



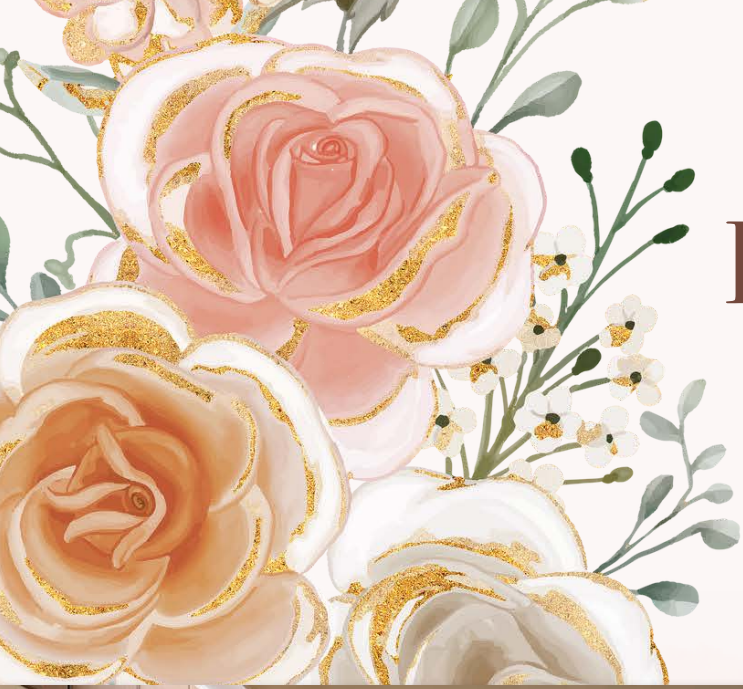
MERCURE

HOTEL

SINGAPORE BUGIS

Dreamlike  
*Bloom*





# Enchanting florals

*blossom with romance*





# WEDDING & SOLEMNISATION SPACES

*Love flourishes amidst natural elegance*





## SUNSET BLOOMS



## Weddings & Solemnisations

Minimum 30 persons

### LUNCH

Monday to Friday: From S\$1,188<sup>++</sup>

Saturday, Sunday, Eve of Public Holiday  
& Public Holiday: From S\$1,288<sup>++</sup>

### DINNER

Monday to Thursday: From S\$1,288<sup>++</sup>

Friday to Sunday, Eve of Public Holiday  
& Public Holiday: From S\$1,388<sup>++</sup>



## Inclusions:

- One hour use of outdoor Courtyard area for Registry of Marriages (ROM) ceremony
- Use of venue for up to four hours
- Free-flow Chinese tea and soft drinks for up to four hours
- Champagne tower setup with one bottle of sparkling wine
- Waiver of corkage fee for sealed and duty-paid hard liquor per guaranteed table



## Complimentary:

- VIP parking lot at hotel entrance for bridal car
- Car park coupons for 20% of guaranteed attendance (subject to availability)
- One-night stay in a Superior Room with minimum 80 guaranteed persons
- One bottle of house wine per table with minimum 50 guaranteed persons
- 20-litre beer barrel with minimum 80 guaranteed persons
- Choice of wedding gift favours (maximum two choices) with minimum 50 guaranteed persons
- Food tasting for 10 persons with minimum 50 guaranteed persons
- Intricately designed five-tier model wedding cake for cake-cutting ceremony
- Elegant floral decorations and centerpieces to accentuate every table with minimum 80 guaranteed persons
- A specially designed guest signature book and red packet box



PASTEL ROMANCE

# 心心相印. Blossoming Love

## WEDDING LUNCH

Weekday: S\$1,188<sup>++</sup> per table of 10 persons (Monday – Friday)

Weekend: S\$1,288<sup>++</sup> per table (Saturday & Sunday)

## WEDDING DINNER

S\$1,288<sup>++</sup> per table of 10 persons (Monday – Thursday)

### **COLD DISH COMBINATION 大拼盘 (Choose Five)**

#### 五福临门 (8选5)

蜜汁叉烧, 脆皮烧肉, 头抽香煎鸡腿扒, 黄金鱼皮, 酸辣凉拌鲍贝海蜇,  
芥末虾球, 口水鸡, 越南米网海鲜卷

BBQ Pork with Honey Sauce, Crispy Roasted Pork, Pan-fried Chicken Leg with Superior Soy Sauce, Crispy Fish Skin with Golden Egg Yolk, Sweet & Spicy Sauce with Jellyfish & Razor Clam, Wasabi Prawns, Sichuan Spicy Chicken, Netted Seafood Roll

### **SOUP 汤类**

海味鱼肚羹 Braised Sea Treasure with Supreme Stock  
虫草花鸡汤 Double-boiled Chicken Soup with Cordyceps Flowers  
加鱼翅 *Add Shark's Fin at S\$280<sup>++</sup> per table of 10 persons*

### **SEAFOOD 海鲜**

黄金虾球 Deep-fried Prawns with Salted Egg Yolk  
蜜豆炒虾球 Sautéed Prawns with Honey Peas

