





FROM US WITH LOVE CARLTON HOTEL FOR 2023



Ininitely Yours	S\$ 1,188.00++ per table of 10 persons (Applicable for lunch only)
Enchanted Romance	S\$ 1,298.00++ per table of 10 persons (Applicable for lunch only)
Serenity Love	S\$ 1,398.00++ per table of 10 persons (Applicable for lunch & dinner only)
Moments of Joy	S\$ 1,498.00++ per table of 10 persons (Applicable for lunch & dinner only)
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 25 tables, Maximum 32 tables



Applicable for weddings held from 1st January to 31 December 2023.

A non-refundable and non-transferable deposit of \$5,000.00nett (Esplanade), \$8,000.00nett (Empress Ballroom 1 to 3), \$8,000.00nett (Empress Ballroom 4 & 5) is required to secure the date and venue.

Additional surcharge of \$50.00++ per table of 10 persons applies for Eve of Public Holiday, Public Holiday and Auspicious dates determined by the hotel.

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WEDDING PACKAGE

DINING

- ♥ Sumptuous 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 and soft drinks throughout event (excluding juices).
- ♥ House Pour wine can be arranged at a special price of **S\$70.00++** per bottle.
- ♥ Beer can be arranged at a special price of **S\$750.00++** per 30-litre barrel or at **S\$18.00++** per glass.
- ♥ Corkage fee for Duty Paid & Sealed wine and hard liquor can be arranged at **S\$18.00++** per opened bottle.

DECORATIONS

- ♥ Smoke effect for March in ceremony to accompany couple's grand entrance.
- ♥ 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 \$80 nett room service credits (Valid during your wedding stay only)
- ♥ 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.
- ♥ Complimentary usage of Ang Bao Box to contain well wishes from your guests.
- ♥ Complimentary utilization of existing LCD Projector and screen for your wedding video montage

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Esplanade Lunch Package

- ♥ One (1) night stay in our Bridal Room with welcome amenities & breakfast for two persons at Café Mosaic.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.

Empress Lunch Package

- ♥ Two (2) night stay in our Bridal Room with welcome amenities & breakfast for two persons at Café Mosaic.
- ♥ Complimentary day use room for helper's usage from 1000hrs to 1700hrs / 1500hrs to 2000hrs.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.

Esplanade Dinner Package

- ♥ One (1) night stay in our Bridal Room with welcome amenities & breakfast for two persons at Café Mosaic.
- ♥ Complimentary day use room for helper's usage from 1000hrs to 1700hrs / 1500hrs to 2000hrs.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.

Empress Dinner Package

- ♥ One (1) night stay in our Bridal Suite with welcome amenities & breakfast for two persons at Café Mosaic.
- ♥ Complimentary day use room for helper's usage from 1000hrs to 1700hrs / 1500hrs to 2000hrs.
- ♥ Complimentary one (1) 30-litre barrel of beer for event consumption only.
- ♥ Complimentary one (1) bottle of house pour wine per confirmed table for event consumption only.
- ♥ Complimentary one (1) night stay in our Deluxe Room for wedding helpers on wedding day will be accorded for **Moments of Joy Menu**.
- ♥ Additional one (1) 30-litre barrel of beer for event consumption only will be accorded for **Moments of Joy Menu**.

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INFINITELY YOURS

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> 烧鸭片
Roasted Duck | <input type="checkbox"/> 话梅番茄
Mini Tomato with Plum | <input type="checkbox"/> 沙律虾
Prawn Salad | <input type="checkbox"/> 香炸白饭鱼
Deep Fried Silverfish |
| <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"/> 金汤海皇羹 (虾粒, 蟹肉, 瑶柱, 海螺丝)
Imperial Four Treasures in Carrot Soup | <input type="checkbox"/> 虫草花海螺雞汤
Double Boiled Chicken Soup with Cordyceps Flower and Sea Whelk |
|--|--|

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"/> 海螺扒菠菜
Giant Topshell with Spinach | <input type="checkbox"/> 干贝北菇扒西兰花
Braised Shiitake Mushroom with Broccoli in Conpoy Sauce |
|---|--|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 茶皇豉油鸡
Smoked Chinese Tea Soya Chicken | <input type="checkbox"/> 豉油鸡
Soya Sauce Chicken |
|---|--|

