



FROM US WITH LOVE CARLTON HOTEL FOR 2025



| | |
|-------------------------------|---|
| Ininitely Yours | S\$ 1,368.00++ per table of 10 persons (Applicable for lunch only) |
| Enchanted Romance | S\$ 1,478.00++ per table of 10 persons (Applicable for lunch only) |
| Serenity Love | S\$ 1,598.00++ per table of 10 persons (Applicable for lunch & dinner only) |
| Moments of Joy | S\$ 1,698.00++ 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 September to 31st December 2025.

A non-refundable and non-transferable deposit of \$6,000.00nett (Esplanade), \$10,000.00nett (Empress Ballroom 1 to 3 and Empress Ballroom 4 & 5) is required to secure the date and venue.

Additional surcharge of \$80.00++ 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\$780.00++** 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.
- ♥ 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 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 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"/> 蜜汁叉烧 Honey Baked Pork Char Siew | <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"/> 话梅番茄 Mini Tomato with Plum |

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"/> 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"/> 红豆沙汤圆 Cream of Red Bean Paste with Glutinous Rice Ball |
|---|--|

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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"/> 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"/> 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"/> 锦绣炒虾球 Sautéed Prawns with Celery and Cashew Nuts |
|---|--|

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"/> 红烧蟹肉鱼鳔羹 Braised Fish Maw Soup with Crabmeat | <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"/> 麦片虾球 Deshelled Cereal Prawns |
|--|--|

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"/> 椒盐排骨 Deep-Fried Pork Ribs with Salt & Pepper |
|---|--|

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"/> 杨枝甘露 Cream of Pomelo & Mango with Sago | <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"/> 脆皮乳猪 Sliced Suckling Pig | <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"/> 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 & Fish Maw |
|--|---|

FISH 鱼

- | | |
|--|--|
| <input type="checkbox"/> 港式蒸笋壳 Steamed Soon Hock in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸笋壳 Steamed Soon Hock with Minced Garlic in Soya Sauce |
|--|--|

SEAFOOD 海鲜

- | | |
|--|--|
| <input type="checkbox"/> 三椒炒双脆 Sautéed Prawns & Scallop with Capsicum | <input type="checkbox"/> 金沙虾球 Sautéed Prawns in Chef's Special Spices |
|--|--|

VEGETABLE 菜

- | | |
|---|---|
| <input type="checkbox"/> 原只蚬拈扒菠菜 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"/> 瑶柱金菇干烧伊府面 Braised Ee Fu Noodles with Golden Mushroom & Conpoy | <input type="checkbox"/> 腊味荷叶饭 Fried Rice with Dried Sausage in Lotus Leaf |
|---|---|

DESSERT 甜品

- | | |
|---|--|
| <input type="checkbox"/> 红莲银杏桃胶 Chilled Peach Gum with Red Dates, Lotus Seed & Ginkgo Nuts | <input type="checkbox"/> 万寿果炖雪耳 Double Boiled Snow Fungus with Papaya |
|---|--|

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