

SINGAPORE

Wedding Lunch at The Fullerton Hotel Singapore

(Valid for weddings held on or before 31 December 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
 - 250 pieces of butler-passed canapés or
 - 250 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 1 barrel of 30-litre beer
- A 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 4 liquid crystal display (LCD) projectors 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



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Wedding Chinese Lunch Menu

STARTER 1 – HOT & COLD COMBINATION		
₩	Roasted Duck with Plum Sauce 梅酱烧鸭	
®	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	
STAR	RTER 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	
Sou	<u>P</u>	
€	Braised Four Treasures in Chicken Consommé 红烧四宝海味羹	
®	Braised Crab Meat and Fish Maw in Superior Stock 红烧蟹肉鱼鳔羹	



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SHELLFISH

₩	Drunken Live Prawns in Chinese Hua Diao Wine served with Dang Gui and Wolfberries 花彫醉生蝦					
⊕	Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa 青芥茉蝦球香芒醬					
<u>Fisi</u>	<u>I</u>					
€	Selection of Fish 鱼类选择	-Sea Bass -Sea Grouper -Nile Red	金目鲈 海班 金凤鱼			
	Selection of Sauce 酱汁选择	-Superior Soy Sauce -Bean Crumb -Garlic Sauce -Teochew-style -Fermented Black Bean Sauce -Sour Plum Chilli Sauce	豉油皇 豆酥 蒜茸 潮洲 e 豉汁 梅辣酱			
INTERMEZZO (UPGRADE SUGGESTION) The following can be arranged at an additional of \$20.00 per table of 10 persons:						
⊕	Orange Sorbet with Berries (Compote 相	子雪葩 野苺酱			
⊕	Lime Sorbet with Berries Compote		柠雪葩 野苺酱	П		
<u>Ve</u>	GETABLES AND TOFU					
₩	Braised Fish Maw and Bai Ling Mushrooms with Baby Pak Choy in Oyster Sauce 蚝皇百灵菇鱼鳔小白菜					
⊕	Braised Spinach and Tofu wi 红烧双菇豆腐菠菜	th Duo Mushrooms				
<u>Me</u>	<u>AT</u>					
€	Deep-fried Sesame Pork Rib in Coffee-flavoured Sauce 麻香咖啡肉排					
₩	Lemon Chicken with Fruit Sa 时果柠檬鸡	alsa				



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NOODLES AND RICE

₩	Fragrant Fried Rice with Chicken, Shrimps, Chicken Floss and Yam 龙凤鸡肉松香芋炒饭				
€	Braised Ee-fu Noodles with Mushrooms and Yellow Chives 韭黄草菇焖伊府面				
<u>Des</u>	<u>SERTS</u>				
₩	Strawberry Pudding with Basil Seeds 鲜草莓布丁巴西籽				
₩	Hot Cream of Water Chestnut with Snow Fungus and Black Sesame Dumpling 雪耳马蹄露黑芝麻汤丸				
(UPGRADE SUGGESTION) The following can be arranged at an additional of \$30.00 per table of 10 persons:					
1110	Tollowing can be alranged at an additional of \$50.00 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 Mango Cream with Pomelo, Sago, Vanilla Ice Cream and Caramelised Bananas 杨枝甘露香草雪糕拼琉璃香蕉				
₩	Fullerton's Signature Chocolate Manjari Cake (Western Dessert) 曼佳丽巧克力蛋糕				

S\$1,318.00 per table of 10 persons Monday to Friday, excluding eve of Public Holidays and Public Holidays

S\$1,438.00 per table of 10 persons Saturday and Sunday, including eve of Public Holidays and Public Holidays (Minimum of 25 tables)

* Price is subject to service charge and prevailing government taxes



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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

\$131.80 per persons

Monday to Friday, excluding eve of Public Holidays and Public Holidays

S\$143.80 per persons

Saturday and Sunday, including eve of Public Holidays and Public Holidays (Minimum of 250 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

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

\$131.80 per persons Monday to Friday, excluding eve of Public Holidays and Public Holidays

S\$143.80 per persons Saturday and Sunday, including eve of Public Holidays and Public Holidays (Minimum of 250 persons)

* Price is subject to service charge and prevailing government tax