



HOTEL FORT CANNING
SINGAPORE

WEDDINGS IN THE PARK



LUNCH PACKAGE

Monday to Sunday	Lavender Ballroom (Min 18 tables)	Legends Ballroom (Min of 25 tables)	*Grand Marquee (Min of 25 tables)
Till 31 December 2017	S\$ 938.00++ per table of 10 persons		

WEEKDAY DINNER PACKAGE

Weekday: Monday to Thursday	Lavender Ballroom (Min 18 tables)	Legends Ballroom (Min of 25 tables)	*Grand Marquee (Min of 25 tables)
Till 31 December 2017	S\$1,008.00++ per table of 10 persons		
Premium Package (Chinese Menu)	S\$ 1,208.00++ per table of 10 persons		

FRI & SUN DINNER PACKAGE

Weekend: Friday & Sunday	Lavender Ballroom (Min 18 tables)	Legends Ballroom (Min of 25 tables)	*Grand Marquee (Min of 25 tables)
Till 31 December 2017	S\$ 1,238.00++ per table of 10 persons		
Premium Package (Chinese Menu)	S\$ 1,438.00++ per table of 10 persons		

SAT, EVE OF PHs & PHs DINNER PACKAGE

Weekend: Saturday, Eve of PHs & PHs	Lavender Ballroom (Min 18 tables)	Legends Ballroom (Min of 25 tables)	*Grand Marquee (Min of 25 tables)
Till 31 December 2017	S\$ 1,328.00++ per table of 10 persons		
Premium Package (Chinese Menu)	S\$ 1,528.00++ per table of 10 persons		

*Special Rental Price of S\$ 5,500.00++ is offered for the usage of our Fully Air Conditioned Chandelier Grand Marquee

For more information, please contact our Wedding Specialists at:-

☎ 6559 6783

✉ fnb@hfcsingapore.com



HOTEL FORT CANNING
SINGAPORE

Wedding Package

(Valid till 31 December 2017)

Celebratory Dining:

- ♥ A specially designed Chinese menu featuring authentic Cantonese cuisine, Western Set or International Buffet
- ♥ Menu tasting for 10 persons (Mondays to Thursdays only, excluding Eve of Public Holidays and Public Holidays)
- ♥ Unlimited serving of soft drinks and mixers
- ♥ Complimentary one barrel of 30 litres of draught beer
- ♥ A champagne fountain display and a bottle of champagne for toasting
- ♥ Waiver of corkage fee for all duty-paid hard liquor
- ♥ Corkage fee per bottle of wine/champagne (750ml) at \$30++

Decorations:

