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RED HOUSE  
SEAFOOD

WEDDING  
PACKAGES

# INTIMATE CELEBRATIONS AT RED HOUSE GRAND COPTHORNE WATERFRONT

Weddings are made special at Red House Seafood, one of Singapore's oldest seafood restaurants. Established in 1976, we have played host to many beautiful celebrations over the years with our time-honoured menus, intimate spaces and attentive service.

Choose to exchange your vows in our unique venue at Red House Seafood Grand Copthorne located within the city, and dine amidst understated elegance with your loved ones on your special day.



## OUR VENUE

Our restaurant space, located on level two of Grand Copthorne Waterfront Hotel, is highlighted by Nanyang-style design elements. Rattan and timber furniture, patterned mosaics, plant themes, and wallpaper motifs inspired by local ingredients provide a sense of connection to our food and add vibrancy to your special day.

A beautiful red arched entrance and long walkway decked out in delicate watercolour prints welcome guests to our restaurant. Large glass windows and high ceilings in the main dining hall fill the space, accentuated with lush greenery, with plentiful natural light.

Up to 140 persons

Lunch: 11.30am to 3pm

Hotel carpark

Dinner: 5.30pm to 10pm

Havelock MRT (TE16)



## OUR FOOD

Focused on the provenance, freshness, and quality of ingredients, the food at Red House Seafood showcases the best of Singapore Nanyang-style cuisine. This commitment to exceptional culinary standards is what truly sets us apart as a premier wedding venue.

Singapore Nanyang-style seafood is a style grounded in the southern regions of China, and woven through with influences from the Malay, Indian, and Peranakan traditions among others. These myriad flavours are presented with 'kung fu' finesse that require deep technical mastery and precision from our culinary team.

The dishes on the wedding menus are handcrafted and made from scratch, so as to serve up specialties that have been thoughtfully curated and skilfully prepared for your special day.



\*

Fresh seafood is at the core of Red House Seafood menus and we take care in the responsible sourcing of ingredients from sustainable suppliers around the world; every week, shipments of seafood harvested from the boats of fishermen in the North Sea, Indian Ocean and South China sea arrive at our restaurants.

For enquiries, please email us at [events@redhouseseafood.com](mailto:events@redhouseseafood.com)

# 婚宴菜单10位用 WEDDING MENU FOR 10 PAX

## M E N U I

**\$1,688<sup>++</sup>**

### 美满良缘五福拼盘

传统手工蟹肉虾枣，黄金苏东条，冰菜熏鸭，  
南洋风味海蜇，椒盐鱼皮

### Red House Superior Combination Platter

Traditional Crabmeat Prawn Roll, Salted Egg Squid,  
Smoked Duck with Ice Plant, Jelly Fish in Nanyang Style,  
Fish Skin with Salt and Pepper

### 虫草花干贝炖安心鸡汤

Double-boiled Cordyceps Flower and Conpoy  
in Superior Chicken Broth

### 头抽蒸深海龙虎斑

Steamed Dragon Tiger Grouper with  
Superior Soy Sauce

### 避风塘风沙鸡

Crispy Roasted Chicken with Fragrant Crispy Garlic

### 爆炒黑毛猪芦笋

Stir-fried Iberico Pork with Asparagus

### 新加坡辣椒手拆蟹肉伴蟹形馒头

Red House Signature Chilli Crab Meat  
accompanied with Fried Mantou

### 虾球焖伊面

Braised Ee-fu Noodles with Prawn

### 红莲雪耳冻

Chilled Snow Fungus with Red Dates

## M E N U II

**\$1,988<sup>++</sup>**

### 美满良缘五福拼盘

南洋海鲜塔，天鹅紫薯角，传统手工蟹肉虾枣，  
黄金苏东条，冰菜熏鸭

### Red House Superior Combination Platter

Chilli Seafood Tart, Purple Potato Swan Dumpling,  
Traditional Crabmeat Prawn Roll, Salted Egg Squid,  
Smoked Duck with Ice Plant

### 羊肚菌花胶炖安心鸡汤

Double-boiled Fish Maw and Morel  
in Superior Chicken Broth

### 虫草花蒸大筍壳鱼

Steamed Marble Goby with  
Superior Soy Sauce

### 黑松露酱脆皮烧鸭

Crispy Duck served with Black Truffle Sauce

### 鲍鱼日本花菇西兰花

Braised Abalone with Shiitake Mushrooms and Broccoli

### 新加坡辣椒手拆蟹肉伴蟹形馒头

Red House Signature Chilli Crab Meat  
accompanied with Fried Mantou

### 香煎澳洲带子焖伊面

Braised Ee-fu Noodles with Pan-fried Australian Scallop

### 红枣雪耳炖桃胶

Double-boiled Peach Resin with  
Snow Fungus and Red Dates

## WEDDING PACKAGES

### INCLUSIONS

- Chef's curated eight-course menu for tables of 10 guests
- Complimentary usage of projectors and AV system
- Use of changing room at restaurant
- Fresh floral decorations for the venue
- Special rate for food tasting at 50% discount for 10 persons
- Parking coupons for 20% of guaranteed attendance\*
- Tea ceremony and Wedding guest book provided
- Wedding favours for every guest

### WITH COMPLIMENTS

- \$20 'Ang Pao' for every guest
- A bottle of champagne for the toasting ceremony
- A bottle of house wine for every guaranteed table (\$1,988<sup>++</sup>) of 10 guests
- A 30-litre barrel of beer
- Free flow soft drinks and Chinese tea for four hours

