



2025 / 2026 PACKAGES

WEDDING & SOLEMNISATION

Step into an unforgettable celebration where heritage charm meets modern sophistication. Nestled along Singapore's storied quayside, The Robertson House offers an enchanting backdrop for your special day.

From elegant receptions to intimate solemnizations, each wedding at The Robertson House is thoughtfully curated, ensuring every moment is steeped in culture, beauty, and heartfelt detail. Here, your love story unfolds in a setting that is both steeped in tradition and designed for modern memories.

The Robertson House by The Crest Collection
1 Unity Street, Singapore 237983
t: +65 6593 8888 e: sales.therobertsonhouse@the-ascott.com
www.discoverasr.com



THE ROBERTSON
HOUSE
The Crest Collection
by The Ascott Limited

SAY 'I DO' WITH EXCLUSIVE ONLINE WEDDING PERKS

For weddings held from now until 30 June 2026, enjoy exclusive perks when you book your celebration directly with us. Whether you reach out to our team or reserve online, booking direct unlocks privileges crafted specially for your big day.

Minimum 40 guests – Select 2 perks 1 Minimum 50 guests – Select 3 perks

Complimentary Two (2) Platters of Canapés

20 pieces per platter, served during your Cocktail Reception

Signature Robertson Iced Chai Tea

Served complimentary during the wedding celebration, for up to 3 hours

Bridal Stay Upgrade

Convert your 1-night stay in the Bridal Suite with breakfast for 2 into a 2-night stay in a Deluxe Room with breakfast for 2

Complimentary 1-Night Stay in Deluxe Room for Wedding Helpers

Complimentary 10 Glasses of House Beer

**Terms and conditions apply. Offer valid for new online bookings only.
Perks are subject to availability and are non-exchangeable.*



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Dining

- Specially curated Anglo-Asian cuisine inspired by our signature restaurant, Entrepôt
- Free-flow soft drinks (inclusive of pre-event reception)
- Champagne fountain display and a bottle of sparkling wine for toasting
- One complimentary bottle of house wine for every 10 persons confirmed

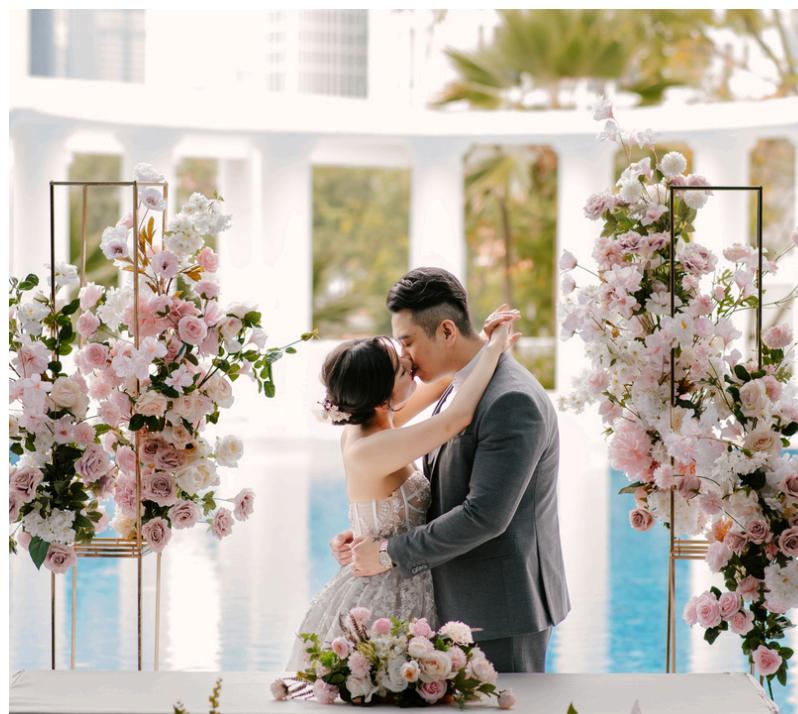
Graceful Adornments

- Fresh floral decorations (inclusive of arch, chair sash with posies for bride and groom, VIP centrepiece and individual guest table centrepieces)
- Variety of table linens & napkins for selection
- Solemnisation: Ring pillow, feather pen, Ang Pao box
- Tea ceremony set with provision of red date tea

Voices that Carry – Audio Visual Support

Your event will be supported with:

- Built-in audio system and two wireless microphones
- High-definition projector and screen
- Digital signage to guide and impress



Thoughtful Complements

- Complimentary one night stay in our bridal suite with breakfast for two persons
- One VIP lot at hotel front porch for bridal car
- Complimentary parking for 20% of confirmed attendance of the day
- Wedding guest E-invitations and favours

Refined Indulgences – Canapés & Libations

Enhance your event with curated selections crafted for the discerning palate:

Butler-Passed Canapés

From SGD 80 per platter of 20 pieces
(Minimum order of 3 platters)

House Wines

Red or White | SGD 78 per bottle

20L Beer Barrel

(Serves up to 60 glasses) | SGD 650 per barrel

Terms & Conditions:

Packages are applicable for weddings held from now til 30 June 2026.