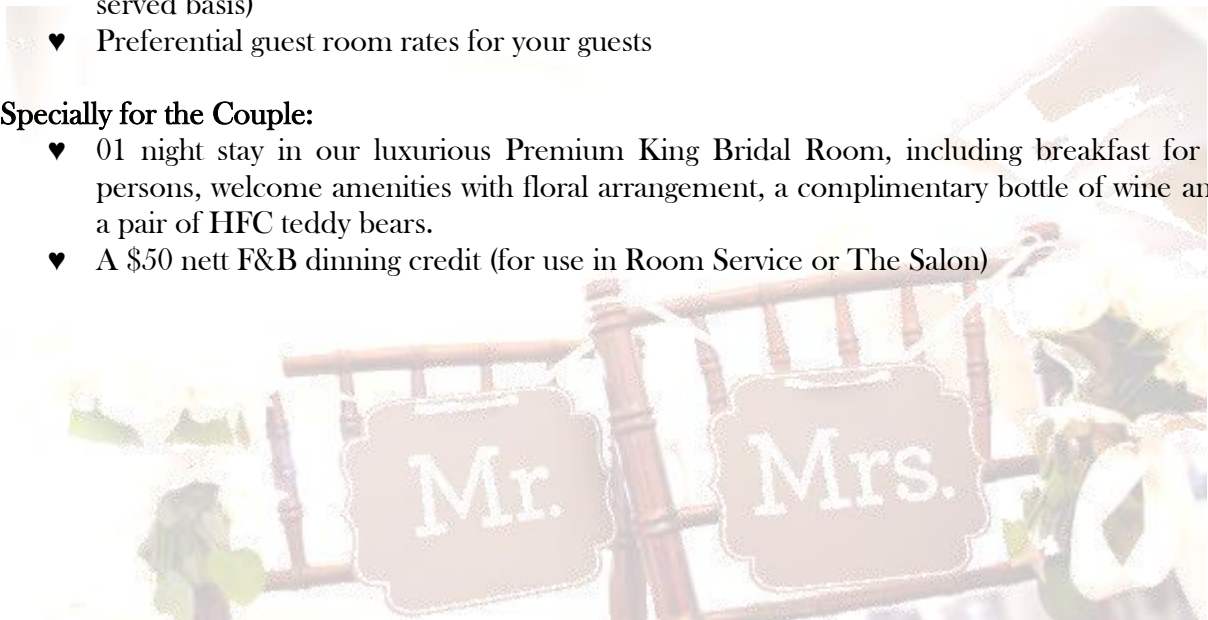
- ♥ Dry Ice Effect for bridal march-in
- ♥ Complimentary usage of two projectors and two screens
- ♥ An elegant model wedding cake display on stage
- ♥ Selection of wedding themes with flower pedestals and floral centrepieces
- ♥ Stylish chair covers to enhance the romantic ambience of your event

Wedding Privileges:

- ♥ Complimentary "Live Feed" (applicable to Lavender and Legends Ballroom only)
- ♥ Selection of wedding favours for each of your guests
- ♥ Complimentary 01 guest signature book & 01 money gift box
- ♥ Selection of wedding invitation cards for 70% of confirmed guests (Excludes inserts, printing and other costs)
- ♥ A VIP parking lot for your bridal car
- ♥ Complimentary car park passes for 20% of confirmed guests (Based on first come first served basis)
- ♥ Preferential guest room rates for your guests

Specially for the Couple:

- ♥ 01 night stay in our luxurious Premium King Bridal Room, including breakfast for 2 persons, welcome amenities with floral arrangement, a complimentary bottle of wine and a pair of HFC teddy bears.
- ♥ A \$50 nett F&B dinning credit (for use in Room Service or The Salon)





HOTEL FORT CANNING
SINGAPORE

CHINESE SET - LUNCH MENU

**DELUXE
COMBINATION**

富贵大拼盘

- Roast Duck, Jellyfish with Sesame, Spring Roll, Octopus, Gold Coin Barbecued Chicken
烧鸭, 芝麻海蜇, 春卷, 八爪鱼, 金钱鸡肉干
- Shredded Chicken with Spicy Sauce, Deep-Fried Prawn Roll, Spring Roll, Octopus, Jellyfish with Sesame
麻辣鸡丝, 炸虾枣, 春卷, 八爪鱼, 芝麻海蜇

SOUP

- Five Treasure Soup (Fish Maw, Dried Scallops, Sea Cucumber, Shredded Abalone & Golden Mushroom) 五宝羹
- Double-Boiled Ginseng Chicken with White Fungus & Dried Scallop Soup 人参白木耳干贝炖鸡汤

SEAFOOD

- Combination of Prawns, Celery and Sweet Peas with Spicy Sauce 虾伴碧绿辣汁
- Deep-Fried Prawn with Oat 香脆麦片虾

VEGETABLES

- Braised Spinach, Abalone Mushroom with Dried Scallop 干贝鲍鱼菇扒菠菜
- Braised Jade Abalone, Shitake Mushroom & Vegetable with Superior Oyster Sauce 玉鲍片花菇烩时蔬

FISH

- Steamed Seabass with Black Bean Sauce 鼓汁蒸金目卢
- Deep-Fried Marbled Goby Fish with Fish Sauce 鱼露炸笋壳鱼

