

Solemnisation Package

Exchange your vows and say "I do" at The Fullerton Hotel Singapore situated within Singapore's 71st National Monument, your choice venue to celebrate your once-in-a-lifetime moment.

Priced at \$\$168 based on a minimum booking of 20 persons

PACKAGE INCLUSIONS

- Exclusive use of the venue between 11.00 a.m. to 2.00 p.m. with lunch or 6.00 p.m. to 9.00 p.m. with dinner
- Solemnisation table for five persons with fresh floral centrepiece and ring pillow
- Tiffany chairs for 15 other guests
- Exclusive wedding favours for all guests
- Sumptuous seven-course Chinese set meal or four-course Western set meal
- Free flow of soft drinks and chilled juices
- Complimentary usage of day-use changing room

ADD ONS

- Floral arch at S\$388
- Special rates for wines and beer
- Exclusive rates for overnight stay in our luxurious accommodations
- Prices are subject to 10 percent service charge and prevailing government taxes.
- Package is applicable for weddings held on or before 31 December 2021 and is not valid in conjunction with any other promotions.
- For bookings and enquiries, please contact email weddings@fullertonhotels.com.



THE FULLERTON HOTEL SINGAPORE



Due to the recent outbreak of Covid-19, The Fullerton Hotel Singapore has implemented precautionary measures to ensure the safety of our guests. The hotel has also been assessed and certified with the SG Clean quality mark, which endorses the high level of sanitisation and $\frac{1}{2} \frac{1}{2} \frac{1}$ our precautionary measures.

Chinese Set Meal

红油海蜇蜜汁叉烧麻辣迷你八爪鱼 麻痒豉油皇鸭脯 青芥末沙律时果鲜虾 Jellyfish in Spicy Dressing Honey Glazed Roasted Pork Char Siew Tossed Mini Octopus with Sesame Chilli Sauce Braised Duck Breast in Superior Soy Sauce Chilled Fresh Prawns with Seasonal Fruit in Wasabi Mayonnaise

> 液汤海味四宝羹 鱼鳔,干贝,鲍鱼,香菇 Braised Dried Seafood Broth with Fish Maw, Dried Scallops, Julienned Abalone and Mushrooms

药材花雕醉生虾 Drunken Live Prawns with Chinese Hua Diao Wine and Herbs

> 豉油皇蒸海斑 Steamed Sea Grouper with Superior Soy Sauce

蟹肉蛋白扒白灵菇白菜苗 Braised Bailing Mushroom with Baby White Cabbage in Crab Meat Egg White Sauce

> 雪菜肉丝焖伊面 Simmered Ee-fu Noodles with Shredded Pork and Pickled Cabbage

杨枝甘露,青柠冻 Chilled Cream of Mango with Pomelo, Sago and Lime Jelly

> 中国茶 Chinese Tea







APPETISER

Smoked Chicken Crisp Fennel, Orange, Granny Smith Apple, and Cress

OR

Grilled Asparagus Crisp Quinoa, Morel Mushrooms with Summer Truffle Aioli (V)

SOUP

Mushroom Soup, Truffle Oil

MAIN

Pan-Seared Barramundi Grilled Asparagus, Saffron Potatoes, Dill Cream Sauce

OR

Baked Vegetable Cannelloni Roasted Tomato Sauce, Aged Parmesan (V)

DESSERT

Cinnamon and Apple Crumble Bramley Apple, Crème Fraîche

Freshly Brewed Coffee and Tea Petit Fours



