

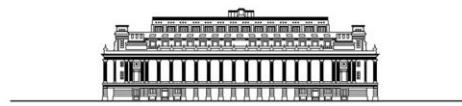
THE FULLERTON HOTEL  
SINGAPORE

*Wedding Lunch at The Fullerton Hotel Singapore*

*(Valid for Weddings held on or before 31 December 2015)*

- ✦ A sumptuous lunch created by our team of chefs with a choice of Chinese, Buffet or Western menus*
- ✦ Choice of one of the following items to be served during your cocktail reception at the foyer of The Ballroom*
  - ✦ Selection of Signature Mocktail or*
  - ✦ 250 pieces of butler-passed Peking Duck or*
  - ✦ Candy Bar Station*
- ✦ Free flow of soft drinks, mixers and Chinese tea throughout the event*
- ✦ Complimentary 1 barrel of 30-litre beer*
- ✦ 5-tier model wedding cake for the cake cutting ceremony*
- ✦ A pyramid tower with a bottle of sparkling wine for toasting*
- ✦ A variety of 12 specially designed invitation cards for 60% of your invited guests (excluding printing of customized text)*
- ✦ Wedding floral decorations and individual floral centerpieces to accentuate every table*
- ✦ Exclusive wedding favour for all guests*
- ✦ Usage of Signature Ang Pow Box*
- ✦ Specially designed wedding wishing tree with wishing cards*
- ✦ Complimentary usage of 2 units liquid crystal display (LCD) projectors for your photo montage during the wedding banquet*
- ✦ An invitation for 8 persons to experience your selected menu from Mondays to Fridays (reservation is subject to availability and is not applicable to buffet menu)*
- ✦ Complimentary self-parking coupons for 20% of your guests*
- ✦ Enjoy a night stay in our Palladian Suite with gourmet breakfast for 2 persons*
- ✦ A delectable chocolates, a bottle of Champagne and a personalized gift to welcome the wedding couple*
- ✦ A delightful dinner or supper for the couple served in the comfort of your room*
- ✦ Enjoy access to The Straits Club during your stay where you may enjoy complimentary breakfast, afternoon tea, evening cocktails and canapés in a private lounge*

*The hotel reserves the right to change or amend the packages without prior notice*



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*Wedding Chinese Lunch Menu*

**STARTER 1 – HOT & COLD COMBINATION**



- ✿ Roasted Duck with Plum Sauce  
梅酱烧鸭
- ✿ Crispy Prawn coated with Spice Pumpkin Puree  
南瓜汁虾球
- ✿ Tea-smoked Bean Curd Carrot Roll  
茶米薰金笋卷
- ✿ Honey Glazed Roasted Pork  
蜜汁玫瑰叉烧
- ✿ Jellyfish with Spicy Dressing  
辣味锦绣海蜇

**STARTER 2 – HOT & COLD COMBINATION**

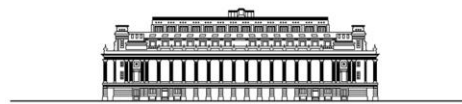


- ✿ Sautéed Prawn with Chili Vinegar Sauce in Taro Ring  
荔茸宫保虾仁
- ✿ Honey Baked Chicken Wing with Sesame  
麻香蜜汁焗凤翼
- ✿ Mini Octopus and Pickled Cabbage in Sesame Spicy Dressing  
酸菜麻辣八爪鱼
- ✿ Crispy Vegetables Spring Roll  
黄金素春卷
- ✿ Roasted Crispy Five Spice Pork Belly  
香脆五香烧腩

**Soup**

- ✿ Braised Four Treasures in Chicken Consommé  
红烧四宝海味羹
- ✿ Braised Crabmeat and Fish Maw in Superior Stock  
红烧蟹肉鱼鳔羹





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**SHELLFISH**

- ☼ Drunken Live Prawns in Chinese Hua Diao Wine served with Dang Gui and Wolfberries ☐  
花彫醉生蝦
- ☼ Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa ☐  
青芥菜蝦球香芒醬

**FISH**

- |                      |                             |     |                          |
|----------------------|-----------------------------|-----|--------------------------|
| ☼ Selection of Fish  | -Sea Bass                   | 金目鲈 | <input type="checkbox"/> |
| 鱼类选择                 | -Sea Grouper                | 海班  | <input type="checkbox"/> |
|                      | -Nile Red                   | 金凤鱼 | <input type="checkbox"/> |
| ☼ Selection of Sauce | -Superior Soy Sauce         | 豉油皇 | <input type="checkbox"/> |
| 酱汁选择                 | -Bean Crumb                 | 豆酥  | <input type="checkbox"/> |
|                      | -Garlic Sauce               | 蒜茸  | <input type="checkbox"/> |
|                      | -Teochew Style              | 潮洲  | <input type="checkbox"/> |
|                      | -Fermented Black Bean Sauce | 豉汁  | <input type="checkbox"/> |
|                      | -Sour Plum Chili Sauce      | 梅辣醬 | <input type="checkbox"/> |

**INTERMEZZO (UPGRADE SUGGESTION)**

**The following can be arranged at an additional of \$20.00 per table of 10 persons:**

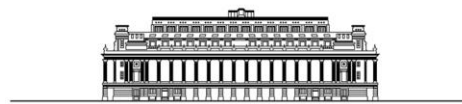
- ☼ Orange Sorbet with Berries Compote ☐
- ☼ Lime Sorbet with Berries Compote ☐

**VEGETABLES AND TOFU**

- ☼ Braised Fish Maw and Bai Ling Mushroom with Siu Pak Choy in Oyster Sauce ☐  
蚝皇百灵菇鱼鳔小白菜
- ☼ Braised Spinach and Tofu with Duo Mushrooms ☐  
红烧双菇豆腐菠菜