\*Subject to availability

# 婚宴菜单单位上 INDIVIDUAL WEDDING MENU

## MENU III \$198++ per pax

### 喜气洋洋三拼盘

醉虾, 天鹅紫薯角, 脆炸澳洲带子苹果  
**Red House Trio Combination Platter**  
 Drunken Prawn, Purple Potato Swan Dumpling,  
 Australian Scallop and Apple Fritter

### 虫草花干贝炖安心鸡汤

Double-boiled Cordyceps Flower and  
 Conpoy in Superior Chicken Broth

### 风味娘惹蒸深海龙趸鱼

Steamed Giant Grouper with  
 Red House Nyonya Sauce

### 澳洲芦笋鸡肉卷

Chicken Roll with Australian Asparagus  
 in Sweet and Sour Sauce

### 老虎虾球脆口生面

Tiger Prawn and Crispy Noodles  
 with Silken Egg Sauce

### 红枣雪耳炖桃胶

Double-boiled Peach Resin with  
 Snow Fungus and Red Dates

## MENU IV \$228++ per pax

### 幸福美满三拼盘

醉鲍鱼, 脆皮金龙鸡黑鱼籽, 鹅肝山楂冻拼话梅番茄  
**Red House Trio Combination Platter**  
 Drunken Abalone, Classic Crispy Sesame Chicken Skin on Fresh  
 Prawn Patty topped with Caviar, Chilled Foie Gras with Hawthorn  
 and Plum Pickled Cherry Tomato

### 羊肚菌花胶炖安心鸡汤

Double-boiled Fish Maw and Morel  
 in Superior Chicken Broth

### 黑蒜蓉蒸鳕鱼

Steamed Cod Fish with Black Garlic

### 新加坡辣椒手拆蟹肉伴蟹形馒头

Red House Signature Chilli Crab Meat  
 accompanied with Fried Mantou

### 手工瑶柱腊味糯米鸡卷跟松露酱

Glutinous Rice Chicken Roll with Conpoy and  
 Wax Meat accompanied with Truffle Sauce

### 蜂蜜冰糖炖燕窝桃胶

Double-boiled Bird's Nest, Peach Resin  
 and Honey with Rock Sugar

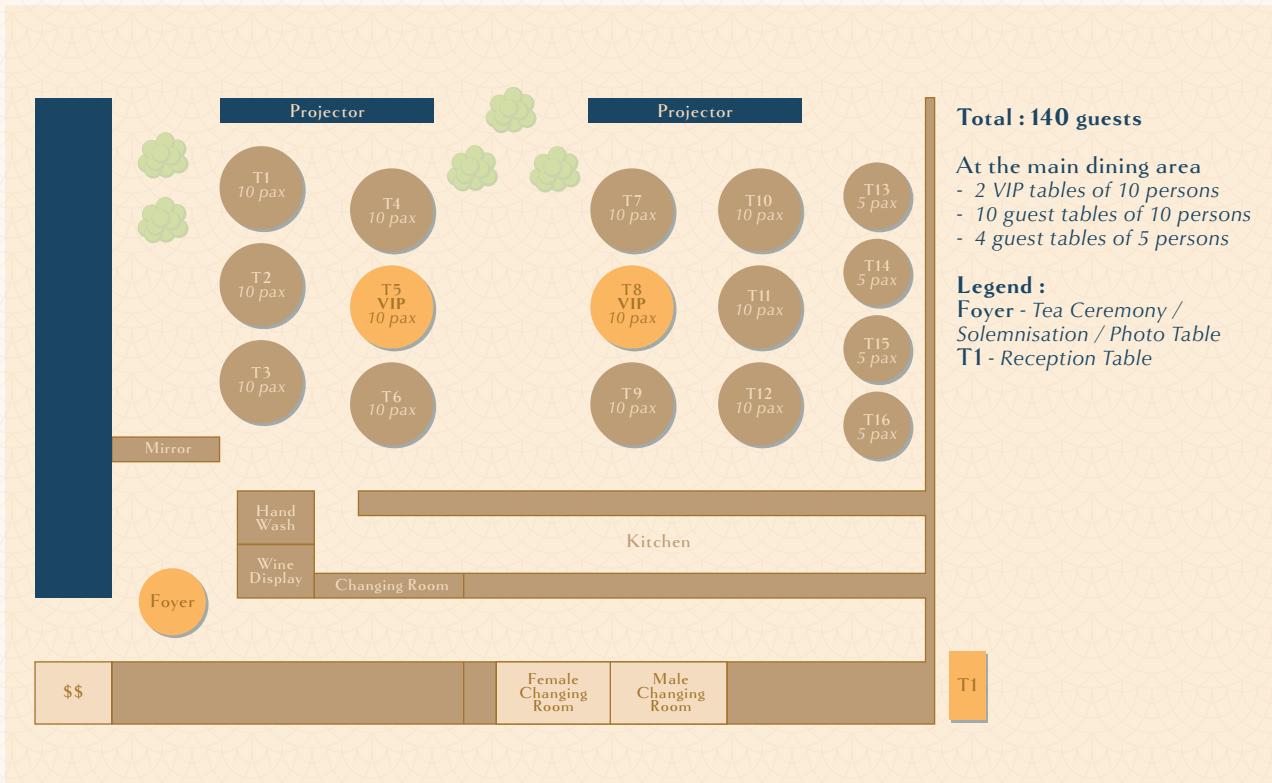


#### TERMS & CONDITIONS

Valid at Red House Seafood Grand Copthorne only. Rates are valid for a table of 10 guests and subject to change without prior notice. All prices are subject to 10% service charge and prevailing GST.

# 婚宴场地平面图

## WEDDING VENUE FLOOR PLAN





## GRAND COPTHORNE WATERFRONT

Level 2, 392 Havelock Road  
Singapore 169663

REDHOUSESEAFOOD.COM

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