



WEDDING LUNCH AT CARLTON HOTEL FOR 2017

EMPRESS BALLROOM

S\$ 1,008.00++ PER TABLE OF 10 PERSONS

Empress Ballroom 1-3

Minimum: 20 tables

Maximum: 28 tables

Empress Ballroom 4-5

Minimum: 25 tables

Maximum: 32 tables

Additional S\$20.00++ per table of 10 persons will be imposed for weddings held from 01 September 2017 to 30 April 2018

DINING

- ♥ Sumptuous 8-course Chinese Cuisine specially prepared by our master chef from the award-winning **Wah Lok Cantonese Restaurant**
- ♥ Complimentary food tasting for one table of ten (10) persons in Wah Lok Cantonese Restaurant, available only on Weekday evenings from Monday to Thursday excluding Eve of Public Holidays & Public Holidays

BEVERAGES

- ♥ Free flow of Chinese tea, soft drinks and mixers throughout event (excluding juices) with cocktail nuts
- ♥ One (1) complimentary 30-litre barrel of beer (to be consumed during Lunch only). Subsequent barrel(s) can be arranged at a special price of **S\$ 688.00++** per barrel or at **S\$ 18.00++** per glass
- ♥ Complimentary one (1) bottle of house wine per confirmed table (to be consumed during Lunch only)
- ♥ House Pour wine can be arranged at a special price of **S\$ 28.00++** per bottle with a minimum guaranteed purchase of 24 bottles
- ♥ Subsequent house wine(s) can be arranged at a special price of **S\$ 32.00++** per bottle
- ♥ Corkage fee for duty paid & sealed wine and hard liquor can be arranged at **S\$ 25.00++** per opened bottle

DECORATIONS

- ♥ Elegant floral decorations for the stage, aisle and floral center pieces for all dining tables
- ♥ Intricately designed dummy wedding cake for cake cutting ceremony
- ♥ Complimentary champagne fountain display with a bottle of champagne



COMPLIMENTARY

- ♥ Two (2) nights stay in our Bridal Room with welcome amenities & buffet breakfast for two persons
- ♥ Complimentary post lunch with a choice of one main course and one non-alcoholic drink to be served in the comfort of your Bridal Room on wedding day
- ♥ Choice of unique wedding gifts for all your guests
- ♥ Choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance (Printing not included)
- ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance
- ♥ Specially designed wedding guest book and Ang Bao Box to contain well wishes from your guests
- ♥ Complimentary utilization of existing LCD Projector and screen for your wedding video montage

Terms & Conditions:

- Not valid on 1, 7 January, 19, 29 September, 19, 29 October, 24, 25, 31 December 2017 & 1 January 2018. Additional surcharge of S\$50.00++ applies for bookings on auspicious dates in calendar, which will be determined by Hotel.
- Deposit of S\$8,000.00nett is required to secure date and venue
- Prices are subject to 10% service charge and GST unless otherwise stated as nett
- Prices, rates and conditions are subject to change without prior notice.

For enquiries, please call **+65 6311 8425 / 8478 / 8181** or email banquet@carltonhotel.sg



CHINESE WEDDING LUNCH MENU

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|---|--|--|---|
| <input type="checkbox"/> 沙律虾
Prawn Salad | <input type="checkbox"/> 香炸白饭鱼
Deep Fried Silverfish | <input type="checkbox"/> 话梅番茄
Mini Tomato with Plum | <input type="checkbox"/> 迷你春卷
Mini Spring Roll |
| <input type="checkbox"/> 日式迷你八爪鱼
Japanese Baby Octopus | <input type="checkbox"/> 炒桂花粉丝
Scrambled Eggs with Vermicelli | <input type="checkbox"/> 烟鸭胸
Smoked Duck Breast | <input type="checkbox"/> 蝴蝶虾
Butterfly Prawns |

Choose one (1) item from each course stated below

SOUP 汤类

- | | | |
|--|--|---|
| <input type="checkbox"/> 红烧海味鱼
Braised Shark's Fin Soup
with Dried Seafood | <input type="checkbox"/> 红烧蟹肉鱼鳔羹
Braised Fish Maw Soup
with Crabmeat | <input type="checkbox"/> 五宝羹 (海参, 蟹肉, 瑶柱, 鱼瓢, 金菇)
Five Treasure Soup (Sea Cucumber,
Crabmeat, Conpoy, Fish Maw, Enoki Mushroom) |
|--|--|---|

FISH 鱼

- | | | |
|---|---|---|
| <input type="checkbox"/> 油炸金目鲈
Deep Fried Sea Bass
In Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸金目鲈
Steamed Sea Bass with
Minced Garlic in Soya Sauce | <input type="checkbox"/> 港式蒸海斑
Steamed Garoupa in
Superior Soya Sauce |
|---|---|---|

VEGETABLE 菜

- | | | |
|--|--|--|
| <input type="checkbox"/> 灵芝菇扒菠菜
Braised LingZhi Mushrooms
with Spinach | <input type="checkbox"/> 干贝花菇扒时蔬
Braised Shiitake Mushroom with
Conpoy & Seasonal Vegetables | <input type="checkbox"/> 蟹肉草菇扒西兰花
Braised Broccoli & Straw Mushroom
topped with Crabmeat |
|--|--|--|