POULTRY

- Roasted Crispy Chicken 脆皮烧鸡
- Deep-Fried Spare Ribs with Sweet and Sour Sauce 京都排骨王

RICE/NOODLE

- Braised Ee-Fu Noodle with Chives and Abalone Sauce 鲍汁韭王焖伊面
- Wok-Fried Rice with Diced Chicken and Silver Fish 银鱼仔鸡粒炒饭

DESSERTS

- Cream of Red Bean with Lotus Seed and Lily Bud 百年好合红豆沙
- Chilled Cream of Honeydew with Sago 蜜瓜西米露



HOTEL FORT CANNING
SINGAPORE

CHINESE SET - WEEKDAY MENU

**DELUXE
COMBINATION**

富贵大拼盘

- Roast Duck, Jellyfish with Sesame, Spring Roll, Octopus, Gold Coin Barbecued Chicken
烧鸭, 芝麻海蜇, 春卷, 八爪鱼, 金钱鸡肉干
- Gold Coin Barbecued Chicken, Mock Scallop, Drunken Chicken, Jellyfish, Mango Prawn Roll
金钱鸡肉干, 炸带子, 醉鸡, 海蜇, 芒果虾卷
- Shredded Chicken with Spicy Sauce, Deep-Fried Prawn Roll, Spring Roll, Octopus, Jellyfish with Sesame
麻辣鸡丝, 炸虾枣, 春卷, 八爪鱼, 芝麻海蜇

SOUP

- Braised Shark's Fin with Crabmeat & Shredded Chicken 红烧蟹肉鸡丝翅
- Braised Shark's Fin with Fish Maw & Enoki Mushroom 红烧鱼鳔金菇翅
- Double-Boiled Ginseng Chicken & Dried Scallop Soup 人参竹笙干贝炖鸡汤

SEAFOOD

- Combination of Butterfly Prawns, Cuttlefish with Spicy Sauce & Vegetables 蝴蝶虾伴碧绿辣汁墨鱼花
- Deep-Fried Prawn with Oat 香脆麦片虾
- Sautéed Scallop with Seasonal Vegetable 翠绿炒带子

VEGETABLES

- Braised Spinach, Abalone Mushroom with Dried Scallop 干贝鲍鱼菇扒菠菜
- Braised Jade Abalone, Shitake Mushroom & Vegetable with Superior Oyster Sauce 玉鲍片花菇烩时蔬
- Braised Sea Cucumber, Black Mushroom & Vegetables with Superior Oyster Sauce 海参北菇扒时蔬

FISH

- Steamed Seabass with Black Bean Sauce 鼓汁蒸金目卢
- Deep-Fried Silver Catfish with Superior Soya Sauce 油浸水果鱼
- Deep-Fried Marbled Goby Fish with Fish Sauce 鱼露炸笋壳鱼

POULTRY

- Roasted Crispy Chicken 脆皮烧鸡
- Deep-Fried Spare Ribs with Sweet and Sour Sauce 京都排骨王
- Braised Chicken with Chestnut 柱候栗子烩鸡

RICE/NOODLE

- Braised Ee-Fu Noodle with Chives and Abalone Sauce 鲍汁韭王焖伊面
- Wok-Fried Egg Noodle, Chives and Bean Sprout with Superior Soya Sauce 鼓油皇炒生面
- Wok-Fried Rice with Diced Chicken and Silver Fish 银鱼仔鸡粒炒饭

DESSERTS

- Cream of Red Bean with Lotus Seed and Lily Bud 百年好合红豆沙
- Chilled Mango Pudding with Fruit Cocktail 什果香芒布丁
- Chilled Cream of Honeydew with Sago 蜜瓜西米露



