

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.

For Events enquiries, please contact:
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

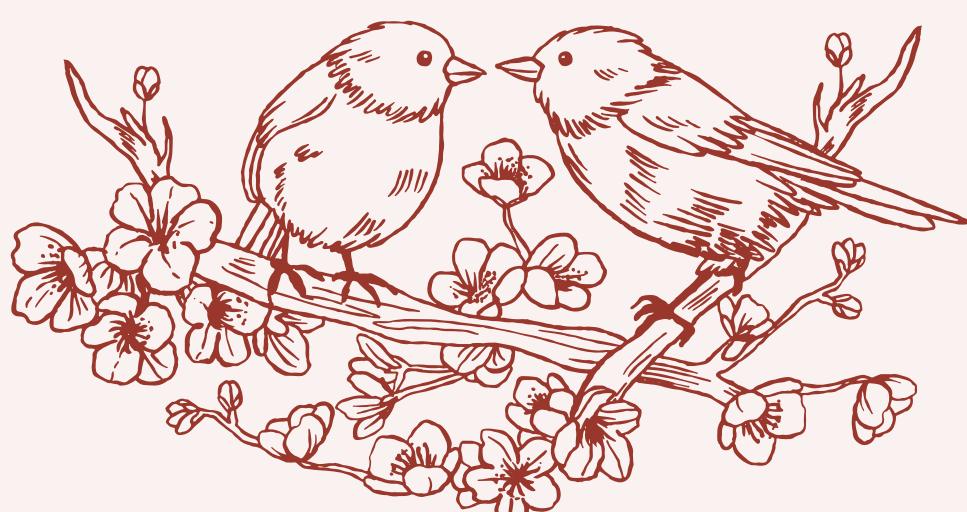
- A scrumptious Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected menu for up to six (6) guests
(Applicable on weekdays, excluding Eve of & Public Holidays)

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 Duck & Mango Salsa on Toast 煙熏鴨芒果莎莎醬吐司
✿ Smoked Salmon with Hokkaido Corn Crème Fraîche 煙熏三文魚配北海道玉米奶油醬	✿ Baked Chicken & Pomelo with Thai Chilli Sauce 烤雞肉、柚子、泰式辣椒醬
✿ Wagyu Beef Meatball with Spicy Tomato Coulis 和牛肉丸配辣味番茄醬	✿ 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、潮州虾枣、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
蟲草竹笙乾貝海螺燉雞湯

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 •

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
✿ Smoked Salmon with Hokkaido Corn Crème Fraîche 煙熏三文魚配北海道玉米奶油醬	✿ Baked Chicken & Pomelo with Thai Chilli Sauce 烤雞肉、柚子、泰式辣椒醬
✿ Wagyu Beef Meatball with Spicy Tomato Coulis 和牛肉丸配辣味番茄醬	✿ 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

✿ 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、焗上海小龙虾、潮州虾枣、迷你章魚、香醋海蜇

SOUP 湯

✿ Braised Abalone, Fish Maw, Dried Scallops Crab & Mushroom in Chicken & Pumpkin Broth
红烧鲍鱼丝，鱼肚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 ·

Empress's Grand Banquet Menu

女皇盛宴

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
✿ Smoked Salmon with Hokkaido Corn Crème Fraîche 煙熏三文魚配北海道玉米奶油醬	✿ Baked Chicken & Pomelo with Thai Chilli Sauce 烤雞肉、柚子、泰式辣椒醬
✿ Wagyu Beef Meatball with Spicy Tomato Coulis 和牛肉丸配辣味番茄醬	✿ 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
鲜菌乾貝炖走地鸡汤

SEAFOOD 海鮮

✿ Black Truffle Sautéed Fresh Scallops, Sautéed Prawns with Asparagus
黑松露帶子, 虾仁炒蘆筍