SEAFOOD 海鲜

- | | | |
|---|--|--|
| <input type="checkbox"/> 金沙虾球
Sautéed Prawns in Chef's
Special Spices | <input type="checkbox"/> 宫保虾球
Wok Fried Prawns in 'Kung Po'
Sauce with Cashew Nuts | <input type="checkbox"/> 白灼虾
Poached Prawns |
|---|--|--|

POULTRY 家禽

- | | | |
|---|--|---|
| <input type="checkbox"/> 脆皮烧鸡
Crispy Roasted Chicken | <input type="checkbox"/> 茶皇豉油鸡
Smoked Chinese Tea
Soya Chicken | <input type="checkbox"/> 豉油王山芭鸡
Soya Kampong Chicken |
|---|--|---|

NOODLES & RICE 面. 饭

- | | | |
|--|--|--|
| <input type="checkbox"/> 鼓汁皇海鲜粒炒米粉
Fried Vermicelli with
Diced Seafood | <input type="checkbox"/> 腊味荷叶饭
Fried Rice with Dried
Sausage in Lotus Leaf | <input type="checkbox"/> 银芽九王干烧伊府面
Braised Ee-Fu Noodles with Silver Sprout
Straw Mushrooms and Chives |
|--|--|--|

DESSERT 甜品

- | | | |
|---|---|--|
| <input type="checkbox"/> 青苹果菊冻
Chilled Green Apple Jelly
with Chrysanthemum | <input type="checkbox"/> 万寿果炖雪耳
Double-Boiled Snow Fungus
with Papaya | <input type="checkbox"/> 龙眼红枣汤圆
Glutinous Rice Ball in Longan
and Red Dates Soup |
|---|---|--|



WEEKDAY WEDDING DINNER AT CARLTON HOTEL FOR 2017

EMPRESS BALLROOM

Monday to Thursday,
Excluding Eve of Public
Holidays & Public Holidays

S\$ 1,118.00++ per table of 10 persons
Minimum 20 tables, Maximum 28 tables (Empress Ballroom 1-3)

S\$ 1,138.00++ per table of 10 persons
Minimum 24 tables, Maximum 32 tables (Empress Ballroom 4-5)

WEEKEND WEDDING DINNER AT CARLTON HOTEL FOR 2017

EMPRESS BALLROOM

Fridays

S\$ 1,228.00++ per table of 10 persons
Minimum 20 tables, Maximum 28 tables (Empress Ballroom 1-3)

S\$ 1,248.00++ per table of 10 persons
Minimum 24 tables, Maximum 32 tables (Empress Ballroom 4-5)

Saturdays, Sundays,
Eve of Public Holidays &
Public Holidays

S\$ 1,318.00++ per table of 10 persons
Minimum 20 tables, Maximum 28 tables (Empress Ballroom 1-3)

S\$ 1,338.00++ per table of 10 persons
Minimum 26 tables, Maximum 32 tables (Empress Ballroom 4-5)

**Additional S\$20.00++ per table of 10 persons will be imposed for weddings held
from 01 September 2017 to 30 April 2018**



DINING

- ♥ Sumptuous 8-course Chinese Cuisine specially prepared by our master chef from the award-winning **Wah Lok Cantonese Restaurant**
- ♥ Complimentary food tasting for one table of ten (10) persons in Wah Lok Cantonese Restaurant, available only on Weekday evenings from Monday to Thursday excluding Eve of Public Holidays & Public Holidays (applicable for 20 tables & above)

BEVERAGES

- ♥ Free flow of Chinese tea, soft drinks and mixers throughout event (excluding juices) with cocktail nuts
- ♥ One (1) complimentary 30-litre barrel of beer (to be consumed during Dinner only). Subsequent barrel(s) can be arranged at a special price of **S\$ 688.00++** per barrel or at **S\$ 18.00++** per glass
- ♥ House Pour wine can be arranged at a special price of **S\$ 28.00++** per bottle with a minimum guaranteed purchase of 24 bottles
- ♥ Subsequent house wine(s) can be arranged at a special price of **S\$ 32.00++** per bottle
- ♥ Corkage fee for duty paid & sealed wine and hard liquor can be arranged at **S\$ 25.00++** per opened bottle

DECORATIONS

- ♥ Elegant floral decorations for the stage, aisle and floral center pieces for all dining tables
- ♥ Intricately designed dummy wedding cake for cake cutting ceremony
- ♥ Complimentary champagne fountain display with a bottle of champagne

COMPLIMENTARY

- ♥ One (1) night stay in our Bridal Suite with welcome amenities & buffet breakfast for two persons
- ♥ Complimentary pre or post dinner snack with a choice of one main course and one non-alcoholic drink to be served in the comfort of your Bridal Suite on wedding day
- ♥ Choice of unique wedding gifts for all your guests
- ♥ Choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance (Printing not included)
- ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance
- ♥ Specially designed wedding guest book and Ang Bao Box to contain well wishes from your guests
- ♥ Complimentary utilization of existing LCD Projector and screen for your wedding video montage