HOTEL FORT CANNING
SINGAPORE

CHINESE SET - WEEKEND MENU

FIVE TREASURES COMBINATION 五福临门

- Suckling Pig Slices, Jellyfish with Sesame, Spring Roll, Deep-Fried Prawn Roll, Octopus
乳猪件, 芝麻海蜇, 春卷, 炸虾枣, 八爪鱼
- Roasted Duck, Mango Prawn Roll, Seafood Deli Parcel, Jellyfish with Sesame, Gold Coin Barbecued Chicken
烧鸭, 芒果虾卷, 石榴鸡, 芝麻海蜇, 金钱鸡肉干
- Drunken Chicken, Deep-Fried Prawn Roll, Mock Scallop, Octopus, Jellyfish with Sesame
醉鸡, 炸虾枣, 炸带子, 八爪鱼, 芝麻海蜇

SOUP

- Braised Shark's Fin with Crab Meat & Dried Scallop 红烧干贝蟹肉翅
- Braised Shark's Fin with Crab Meat & Bamboo Pith 红烧竹笙蟹肉翅
- Double-Boiled Chicken Soup with Chinese Herbs and Conch Meat with Hashima 雪蛤淮杞响螺炖鸡汤

SEAFOOD

- Poached Live Prawn with Herbs 药膳灼生虾
- Sautéed Scallop, Celery and Honey Peas with XO Chilli Sauce XO 酱双翠炒带子
- Deep-Fried Wasabi Prawn 日式沙律虾球

VEGETABLES

- Braised Baby Abalone, Lingzhi Mushrooms & Vegetable with Superior Oyster Sauce 鲍鱼仔灵芝菇烩时蔬
- Braised Sliced Abalone, Black Mushrooms & Vegetable with Superior Oyster Sauce 蚝皇鲍片扒北菇扒时蔬
- Braised Sea Cucumber, Black Mushrooms & Vegetable with Dried Scallop 碧绿干贝海参烩花菇

FISH

- Steamed Garoupa with Superior Soya Sauce 清蒸海斑
- Steamed Seabass with Black Bean Sauce 鼓汁蒸金目卢
- Deep-Fried Marbled Goby Fish in Superior Soya Sauce 油浸笋壳鱼

MEAT

- Deep-Fried Crispy Chicken 一品吊烧鸡
- Steamed Chicken with Chinese Herbs 聚宝富贵鸡
- Deep-Fried Spare Ribs with Grape Sauce 葡萄排骨王

RICE/NOODLES

- Braised Ee-Fu Noodle with Shredded Mushroom and Button Mushroom 双菇焖伊面
- Wok-Fried Noodle with Barbecued Pork and Shrimps 香港炒面
- Wok-Fried Rice with Assorted Meat wrapped in Lotus Leaf 腊味荷叶饭

DESSERT

- Chilled Cream of Mango with Sago and Pomelo 杨枝甘露
- Cream of Water Chestnut and Sweet Corn with Egg (Hot) 蛋花马蹄玉粟露
- Chilled Almond Beancurd with Fruit Cocktail 什果冻豆腐



HOTEL FORT CANNING
SINGAPORE

4-Course Western Set Menu

~ Choice of ~

Appetizer

Smoked Duck Breast with Mango And Orange Salsa

Terrine of Salmon and Tuna with Marinated Seaweed Salad

~ Choice of ~

Soup

Cream of Pumpkin with Fine Chives

Cream of Potato and Leek Soup with White Sesame Seeds

~ Choice of ~

Main Course

Roasted Chicken Thigh with Vegetable Cake and Goose Liver Sauce

Grilled Snapper Fillet with Crispy Prawn
served with Braised Carrots, Asparagus and Saffron Sauce

~ Choice of ~

Desserts

Blueberry Yoghurt Mousse with Fresh Fruit Compote

Royal Chocolate Caraipe Cake with An L'Orange and Berries Compote

Beverage

Freshly Brewed Coffee or Fine English Tea



HOTEL FORT CANNING
SINGAPORE

5-Course Western Set Menu

~ Choice of ~

Appetizer

Smoked Duck Breast with Mango And Orange Salsa

Terrine of Salmon and Tuna with Marinated Seaweed Salad

Shrimps and Scallop Avocado Timbale with Curly Frisee and Oriental Ponzu Dressing

