  
per person

FAITHFULLY YOURS  
BUFFET DINNER

**S\$88<sup>++</sup>**  
per person

Minimum 50 persons



### SOLEMNIZATION PACKAGE

- A choice of our chef's specially crafted buffet menus
  - Welcome pre-event reception
- Free flow of soft drinks and mixers throughout the celebration
- Waiver of corkage charge for duty-paid and sealed hard liquor
  - Fresh floral centrepiece for dining tables
- Signature wedding cake for the cake cutting ceremony
- Either selection of wedding favors or invitation cards  
(Wedding cards exclude printing of inserts based on 70% of your guaranteed attendance)
  - Usage of LCD Projector and screen(s)
- Complimentary car park coupons based on 20% of your guaranteed attendance

### Enhanced solemnization decoration at S\$1,000<sup>++</sup> which includes:

- Floral arch stand
- Fresh floral centrepiece for solemnization table
- Chair tie-back with posies (For couple and ten aisle's chairs)
- Fresh rose petals for tossing



### TERMS & CONDITIONS

- Rates are applicable for weekdays & weekends
- Surcharge of S\$50<sup>++</sup> per table on eve of and on public holidays & on auspicious dates
- Prices are subject to 10% Service Charge and prevailing government taxes
- Package rates are subject to change without prior notice
- Other terms & conditions apply



## FARRER ROMANCE BUFFET HI-TEA MENU



### COLD SELECTIONS

Assorted Premium Finger Sandwiches - Chicken, Tuna and Vegetarian  
Cheese Nachos with Guacamole and Tomato Salsa  
Mini Croissants with Shaved Turkey Ham, Alfalfa Sprouts and Cheddar  
Selection of Japanese Pickles and Vegetable Maki Rolls with Condiments

### PASTRIES

Freshly Baked Plain and Raisin Scones with Clotted Cream and Preserved Strawberries  
Mini Blueberry Muffins  
Mini Orange Chocolate Drop Muffins

### HOT SAVOURIES

Chicken Satay with Condiments  
Fried Mee Siam with Chicken and Seafood  
Golden Sugar Cane Prawns  
Smoked Chicken and Spinach & Cheese Quiche

### SWEETS

Dark Chocolate Brownies  
New York Cheese Cake  
Seasonal Fresh Fruits and Berries Platter  
Sliced Coffee Opera Cake  
Warm Bread & Butter Pudding with Vanilla Emulsion



**S\$68<sup>++</sup> PER PERSON WITH A MINIMUM OF 50 PERSONS**



## EVERLASTING LOVE BUFFET LUNCH MENU



### SALAD & COLD ITEMS

Assorted Japanese Vegetarian Maki Rolls with Condiments  
Hearts of Palm with Apple and Citrus tossed with Honey Vinaigrette  
Mixed Mesclun and Spinach Salad  
(French, Thousand Island and Natural Yoghurt with Honey Dressing)

### SOUP STATION

Cream of Pumpkin with Roasted Pumpkin Seeds and Basil Oil

### BREAD


Freshly Baked Assorted Mini Rolls and Bread served with Butter

### HOT FOOD ITEMS

Baked Sea Bass Fillet with Citrus Tomato Salsa and Farm-fresh Herbs  
Fried Vegetarian Spring Rolls with Thai Chili Sauce  
Stir-fried Baby Kalia with Mushrooms  
Traditional Ayam Panggang Pedas  
Turmeric Rice Pilaf with Raisins and Roasted Almonds

### DESSERTS

Assorted Fresh Cut Fruits Platter  
Chilled Mango Pudding with Mango Pearls  
Pear & Apple Strudel with Raisins and Cinnamon Powder  
Strawberry Cheese Cake



S\$78<sup>++</sup> PER PERSON WITH A MINIMUM OF 50 PERSONS



## FAITHFULLY YOURS BUFFET DINNER MENU



### SALAD & COLD ITEMS

D.I.Y Fruits Rojak with Condiments  
Farfalle Pasta tossed with Shitake Mushrooms and Sun-dried Tomato Pesto  
Grilled Octopus Salad with Lemon and Chili Sauce  
Smoked Duck Salad with Pickled Cucumber and Mango Sauce

### SOUP STATION

Seafood Chowder with Crispy Parmesan

### BREAD

Freshly Baked Assorted Mini Rolls and Bread served with Butter

### HOT FOOD ITEMS

Golden Fried Rice with Pumpkin and Black Mushrooms  
Malai Chicken Tikka served with Mint Chutney  
Roasted Garden Vegetables with Fresh Herbs and Garlic  
Slow Cooked Salmon Fillet with Light Lobster Sauce  
Traditional Mutton Rendang with Thick Coconut Gravy

### DESSERTS

Assorted Fresh Cut Fruits Platter  
Chocolate Fudge Cake  
Mango Shortcake  
Selection of Nonya Kuehs



S\$88<sup>++</sup> PER PERSON WITH A MINIMUM OF 50 PERSONS