



THE FULLERTON HOTEL  
SINGAPORE

# THE BALLROOM PACKAGE









# Wedding Packages

DAY	START TIME	END TIME	SETUP	ATTENDANCE
Sunday to Friday	11.00 a.m. OR 7.00 p.m.	3.00 p.m. OR 11.00 p.m.	Round Tables for 10 Persons	With a min. of 20 tables With a max. of 48 tables
Saturday, Eve of & on Public Holidays				With a min. of 22 tables With a max. of 48 tables

## LUNCH (INCLUDING EVE OF & ON PUBLIC HOLIDAYS)

S\$228.00\* per person

- One-night stay in The Fullerton Hotel Singapore's Premier Palladian Suite with Club access
- Choice of two complimentary privileges from list below

## DINNER (MONDAY TO THURSDAY)

S\$228.00\* per person

- One-night stay in The Fullerton Hotel Singapore's Premier Palladian Suite with Club access
- Choice of two complimentary privileges from list below

## DINNER (FRIDAY & SUNDAY)

S\$238.00\* per person

- One-night stay in The Fullerton Hotel Singapore's Premier Palladian Suite with Club access
- Choice of two complimentary privileges from list below

## DINNER (SATURDAYS, EVE OF & ON PUBLIC HOLIDAYS)

S\$248.00\* per person

- One-night stay in The Fullerton Hotel Singapore's Loft Suite with Club access
- Choice of three complimentary privileges from list below

\* Valid for weddings held on or before **30 December 2026**

\* Prices are subject to 10% service charge and thereafter, prevailing government taxes

\* A supplement charge of S\$10 per person is applicable for auspicious / special dates

\* Menu price and inclusions are subject to change without prior notice

# Privileges

- ☐ Corkage waiver for one bottle of sealed and duty-paid alcohol for every ten guaranteed guests
- ☐ One additional 30-litre barrel of draught Tiger Beer
- ☐ One additional bottle of house white or red wine for every ten guaranteed guests
- ☐ Welcome canapés or one live station for your guests during your pre-event reception
- ☐ One nights' stay in The Fullerton Hotel Singapore's Premier Courtyard Room inclusive of gourmet breakfast for two
- ☐ Additional one nights' stay in your Bridal Suite

## TERMS AND CONDITIONS:

- Privileges cannot be exchanged with other items and can only be selected once
- Only applicable for weddings held on or before **30 December 2026**
- Privilege entitlement as indicated based on number of guests guaranteed upon confirmation of the wedding.

# Inclusions

- A sumptuous menu created by our culinary team with a choice of individually plated Chinese or Western cuisine
- An invitation for ten persons to experience your selected menu during dinner from Monday to Friday (subject to venue availability)
- Free-flowing soft drinks, mixers and Chinese tea throughout your event
- One bottle of complimentary house red or white wine for every 10 guaranteed guests
- One complimentary 30-litre barrel of draught Tiger beer
- A pyramid tower with a bottle of champagne for the couple's toast
- A model wedding cake for the cake-cutting ceremony
- Wedding floral decorations to accentuate the dining tables
- Exclusive wedding favours for all guests
- Specially designed invitation cards for 60% of your invited guests (includes printing of customised text)
- Complimentary usage of The Ballroom's LED walls for montages
- Complimentary self-parking tickets for 20% of your guests
- S\$120 nett in-room dining credit during your stay
- 20% off à la carte treatments at The Fullerton Spa during your stay
- Solemnisation ceremony set-up at East Garden at a special rate of S\$1,888 per event
- Vintage Rolls Royce as your bridal car at a special rate of S\$800 for a maximum of one hour on your wedding day

## CHINESE MENU

*Lunch (including Eve of & on Public Holiday)*

*Dinner (Monday to Thursday)*

### STARTER: HOT AND COLD COMBINATION

*Select three*

- ☐ Chilled Chicken Roll with Minced Ginger in Hua Diao Wine Sauce  
姜茸花雕鸡卷
- ☐ Chilled Scallop with Sour Plum Jelly in Thousand Island Dressing  
千岛酱带子，话梅冻
- ☐ Roasted Duck with Secret Recipe Sauce  
秘制酱烧鸭
- ☐ Wasabi Prawn with Mango Salsa  
芥末虾球，芒果莎莎
- ☐ Pork Belly Rib with Walnut in Chinese Barbecue Sauce  
核桃烧汁肉排
- ☐ Smoked Carrot Bean Curd Roll with Honey Mustard Sauce  
蜜芥茶熏甘笋腐皮卷

