

# Empress Wedding Package



Empress at the Asian Civilisations Museum is a venue that beautifully combines historical significance with modern elegance. The Asian Civilisations Museum is one of Singapore's most prominent cultural institutions, dedicated to exploring Asia's artistic heritage and ancestral cultures.

Located at 1 Empress Place, this stunning venue offers the perfect setting for your special day, with the captivating Singapore River as your backdrop.

Empress, with its indoor and outdoor spaces, provides a stunning backdrop for a memorable celebration. From pre-reception cocktails on the riverfront deck to an indoor dining experience.

Our team is passionate about creating customised events that reflect your unique style and vision. They support couples throughout the entire wedding planning process, from the initial stages of conceptualization to the execution of the wedding day itself whether you're planning an intimate ceremony or a grand celebration.

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**For Events enquiries, please contact:**  
**[enquiry\\_empress@commonwealthconcepts.com](mailto:enquiry_empress@commonwealthconcepts.com)**





## Wedding at EMPRESS

**EMPRESS** offers an enchanting setting for wedding events with its breathtaking views and scenic surroundings. The venue located within the iconic Asian Civilisations Museum, provides a backdrop that effortlessly combines history, culture, and modern elegance.

EMPRESS transforms every day into a celebration. Empress offers a blend of traditional cuisine, warm hospitality, and a lively atmosphere. Enjoy the best of both worlds with our indoor and alfresco seating options by the waterfront.

The picturesque waterfront view at Empress adds a touch of romance and sophistication to any wedding celebration.







# EMPRESS Grand Banquet Package

## 盛大宴会套餐

Celebrate this special occasion with our following wedding privileges:

### DINING

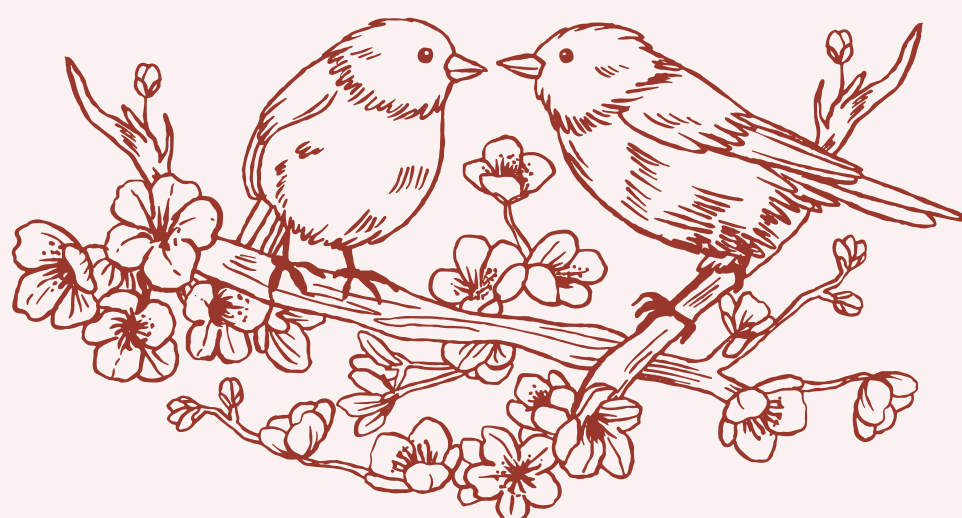
- A scrumptious Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected menu for up to six (6) guests (Applicable on weekdays, excluding Eve of & Public Holidays)

### BEVERAGES

- Free-flow of soft drinks, mixers and Chinese tea for up to three (3) hours
- One (1) for one (1) corkage waived for every one bottle of the same alcohol type purchased from EMPRESS
- A complimentary bottle of sparkling wine for your toasting ceremony

### OTHERS

- Wedding floral centrepieces for every table
- Complimentary usage of two (2) projectors
- Three (3) VIP parking lot at Asian Civilisations Museum entrance
- Usage of Ang Bao Box
- Complimentary Changing Room on Your Wedding Day
- Complimentary marquee with minimum of 15 tables for Imperial Indulgence or Empress's Grand Banquet Menu