~ Choice of ~

Soup

Peking Duck Consommé with Golden Mushroom

Cream of Pumpkin with Fine Chives

Cream of Potato and Leek Soup with White Sesame Seeds

~ Choice of ~

Hot Entrees

Pan-fried Crab Cake with Fennel Salad and Thai Sweet Chilli

Marinated Cod Fish Fillet with Dill Butter and Bell Pepper Coulis

~ Choice of ~

Main Course

Roasted Chicken Thigh with Vegetable Cake and Goose Liver Sauce

Grilled Snapper Fillet with Crispy Prawn
served with Braised Carrots, Asparagus and Saffron Sauce

Pan-fried Beef Tenderloin
served on Risotto Cake, Fresh Garden Greens and Red Bordelaise Sauce

~ Choice of ~

Dessert

Blueberry Yoghurt Mousse with Fresh Fruit Compote

Royal Chocolate Caraibe Cake with An L'Orange and Berries Compote

Beverage

Freshly Brewed Coffee or Fine English Tea

**Additional S\$20.00++ for 5-Course Western Set Menu*



HOTEL FORT CANNING
SINGAPORE

International Buffet Lunch Menu

Cold Selection

Bay Shrimps with Alphonso Mango Salad Drizzled with Raspberry Vinaigrette
Smoked Duck with Haricot Vert in Pepper
Seafood with Rainbow Cabbage Slaw
Salmon Gravalax with Condiments

Salad

Mesclun Greens, Romaine Lettuce
Cherry Tomatoes, Cucumbers, Olives, Onion Rings, Trio Pepper, Carrots
Corn Kernels, Garbanzo Beans, Sunflower Seeds
Served with Salad Dressing
(Balsamic Vinaigrette, French Dressing, Thousand Island)

Soup

French Onion Soup
Served with a Selection of Bread Rolls with Butter and Margarine

Hot Selection

Stuffed Grilled Chicken Breast with Rocket, Sautéed Mushroom And Velouté Sauce
Almond Crusted Fish with Onion Chilli Salad In Sauce Vin Blanc (White Wine Sauce)
Roast Beef with Red Wine & Herb Rub In Beef Jus
Thai Baby Kai Lan With Vegetarian Sauce (V)
Singaporean Fried Rice with Chinese Chicken Sausage, Prawn, Chilli Padi & Mixed Vegetables
Indian Mee Goreng (V)

Dessert

Selection of French Pastries
Black Forest Cake
Wild Summer Berry Panna Cotta
Tropical Fresh Fruit Platter
Warm Bubur Cha Cha

Beverage

Freshly Brewed Coffee & Tea



HOTEL FORT CANNING
SINGAPORE

International Buffet Menu

Cold Selection

Selection of Sushi & Maki Rolls
Bay Shrimps with Alphonso Mango Salad Drizzled with Raspberry Vinaigrette
Smoked Duck with Haricot Vert in Pepper
Raw Mango Salad with Dried Shrimps
Seafood with Rainbow Cabbage Slaw
Salmon Gravalax with Condiments

Salad

Mesclun Greens, Romaine Lettuce
Cherry Tomatoes, Cucumbers, Olives, Onion Rings, Trio Pepper, Carrots
Corn Kernels, Garbanzo Beans, Sunflower Seeds
Served with Salad Dressing
(Balsamic Vinaigrette, French Dressing, Thousand Island)

Soup

Wild Mushroom Soup with Truffle Oil
Served with a Selection of Bread Rolls with Butter and Margarine

Hot Selection

Chinese Fried Rice with Crabmeat
Indian-style Seafood Mee Goreng
Grilled Chicken with Thyme Jus & Sauteed Artichoke Heart
Grilled Fish served with Red Capsicum Coulis scented with Taragon
Roast Beef with Shallot Jus topped with Ratatouille
Wok-fried Kong Po Prawns
Broccoli with Bai Ling Mushrooms
Roast Leg of Lamb with Rosemary Jus & Garlic Confit
Steamed Fragrant Rice

