



WEEKEND WEDDING DINNER PACKAGE JUBILEE BALLROOM

Minimum 220 guests | Maximum 270 guests

Choice of Chinese or Western Set Menu

Complimentary tasting of selected set menu is available for up to eight persons prior to the event
(Applicable on Mondays-Thursdays, excluding Public Holiday and eve of Public Holidays)

Free flow of soft drinks and mixers throughout the event

One barrel of thirty-litre beer

One complimentary bottle of wine for every confirmed attendance of 10 persons

An elegant Champagne pyramid with a bottle of Champagne for the toasting ceremony

Exquisite model wedding cake on the stage for display

Fresh floral creations hand-crafted by our floral artisan

Wedding invitation card with printing for up to 70% of your guaranteed attendance

Uniquely Raffles Romance wedding favour for each guest

Complimentary usage of our specially designed Token box

Complimentary usage of center LED screen and two side LCD projectors and screens

Two nights stay in Bridal Suite with breakfast served in the privacy of your suite or at Tiffin Room

S\$100nett in-suite dining credit during your stay (for Bridal Suite only)

Rejuvenating 60-minutes couple massage at Raffles Spa

Complimentary self-parking coupons based on 20% of your guaranteed attendees

Preferential suite rates for families and friends to join the revelry
(Valid for stays booked within 2 days before and after your event.
Subject to availability and not applicable for blackout dates)

S\$308.00 per person

*All above stated prices are in Singapore Dollars and subject to 10% service charge
and prevailing goods and services tax*

Applicable for wedding held by 31 December 2026

Weekends include Saturday, eve and day of Public Holiday

*Surcharge of S\$50.00 per person is applicable for wedding held on Formula One weekend, Christmas eve and day,
New Year's Eve and day and Lunar New Year's eve and within the 15 days of Lunar New Year*

Raffles Singapore

1 Beach Road Singapore 189673

T+65 6337 1886 F+65 6339 7650 raffles.com/singapore

大江南北前菜精选

APPETISER

指橙鱼子酱伊比利叉烧，红酒法国鹅肝冻，川味口水海参

Barbecued Iberico Pork Char Siew with Lime Caviar ^{A N P}

Foie Gras Terrine, Red Wine Sauce ^A

Sichuan-style Sea Cucumber, Spicy Sesame Dressing ^N

特色汤品

SOUP AND CONSOMMÉ

石斛瑶柱螺头炖花胶

Double-boiled Dendrobium Chicken Soup with Fish Maw, Sea Whelk and Dried Scallop ^{GF}

厨师主菜

MAIN DISH

西兰花蚝皇六头南非鲍鱼烩日本花菇

Braised 6-Head South African Abalone with Premium Dried Oyster, Japanese Shiitake Mushroom and Broccoli ^{A P}

猪油渣酸青椒酱煎封深海龙趸

Pan-seared Giant Garoupa with Green Pepper Sauce and Crispy Pork Lard ^P

台湾九层塔三杯鸡柳

Taiwanese-Style Braised Chicken with Premium Soy Sauce and Basil ^A

浓鱼汤海鲜鱼面

Homemade Fish Noodles with Assorted Seafood in Fish Broth

甜品诱惑

DESSERT

鲜虾腐皮卷

Deep-Fried Beancurd Skin Roll with Shrimp

黑松露奶冻官燕

Panna Cotta with Black Truffle and Bird's Nest

饮料

BEVERAGE

普洱茶

Pu'er

Menus are subject to change

Our colleagues will assist you with any dietary requirements.