# Majestic Celebration Grand Banquet Menu

华丽庆典

6 Course (6道)



## WELCOME CANAPÉ 開胃小點心

(select 1) (選擇 1 道)

✿ Crab, Egg Mayonnaise & Shredded Coconut  
Kueh Pie Tee

蟹肉蛋黃醬椰絲小金杯

✿ Smoked Salmon with Hokkaido Corn Crème  
Fraîche

煙熏三文魚配北海道玉米奶油醬

✿ Wagyu Beef Meatball with Spicy Tomato Coulis  
和牛肉丸配辣味番茄醬

✿ Smoked Duck & Mango Salsa on Toast  
煙熏鴨芒果莎莎醬吐司

✿ Baked Chicken & Pomelo with Thai Chilli Sauce  
烤雞肉、柚子、泰式辣椒醬

✿ Deep-Fried Spinach with Kataifi Pastry  
炸菠菜龍鬚卷 (V)

✿ Duxelles-Stuffed Shiitake Caps  
法式蘑菇泥香菇 (V)

## STARTER PLATTER 前菜拼盤

✿ Empress Char Siew, Deep-Fried 'Teo Chew' Style 'HaeZho' Prawn Roll, Deep Fried  
Vietnamese Spring Roll, Smoked Duck with Ginger Flower Sauce, Mini Octopus  
炭烤招牌西班牙叉燒、潮州蝦枣、越南炸海鮮春卷、香花汁煙熏鴨、迷你章魚

## SOUP 湯

✿ Double-Boiled Chicken Essence with Dried Scallops,  
Sea Whelk, Cordyceps & Bamboo Fungus  
蟲草竹筴乾貝海螺燉雞湯

## SEAFOOD & VEGETABLE 海鮮與蔬菜

✿ Braised South Africa 10 Head Abalone with  
Shiitake Mushroom & Seasonal Greens  
南非10頭鮑扒香菇配時令蔬菜

## FISH & MEAT 魚/肉

✿ Crispy Chicken with Deep Fried Garlic & Prawn Cracker &  
Steamed Halibut Fillet with Enoki Mushroom and Black Fungus  
金沙雞和蝦餅, 香菇金針菇蒸比目魚

## NOODLES 麵

✿ Braised Ee Fu Noodle with Dried Scallops, Mushroom & Shredded Duck  
乾貝香菇鴨肉絲紅燒伊府麵

## DESSERTS 甜品

✿ Sticky Date Longan Pudding with Goji Berry Vanilla Ice Cream  
中東棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕

\$1488++ per 10 guests

每 10 位客人 \$1488++

• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •

Majestic Celebration Grand Banquet Menu



# Imperial Indulgence Grand Banquet Menu

皇家奢华

8 Course (8道)

## WELCOME CANAPÉ 開胃小點心

(select 1) (選擇 1 道)

- ✿ Crab, Egg Mayonnaise & Shredded Coconut Kueh Pie Tee  
蟹肉蛋黃醬椰絲小金杯
- ✿ Smoked Duck & Mango Salsa on Toast  
煙熏鴨芒果莎莎醬吐司
- ✿ Baked Chicken & Pomelo with Thai Chilli Sauce  
烤雞肉、柚子、泰式辣椒醬
- ✿ Smoked Salmon with Hokkaido Corn Crème Fraîche  
煙熏三文魚配北海道玉米奶油醬
- ✿ Deep-Fried Spinach with Kataifi Pastry  
炸菠菜龍鬚卷 (V)
- ✿ Wagyu Beef Meatball with Spicy Tomato Coulis  
和牛肉丸配辣味番茄醬
- ✿ Duxelles-Stuffed Shiitake Caps  
法式蘑菇泥香菇 (V)