Dessert

Selection of French Pastries
Lemon Mousse with Meringue
Black Forest Cake
Chocolate Opera Cake
Wild Summer Berry Panna Cotta
Tropical Fresh Fruit Platter
Warm Bubur Cha Cha

Beverage

Freshly Brewed Coffee & Tea



HOTEL FORT CANNING
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**Wedding Premium Package
(Valid till 31 December 2017)**

Celebratory Dining:

- ♥ A specially designed Chinese menu featuring authentic Cantonese cuisine, Western Set or International Buffet
- ♥ Menu tasting for 10 persons
(Mondays to Thursdays only, excluding Eve of Public Holidays and Public Holidays)
- ♥ Unlimited serving of soft drinks and mixers
- ♥ Free flow of draught beer
- ♥ A champagne fountain display and a bottle of champagne for toasting
- ♥ Waiver of corkage fee for all duty-paid hard liquor.
- ♥ Corkage fee per bottle of wine/champagne (750ml) at \$30++

Decorations:

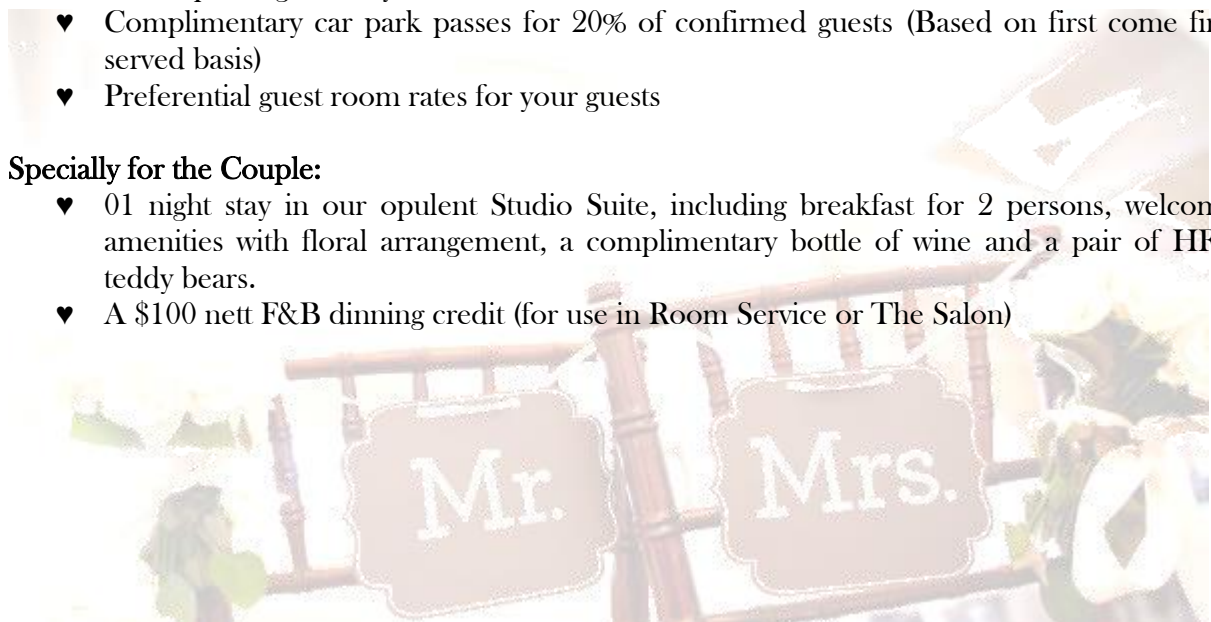
- ♥ Dry Ice Effect for bridal march-in
- ♥ Complimentary usage of two projectors and two screens
- ♥ An elegant model wedding cake display on stage
- ♥ Selection of wedding themes with fresh flower pedestals along the aisle
- ♥ Fresh floral centrepieces for all tables including 2 special arrangement for the VIP tables
- ♥ Stylish chair covers to enhance the romantic ambience of your event