NOODLES & RICE 面.饭

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

DESSERT 甜品

- | | |
|---|--|
| <input type="checkbox"/> 冻芒果布丁
Mango Pudding | <input type="checkbox"/> 龙眼红枣汤圆
Glutinous Rice Ball in Longan & Red Dates |
|---|--|

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ENCHANTED ROMANCE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> 脆皮烧肉
Roast Pork | <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"/> 五宝羹 (海参, 蟹肉, 瑶柱, 鱼鳔, 金菇)
Imperial Five Treasures Soup | <input type="checkbox"/> 海螺丝鱼肚羹
Thick Soup with Shredded Topshell 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"/> XO 蜜豆炒虾球
Sautéed Prawns with Honey Peas in XO Sauce | <input type="checkbox"/> 宫保虾球
Wok Fried Prawns in 'Kung Po' Sauce |
|---|--|

VEGETABLE 菜

- | | |
|---|--|
| <input type="checkbox"/> 海螺扒菠菜
Giant Topshell with Spinach | <input type="checkbox"/> 干贝北菇扒西兰花
Braised Shiitake Mushroom with Broccoli in Conpoy Sauce |
|---|--|

POULTRY 家禽

- | | |
|---|---|
| <input type="checkbox"/> 葱油招牌脆皮炸子鸡
Signature Crispy Roast Chicken with Onion | <input type="checkbox"/> 茶皇豉油鸡
Smoked Chinese Tea Soya 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"/> 青苹果菊冻
Chilled Green Apple Jelly with Chrysanthemum | <input type="checkbox"/> 红豆沙汤圆
Cream of Red Bean Paste with Glutinous Rice Ball |
|--|--|

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SERENITY 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"/> 烟鸭胸
Smoked Duck Breast | <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"/> XO 海螺
XO Topshell |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|--|
| <input type="checkbox"/> 八宝羹 (海参, 蟹黄, 蟹肉, 瑶柱, 鱼鳔, 海螺, 金菇, 竹笙)
Imperial Eight Treasure Soup | <input type="checkbox"/> 紅燒海味羹 (鲍鱼丝, 虾粒, 蟹肉, 墨鱼)
Braised Superior Broth with Shredded Abalone and Diced Seafood |
|---|--|

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"/> XO 蜜豆炒虾
Sautéed Prawns with Honey Peas in XO Sauce | <input type="checkbox"/> 沙律虾球
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 Roast Chicken | <input type="checkbox"/> 茶皇豉油鸡
Smoked Chinese Tea Soya Chicken |
|---|---|

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"/> 百年好合红豆沙
Red Bean Paste with Lotus Seed & Lily Flower |
|---|--|

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MOMENTS OF JOY

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|---|--|---|--|
| <input type="checkbox"/> 烟鸭胸
Smoked Duck Breast | <input type="checkbox"/> 脆皮烧肉
Roast Pork | <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"/> 辣汁海蜇
Marinated Jellyfish | <input type="checkbox"/> 迷你春卷
Mini Spring Roll | <input type="checkbox"/> 蝴蝶虾
Butterfly Prawns |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|---|
| <input type="checkbox"/> 红烧蟹肉鱼鳔羹
Braised Fish Maw Soup with Crabmeat | <input type="checkbox"/> 海螺丝海参鱼肚羹
Thick Soup with Shredded Topshell, Sea Cucumber & 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"/> 金沙虾球
Sautéed Prawns in Chef's Special Spices |
|--|--|

VEGETABLE 菜

- | | |
|---|---|
| <input type="checkbox"/> 原只蚶拈扒菠菜
Crab Claw with Spinach in Egg White | <input type="checkbox"/> 鲍鱼北菇扒菠菜
Braised Baby Abalone with Shiitake Mushroom & Spinach |
|---|---|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 南乳烧鸡
Crispy Chicken with Fermented Beancurd Sauce | <input type="checkbox"/> 批琶烧鸭
Roast Pipa Duck |
|---|--|

NOODLES & RICE 面.饭

- | | |
|---|---|
| <input type="checkbox"/> 银芽九王干烧伊府面
Braised Ee Fu Noodles with Silver Sprout, Straw Mushroom & 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"/> 万寿果炖雪耳
Double Boiled Snow Fungus with Papaya |
|--|--|

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