



FROM US WITH LOVE

CARLTON HOTEL'S 2018 PACKAGES

| | |
|---------------------|---|
| Blissful Beginnings | \$998++ per table of 10 persons (applicable for lunch only) |
| Eternal Love | \$1,098++ per table of 10 persons (applicable for lunch and dinner) |
| Whimsical Romance | \$1,198++ per table of 10 persons (applicable for lunch and dinner) |
| Joyous Union | \$1,398++ per table of 10 persons (applicable for lunch and dinner) |

Venues

| | |
|-------------------------------|--------------------------------------|
| Esplanade Room, Level 4 | minimum 10 tables, maximum 12 tables |
| Empress Ballroom 1-3, Level 2 | minimum 20 tables, maximum 28 tables |
| Empress Ballroom 4-5, Level 2 | minimum 26 tables, maximum 32 tables |

T&Cs:

- Additional surcharge of \$50++ applies for bookings on auspicious dates in calendar as determined by the hotel, including 1 January, 24, 25, 31 December 2018
- Deposit of \$5,000net is required to secure date and venue for Esplanade Room
- Deposit of \$8,000net is required to secure date and venue for Empress Ballrooms
- All prices stated are subject to 10% service charge and GST unless otherwise stated
- Prices, rates, terms and conditions are subject to change without prior notice



WEDDING PACKAGE

DINING

- ♥ Sumptuous Chinese cuisine specially prepared by our Masterchef from the award-winning Wah Lok Cantonese Restaurant.
- ♥ Complimentary food tasting for one table of ten persons in Wah Lok, available only on weekday evenings from Monday to Thursday excluding Eve of Public Holidays and Public Holidays.

BEVERAGES

- ♥ Free-flow Chinese tea and soft drinks throughout event (excluding juices) with cocktail nuts.
- ♥ House wine can be arranged at a special price of **\$38++** per bottle.
- ♥ Beer can be arranged at a special price of **\$688++** per 30-litre barrel or at **\$18++** per glass.
- ♥ Corkage fee for duty paid & sealed wine and hard liquor can be arranged at **\$18++** 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

- ♥ Complimentary post lunch with a choice of one main course and one non-alcoholic drink served in the comfort of your Bridal Room on wedding day (applicable for lunch package).
- ♥ Complimentary pre-or-post dinner snack with a choice of one main course and one non-alcoholic drink served in the comfort of your Bridal Suite on wedding day (applicable for dinner package).
- ♥ Choice of wedding favours for all your guests.
- ♥ Choice of elegantly designed 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 usage of existing LCD Projector and screen for your wedding video montage.

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Esplanade Lunch Package

- ♥ One-night stay in our Bridal Room with welcome amenities and buffet breakfast for two persons at Café Mosaic.
- ♥ Complimentary one 30-litre barrel of beer for event consumption only.
- ♥ Complimentary twelve bottles of house wine for event consumption only.

Empress Lunch Package

- ♥ Two-night stay in our Bridal Room with welcome amenities and buffet breakfast for two persons.
- ♥ Complimentary one 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one bottle of house wine per confirmed table for event consumption only.
- ♥ Day-use room for helpers' usage from 1000hrs to 1700hrs.

Esplanade Dinner Package

- ♥ Two-night stay in our Bridal Room with welcome amenities and buffet breakfast for two persons at Café Mosaic.
- ♥ Complimentary one 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one bottle of house wine per confirmed table for event consumption only.

Empress Dinner Package

- ♥ One-night stay in our Bridal Suite with welcome amenities and buffet breakfast for two persons at Café Mosaic.
- ♥ Complimentary one 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one bottle of house wine per confirmed table for event consumption only.
- ♥ Complimentary one-night stay in our Deluxe Room for wedding helpers on wedding day will be accorded for Joyous Union Menu.
- ♥ Additional one complimentary 30-litre barrels of beer for event consumption only will be accorded for Joyous Union Menu.

