

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

For Weddings in 2026

Lunch
Package:

Available for Mondays to Sundays

Junior Ballroom from
S\$1,908++

Grand Ballroom from
S\$2,008++

Per table of 10 guests.

Dinner
Package:

Available for Mondays to Thursdays

Junior Ballroom from
S\$1,908++

Grand Ballroom from
S\$2,008++

Per table of 10 guests.

Weekend
Dinner Package:

Available for Fridays, Saturdays, Sundays,
Eve of Public Holidays, and Public Holidays

Junior Ballroom from
S\$2,288++

Grand Ballroom from
S\$2,388++

Per table of 10 guests.

For your wedding celebration

Culinary Delights:

- Sumptuous 8-Course Chinese Set Menu prepared by our award-winning culinary team.
- Complimentary Food Tasting for 10 persons (applicable from Monday to Thursday, excluding Eve of Public Holidays and Public Holidays) with a minimum booking of 15 tables.

Beverage Inclusions:

- Free-flow Chinese tea, soft drinks, and mixed nuts throughout the event.
- Complimentary one barrel of beer for bookings of 15 tables onwards.
- One bottle of house wine per confirmed table of 10 persons.

Exquisite Wedding Décor:

- Intricately designed wedding cake for a memorable cake-cutting ceremony.
- Pyramid fountain with sparkling wine for a toasting ceremony.
- Floral wedding decorations to enhance the Ballroom's elegance.
- Romantic smoke effect for a magical bridal march.
- Ivory seat covers for all chairs with specially dressed chairs for two VIP tables.

For your wedding celebration

- Complimentary wedding favours for all confirmed guests.
- One night's stay in our romantic Bridal Suite with a minimum booking of 15 tables.
- One night's stay in a Premier Room with a minimum booking of 10 tables.
- Complimentary use of our state-of-the-art audio-visual equipment.
- Selection of exclusively designed invitation cards with envelopes for 70% of confirmed attendance (printing excluded).
- One guest book and red packet gift box for the reception desk.
- VIP parking lot at the hotel's entrance for the bridal car.
- Complimentary parking coupons for 20% of guaranteed attendance.

Terms and Conditions:

- Minimum 10 tables for Galleria Ballroom.
- Minimum 15 tables for Riverfront Ballroom.
- Minimum 20 tables for the Waterfront Ballroom.
- Minimum 30 tables for Grand Ballroom (Daily Lunch & Monday to Thursday Dinner).
- Minimum 35 tables for Grand Ballroom (Friday to Sunday Dinner, Eve of Public Holidays, and Public Holidays).
- A surcharge of S\$100++ per table of 10 persons applies on the Eve of Public Holidays, Public Holidays, and popular auspicious dates.
- Rental of Outdoor Solemnisation venue at S\$888++ (inclusive of setup and sound system).
- Not valid with any other offer or promotion.
- Not transferable or exchangeable for cash or other items.
- All alcohol must be consumed during and at the event venue.
- Prices and conditions are subject to change without prior notice. All prices are in Singapore dollars and subject to a 10% service charge and prevailing goods and services tax.

Wedding Lunch 1

Junior Ballroom S\$1,908.00++ per table | Grand Ballroom S\$2,008.00++ per table
Available Monday to Sunday

河畔五福喜临门盤

Deluxe Cold & Hot Combination Platter

Drunken Chicken Roll | Prawn and Fruit Salad | Roasted Pork | Seafood Roll | Shrimp Wanton

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

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

花菇扣鱼腐瑤柱扒園蔬

Braised Fish Bean Curd

Flower Mushroom | Fish Bean Curd | Garden Vegetables

青葱姜蒜酸菜蒸鮮紅鮨

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 | Mushroom | Shrimp | Sausage

甜甜密密

Dessert

Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Wedding Lunch 2

Junior Ballroom S\$1,908.00++ per table | Grand Ballroom S\$2,008.00++ per table
Available Monday to Sunday

河畔五福喜临门盤

Deluxe Cold & Hot Combination Platter

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

宮廷红烧虫草鮑魚仔海味羹

Braised Treasures Soup

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

脆金蒜杏香妃雞

Roasted Crispy Chicken

Chicken | Almond | Deep-Fried Garlic

蜜蘆黑椒松露醬蝦球

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鮨

Steamed Malabar Snapper

Coriander | Carrot | Green Chilli | Pickled Red Chilli
Minced Garlic | Spring Onion | Supreme Soy Sauce

櫻花蝦乾燒沙茶伊麵

Wok Fried Ee-Fu Noodles

Sakura Shrimp | Mushroom | Assorted Vegetables

甜甜密密

Dessert

Mango | Sago | Pomelo

Weekday Wedding Dinner 1

Junior Ballroom S\$1,908.00++ per table | Grand Ballroom S\$2,008.00++ per table
Available Monday to Thursday

国尊河畔五福盤

Grand Copthorne Waterfront Deluxe Combination Platter
Deep Fried Pomegranate Chicken | Japanese Octopus and Kizami Takuwan
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