**MEAT**

- ☼ Deep-fried Pork Rib with Sesame in Coffee Sauce ☐  
麻香咖啡肉排
- ☼ Lemon Chicken with Fruits Salsa ☐  
时果柠檬鸡



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**NOODLES AND RICE**

- |   |   |                          |
|---|---|--------------------------|
| ⊗ | Fragrant Fried Rice with Chicken, Shrimp,<br>Chicken Floss and Pineapple<br>龙凤鸡肉松凤梨炒饭 | <input type="checkbox"/> |
| ⊗ | Braised Ee-fu Noodles with Mushroom and Yellow Chives<br>韭黄草菇焖伊府面                     | <input type="checkbox"/> |

**DESSERT**

- |   |   |                          |
|---|---|--------------------------|
| ⊗ | Strawberry Pudding with Basil Seed<br>鲜草莓布丁巴西籽  | <input type="checkbox"/> |
| ⊗ | Hot Cream of Water Chestnut with Snow Fungus<br>and Black Sesame Dumpling<br>雪耳马蹄露黑芝麻汤丸 | <input type="checkbox"/> |

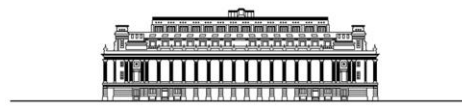
**(UPGRADE SUGGESTION)**

**The following can be arranged at an additional of \$30.00 per table of 10 persons:**

- |   |   |                          |
|---|---|--------------------------|
| ⊗ | Double-boiled Chinese Pear Sweet Soup with Snow Fungus,<br>Almond and Sea Coconut<br>清炖津梨银耳南北杏海底椰   | <input type="checkbox"/> |
| ⊗ | Chilled Mango Cream with Pomelo, Sago,<br>Vanilla Ice Cream and Caramelized Banana<br>杨枝甘露香草雪糕拼琉璃香蕉 | <input type="checkbox"/> |
| ⊗ | Fullerton Signature Chocolate Manjari Cake<br>(Western Dessert)                                     | <input type="checkbox"/> |

**\$1,128.00 per table of 10 persons**  
**Mondays to Sundays, including eve of Public Holidays and Public Holidays**  
**(Minimum of 25 tables)**

***Price is subject to service charge and prevailing government taxes***



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*Wedding Buffet Lunch Menu*

**Appetizers and Salad**

Grilled Green Asparagus Spears with Mint Chicken Fillets and Eggplant Caviar  
Carrot, Raisin and Pomelo Salad with Creamy Peanut Dressing  
Jellyfish and Cucumber in Spicy Hot Bean Sauce  
Thai Green Mango and Dried Shrimp Salad  
Marinated Baby Octopus with Sesame and Hoisin Sauce  
Smoked Duck Salad with Mango Salsa  
Mesclun Greens

**Dressing**

Tarragon Vinaigrette, Balsamic Vinaigrette, Thousand Island Dressing, Asian Dressing

**Condiment**

Lavosh and Grissini with a Garlic Chive Dip  
Black Olives, Sun Dried Tomatoes, Onion Rings and Parmesan Petals

**Soup**

Seafood Tom Yam  
Selection of Freshly-baked Bread Rolls and Butter

**Hot Selection**

Grilled Sea Bass with Tomato and Mango Salsa  
Braised Lamb Shank Osso Bucco  
Grilled Crayfish with Garlic Butter Sauce  
Kampung Curry Chicken with Potatoes  
Wok-fried Assam King Prawns  
Steamed Cumin Basmati Rice

**Dessert**

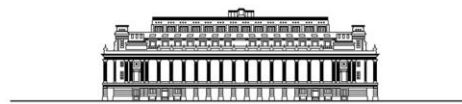
Warm Pear and Chocolate Pudding  
Orange Chocolate Cakes  
Apricot Lemon Tart  
Selection of Gourmet French Pastries  
Strawberry Cheese Cake with Vanilla Sauce  
Selection of Tropical Fresh Fruit  
  
Freshly Brewed Coffee and Tea

**\$112.80 per person**

***Mondays to Sundays, including eve of Public Holidays and Public Holidays  
(Minimum of 250 persons)***

***Price is subject to service charge and prevailing government taxes***

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## *Wedding Western Set Lunch Menu*

### **Appetizer**

Soya Marinated Carpaccio of Salmon  
Shimeiji Mushroom Salad, Wasabi Aoili

*Or*

Blue Sea Lobster Tartar  
Horseradish-Cream Sauce, Mixed Shiso Cress and Sesame Dressing

### **Main**

Sage and Thyme Marinated Supreme Chicken,  
Sauté French Bean Salad, Spring Onion Potato Puree,  
Natural Wine Jus

*Or*

Seared Crisp Skinned Sea Bass  
Sem Aloo Masala wrapped with Savoy Cabbage,  
Steamed Asparagus, Natural Jus

*Or*

Grilled Rosemary Angus Beef Tenderloin  
Pumpkin Mousseline, Roasted Garlic Confit and Grilled Baby Carrot  
with Barolo Wine Reduction

### **Dessert**

Vanilla Panna Cotta,  
Red Berry Compote and Crunchy Almond Biscotti

*Or*

Spiced Chili Vanilla Rum Ice Parfait-Caramel  
Salted Banana-Bitter Chocolate Flakes

Freshly Brewed Coffee and Tea  
Petits Fours

**\$112.80 per person**

***Mondays to Sundays, including eve of Public Holidays and Public Holidays  
(Minimum of 250 persons)***

***Price is subject to service charge and prevailing government tax***

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