### SOUP

*Select one*

- ☐ Braised Four Treasures Broth (Crab Meat, Dried Scallop, Sea Cucumber, Fried Fish Maw)  
浓汤海味四宝羹（蟹肉，干贝，海参，鱼鳔）
- ☐ Double-boiled Chicken Consommé with Ginseng, Abalone, Dried Scallop and Red Date  
人参鲍鱼干贝红枣炖鸡汤
- ☐ Braised Bird's Nest with Crab Meat and Truffle Jus  
松露红烧蟹肉燕窝羹

### FISH

*Select one*

- ☐ Steamed Dragon-Tiger Grouper Fillet with Egg Tofu in Superior Soya Sauce  
豉油皇蒸龙虎斑，玉子豆腐
- ☐ Oven-baked Chilean Sea Bass Fillet with Crispy Rice in Premium Miso  
味噌焗鲈鱼，脆米
- ☐ Steamed Red Snapper Fillet with Silken Egg White in Hua Diao Wine Sauce  
蛋白花雕蒸红鲷鱼



## CHINESE MENU

*Lunch (including Eve of & on Public Holiday)*

*Dinner (Monday to Thursday)*

### VEGETABLES

*Select one*

- ☐ Braised Ten Head Abalone with Mushroom and Seasonal Vegetables in Premium Oyster Sauce  
蚝皇十头鲍鱼香菇时蔬
- ☐ Braised Sea Cucumber with Fried Fish Maw and Seasonal Vegetables in Dried Shrimp Roe Sauce  
虾子海参鱼鳔时蔬
- ☐ Braised Top Shell with Seasonal Vegetables in Dried Scallop Sauce  
干贝扒白玉鲍片时蔬

### RICE OR NOODLES

*Select one*

- ☐ Fragrant Egg Fried Rice with Pan-seared Scallop in XO Chilli Sauce  
XO 酱带子蛋炒饭
- ☐ Simmered Ee-fu Noodles with Crab Meat and Mushroom  
蟹肉干烧伊面
- ☐ Stewed Rice with Prawn and Silken Egg in Tomato Sauce  
番茄蛋花虾仁烩饭

### DESSERT

*Select one*

- ☐ Chilled Mango Cream with Pomelo, Sago and Vanilla Ice Cream  
杨枝甘露，香草雪糕
- ☐ Warm Yam Puree with Ginkgo Nut and Pumpkin in Coconut Milk  
椰汁金瓜白果芋泥
- ☐ Half Chocolate Sphere with Dark Chocolate Mousse, Vanilla Crème and Morello Cherry  
巧克力情人

## CHINESE MENU

*Dinner*

*(Friday to Sunday, Eve of & on Public Holiday)*

### STARTER: HOT AND COLD COMBINATION

*Select three*

- ☐ Roasted Suckling Pig  
乳猪件
- ☐ Chilled Sliced Abalone marinated with Rose Wine  
凉拌露酒鲍片
- ☐ Chilled Scallop and Ikura with Wasabi Mayonnaise  
芥末带子, 三文鱼子
- ☐ Smoked Duck Breast and Longan with Sweet and Sour Sauce  
糖醋龙眼熏鸭胸
- ☐ Deep-fried Chicken Fillet with Sweet Chilli Sauce  
酥炸甜辣酱鸡脯
- ☐ Deep-fried Prawn with Golden Salted Egg Sauce  
金沙咸蛋酱虾球

### SOUP

*Select one*

- ☐ Double-boiled Chicken Consommé with Cordyceps Fungus, Morel Mushroom, Dried Scallop and Red Dates  
虫草花羊肚菌干贝红枣炖鸡汤
- ☐ Braised Seafood Broth with Fish Maw, Dried Scallop, Sea Cucumber and Pork Tendon  
红烧海味盅 (花胶, 干贝, 海参, 蹄筋)
- ☐ Superior Thick Broth with Bird's Nest and Crab Meat  
浓汤蟹肉燕窝羹

### FISH

*Select one*

- ☐ Steamed Hybrid Grouper Fillet and Pan-seared Foie Gras in Black Bean Sauce  
豉汁蒸龙虎斑, 煎鹅肝
- ☐ Oven-baked Chilean Sea Bass Fillet with Spicy Garlic and Egg Tofu in Superior Soya Sauce  
蒜茸辣生抽酱焗鲈鱼, 玉子豆腐
- ☐ Steamed Red Grouper Fillet with Silken Egg White in Hua Diao Wine Sauce  
花雕蛋白蒸红斑