FISH 魚

✿ Baked Cod Fish in Honey Sauce 香蜜焗鳕魚

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 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
- ✿ Braised Fish Maw, Crabmeat, Enoki Mushroom and Dry Scallops
红焖鱼胶蟹肉乾貝菇丝羹
- ✿ Steamed Halibut Fillet with Enoki Mushroom and Black Fungus
香菇，金针菇蒸比目鱼
- &
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
滑蛋蟹肉日本面线
- ✿ 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

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
黑金蒜蒸鳕鱼
- &
Triple Roast Platter
燒味三品拼
- ✿ Stewed Noodles with Tiger Prawn in XO Sauce
 XO醬老虎蝦球燶面
- ✿ Peanut-Coated Black Sesame Mochi Balls with Black Sesame Ice Cream
擂沙湯圓伴日本黑芝麻雪糕

\$108++ per person 每人 \$108++

\$128++ per person 每人 \$128++

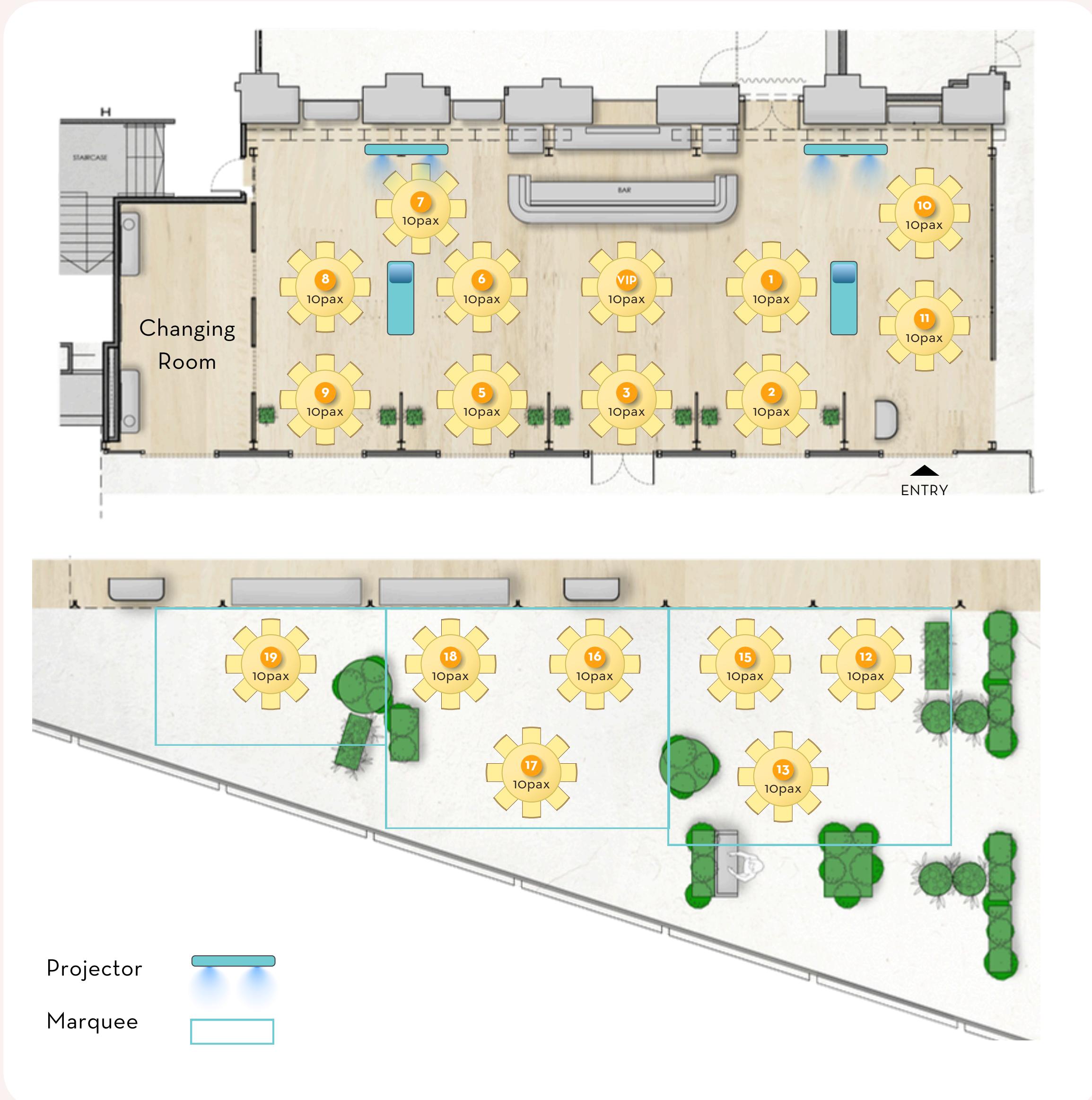
• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •



