

The
WEDDING CELEBRATION
By Fairmont Singapore & Swissôtel the Stamford

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SUITES

Wedding Dinner from \$1,498++ per table

(Minimum of 120 persons)

- oo Our Timeless menu specially designed by our culinary team
- oo Complimentary menu tasting for 10 persons
(Mondays to Thursdays only, excluding eve and day of Public Holidays)
- oo Mixed nuts and chips for pre-event cocktail
- oo Complimentary 01 barrel of beer (30L)
- oo Enjoy 01 bottle of house wine per confirmed table
- oo Unlimited serving of soft drinks and mixers
- oo Corkage waiver for all duty-paid wines and hard liquor
- oo Selection of wedding themes with flower pedestals and floral centerpieces
- oo One model wedding cake off stage
- oo Distinctive wedding cake (500g) with compliments from our Pastry Chef
- oo A champagne fountain and a bottle of champagne for celebratory toast
- oo Usage of one LCD projector with screen
- oo A choice of wedding favours for each of your guests
- oo Valet parking for the bridal car and self-parking redemption coupons for 10% of guaranteed attendance
- oo Elegant wedding guest book and token gift box
- oo One-night stay in a Bridal Suite with breakfast for two persons
- oo A day's use of the preparation room for the bridal party between 3pm to 7pm
- oo Choice of pre or post-event meal from in-room dining, served in the bridal room
- oo A professional wedding concierge dedicated to your every need on your wedding day
- oo Choice of wedding invitation cards with a choice of design for a guaranteed attendance for 70 percent (printing of inserts excluded).

Prices are subjected to service charge and prevailing government taxes

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TIMELESS

Eternal Bliss Cold Dish Combination

*Deep-fried Crabmeat Ball, Suckling Pig Barbeque Sauce, Pacific Clam
Thai Chilli Sauce, Unagi Maki Roll, Golden Prawns with
Salted Egg Yolk*

Braised Lobster Supreme Seafood Soup

Hong Kong Roasted Duck, Plum Sauce

Sautéed Crystal Scallops, Rainbow Vegetables, XO Sauce

Braised 6 Head Abalone, Sea Cucumber, Broccoli

Deep Fried Live Grouper, Supreme Szechuan Chilli Sauce

Fragrant Rice, Red Dates, Diced Abalone wrapped with Lotus Leaf

Double-Boiled Hasma, Grass Jelly and Sea Coconut

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