

For Weddings in 2025

A Legacy of Love:
Weddings
at the Grand Copthorne Waterfront Hotel Singapore

Lunch Package:

Available for Mondays to Sundays

S\$1,888++

Per table of 10 guests.

Dinner Package:

Available for Mondays to Sundays

S\$1,988++

Per table of 10 guests.

For your wedding celebration

Culinary Delights:

- Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team

Beverage Inclusions:

- Free flow of Chinese tea, soft drinks and mixed nuts throughout the event
- Complimentary waiver of corkage for up to maximum 6 bottles of wines or hard liquor brought in. Subsequent bottles will be charged at S\$15++ per opened bottle

Exquisite Wedding Décor:

- An intricately designed wedding cake.
- Ivory seat covers for all chairs in the function room.
- Floral centrepieces for all dining tables.

For your wedding celebration

- Complimentary use of existing LCD projectors with screens.
- VIP parking lot at the hotel's entrance for the bridal car.
- Complimentary parking coupons for 20% of guaranteed attendance.
- Red packet gift box provided during event.

Terms and Conditions:

- Minimum 3 tables and maximum 9 tables.
- A surcharge of S\$100++ per table of 10 persons applies for Eve of Public Holidays, Public Holidays and popular auspicious dates.
- Rental of Outdoor Solemnization venue at S\$888++ (inclusive set-up and sound system).
- Not valid with any other offer or promotion.
- Non-transferable or exchangeable for cash or other items.
- All alcohol are to be consumed during the event and at event venue.
- Prices and conditions are subjected to change without prior notice. All prices are in Singapore Dollars and are subjected to 10% service charge and thereafter, prevailing goods and services tax.

Intimate Wedding Lunch 1

S\$1,888.00++ per table of 10 persons

Available Monday to Sunday

河畔五福喜临门盤

Deluxe Cold & Hot Combination Platter

Japanese Octopus and Kizami Takuwan | Jelly Fish and Kibun Kanimi Chunk
Money Chicken Pocket | Prawn and Fruit Salad | Seafood Roll

黑松露竹笙玉耳炖鮑魚湯

Double Boiled Baby Abalone Soup

Chicken | Chicken Broth | Bamboo Pith | Jade Fungus | Truffle

富貴蜜味煙鴨配紫蘇梅醬

Baked Smoked Duck

Organic Plum Sauce | Sun Dried Apricot | Fried Flower Bun

海帶味增灼海中虾

Poached Fresh Tiger Prawn

Fresh Prawn | Chinese Parsley | Japanese Shiro Miso | Seaweed

花菇扣鱼腐瑤柱扒圓蔬

Braised Fish Bean Curd

Flower Mushroom | Fish Bean Curd | Garden Vegetables

青葱姜蒜酸菜蒸鮮紅鱈

Steamed Malabar Snapper with Suan Cai

Spring Onion | Coriander | Sauerkraut Sauce

腊腸蝦米腐皮糯米饭

Wok Fried Glutinous Rice

Bean Curd Skin | Chicken | Dried Shrimp | Mushroom | Sausage

甜甜密密

Dessert

Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Intimate Wedding Lunch 2

S\$1,888.00++ per table of 10 persons

Available Monday to Sunday

河畔五福喜临门盤

Deluxe Cold & Hot Combination Platter

Money Chicken Pocket | Prawn and Fruit Salad | Seafood Roll
Japanese Octopus and Kizami Takuwan | Jelly Fish and Kibun Kanimi Chunk

宫廷红烧四宝海味羹

Braised Dried Seafood Soup

Chicken Broth | Crab Meat | Dried Scallop | Fish Maw | Assorted Seafood

脆金蒜香妃雞

Roasted Crispy Chicken

Chicken | Deep-Fried Garlic | Almond

蜜蘆黑椒崧露醬蝦球

Stir Fried Prawn

Ocean Prawns | Asparagus | Black Pepper Truffle Sauce | Honey Pea | Pine Nuts

蠔皇双寶菇竹笙扒翠園蔬

Braised Bamboo Pith

Duet Mushroom | Bamboo Pith | Seasonal Vegetables

金銀蒜香泡青紅椒蒸鮮紅鱈

Steamed Malabar Snapper

Coriander | Carrot | Green Chilli | Minced Garlic

Pickled Red Chilli | Spring Onion | Supreme Soy Sauce

乾烧沙茶伊麵

Wok Fried Ee-Fu Noodles

Chicken | Mushroom | Assorted Vegetables

甜甜密密

Dessert

Sweetened Glutinous Rice Balls | Ginger Syrup | White Fungus | Peach Resin

Intimate Wedding Dinner 1

S\$1,988.00++ per table of 10 persons

Available Monday to Sunday

国敦河畔五福盤

Waterfront Cold & Hot Combination Platter

Japanese Octopus and Kizami Takuwan | Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad
Seafood Roll | Scramble Egg with Crab Meat, Fish Maw and Assorted Vegetables

黑松露竹笙玉耳炖鮑魚湯

Double Boiled Truffle Baby Abalone Soup

Chicken Broth | Chicken | Bamboo Pith | Jade Fungus | Truffle

富貴蜜味煙鴨配紫蘇梅醬

Baked Smoked Duck

Organic Plum Sauce | Sun Dried Apricot | Fried Flower Bun

養滋補身药材灼海中虾

Poached Fresh Tiger Prawn

Fresh Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

花菇扣鱼腐翠園蔬

Braised Fish Bean Curd

Flower Mushroom | Fish Bean Curd | Garden Vegetables

青葱古法蒸鲜红鮠

Traditional Style Malabar Snapper

Coriander | Spring Onion | Superior Soy Sauce

腊腸蝦米腐皮糯米饭

Wok Fried Glutinous Rice

Bean Curd Skin | Chicken | Dried Shrimp | Sausage | Mushroom

甜甜密密

Dessert

White Fungus | Almond Seed | Mandarin Orange | Peach Resin

Intimate Wedding Dinner 2

S\$1,988.00++ per table of 10 persons

Available Monday to Sunday

国敦河畔五福盤

Waterfront Cold & Hot Combination Platter

Japanese Octopus and Kizami Takuwan | Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad
Seafood Roll | Scramble Egg with Crab Meat, Fish Maw and Assorted Vegetables

宫廷红烧鮑魚仔海味羹

Braised Sea Treasures Soup

Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat Dried Scallop | Fish Maw | Assorted Seafood

脆金蒜香妃雞

Roasted Crispy Chicken

Sakura Chicken | Deep-Fried Garlic | Prawn Crackers

夏果蜜蘆秋耳黑椒蝦球

Stir Fried Prawn

Ocean Prawns | Asparagus | Black Peppercorns | Honey Pea | Macadamias

崧露双寶菇蟲草花扒翠園蔬

Braised Mushroom

Duet Mushroom | Cordyceps Flower | Truffle Oil | Seasonal Vegetables

翠碌香芹味增醬蒸鮮紅鮠

Steamed Malabar Snapper

Coriander | Spring Onion | Japanese Miso Sauce

乾燒沙茶伊麵

Wok Fried Sa-Cha Ee-Fu Noodles

Barbecue Sauce | Mushroom | Chicken | Assorted Vegetables

甜甜密密

Dessert

Yam Paste | Coconut | Gingko | Lotus | Pumpkin