

THE FULLERTON HOTEL SINGAPORE
WEDDINGS



THE
LIGHTHOUSE
PACKAGE



THE FULLERTON HOTEL
SINGAPORE

Wedding PACKAGE



- Choice of a four-course Western menu or five-course individually plated Chinese menu
- Free flow of soft drinks and mixers for the duration of your event
- A bottle of Champagne and Champagne tower for your toasting ceremony
- One bottle of house wine per ten guaranteed guests
- Wedding floral centrepieces to accentuate the dining tables
- Complimentary use of built-in LCD projector and screen
- Complimentary use of two wireless handheld microphones
- Exclusive wedding favour for all guests
- Complimentary parking coupons based on 20% of your guaranteed attendance
- One-Night stay in The Fullerton Hotel Singapore's Marina Bay View Room with gourmet breakfast for two persons

WEDDING WESTERN MENU

Sous vide Maine Lobster & Hokkaido Scallop
Ricotta Cream, Salmon Roe, Hydroponic Cress
Beetroot Vinaigrette

∞

Confit Duck Ragout,
Perigord Truffle, Tagiatelle, Sourdough Crumble

∞

Score 4 Wagyu Beef Striploin
Confit Potato, Chanterelle Mushroom, Medley of Seasonal Vegetables,
Red Wine Reduction

OR

Truffle Butter Seared St John Temasek Seabass
Fennel-Potato Puree, Medley of Seasonal Vegetables,
Chablis Cream

∞

Mango Passion Crèmeux, Pistachio Micro, Speculoos Crumbs,
Apple Yuzu Jelly and Raspberry Sorbet

∞

Petit Fours
Fullerton Blend of Coffee and Tea

S\$218.00 PER PERSON

MONDAY TO SUNDAY

MINIMUM OF 30 PERSONS AND MAXIMUM OF 40 PERSONS

PRICE IS SUBJECT TO SERVICE CHARGE AND THEREAFTER, PREVAILING GOVERNMENT TAXES

ADDITIONAL OF \$10.00 PER PERSON FOR BLACKOUT DATES

MENU, PRICES AND INCLUSIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

WEDDING CHINESE MENU

三拼

凉拌露酒鲍鱼
青芥末沙律时果带子
蜜汁西班牙黑豚叉烧

Trio of Combination

Chilled Abalone Marinated in Soya Rose Wine
Chilled Hokkaido Scallop with Seasonal Fruits in Wasabi Mayo
Honey Glazed Roasted Iberico Pork Char Siew

∞

人参红枣干贝花胶炖鸡汤

Double-boiled Ginseng with Fish Maw, Red Date and Dried Scallop in Chicken Consommé

∞

清蒸海斑，时蔬伴

Steamed Sea Grouper Fillet with Seasonal Vegetable in Superior Soya Sauce

∞

松露蟹扒伊面

Simmered Ee-Fu Noodle with Crab Meat and Yellow Chives in Truffle Jus

∞

杨枝甘露，桂花凉糕

Chilled Cream of Mango with Pomelo and Sago
accompanied with Osmanthus Cold Cake

∞

Chinese Tea

S\$228.00 PER PERSON

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