

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

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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

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### 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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