## STARTER PLATTER 前菜拼盤

- ✿ Fire-Roasted Suckling Pig, Osmanthus Omelette with Crab Meat, Baked Shanghai Soup Dumpling, Deep-Fried 'Teo Chew' Style 'HaeZho' Prawn Roll, Mini Octopus, Jelly Fish with Vinegar  
烤乳豬、蟹肉桂花蛋、焗上海小龍包、潮州蝦卷、迷你章魚、香醋海蜇

## SOUP 湯

- ✿ Braised Abalone, Fish Maw, Dried Scallops Crab & Mushroom in Chicken & Pumpkin Broth  
紅燒鮑魚絲，魚票乾貝蟹肉香菇南瓜羹

## SEAFOOD 海鮮

- ✿ Prawns 2 Ways XO Sauce Stir Fry and Salted Egg  
蝦仁雙風味 - XO 醬、咸蛋

## WHOLE FISH 魚

- ✿ Hong Kong Style Steam Sea Grouper 港蒸海斑

## POULTRY 肉

- ✿ Crispy Roast Duck 明爐燒鴨

## SEAFOOD & VEGETABLE 海鮮與蔬菜

- ✿ Braised South Africa 8 Head Abalone with Shiitake Mushroom & Seasonal Greens  
南非8頭鮑扒香菇配時令蔬菜

## RICE 飯

- ✿ Traditional Eight Treasure Rice in Lotus Leaf 統荷葉八寶飯

## DESSERTS 甜品

- ✿ Peanut-Coated Black Sesame Mochi Balls with Black Sesame Ice Cream  
擂沙湯圓伴日本黑芝麻雪糕

\$1688++ per 10 guests 每 10 位客人 \$1688++

• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •

Imperial Indulgence Grand Banquet Menu



# Empress's Grand Banquet Menu

女皇盛筵

8 Course (8道)



## WELCOME CANAPÉ 開胃小點心



(select 1) (選擇 1 道)

❁ Crab, Egg Mayonnaise & Shredded Coconut  
Kueh Pie Tee  
蟹肉蛋黃醬椰絲小金杯

❁ Smoked Salmon with Hokkaido Corn Crème  
Fraîche  
煙熏三文魚配北海道玉米奶油醬

❁ Wagyu Beef Meatball with Spicy Tomato Coulis  
和牛肉丸配辣味番茄醬

❁ Smoked Duck & Mango Salsa on Toast  
煙熏鴨芒果莎莎醬吐司

❁ Baked Chicken & Pomelo with Thai Chilli Sauce  
烤雞肉、柚子、泰式辣椒醬

❁ Deep-Fried Spinach with Kataifi Pastry  
炸菠菜龍鬚卷 (V)

❁ Duxelles-Stuffed Shiitake Caps  
法式蘑菇泥香菇 (V)



## STARTER PLATTER 前菜拼盤



❁ Lobster Salad, Fire Roasted Suckling Pig, Mini Octopus,  
Chicken Golden Coin, Osmanthus Omelette with Crab Meat  
龙虾沙律、烤乳豬、迷你章魚、金錢肉乾、蟹肉桂花蛋



## SOUP 湯



❁ Double-boiled Free-Range Chicken Soup with Royal Sun Mushroom, Dried Scallop & Dried Scallops  
鮮菌乾貝炖走地鸡汤



## SEAFOOD 海鮮



❁ Black Truffle Sauteed Fresh Scallops, Sauteed Prawns with Asparagus  
黑松露帶子、虾仁炒蘆筍



## FISH 魚



❁ Baked Cod Fish in Honey Sauce 香蜜焗鱈魚



## POULTRY 肉



❁ Crispy Roast Duck 明爐燒鴨



## SEAFOOD & VEGETABLE 海鮮與蔬菜



❁ Braised South Africa 8 Head Abalone with Sea Cucumber and Seasonal Greens  
南非8头鲍鱼海参扒时令蔬菜