Not applicable for existing couples. Only for new sign-up couples only

All prices are quoted in Singapore Dollars and are subject to 10% service charge and prevailing government taxes. Prices quoted are subject to change without prior notice.

Valid for both lunch and dinner held on Mondays to Sundays, inclusive of public holidays and their respective eves in 2026.

Other T&Cs apply.

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6-Course Chinese Set Menu

SGD 1,680++ per table of 10 persons

*Min. 40 persons, Max 50 persons

APPETISER (Select five)

五福拼盘

The Robertson House Combination Platter
Charcoal Smoked Duck Breast with Honeydew
Wasabi Prawn Salad
Whitefish Tempura with Wasabi Mayo
Seafood Ngoh Hiang
Thai Style Raw Papaya Chicken Salad
Herbal Chicken Roll
Tiger Prawn Dumplings with Mayonnaise
Marinated Cucumber with Black Fungus
Sichuan Peppercorn Chicken Roll

SOUP (Select one)

金汤蟹肉花胶烩鱼鳔羹

Superior Pumpkin Fish Maw Soup with Crabmeat and
Tobiko

虫草花鲍鱼炖鸡汤

Double-boiled Chicken Consommé with Cordyceps
and Pearl Abalone

北菇枸杞人参清汤

Superior Northern Mushroom Consommé with Wolfberries
and Ginseng

FISH (Select one)

港蒸鲈鱼

“Hong Kong” Style Steamed Locally Sourced Sea Bass

黑松露石梅菇蒸鲈鱼

Steamed Locally Sourced Sea Bass with Black Truffle and
Shimeiji Mushroom

剁椒蒜香蒸鲈鱼

Steamed Locally Sourced Sea Bass with Garlic and Chilli

POULTRY (Select one)

当归枸杞烧鸡

Roasted Whole Chicken with Angelica Root Chicken Jus
and Wolfberries

蒜香烧鸡卷

Roasted Crispy Chicken Roulade with Garlic and
Prawn Crackers

高丽人参红枣鸡

Korean Ginseng Chicken with Red Dates and
Chinese Wine

STAPLE (Select one)

锅巴荷叶饭

Steamed Lotus Leaf Rice topped with Crispy Rice
黑胡椒海鲜乌冬面

Wok-fried Seafood Kampot Pepper Udon Noodle

飞鱼籽炒饭

Fish Roe Fried Rice topped with Crispy Rice

DESSERT (Select one)

花丛哈密瓜西米露

Elderflower and Osmanthus Rockmelon Sago

椰奶白果芋泥

Yam Paste with Coconut Cream and Gingko Nut

桂花爱玉龙眼冻

Chilled Osmanthus Aiyou Jelly with Longan

7-Course Chinese Set Menu

SGD 1,880++ per table of 10 persons

*Min. 40 persons, Max 50 persons

APPETISER (Select five)

五福拼盘

The Robertson House Combination Platter

Charcoal Smoked Duck Breast with Honeydew

Wasabi Prawn Salad

Whitefish Tempura with Wasabi Mayo

Seafood Ngoh Hiang

Thai Style Raw Papaya Chicken Salad

Herbal Chicken Roll

Tiger Prawn Dumplings with Mayonnaise

Marinated Cucumber with Black Fungus

Sichuan Peppercorn Chicken Roll

SOUP (Select one)

金汤蟹肉花胶烩鱼鳔羹

Superior Pumpkin Fish Maw Soup with Crabmeat and
Tobiko

虫草花鲍鱼炖鸡汤

Double-boiled Chicken Consommé with Cordyceps
and Pearl Abalone

北菇枸杞人参清汤

Superior Northern Mushroom Consommé with Wolfberries
and Ginseng

FISH (Select one)

港蒸鲈鱼

“Hong Kong” Style Steamed Locally Sourced Sea Bass

黑松露石梅菇蒸鲈鱼

Steamed Locally Sourced Sea Bass with Black Truffle and
Shimeiji Mushroom

剁椒蒜香蒸蒸鲈鱼

Steamed Locally Sourced Sea Bass with Garlic and Chilli

VEGETABLE (Select one)