EMPRESS Floorplan

TOTAL CAPACITY

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





EMPRESS Calendar

2026

January							February							March							
Mon	Tu	We	Th	Fr	Sa	Su	Mon	Tu	We	Th	Fr	Sa	Su	Mon	Tu	We	Th	Fr	Sa	Su	
					1	2	3	4					1						1		
5	6	7	8	9	10	11	2	3	4	5	6	7	8	2	3	4	5	6	7	8	
12	13	14	15	16	17	18	9	10	11	12	13	14	15	9	10	11	12	13	14	15	
19	20	21	22	23	24	25	16	17	18	19	20	21	22	16	17	18	19	20	21	22	
26	27	28	29	30	31		23	24	25	26	27	28		23	24	25	26	27	28	29	
														30	31						
April							May							June							
Mon	Tu	We	Th	Fr	Sa	Su	Mon	Tu	We	Th	Fr	Sa	Su	Mon	Tu	We	Th	Fr	Sa	Su	
					1	2	3	4	5				1	2	3		1	2	3	4	5
6	7	8	9	10	11	12	4	5	6	7	8	9	10	8	9	10	11	12	13	14	
13	14	15	16	17	18	19	11	12	13	14	15	16	17	15	16	17	18	19	20	21	
20	21	22	23	24	25	26	18	19	20	21	22	23	24	22	23	24	25	26	27	28	
27	28	29	30				25	26	27	28	29	30	31	29	30						
July							August							September							
Mon	Tu	We	Th	Fr	Sa	Su	Mon	Tu	We	Th	Fr	Sa	Su	Mon	Tu	We	Th	Fr	Sa	Su	
					1	2	3	4	5				1	2		1	2	3	4	5	6
6	7	8	9	10	11	12	3	4	5	6	7	8	9	7	8	9	10	11	12	13	
13	14	15	16	17	18	19	10	11	12	13	14	15	16	14	15	16	17	18	19	20	
20	21	22	23	24	25	26	17	18	19	20	21	22	23	21	22	23	24	25	26	27	
27	28	29	30	31			24	25	26	27	28	29	30	28	29	30					
							31														
October							November							December							
Mon	Tu	We	Th	Fr	Sa	Su	Mon	Tu	We	Th	Fr	Sa	Su	Mon	Tu	We	Th	Fr	Sa	Su	
					1	2	3	4					1		1	2	3	4	5	6	
5	6	7	8	9	10	11	2	3	4	5	6	7	8	7	8	9	10	11	12	13	
12	13	14	15	16	17	18	9	10	11	12	13	14	15	14	15	16	17	18	19	20	
19	20	21	22	23	24	25	16	17	18	19	20	21	22	21	22	23	24	25	26	27	
26	27	28	29	30	31		23	24	25	26	27	28	29	28	29	30	31				
							30														



