



FROM US WITH LOVE

CARLTON HOTEL'S 2019 PACKAGES

Blissful Beginnings	\$1,028++ per table of 10 persons (applicable for lunch only)
Eternal Love	\$1,128++ per table of 10 persons (applicable for lunch and dinner)
Whimsical Romance	\$1,228++ per table of 10 persons (applicable for lunch and dinner)
Joyous Union	\$1,428++ 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:

- Deposit of \$5,000nett is required to secure date and venue for Esplanade Room
- Deposit of \$8,000nett is required to secure date and venue for Empress Ballrooms
- All prices stated are subject to 10% service charge and GST unless otherwise stated
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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 5-tier fountain display with a bottle of Prosecco.

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, 蝦粒, 蟹肉, 墨魚)
Braised Superior Broth with Shredded Topshell and Diced Seafood | <input type="checkbox"/> 金湯海皇羹 (蝦粒, 蟹肉, 瑤柱, 海螺絲)
Four Treasures in Carrot Soup (diced prawns, crabmeat, conpoy, shredded topshell) |
|---|---|

FISH 魚

- | | |
|--|--|
| <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"/> 原只蚶拑扒菠菜
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 (海螺丝, 虾粒, 蟹肉, 墨鱼)
Braised Superior Broth with Shredded Topshell and Diced Seafood | <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"/> 白灼虾
Poached Prawns | <input type="checkbox"/> 雀巢翡翠玉带翠花枝
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"/> 鲍鱼北菇扒菠菜
Braised Baby Abalone with Shitake Mushroom and Spinach |
|---|--|

POULTRY 家禽

- | | |
|--|--|
| <input type="checkbox"/> 葱油招牌脆皮炸子
Signature Crispy Roast Chicken with Onion | <input type="checkbox"/> 批琶烧鸭
Roasted Pipa Duck |
|--|--|

NOODLES & RICE 面.饭

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

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 |
|--|--|

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