干贝酱焖香菇三宝菜

Superior Braised Chinese Mushrooms with Seasonal
Vegetables in Conpoy Sauce

XO酱炒芦笋黑木耳

Wok-fried Asparagus with Black Fungus in XO Sauce

煲仔花椰菜焖冬菇

Stewed Chinese Mushroom with Cauliflower Claypot

POULTRY (Select one)

当归枸杞烧鸡

Roasted Whole Chicken with Angelica Root Chicken Jus and
Wolfberries

蒜香烧鸡卷

Roasted Crispy Chicken Roulade with Garlic and
Prawn Crackers

高丽人参红枣鸡

Korean Ginseng Chicken with Red Dates and
Chinese Wine

STAPLE (Select one)

锅巴荷叶饭

Steamed Lotus Leaf Rice topped with Crispy Rice

黑胡椒海鲜乌冬面

Wok-fried Seafood Kampot Pepper Udon Noodle

飞鱼籽炒饭

Fish Roe Fried Rice topped with Crispy Rice

DESSERT (Select one)

花丛哈密瓜西米露

Elderflower and Osmanthus Rockmelon Sago

椰奶白果芋泥

Yam Paste with Coconut Cream and Gingko Nut

桂花爱玉龙眼冻

Chilled Osmanthus Aiyou Jelly with Longan

8-Course Chinese Set Menu

SGD 2,080++ per table of 10 persons

Min. 40 persons, Max 50 persons*APPETISER (Select five)****五福拼盘****The Robertson House Combination Platter**Charcoal Smoked Duck Breast with Honeydew
Wasabi Prawn Salad

Whitefish Tempura with Wasabi Mayo

Seafood Ngoh Hiang

Thai Style Raw Papaya Chicken Salad

Herbal Chicken Roll

Tiger Prawn Dumplings with Mayonnaise

Marinated Cucumber with Black Fungus

Sichuan Peppercorn Chicken Roll

SOUP (Select one)**金汤蟹肉花胶烩鱼鳔羹**Superior Pumpkin Fish Maw Soup with Crabmeat and
Tobiko**虫草花鲍鱼炖鸡汤**Double-boiled Chicken Consommé with Cordyceps
and Pearl Abalone**北菇枸杞人参清汤**Superior Northern Mushroom Consommé with Wolfberries
and Ginseng**SEAFOOD (Select one)****咸蛋黄金虾**

Golden Soft-Shelled Prawns with Salted Egg Sauce

香柚芥末虾

Golden Soft-Shelled Prawns with Wasabi Mayo and Pomelo

辣椒蟹酱炒虾

Wok Sautéed Prawn with Chilli Crab Sauce

FISH (Select one)**港蒸鲈鱼**

“Hong Kong” Style Steamed Locally Sourced Sea Bass

黑松露石梅菇蒸鲈鱼Steamed Locally Sourced Sea Bass with Black Truffle and
Shimeiji Mushroom**剁椒蒜香蒸蒸鲈鱼**

Steamed Locally Sourced Sea Bass with Garlic and Chilli

VEGETABLE (Select one)**干贝酱焖香菇三宝菜**Superior Braised Chinese Mushrooms with Seasonal
Vegetables in Conpoy Sauce**XO 酱炒芦笋黑木耳**

Wok-fried Asparagus with Black Fungus in XO Sauce

煲仔花椰菜焖冬菇

Stewed Chinese Mushroom with Cauliflower Claypot

POULTRY (Select one)**当归枸杞烧鸡**Roasted Whole Chicken with Angelica Root Chicken Jus and
Wolfberries**蒜香烧鸡卷**Roasted Crispy Chicken Roulade with Garlic and
Prawn Crackers**高丽人参红枣鸡**Korean Ginseng Chicken with Red Dates and
Chinese Wine**STAPLE (Select one)****锅巴荷叶饭**Steamed Lotus Leaf Rice topped with Crispy Rice
黑胡椒海鲜乌冬面

Wok-fried Seafood Kampot Pepper Udon Noodle

飞鱼籽炒饭

Fish Roe Fried Rice topped with Crispy Rice

DESSERT (Select one)**花丛哈密瓜西米露**

Elderflower and Osmanthus Rockmelon Sago

椰奶白果芋泥

Yam Paste with Coconut Cream and Gingko Nut

桂花爱玉龙眼冻

Chilled Osmanthus Aiyou Jelly with Longan

2025/2026 WEDDING LUNCH PACKAGE

3-Course Western Set Menu

SGD 168++ per person

**Min. 40 persons, Max 50 persons
(Not applicable for wedding dinner)*

FROM THE BAKERY

Daily selection of bread with Umami Butter, Unsalted Butter and Extra Virgin Olive Oil