黑松露竹笙玉耳炖鮑魚湯

Double Boiled Abalone Soup
Chicken Broth | Chicken | Bamboo Pith | Truffle | Jade Fungus

红酒紫蒜烧焖富贵排骨

Baked Slow Cooked Pork Rib
Chestnuts | Mushroom | Pork Rib | Quail Egg | Red Wine | Zucchini

養身药材灼海中虾

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

花菇扣鱼腐瑤柱扒圓蔬

Braised Fish Bean Curd
Flower Mushroom | Fish Bean Curd | Conpoy | Garden Vegetables

青葱姜蒜黄豆酱焗鮭鱼

Oven Baked Salmon
Salmon Fillet | Spring Onion | Coriander | Carrot | Yellow Bean Sauce

櫻花虾乾烧沙茶伊麵

Wok Fried Sa-Cha Ee-Fu Noodles
Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

甜甜密密

Dessert
Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Weekday Wedding Dinner 2

Junior Ballroom S\$1,908.00++ per table | Grand Ballroom S\$2,008.00++ per table
Available Monday to Thursday

国尊河畔五福盤

Grand Copthorne Waterfront Deluxe Combination Platter
Seafood Roll | Prawn and Fruit Salad | Shrimp Wanton
Drunken Chicken Roll | Japanese Octopus with Kizami Takuwan

红烧鱼肚海味羹

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

宫廷红烧海参焖元蹄

Slow Cooked Pork Knuckle
Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

海带味增灼海中虾

Poached Fresh Tiger Prawn
Fresh Prawn | Japanese Shiro Miso | Seaweed | Chinese Parsley

松露双寶菇蟲草花扒翠圓蔬

Braised Mushroom
Duet Mushroom | Cordyceps Flower | Truffle Oil | Seasonal Vegetables

青葱蒸鲜红鮠

Steamed Malabar Snapper
Carrot | Coriander | Garlic Chilli | Spring Onion | Soy 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
White Fungus | Apricot | Mandarin Orange | Peach Resin

Weekend Wedding Dinner 1

Junior Ballroom S\$2,288.00++ per table | Grand Ballroom S\$2,388.00++ per table
Available Friday to Sunday and Eve of Public Holiday & Public Holiday

国敦河畔五福盤

Waterfront Combination Platter

Bread Shrimp Ball | Jelly Fish with Kibun Kanimi Chunk and Cuttlefish | Prawn and Fruit Salad
Seafood Roll | Scramble Egg with Crab Meat, Fish Maw and Assorted Vegetables

崧露野生菌菇海味炖鸡汤

Double Boiled Truffle Soup

Chicken Broth | Chicken | Bamboo Pith | Fish Maw | Jade Fungus
Japanese Dried Scallop | Morel Mushroom | Sea Cucumber | Truffle

脆金蒜香妃雞

Roasted Crispy Chicken

Sakura Chicken | Deep Fried Garlic | Prawn Crackers

夏果極品醬蜜蘆彩蝦球帶子

Wok Fried Scallop with Prawn

Ocean Prawn | Asparagus | Capsicum | Macadamia | Scallop | Taro Ring | XO Spicy Sauce

紅燒原只龍珠鮑魚扣魚腐

Slow Cooked Abalone

Whole Abalone | Flower Mushroom | Fish Bean Curd | Garden Vegetables

港式清蒸珍珠斑

Steamed Pearl Garoupa

Carrot | Coriander | Spring Onion | 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

Yam Paste | Coconut | Gingko | Lotus | Pumpkin

Weekend Wedding Dinner 2

Junior Ballroom S\$2,288.00++ per table | Grand Ballroom S\$2,388.00++ per table
Available Friday to Sunday and Eve of Public Holiday & Public Holiday

国敦河畔五福盤

Waterfront Combination Platter

Deep-Fried Pomegranate Chicken | Prawn and Fruit Salad
Roasted Duck | Seafood Bean Curd Roll | Yam Scallop

蟲草花鮑魚仔龍虾金菇海味羹

Braised Lobster Soup

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

宫廷红烧海参焖富贵鸭

Slow Cooked Sea Cucumber Duck

Whole Duck | Sea Cucumber | Garlic | Taro | Chestnuts | Fresh Mushroom

蜜籃秋耳黑椒蝦球

Stir Fried Prawn

Ocean Prawns | Asparagus | Autumn Tremella | Black Garlic Sauce | Honey Pea

花菇螺片竹笙瑤柱扒園蔬

Braised Top Shell

Flower Mushroom | Bamboo Pith | Conpoy | Top Shell | Seasonal Vegetables

金銀蒜泡青紅椒蒸珍珠斑

Steamed Pearl Garoupa

Carrot | Coriander | Green Chilli | Pickled Red Chilli
Minced Garlic | Spring Onion | Supreme Soy Sauce

櫻花蝦銀芽雞柳炒面线

Wok Fried Mian Xian

Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

甜甜密密

Dessert

Mango | Aloe Vera | Sago | Pomelo