Personalised Wedding Privileges:

- ♥ Complimentary "Live Feed" (applicable to Lavender and Legends Ballroom only)
- ♥ Selection of wedding favours for each of your guests
- ♥ Complimentary 01 guest signature book & 01 money gift box
- ♥ Selection of wedding invitation cards for 70% of confirmed guests including basic printing for the first 200 pieces of inserts
- ♥ Option to personalise the wedding theme, cards and favours
- ♥ A VIP parking lot for your bridal car
- ♥ Complimentary car park passes for 20% of confirmed guests (Based on first come first served basis)
- ♥ Preferential guest room rates for your guests

Specially for the Couple:

- ♥ 01 night stay in our opulent Studio Suite, including breakfast for 2 persons, welcome amenities with floral arrangement, a complimentary bottle of wine and a pair of HFC teddy bears.
- ♥ A \$100 nett F&B dinning credit (for use in Room Service or The Salon)





HOTEL FORT CANNING
SINGAPORE

SET - PREMIUM MENU

COMBINATION

- Roasted Suckling Pig (Half) and Jelly Fish
脆皮乳猪件 (半只) 海蜇
- Lobster Salad and Suckling Pig Combination
(Suckling Pig Slices, California Maki, Seafood Deli Parcel, Jelly Fish with Sesame, Lobster Salad)
龙虾乳猪大拼盘 (乳猪件, 加州饭卷, 石榴鸡, 芝麻海蜇拼龙虾沙律)
- Legends Special King Prawn and Lobster Salad
鸳鸯龙虾嬉水

SOUP

- Braised Superior Shark's Fin with Bean Sprout
红烧龙芽鲍翅
- Braised Shark's Fin Soup with Crab Meat, Crab Roe and Seafood
红烧海皇鱼翅
- Braised Superior Broth with Shredded Superior Fish Maw, Sea Cucumber,
Bamboo Pith & Conpoy
花胶海参干贝竹笙羹

SEAFOOD

- Sautéed Prawn Ball, Scallop with Celery in XO Chilli Sauce in Golden Basket
XO 酱芹香虾球带子雀巢
- Poached Drunken Live Prawn with Chinese Wine
花雕酒醉生虾
- Deep-fried Scallop encrusted with yam paste and Stir-fried Scallop
荔茸带子拼翠绿带子

VEGETABLES

- Braised Whole Abalone, Black Mushroom with Seasonal Vegetables in
Superior Oyster Sauce
原只鲍鱼花菇扒时蔬
- Braised Sliced Abalone, Black Mushroom with Seasonal Vegetables in Superior
Oyster Sauce
鲍片北菇扒时蔬
- Braised Sea Cucumber and Fish Maw with Seasonal Vegetables
蚝皇鱼鳔烩海参时蔬

FISH

- Steamed Red Garoupa in Hong Kong Style
港式清蒸红斑鱼
- Steamed "Soon Hock" Fish in Hong Kong Style
港式清蒸笋壳鱼
- Steamed Pomfret with Black Bean Sauce
豉汁蒸斗鲷

POULTRY

- Deep-Fried Chicken with Supreme Soya Sauce
豉油皇烧鸡
- Braised Duck with Luo Han Mixed Vegetables
罗汉斋扒鸭
- Deep-Fried Spare Ribs with Lemon Sauce
香柠排骨王

RICE/NOODLE

- Stewed Ee-Fu Noodle with Shredded Mushroom, Straw Mushroom and Yellow
Chives
幸福伊府面
- Fried Noodle in Homemade Style
家乡炒生面
- Fried Rice with Abalone Sauce and Conpoy Wrapped in Lotus Leaf
鲍鱼汁荷叶饭

DESSERTS

- Chilled Cream of Mango with Sago and Pomelo
杨枝甘露
- Cream of Yam Paste with Gingko Nut
白果芋泥
- Chilled Lemon Grass Jelly with Sago and Fresh Fruits
鲜果珍珠香茅冻