SOUP

(Choice of one)

Truffle Cauliflower Velouté

Crispy Squid, Buckwheat, Truffle Oil

Lightly-smoked Bonito Broth

Water Chestnut Chicken Dumplings,
Cordycep Mushrooms



MAIN

(Choice of one)

Peppercorn-crusted Sous Vide Chicken

Charred Garlic Chives Flower,
Potato Confit,
Spring Onion Oil Chicken Jus

Charcoal-roasted Barramundi Fillet

Charred Garlic Chives Flower,
Potato Confit,
Spring Onion Oil Beurre Blanc



DESSERT

(Choice of one)

72% Dark Chocolate Cake

Caramelised Biscuit Crumble,
Blackcurrant,
Vanilla Ice Cream

Calamansi Tart

Lemon Curd, Vanilla Crumble,
Mango Pearls,
Coconut Ice Cream

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2025/2026 WEDDING LUNCH & DINNER PACKAGE

4-Course Western Set Menu

SGD 188++ per person

*Min. 40 persons, Max 50 persons

FROM THE BAKERY

Daily selection of bread with Umami Butter, Unsalted Butter and Extra Virgin Olive Oil



APPETISER

(Choice of one)

Poached Tiger Prawns

Japanese Horseradish Aioli, Ikura,
Shaved Fennel and Dill Slaw

Wok-seared Smoked Duck

Compressed Ginger Flower Pineapple,
Citrus, Shaved Kyuri Cucumber



SOUP

(Choice of one)

Forest Mushroom and Dried Shiitake Velouté

Toasted Croutons, Chives, Truffle Oil

Potato and Chinese Leek Soup

Toasted Croutons, Herb Oil



MAIN

(Choice of one)

Roasted 5-spiced Chicken Roulade

Soy Milk Mashed Potatoes,
Wok-fried Vegetables,
Morel Mushrooms, Spiced Chicken Jus

Pan-seared Barramundi Fillet

Soy Milk Mashed Potatoes,
Wok-fried Vegetables,
Morel Mushrooms, Herb Beurre Blanc



DESSERT

(Choice of one)

Pandan Coconut Layered Cake

Cream Chantilly, Coconut Ice Cream

Osmanthus Honey Jelly

Mandarin Orange, Lychee Pearls,
Lime Sorbet

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5-Course Western Set Menu

SGD 208++ per person

*Min. 40 persons, Max 50 persons

FROM THE BAKERY

Daily selection of bread with Umami Butter, Unsalted Butter and Extra Virgin Olive Oil

SNACKS

Lychee Prawn Fritter, Yuzu Mayo, Lychee Pearls

Marinated Vine Tomatoes, Fermented Plum Sauce, Seaweed

Charred Smoked Duck Crepe, Cucumber Leek Slaw, Spicy Hoisin

**APPETISER**

(Choice of one)

51 Deg Poached Ocean Hand-dive ScallopThai Mango Coulis, Ikura,
Citrus and Frisée Salad**Crab and Granny Smith Apple Remoulade**“Wok-hey” Aioli, Avocado Puree,
Beet Marinated Quail Eggs**SOUP**

(Choice of one)

Kombu Dashi VeloutéPoached Blue Mussels,
Tosaka Seaweed, Croutons**Iranian Saffron Maine Lobster Bisque**River Prawn Dumpling,
Japanese Babu Arare, Chives**MAIN**

(Choice of one)

63-Deg Sous Vide Crusted**French Chicken**Umami Feuilletine,
Crafted Vegetable Entremet,
Heirloom Vine Tomato Confit,
Angelica Root Chicken Jus**Oven-roasted Sakiyo Miso****Chilean Sea Bass Fillet**Saikyo Miso,
Crafted Vegetables Entremet,
Confit Heirloom Vine Tomato,
Caviar Beurre Blanc**24-Hrs Braised Angus****Beef Cheek**Crunchy Peanut Butter Potato Puree,
Crafted Vegetables Entremet,
Heirloom Vine Tomato Confit,
Braised Beef Beer Jus**DESSERT**

(Choice of one)

Dr Robertson's Chai Cheesecake

Chai Agar-agar, Chantilly, Milk Ice Cream

Dried Longan Frangipane TartCandied Pecan, White Fungus,
Brown Sugar Crisp, Vanilla Ice Cream



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