



WEDDINGS AT AN ICONIC LANDMARK

Celebrate your nuptials in style at one of Singapore's most iconic historical landmarks, The Clifford Pier. Established in 1933, it was the landing jetty for ships and meeting point for seafarers and traders. Today, The Clifford Pier pays homage to its glorious heritage. The impressive arches and high ceilings, and bespoke furniture in a nautical colour palette create an exquisite ambience by the waterfront. The destination restaurant also features a spacious terrace offering breathtaking views of Marina Bay.

- A sumptuous menu created by our culinary team with a choice of Chinese, Buffet or Western menus
- Wedding floral decorations to accentuate every table based on existing setup
- Free flow of soft drinks, mixers and Chinese tea for the duration of your event
- Complimentary 15 bottles of house wine
- Complimentary 1 barrel of 30-litre beer
- 3-tier house-baked wedding cake for the cake cutting ceremony
- A pyramid tower with a bottle of sparkling wine for toasting
- A variety of 12 specially designed invitation cards for 60% of your invited guests (excluding printing of customized text)
- Exclusive wedding favour for all guests
- Wedding guest book from The Fullerton Bay Hotel and usage of Ang Pow Box
- Complimentary usage of 1 LCD projector for photo montage during the banquet
- An invitation for 8 persons to experience your selected menu from Mondays to Fridays (reservation is subject to availability and is not applicable to buffet menu)
- Complimentary self-parking coupons for 20% of your guests
- Enjoy a night's stay in The Fullerton Bay Hotel's exclusive Theme Suite with gourmet breakfast at Clifford Restaurant for 2 persons
- Delectable chocolates, a bottle of Champagne and personalized gift for the wedding couple
- A delightful dinner or supper for the wedding couple served in the comfort of your suite
- Solemnization Ceremony at the Alfresco Terrace (for up to 50 persons) can be arranged at a special rate of S\$1,888.00+ per event
- The above package is available from Mondays to Sundays, including eve of Public Holidays and Public Holidays for a minimum of 150 persons and maximum of 200 persons

For enquiries, please call our **Wedding Specialists** at (65) 6877 8119/ 8189/ 8968/ 8121/ 6304 3708 or email weddings@fullertonbayhotel.com

The hotel reserves the right to change or amend the package and menus without prior notice.



A Forbes Travel Guide Five Star Hotel from 2013 to 2015
80 Collyer Quay Singapore 049326 www.fullertonbayhotel.com



4-Course Western Set Menu

Mille Feuille of Tea Smoked Duck
Confit of Capsicum, Crisp Taro and Chives Vinaigrette



Asian Lobster Broth
Rock Lobsters, Hot and Sour Broth, Chilli Oil



Veal Shank
Wawa Cabbage, Potato Puree, Black Pepper Sauce



Passion Fruit Tiramisu
Honey Lemon and Strawberries



Coffee and Tea

S\$275.00* per person

**Price is subject to 10% service charge and prevailing government taxes.*



International Buffet Menu

Salad

Lamb Chaat - Tandoori Roasted Lamb Salad
Spicy Seafood Salad with Tomato and Coriander
Hoisin Plum Glazed Chicken Fillet, Root Vegetables and Bitter Leaf Salad
Roasted Potato Salad with Dill Cream Fraiche and Crisp Bacon
Mixed Young Mesclun Salad

Dressing

Balsamic, Peppered Vinaigrette, Thousand Island and Asian Dressing
Garlic Crouton, Parmesan Petal, Gherkins and Olives

Soup

Cream of Wild Mushroom with Chives
Selection of Bread Roll and Butter

Hot Presentation

Fullerton Fried Chicken Curry with Potatoes
Grilled Sea Bass on Lentil with Riesling Sauce
Beef Rendang
Fried King Prawn in Spicy Gravy
Herb Roasted Spring Chicken with Garlic and Rosemary, Natural Jus
Sayur Lodeh (*Mixed Vegetable with Coconut Gravy*)
Fried Hong Kong Noodles with Vegetables

Desserts

Chocolate Bouchons
Cream Fraiche, Calvados and Green Apple
Maple Cheese Cake
Sago Gula Melaka
Yin Yang Crème Brulee in Chocolate Cup
Fresh Cut Fruits Platter
Coffee and Tea

S\$275.00* per person

**Price is subject to 10% service charge and prevailing government taxes.*



5-Course Chinese Set

Deep-fried Prawns coated with Passion Fruit Mayonnaise
Roasted Duck in Foie Gras Sauce
Chilled Fresh Abalone with Honey Superior Soya



Braised Bird's Nest with Crab Meat and Truffle Oil
in Chicken Consommé



Steamed Chilean Sea Bass in Duo Garlic Sauce
with Cherry Tomato and Kai Lan



Steamed Eight Treasures Fragrant Rice in Lotus Leaf
topped with Sautéed Scallops and Macadamia Nut in XO Chili Sauce



Chilled Cream of Mango with Pomelo
Sago, Green Lime Jelly and Vanilla Ice Cream



Chinese Tea

S\$275.00* per person

**Price is subject to 10% service charge and prevailing government taxes.*