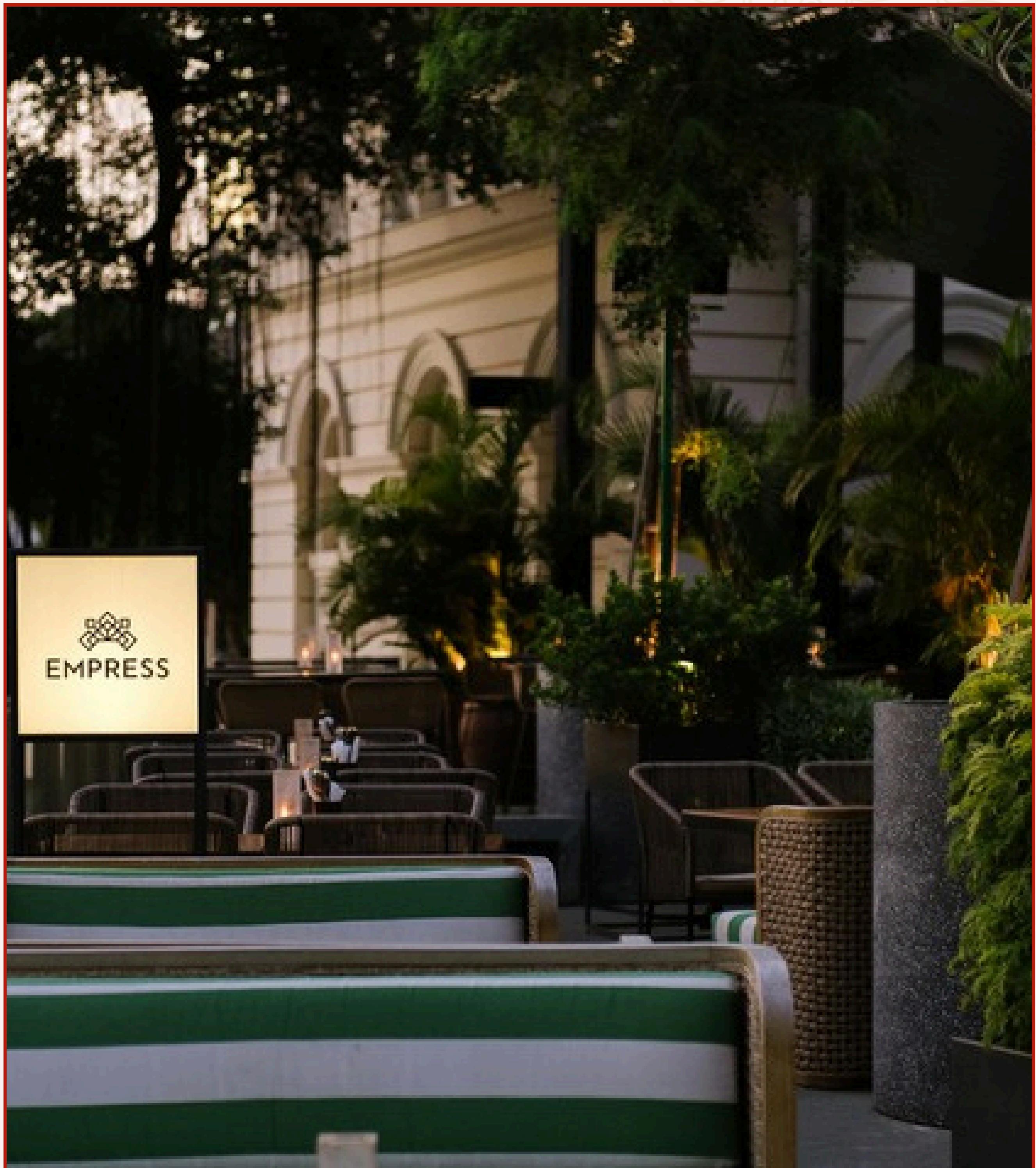
Auspicious Date



Date Eve of Public Holiday



Date Public Holiday



Contact Us

For Events enquiries, please contact:

-  enquiry_empress@commonwealthconcepts.com
-  [EmpressSG](#)
-  [Empress_acm](#)