## NOODLE 麵



❁ Stewed Noodles with Minced Meat in XO Sauce XO醬鸡丝焖面卜



## DESSERTS 甜品



❁ Pomelo & Mango with Sago and Vanilla Ice Cream 杨枝甘露伴香草雪糕

\$1888++ per 10 guests

每 10 位客人 \$1888++

• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •

Empress's Grand Banquet Menu



# EMPRESS Set Menu

## 皇后套餐

### Set Menu Complimentary Offerings 額外福利

#### DINING

- A scrumptious Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected menu for up to four (4) guests (Applicable on weekdays, excluding Eve of & Public Holidays)

#### BEVERAGES

- One (1) for one (1) corkage waived for every one bottle of the same alcohol type purchased from EMPRESS

#### OTHERS

- Complimentary usage of two (2) projectors
- Three (3) VIP parking lot at Asian Civilisations Museum entrance
- Usage of Ang Bao Box
- Complimentary Changing Room on Your Wedding Day

#### Harmony Feast

##### 和谐盛宴

- ✿ Empress Char Siew, Abalone with Siew Mai, Sauteed Prawns with Minced Garlic Chili Sauce  
炭烤招牌西班牙叉燒、鮑魚燒賣、香辣乾燒蝦球
- ✿ Braised Fish Maw, Crabmeat, Enoki Mushroom and Dry Scallops  
紅燜魚肚蟹肉乾貝菇絲羹
- ✿ Steamed Halibut Fillet with Enoki Mushroom and Black Fungus  
香菇，金針菇蒸比目魚  
&  
Stir-fried Kurobuta Pork Lion with Dao of Onions and Shimeji Mushroom  
松菇炒黑豚肉
- ✿ Braised Crab Meat Osaka Rice Vermicelli with Egg White Drop Gravy  
滑蛋蟹肉日本面線
- ✿ Sticky Date & Longan Pudding with Goji Berry Vanilla Ice Cream  
中東棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕

\$108++ per person 每人 \$108++

#### Golden Harvest

##### 金丰收宴

- ✿ Crispy Roast Duck, Pumpkin Stock Xiao Long Bao, Canada Lobster Claw Meat with Salted Egg Yolk  
明爐燒鴨、金瓜高湯小籠包、咸蛋加拿大龍蝦鉗
- ✿ Double-boiled Chicken Soup with Prawn Dumpling  
馄饨鸡汤
- ✿ Black Garlic Steam Cod Fish  
黑金蒜蒸鱈魚  
&  
Triple Roast Platter  
燒味三品拼
- ✿ Stewed Noodles with Tiger Prawn in XO Sauce  
XO醬老虎蝦球燜面
- ✿ Peanut-Coated Black Sesame Mochi Balls with Black Sesame Ice Cream  
擂沙湯圓伴日本黑芝麻雪糕