## CHINESE MENU

*Dinner*

*(Friday to Sunday, Eve of & on Public Holiday)*

### VEGETABLES

*Select one*

- ☐ Braised Eight Head Abalone with Mushroom and Seasonal Vegetables in Premium Oyster Sauce  
蚝皇八头鲍鱼香菇时蔬
- ☐ Braised Sea Cucumber with Pork Belly Rib and Seasonal Vegetables  
红烧海参肉排时蔬
- ☐ Braised Fried Fish Maw with Chicken Roll, Dried Shrimp Roe and Seasonal Vegetables  
虾子鱼鳔鸡卷时蔬

### RICE OR NOODLES

*Select one*

- ☐ Steamed Lotus Leaf Rice with Pan-seared Scallop in XO Chilli Sauce  
XO 酱带子荷叶饭
- ☐ Traditional Simmered Ee-fu Noodles with King Prawn  
古早味大虾焖伊面
- ☐ Stewed Iberico Pork with Egg Noodle and Spice  
红烧西班牙黑豚焖生面

### DESSERT

*Select one*

- ☐ Chilled Red Bean with Lotus Seed, Lily Bulb and Coconut Ice Cream  
红豆莲子百合，椰子雪糕
- ☐ Double-boiled American Ginseng Sweet Dessert Soup with Snow Pear, Red Date and Snow Lotus Seed  
花旗参雪梨红枣炖天山雪莲子
- ☐ Raspberry Lychee Bandung, Lychee Mousse with Raspberry Jelly, Rose Chantilly, and Raspberry Sorbet  
红粉佳人

## WESTERN MENU

*Lunch (including Eve of & on Public Holiday)*

*Dinner (Monday to Thursday)*

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### APPETISER

Boston Lobster  
Candied Beet, Guacamole, Sea Grapes  
Caviar and Dill Vinaigrette



### SOUP

Porcini Mushroom Velouté with Shaved Truffle



### INTERLUDE

Lime Sorbet with Vanilla Crumble



### MAIN COURSE

24-hour Slow-braised Wagyu Beef Cheek  
Petit Pois, Yukon Potato Mousseline, Au Jus

OR

Temasek Sea Bass  
Petit Pois, Yukon Potato Mousseline, Sauce Nantua



### DESSERT

Half Chocolate Sphere with  
Dark Chocolate Mousse, Chocolate Biscuit,  
Morello Cherry, Vanilla Crème



Freshly Brewed Coffee and Tea  
Petit Fours



## WESTERN MENU

*Dinner*

*(Friday to Sunday, Eve of & on Public Holiday)*

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### APPETISER

#### **Ocean Trilogy**

Poached Tiger Prawn, Charred Scallop, and Marinated Atlantic Salmon  
with Crisp Quinoa, Caviar, Ricotta Cream, Radish and Fennel



### SOUP

Shellfish Bisque with Jumbo Crabmeat



### INTERLUDE

Lime Sorbet with Vanilla Crumble



### MAIN COURSE

Beef Tenderloin

Glazed Organic Vegetable Medley,  
Truffle Pomme Puree, Sauce Perigourdine

OR

Chilean Sea Bass

Glazed Organic Vegetable Medley,  
Truffle Pomme Puree, Ikura Beurre Blanc



### DESSERT

Raspberry Lychee Bandung

Lychee Mousse, Raspberry Jelly, Rose Chantilly, Raspberry Sorbet



Freshly Brewed Coffee and Tea

Petit Fours

## BEVERAGES

BEVERAGE	PRICE
HOUSE WINE	
White Wine (special)	S\$68 (usual at S\$98)
Red Wine (special)	S\$68 (usual at S\$98)
DRAUGHT TIGER BEER	
Per glass	S\$14.50
Per 30-litre barrel	S\$895
Imported Beer (Bottle)	S\$17
Guinness Stout (Bottle)	S\$19
CHAMPAGNE AND SPARKLING	
House Champagne	S\$158
Veuve Cliquot Rosè	S\$188
Chandon Brut	S\$118
Chandon Rosè	S\$138
JUICES (Glass)	
Orange	S\$12
Lime	
Grapefruit	
Tomato	
CORKAGE CHARGE	
Wine	S\$75 per 75cl bottle
Liquor/Champagne	S\$100 per 75cl bottle



# FLOOR PLAN

