

Wedding Lunch Package at The Straits Room

(Valid for weddings held on or before 30 June 2019)

- A sumptuous lunch created by our team of chefs with a choice of Chinese, Buffet or Western menus
- * Choose one of the following items to be served during your cocktail reception
 - 100 pieces of butler-passed canapés or
 - ✤ 100 pieces of butler-passed Chilli Crab Buns or
 - Iced Fruit Fountain display
- Free-flowing soft drinks, mixers and Chinese tea throughout the event
- * A complimentary bottle of house wine per confirmed table
- Five-tier model wedding cake for the cake-cutting ceremony
- A pyramid tower with a bottle of sparkling wine for the couple's toast
- **#** Invitation cards for 60% of your invited guests (excludes printing of customised text)
- **Wedding floral decorations and individual floral centrepieces for every table**
- **Exclusive wedding favour for all guests**
- > Usage of Signature Ang Pao Box
- Specially designed wedding wishing tree with wishing cards
- Complimentary usage of 1 liquid crystal display (LCD) projector for your photo montage during the wedding banquet
- Complimentary tasting for 6 persons to experience your selected menu from Monday to Friday (reservation is subject to availability and is not applicable to the buffet menus)
- Complimentary self-parking coupons for 20% of your guests
- Enjoy a night's stay in our Palladian Suite with gourmet breakfast for 2 persons
- Delectable chocolates, a bottle of champagne and a personalised gift to welcome the wedding couple
- A delightful dinner or supper for the couple served in the comfort of your room
- Enjoy access to The Straits Club during your stay where you may enjoy complimentary breakfast, afternoon tea, evening cocktails and canapés in a private lounge
- Enjoy 20% discount off à la carte treatments at The Fullerton Spa
 * Terms and conditions apply. Bookings are subject to availability



THE FULLERTON HOTEL SINGAPORE Wedding Chinese Lunch Menu

STARTER 1 - HOT & COLD COMBINATION

- Roasted Duck with Plum Sauce 梅酱烧鸭
- ③ Crispy Prawns coated with Spiced Pumpkin Purée 南瓜汁虾球
- Tea-smoked Bean Curd Carrot Rolls
 茶米薰金笋卷
- Honey-glazed Roasted Pork 蜜汁玫瑰叉烧
- Jellyfish with Spicy Dressing 辣味锦绣海蜇

STARTER 2 - HOT & COLD COMBINATION

- Sautéed Prawns with Chilli Vinegar Sauce in a Taro Ring 荔茸宫保虾仁
- Honey-baked Chicken Wings with Sesame Seeds
 麻香蜜汁焗凤翼
- Mini Octopus and Pickled Cabbage in Sesame Spicy Dressing 酸菜麻辣八爪鱼
- Crispy Vegetable Spring Rolls 黄金素春卷
- Roasted Crispy Five-spice Pork Belly
 香脆五香烧腩

<u>Soup</u>

 Braised Four Treasures and Truffle Oil in Chicken Consommé 红烧松露四宝海味羹
 Bouble-boiled Cordyceps Fungus, Red Dates and Dried Scallops in Chicken Consommé

虫草花红枣干贝炖鸡汤



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<u>Shellfish</u>

\$ }	Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa 青芥茉蝦球香芒醬			
<u>ب</u>	Stir-fried Scallops with Green Asparagus in a Potato Net 雀巢油泡芦笋鲜带子			
<u>Fish</u>				
\$	Selection of Fish 鱼类选择	- Sea Bass - Sea Grouper - Nile Red	金目鲈 海班 金凤鱼	
۲	Selection of Sauce 酱汁选择	- Superior Soy Sauce - Bean Crumb - Garlic Sauce - Teochew-style - Fermented Black Bean Sauce - Sour Plum Chilli Sauce	豉豆蒜 潮 财 新 群 洲 汁 海 糖 務	

<u>INTERMEZZO (UPGRADE SUGGESTION)</u> The following can be arranged at an additional of \$20.00 per table of 10 persons:

\$ }	Orange Sorbet with Berries Compote	桔子雪葩 野苺酱	
\$P	Lime Sorbet with Berries Compote	青柠雪葩 野莓酱	
VEGETA	<u>ABLES AND TOFU</u>		
\$ }	Braised Fish Maw and Bai Ling Mushrooms with Baby Pak Cl in Oyster Sauce 蚝皇百灵菇鱼鳔小白菜	hoy	
&)	Braised Sea Shell and Mushrooms with Broccoli 红烧海螺冬菇西兰花		
<u>Meat</u>			
<u>@</u>	Deep-fried Sesame Pork Rib in Coffee-flavoured Sauce 麻香咖啡肉排		
B	Crispy Roasted Chicken with Fragrant Five-spice 五香烧鸡		