(A)Alcohol (GF) Gluten-Free (N) Nuts (P) Pork (V) Vegetarian

CHINESE SET MENU II

大江南北前菜精选

APPETISER

柚子酱虾球，脆皮火腩仔日本萝卜，紫米桂花糖藕

Crispy Prawn with Yuzu and Mayonnaise

Crispy Pork Belly with Pickled Japanese Radish ^P

Shanghai Style Purple Rice Stuffed Lotus Root with Osmanthus Syrup ^{V GF}

特色汤品

SOUP AND CONSOMMÉ

云南松茸菌花胶炖走地鸡汤

Double-boiled Free Range Chicken Soup with Fish Maw and Yunnan Matsutake Mushroom ^{GF}

厨师主菜

MAIN DISH

金汤时蔬六头南非鲍烩海参

Braised 6-Head South African Abalone with Sea Cucumber and Seasonal Greens in Golden Broth ^P

澳洲灌木蜂蜜焗银鳕鱼

Baked Cod Fillet with Australia Wild Honey and Premium Soy Sauce Reduction

夏威夷果芦笋黑松露酱爆北海道带子

Wok-fried Hokkaido Scallop with Black Truffle Sauce, Asparagus and Macadamia Nuts ^N

樱花虾扬州炒饭

Yang Zhou Fried Rice with Sakura Shrimp ^P

甜品诱惑

DESSERT

绿茶玫瑰花冻糕

Green Tea and Yunnan Rose Petal Parfait

红枣莲子冰糖炖雪蛤

Double-boiled Sweet Soup with Hasma, Red Date and Lotus Seeds ^{GF}

饮料

BEVERAGE

普洱茶

Pu'er

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CHINESE SET MENU III

大江南北前菜精选 APPETISER

橙花黑椒烧鸭，黑松露酱毛豆仁北海道带子，极品酱莴笋伴花枝
Roasted Duck with Black Pepper Orange Sauce
Hokkaido Scallop with Edamame and Black Truffle Sauce
Cuttlefish with Chinese Stem Lettuce in Signature Sauce ^P

特色汤品 SOUP AND CONSOMMÉ

菜胆红菇响螺炖海参汤
Double-boiled Red Wild Mushroom Soup with Sea Conch, Sea Cucumber and Baby Cabbage ^{GF}

厨师主菜 MAIN DISH

时蔬鲍汁烩六头南非鲍鱼花胶
Braised 6-Head South African Abalone with Fish Maw and Seasonal Vegetables in Premium Abalone Sauce ^A
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花椒百叶蒸深海东星斑
Steamed Spotted Garoupa with Sichuan Pepper Corn and Beancurd Skin

杏香野菌伊比利猪柳粒
Wok-fried Iberico Pork with Almonds and Wild Mushrooms

日本瑶柱虾球浓虾汤泡饭
Poached Rice with Japanese Dried Scallop and Prawn in Shrimp Broth

甜品诱惑 DESSERT

蜜汁叉烧酥
Honey-Glazed Pork Char Siew Puff ^P

桃胶芦荟燕窝窝香茅冻
Peach Gum with Aloe Vera, Sea Bird's Nest and Lemongrass Jelly ^{GF}

饮料 BEVERAGE

普洱茶
Pu'er

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WESTERN SET MENU

Customise your very own wedding menu by selecting one course from each category

APPETISER

FOIE GRAS ^A

Terrine | Leek | Gribiche Condiment | Truffle Sauce

SCALLOP ^A

Pan-seared | Caramelised Endive | Citrus | Barberry Sauce

SOUP

DUCK CONSOMMÉ

Broth Duck | Herbs | Foie Gras Toast | Fig Chutney

PUMPKIN

Velouté | Ginger | Prawn | Spring Onion | Chive

INTERLUDE

SHERBET ^V

Mango

SHERBET ^V

Green Apple | Ginger

MAIN

CABILLAUD ^{A G}

Pan-Seared | Salsify | Hokkigai Clam | Spinach | Champagne Sauce

BEEF TENDERLOIN ^A

Slow Oven-baked | Green Asparagus | Soubise | Truffle Sauce

SWEET MOMENT

55% ITAKUJA CHOCOLATE ^N

Crèmeux | Passion Fruit Ganache | Exotic Fruit Sorbet

VANILLA MERINGUE ^N

Strawberry | White Chocolate | Red Fruit Sorbet

TEA & COFFEE

Raffles Selection of Fine Teas & Custom Blended Beans

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