\$128++ per person 每人 \$128++

• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •

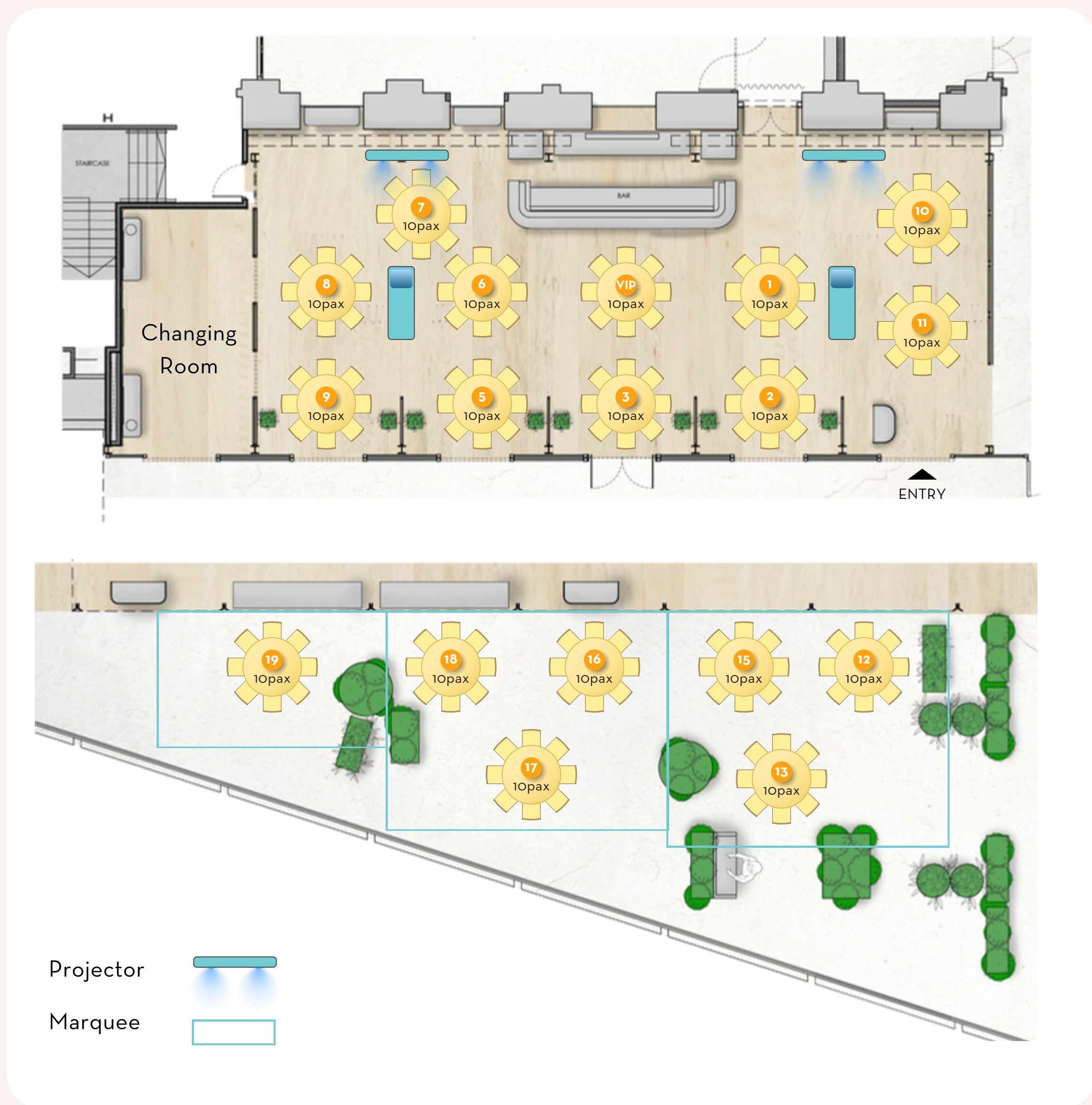




# EMPRESS Floorplan

## TOTAL CAPACITY

Canton Room: 18 | Indoor: 110 | Outdoor: 70







# EMPRESS Calendar

## 2026

January						
Mon	Tu	We	Th	Fr	Sa	Su
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

February						
Mon	Tu	We	Th	Fr	Sa	Su
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	

March						
Mon	Tu	We	Th	Fr	Sa	Su
						1
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16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

April						
Mon	Tu	We	Th	Fr	Sa	Su
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13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

May						
Mon	Tu	We	Th	Fr	Sa	Su
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

June						
Mon	Tu	We	Th	Fr	Sa	Su
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

July						
Mon	Tu	We	Th	Fr	Sa	Su
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

August						
Mon	Tu	We	Th	Fr	Sa	Su
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

September						
Mon	Tu	We	Th	Fr	Sa	Su
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

October						
Mon	Tu	We	Th	Fr	Sa	Su
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

November						
Mon	Tu	We	Th	Fr	Sa	Su
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

