



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 night's stay in The Fullerton Hotel Singapore's Premier Courtyard Room inclusive of gourmet breakfast for two
- Additional one night's 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 Gingko 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)*

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)*

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 Clicquot Rosé	S\$188
Chandon Brut	S\$118
Chandon Rosé	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