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BLISSFUL BEGINNINGS

COLD DISH COMBINATION 大拼盆 **Choose five (5) items from the below selections**

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> 锦绣七彩凉伴火鸭丝 Shredded Duck | <input type="checkbox"/> 烟鸭胸 Smoked Duck | <input type="checkbox"/> 沙律虾 Prawn Salad | <input type="checkbox"/> 话梅番茄 Mini Tomato with Plum |
| <input type="checkbox"/> XO 海螺 XO Topshell | <input type="checkbox"/> 日式迷你八爪鱼 Japanese Baby Octopus | <input type="checkbox"/> 迷你春卷 Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝 Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|---|
| <input type="checkbox"/> 紅燒海味羹 (海螺絲, 虾粒, 蟹肉, 墨魚) Braised Superior Broth with Shredded Topshell and Diced Seafood | <input type="checkbox"/> 金汤海皇羹 (虾粒, 蟹肉, 瑶柱, 海螺絲) Four Treasures in Carrot Soup (diced prawns, crabmeat, conpoy, shredded topshell) |
|---|---|

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 |
|--|--|

SEAFOOD 海鮮

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

VEGETABLE 菜

- | | |
|---|--|
| <input type="checkbox"/> 海螺扒菠菜 Giant Topshell with Spinach | <input type="checkbox"/> 北菇扒西兰花蟹肉汁 Braised Shitake Mushroom with Broccoli in Crabmeat Sauce |
|---|--|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 南乳烧鸡 Crispy Chicken with Fermented Beancurd Sauce | <input type="checkbox"/> 葱油招牌脆皮炸子 Signature Crispy Roast Chicken with Onion |
|---|--|

NOODLES & RICE 面.饭

- | | |
|---|--|
| <input type="checkbox"/> 豉油皇海鮮粒炒米粉 Fried Vermicelli with Diced Seafood | <input type="checkbox"/> 海鮮荷叶饭 Lotus Leaf Rice with Diced Seafood |
|---|--|

DESSERT 甜品

- | | |
|---|--|
| <input type="checkbox"/> 香茅芦荟冻 Chilled Aloe Vera with Jelly and Lemongrass | <input type="checkbox"/> 百年好合红豆沙 Red Bean Paste with Lily Bud and Lotus Seeds |
|---|--|

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ETERNAL LOVE

COLD DISH COMBINATION 大拼盆 **Choose five (5) items from the below selections**

- | | | | |
|--|---|---|--|
| <input type="checkbox"/> 龙虾沙律 Lobster Salad | <input type="checkbox"/> 辣汁海蜇 Marinated Jellyfish | <input type="checkbox"/> 烧鸭片 Roasted Duck | <input type="checkbox"/> 日式迷你八爪鱼 Japanese Baby Octopus |
| <input type="checkbox"/> XO 海螺 XO Topshell | <input type="checkbox"/> 香炸白饭鱼 Deep Fried Silverfish | <input type="checkbox"/> 迷你春卷 Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝 Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|--|
| <input type="checkbox"/> 红烧蟹肉鱼鳔羹 Braised Fish Maw Soup with Crabmeat | <input type="checkbox"/> 金汤海皇羹 (虾粒, 蟹肉, 瑶柱, 海螺丝) Four Treasures in Carrot Soup (diced prawns, crabmeat, conpoy, shredded topshell) |
|---|--|

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 |
|--|--|

VEGETABLE 菜

- | | |
|---|--|
| <input type="checkbox"/> 原只蚧拊扒菠菜 Crab Claw with Spinach in Egg white Sauce | <input type="checkbox"/> 鲍鱼北菇扒菠菜 Braised Baby Abalone with Shitake Mushroom and Spinach |
|---|--|

POULTRY 家禽

- | | |
|---|---|
| <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"/> 银芽九王干烧伊府面 Braised Ee-Fu Noodles with Silver Sprout, Straw Mushrooms and Chives | <input type="checkbox"/> 腊味荷叶饭 Fried Rice with Dried Sausage in Lotus Leaf |
|--|---|

DESSERT 甜品

- | | |
|--|--|
| <input type="checkbox"/> 杨枝甘露 Cream of Mango & Pomelo with Sago | <input type="checkbox"/> 红豆沙汤圆 Cream of Red Bean Paste with Glutinous Rice Ball |
|--|--|

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WHIMSICAL ROMANCE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> 锦绣七彩凉拌火鸭丝 Shredded Duck | <input type="checkbox"/> 烧鸭片 Roasted Duck | <input type="checkbox"/> 沙律虾 Prawn Salad | <input type="checkbox"/> 话梅番茄 Mini Tomato with Plum |
| <input type="checkbox"/> 香炸鱼皮 Deep Fried Fish Skin | <input type="checkbox"/> 日式迷你八爪鱼 Japanese Baby Octopus | <input type="checkbox"/> 迷你春卷 Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝 Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|--|---|
| <input type="checkbox"/> 金汤龙虾羹 Lobster in Superior Carrot Broth | <input type="checkbox"/> 海螺丝海参鱼肚羹 Thick Soup with Shredded Topshell, Sea Cucumber and Fish Maw |
|--|---|