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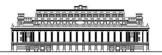
NOODLES AND RICE

Ŷ	Steamed Eight Treasures Fried Rice wrapped with Lotus Leaf 八宝荷叶饭	
\$ }	Braised Ee-fu Noodles with Mushrooms and Yellow Chives 韭黄草菇焖伊府面	
<u>Dess</u>	<u>ERTS</u>	
®	Chilled Cream of Mango with Pomelo, Sago and Green Lime Jelly 杨枝甘露青柠冻	
\$ }	Double-boiled White Fungus, Longans, Red Dates, Gingko Nuts, Sea Olives and Lotus Seed 红莲八宝甜湯	
-	<u>RADE SUGGESTION</u> ollowing can be arranged at an additional of \$30.00 per table of 10 persons:	
\$ }	Double-boiled Chinese Pear Sweet Soup with Snow Fungus, Almond and Sea Coconut 清炖津梨银耳南北杏海底椰	
\$ }	Chilled Green Lime Sweet Soup with Lemongrass Jelly, Aloe Vera and Kaisoh Crystal Combination with Red Bean Paste Pancake 珍珠芦荟青柠香茅冻拼红豆窝饼	
Ŷ	Fullerton's Signature Chocolate Manjari Cake (Western Dessert) 曼佳丽巧克力蛋糕	

S\$1,338.00 per table of 10 persons Monday to Friday, excluding eve of Public Holidays and Public Holidays

S\$1,448.00 per table of 10 persons Saturday & Sunday, including eve of Public Holidays and Public Holidays (Minimum of 10 tables and maximum of 12 tables)

* Price is subject to service charge and prevailing government taxes



The Fullerton Hotel

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Wedding Buffet Lunch Menu

Appetisers and Salad

Grilled Mediterranean Vegetables, Feta Cheese, Olives (V) Carrots, Raisins and Pomelo Salad with Lime Dressing (V) Roasted Chicken Salad Thai-style Green Mango and Dried Shrimp Salad Poached Seafood Salad with Apple and Fennel Smoked Duck Salad with Mango Salsa Mesclun Greens

Dressing Tarragon Vinaigrette, Balsamic Vinaigrette, Thousand Island Dressing, Asian Dressing

Condiments

Grissini, Corn Kernels, Garlic Croutons Black Olives, Sun-dried Tomatoes, Onion Rings and Parmesan Petals

Soup

Seafood Tom Yum Selection of freshly-baked Bread Rolls and Butter

Hot Selection

Grilled Sea Bass with Tomato and Mango Salsa Braised Mutton in Indian Spice Sambal King Prawns with Scallions Roasted Garlic Chicken with Herbed Potatoes Wok-fried Broccoli with Mushrooms Steamed Fragrant Rice

Desserts

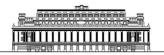
Chocolate Pudding with Vanilla Sauce Orange Chocolate Cakes Apricot Lemon Tart Selection of Gourmet French Pastries Strawberry Shortcake Assorted Kueh Lapis Selection of Tropical Fresh Fruit

Freshly-brewed Coffee and Tea

S\$133.80 per person Monday to Friday, excluding eve of Public Holidays and Public Holidays

S\$144.80 per person Saturday & Sunday, including eve of Public Holidays and Public Holidays Minimum and maximum 100 persons

* Price is subject to service charge and prevailing government taxes



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Wedding Western Set Lunch Menu

Appetiser

Beetroot-cured Salmon Organic Root Vegetable Purée, Pearl Caviar, Herbs, Lemon Vinaigrette

Or

Tea-smoked Supreme Duck Compressed Melon, Tomato Salsa, Guacamole, Mango-Passion Dressing

Main

Slow-baked Herbed Chicken Roulade, Truffle Potato Mousseline, Garden Vegetables Jus Gras

Or

Seared Barramundi Fillet Mashed Potato, Steamed Asparagus, Herbed Buerre Blanc

Or

Sous Vide Wagyu Beef Cheek Butternut Squash Purée, Organic Vegetables Barolo Wine Reduction

Dessert

Caramelised Pate De Feuilléte with 65% Chocolate Cremeux and Raspberry Coulis

Or

Baked Morello Cherry Tart with Almond Cream and Vanilla Sauce

Freshly-brewed Coffee and Tea Petits Fours

S\$133.80 per person Monday to Friday, excluding eve of Public Holidays and Public Holidays

S\$144.80 per person Saturday & Sunday, including eve of Public Holidays and Public Holidays Minimum and maximum 100 persons

* Price is subject to service charge and prevailing government taxes

The hotel reserves the right to change or amend the packages without prior notice