### **FISH 鱼**

清蒸海鲈鱼 Steamed Seabass in Superior Soy Sauce  
蒜茸蒸海鲈鱼 Steamed Seabass with Minced Garlic  
清蒸順殼鱼 *Steamed Marble Goby in Superior Soy Sauce at S\$100<sup>++</sup> per table of 10 persons*

### **VEGETABLE 蔬菜**

蚝皇白肉鲍花菇扒时蔬 Braised White Meat Abalone Mushroom  
with Seasonal Vegetables in Oyster Sauce  
加十头鲍鱼 *Add 10-head Abalone at S\$120<sup>++</sup> per table of 10 persons*

### **POULTRY 家禽**

蒜香吊烧鸡 Deep-fried Chicken with Garlic  
酱油鸡 Braised Soy Chicken

### **NOODLES & RICE 饭 / 面**

干烧伊面 Braised Ee Fu Noodle with Chives & Mushroom  
颂苑海鲜炒饭 Song Garden Seafood Fried Rice

### **DESSERT 甜品**

杨枝甘露雪糕 Chilled Mango Pomelo Topped with Coconut Ice Cream  
龙眼海底椰 Chilled Longan with Sea Coconut

# 爱的旋律 Symphony of Love

## WEDDING DINNER

Weekend: S\$1,388<sup>++</sup> per table of 10 persons (Friday, Saturday & Sunday)

### COLD DISH COMBINATION 大拼盘 (Choose Five)

#### 五福临门 (8选5)

蜜汁叉烧, 脆皮烧肉, 头抽香煎鸡腿扒, 黄金鱼皮, 酸辣凉拌鲍贝海蜇,  
芥末虾球, 口水鸡, 越南米网海鲜卷

BBQ Pork with Honey Sauce, Crispy Roasted Pork, Pan-fried Chicken Leg with Superior Soy Sauce, Crispy Fish Skin with Golden Egg Yolk, Sweet & Spicy Sauce with Jellyfish & Razor Clam, Wasabi Prawns, Sichuan Spicy Chicken, Netted Seafood Roll

### SOUP 汤类

海味花胶羹 Braised Sea Treasure Thick Soup with Fish Maw  
响螺花胶鸡汤 Double-boiled Chicken Soup with Sea Whelk & Fish Maw  
加鱼翅 Add Shark's Fin at S\$280<sup>++</sup> per table of 10 persons

### FISH 鱼

清蒸龙虎斑鱼 Steamed Tiger Grouper in Superior Soy Sauce  
蒜茸蒸龙虎斑鱼 Steamed Tiger Grouper with Minced Garlic  
清蒸海星斑鱼 Steamed Coral Grouper in Superior Soy Sauce  
at S\$220<sup>++</sup> per table of 10 persons

### VEGETABLE 蔬菜

金汤小米10头鲍鱼花菇扒时蔬 Braised 10-head Abalone & Mushroom  
in Golden Broth with Seasonal Vegetables  
加海参 Add Sea Cucumber at S\$180<sup>++</sup> per table of 10 persons

### MEAT 肉类

山楂荔枝排骨 Hawthorn & Lychee Pork Ribs  
椒盐排骨 Salt & Pepper Pork Ribs

### POULTRY 家禽

蒜香吊烧鸡 Deep-fried Chicken with Garlic  
13风味烤鸭 13-flavours Signature Roasted Duck

### NOODLES & RICE 饭 / 面

干烧伊面 Braised Ee Fu Noodle with Chives & Mushroom  
飘香荷叶饭 Steamed Fragrant Fried Rice in Lotus Leaf

### DESSERT 甜品

杨枝甘露雪糕 Chilled Mango Purée with Sago & Pomelo Topped with Coconut Ice Cream  
黑糯米雪糕 Black Glutinous Rice Topped with Coconut Ice Cream



### General Notes / Terms & Conditions:

- A minimum booking of three tables for wedding / solemnisation is required
- A 30% or S\$5,000 (whichever is higher) non-refundable and non-transferable deposit is required upon signing the confirmation letter
- Corkage fee of S\$30<sup>++</sup> applies for each bottle of wine / champagne / sealed and duty-paid hard liquor (excluding beer)
- Chinese vegetarian set menu can be arranged upon request
  
- All prices quoted are in Singapore Dollars and subject to 10% service charge and prevailing government taxes
- A nominal surcharge is applicable for selected and auspicious dates determined by the hotel
- There will be a prevailing surcharge if the minimum requirement is not met
- Package is valid for events held before 31 March 2026
- The Management reserves the right to amend the terms and conditions, package inclusions and prices without prior notice
- Other terms and conditions apply

Your Journey Awaits



**MERCURE**

HOTEL

SINGAPORE BUGIS

For enquiries and bookings, please call +65 6521 6088  
or email [HA0D7-SM@accor.com](mailto:HA0D7-SM@accor.com).

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