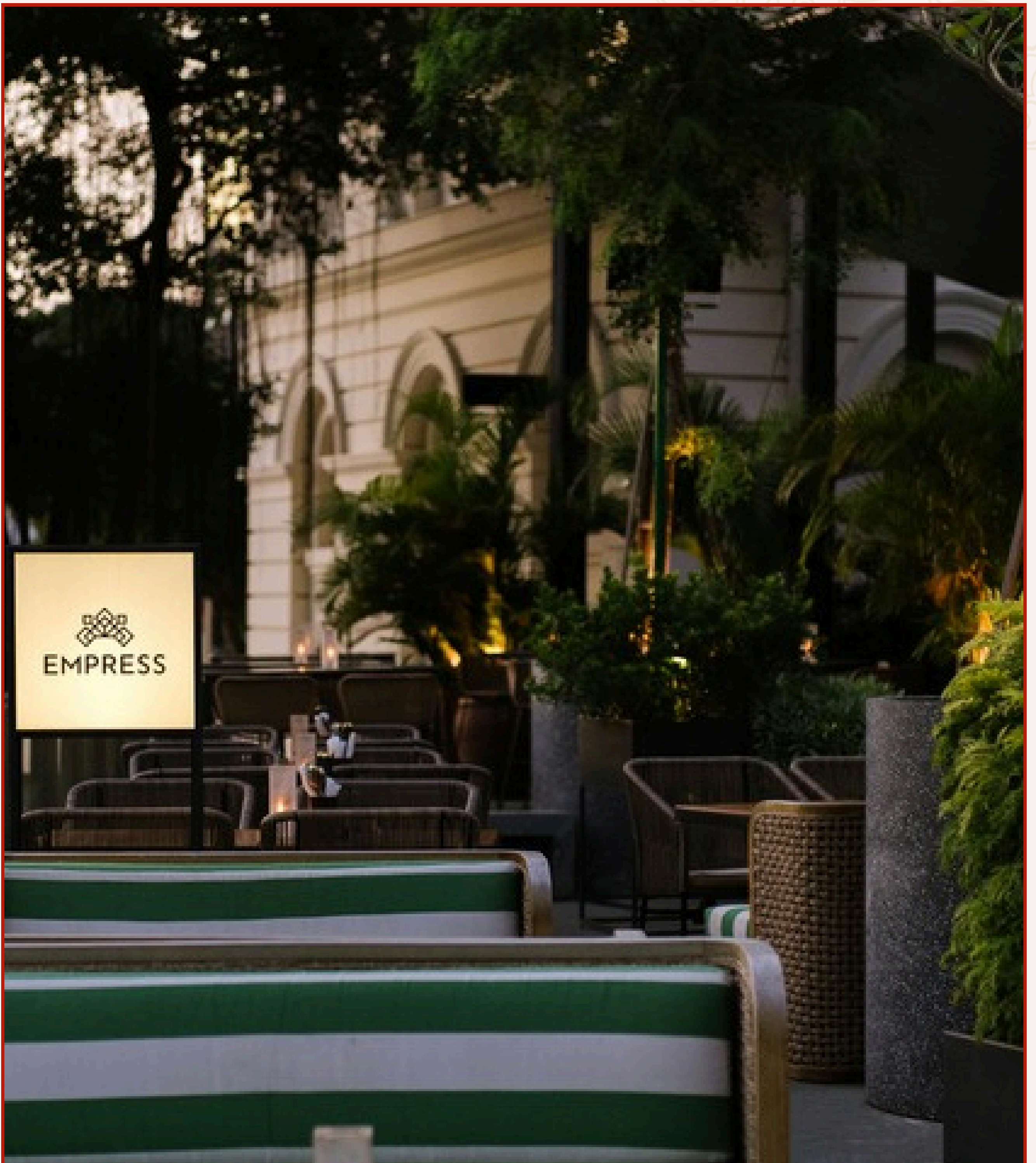
December						
Mon	Tu	We	Th	Fr	Sa	Su
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			



Auspicious Date

**Date** Eve of Public Holiday


**Date** Public Holiday




## Contact Us

**For Events enquiries, please contact:**

 [enquiry\\_empress@commonwealthconcepts.com](mailto:enquiry_empress@commonwealthconcepts.com)

 [EmpressSG](#)

 [Empress\\_acm](#)