FISH 鱼

- | | |
|--|--|
| <input type="checkbox"/> 港式蒸海斑 Steamed Garoupa in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑 Steamed Garoupa with Minced Garlic in Soya Sauce |
|--|--|

SEAFOOD 海鲜

- | | |
|--|--|
| <input type="checkbox"/> 芥茉虾球 Sautéed Wasabi Prawns | <input type="checkbox"/> 沙汁明虾球 Sautéed Prawns Tossed with Salad Cream |
|--|--|

VEGETABLE 菜

- | | |
|---|---|
| <input type="checkbox"/> 海螺北菇扒菠菜 Giant Topshell with Spinach and Shiitake Mushroom | <input type="checkbox"/> 北菇扒西兰花蟹肉汁 Braised Shiitake Mushroom with Broccoli in Crabmeat Sauce |
|---|---|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 脆皮烧鸡 Crispy Roasted Chicken | <input type="checkbox"/> 北菇富贵鸭 Boneless Duck with Shiitake Mushroom |
|---|--|

NOODLES & RICE 面.饭

- | | |
|---|---|
| <input type="checkbox"/> 豉油皇海鲜粒炒米粉 Fried Vermicelli with Diced Seafood | <input type="checkbox"/> 腊味荷叶饭 Fried Rice with Dried Sausage in Lotus Leaf |
|---|---|

DESSERT 甜品

- | | |
|---|--|
| <input type="checkbox"/> 冻芒果布丁 Mango Pudding | <input type="checkbox"/> 红豆沙汤圆 Cream of Red Bean Paste with Glutinous Rice Ball |
|---|--|

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JOYOUS UNION

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> 龙虾沙律 Lobster Salad | <input type="checkbox"/> 辣汁海蜇 Marinated Jellyfish | <input type="checkbox"/> 烟鸭胸 Smoked Duck Breast | <input type="checkbox"/> 日式迷你八爪鱼 Japanese Baby Octopus |
| <input type="checkbox"/> XO 海螺 XO Topshell | <input type="checkbox"/> 香炸白饭鱼 Deep Fried Silverfish | <input type="checkbox"/> 迷你春卷 Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝 Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|---|
| <input type="checkbox"/> 紅燒海味羹 (海螺絲, 蝦粒, 蟹肉, 墨魚) Braised Superior Broth with Shredded Topshell and Diced Seafood | <input type="checkbox"/> 海螺絲海參魚肚羹 Thick Soup with Shredded Topshell, Sea Cucumber and Fish Maw |
|---|---|

FISH 魚

- | | |
|--|--|
| <input type="checkbox"/> 港式蒸海斑 Steamed Garoupa in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑 Steamed Garoupa with Minced Garlic in Soya Sauce |
|--|--|

SEAFOOD 海鮮

- | | |
|--|---|
| <input type="checkbox"/> 白灼蝦 Poached Prawns | <input type="checkbox"/> 雀巢翡翠玉帶翠花枝 Sautéed Scallops & Squid in Noodle Basket |
|--|---|

VEGETABLE 菜

- | | |
|---|--|
| <input type="checkbox"/> 原只蚧拑扒菠菜 Crab Claw with Spinach in Egg white Sauce | <input type="checkbox"/> 鮑魚北菇扒菠菜 Braised Baby Abalone with Shitake Mushroom and Spinach |
|---|--|

POULTRY 家禽

- | | |
|--|--|
| <input type="checkbox"/> 蔥油招牌脆皮炸子 Signature Crispy Roast Chicken with Onion | <input type="checkbox"/> 批靚燒鴨 Roasted Pipa Duck |
|--|--|

NOODLES & RICE 面.飯

- | | |
|---|---|
| <input type="checkbox"/> 銀芽九王干燒伊府面 Braised Ee Fu Noodles with Straw Mushrooms, Silver Sprouts and Chives | <input type="checkbox"/> 蒜香腊味炒飯 Fried Garlic Rice with Dried Sausage |
|---|---|

DESSERT 甜品

- | | |
|--|--|
| <input type="checkbox"/> 楊枝甘露 Cream of Mango & Pomelo with Sago | <input type="checkbox"/> 百年好合紅豆沙 Red Bean Paste with Lily Bud and Lotus Seeds |
|--|--|

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