WEDDING WISHES

Choice of **Four (4)** Wedding Wishes for **Weekday Wedding Package** or **Three (3)** Wedding Wishes for **Weekend Wedding Package** with a minimum guarantee of twenty (20) tables

- ♥ Additional one (1) 30-litre barrel of beer (to be consumed during Dinner only)
- ♥ Complimentary one (1) bottle of house wine per confirmed table (to be consumed during Dinner only)
- ♥ Waiver of corkage charge for up to one (1) bottle of sealed & duty paid wine per confirmed table brought in
- ♥ Complimentary one night stay in our Deluxe Room (room only) for wedding helpers on wedding day. Not Applicable during Singapore Grand Prix (F1) period
- ♥ Additional 10% complimentary car park coupons based on guaranteed attendance
- ♥ Additional 10% complimentary wedding invitation cards

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CHINESE WEDDING DINNER MENU

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | | |
|--|--|---|---|---|
| <input type="checkbox"/> 沙律虾
Prawn Salad | <input type="checkbox"/> 炒桂花粉丝
Scrambled Eggs with Vermicelli | <input type="checkbox"/> XO 海螺
XO Topshell | <input type="checkbox"/> 迷你春卷
Mini Spring Roll | <input type="checkbox"/> 陈醋云耳海蜇
Black Fungus & Jellyfish
with Chinese Vinegar |
| <input type="checkbox"/> 辣汁海蜇
Marinated Jellyfish | <input type="checkbox"/> 蒜味墨鱼
Marinated Garlic Baby Octopus | <input type="checkbox"/> 烧鸭
Roasted Duck | <input type="checkbox"/> 香炸白饭鱼
Deep Fried Silverfish | <input type="checkbox"/> 泰式鱼条
Deep-fried Fish in Thai Style |

Choose one (1) item from each course stated below

SOUP 汤类

- | | | |
|--|--|---|
| <input type="checkbox"/> 红烧鱼肚菇丝翅
Braised Shark's Fin Soup
with Fish Maw & Shredded
Black Mushroom | <input type="checkbox"/> 金菇瑶柱烩生翅
Braised Shark's Fin Soup
with Conpoy and Enoki Mushroom | <input type="checkbox"/> 紅燒海味羹
Braised Superior Broth with
Shredded Abalone and Dried Seafood |
|--|--|---|

FISH 鱼

- | | | |
|---|---|---|
| <input type="checkbox"/> 油浸顺壳
Deep Fried Soon Hock
In Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑
Steamed Garoupa with
Minced Garlic in Soya Sauce | <input type="checkbox"/> 港式蒸海斑
Steamed Garoupa in
Superior Soya Sauce |
|---|---|---|

VEGETABLE 菜

- | | | |
|--|--|---|
| <input type="checkbox"/> 海参北菇扒波菜
Braised Black Mushrooms
with Sea Cucumber and Spinach | <input type="checkbox"/> 干贝花菇扒时蔬
Braised Shiitake Mushroom and
Seasonal Vegetables in Conpoy Sauce | <input type="checkbox"/> 鲍鱼北菇扒菠菜
Braised Baby Abalone with
Black Mushroom and Spinach |
|--|--|---|

SEAFOOD 海鲜

- | | | |
|--|--|---|
| <input type="checkbox"/> 芥茉虾球
Sautéed Wasabi Prawns | <input type="checkbox"/> 宫保虾球
Wok Fried Prawns in 'Kung Po'
Sauce with Cashew Nuts | <input type="checkbox"/> XO 蜜豆炒虾
Sautéed Prawns with
Honey Peas in XO Sauce |
|--|--|---|

POULTRY 家禽

- | | | |
|---|--|---|
| <input type="checkbox"/> 脆皮烧鸡
Crispy Roasted Chicken | <input type="checkbox"/> 茶皇豉油鸡
Smoked Chinese Tea
Soya Chicken | <input type="checkbox"/> 泰式脆皮炸鸡
Fried Crispy Chicken in 'Thai Style' |
|---|--|---|

NOODLES & RICE 面.饭

- | | | |
|---|---|--|
| <input type="checkbox"/> 鼓油皇海鲜粒炒面线
Fried Mian Xian with
Diced Seafood | <input type="checkbox"/> 海鲜荷叶饭
Lotus Leaf Rice
with Diced Seafood | <input type="checkbox"/> 银芽九王干烧伊府面
Braised Ee-Fu Noodles with Silver Sprout
Straw Mushrooms and Chives |
|---|---|--|

DESSERT 甜品

- | | | |
|---|---|---|
| <input type="checkbox"/> 杨枝甘露
Cream of Mango &
Pomelo with Sago | <input type="checkbox"/> 百年好合红豆沙
Red Bean Paste with
Lily Bud and Lotus Seeds | <input type="checkbox"/> 香茅芦荟冻
Aloe Vera with Jelly and Lemongrass |
|---|---|---|