



THE *Elements* OF TRUE LOVE

Introducing *NEW Elemental wedding themes

THE VENUE



Be enthralled by the charming elegance of the Ballroom, and complete your special day with exclusive wedding themes and immaculate ambience.



BRIDAL SUITE

Step into a room designed with a modern chinoiserie flair, where elegance meets cultural inspiration. Every detail has been thoughtfully curated to create an atmosphere of beauty and romance. Celebrate your love story in style and create unforgettable moments in our exquisite Bridal Suite.



GASTRONOMY

Experience the pinnacle of culinary excellence on your special day with a magnificent wedding banquet prepared and served straight out from Tien Court's kitchen, helmed by MasterChef Lui.

Indulge in an impressive multi-course Chinese cuisine, meticulously crafted to tantalize your taste buds and delight your guests. Every bite is a symphony of flavors and artistry.



Terrestrial

earth

Rustic enchantment with a breathtaking wedding theme that combines rustic elements with delicate touches of dusty pink and rich brown florals. Imagine a whimsical countryside setting, where nature's beauty blends seamlessly with the warmth and romance of a rustic ambiance.



Azure water

Enter a dreamy realm of pure serenity and romantic elegance with a pastel blue wedding theme, where shades of blue bloom in stunning floral arrangements. Delicate and ethereal, the color palette draws inspiration from the clear blue skies and tranquil waters, creating a sense of harmony and peace.



Scarlet fire

Step into a world of passion, romance, and bold elegance with a captivating red wedding theme, where lush florals in shades of red create a striking and unforgettable atmosphere. This vibrant palette sets the stage for a celebration that exudes love, warmth, and undeniable charm.



2024
WEDDING PACKAGES

***Minimum guaranteed of 150 guests.**

Packages (8-Course)	2024
Weekday (Mon - Thurs) Lunch & Dinner	\$1058++ per table
Weekend (Fri - Sun) Lunch	\$1314++ per table
Weekend (Fri - Sun) Dinner	\$1388++ per table

Terms & Condition:

- Packages are for 10 persons per table
- Package prices and entitlements are for booking in 2024 only.
- Package prices are subject to 10% service charge and prevailing government taxes
- Package prices are subject to changes without prior notice



PACKAGE INCLUSIONS

INTIMATE PACKAGES

DINING

- Sumptuous 8-course Chinese set menu specially prepared by our culinary team.
- Plated service for 2 VIP tables (20 pax).
- Complimentary food tasting for a table of 10 persons. (Applicable on Monday to Thursday, excluding Public Holidays and eve of Public Holidays)

BEVERAGE

- Free flow of Soft Drinks & Fragrant Chinese Tea.
- Champagne pyramid including a bottle of Champagne for couple's toasting.
- Free flow of beer from 1st course till end of banquet dinner OR Free flow of House wine from 1st course till end of banquet dinner.
- Corkage waiver for hard liquor and wine brought in. (Strictly no duty - free hard liquor and wine allowed under the Customs and Excise Law of Singapore)

DECORATIONS

- An intricately designed 5-tier faux wedding cake for cake cutting ceremony.
- Use of Ang Bao box on the actual day of wedding.
- Romantic effect for Bridal March and on stage.
- Wedding decoration on stage and floral pedestals along the aisle.
- Exclusive floral centerpiece and table setting for Bridal and VIP table.

COMPLIMENTS

- One-night stay with VIP welcome amenity and breakfast for two persons.
- One-night stay in Deluxe room.
- Function room for Tea Ceremony
- Special designed wedding guest signature book.
- Use of Basic Sound System and two wireless microphones.
- Use of LCD projectors and screens for wedding montage presentation.
- (AV technician on site to assist)
- VIP parking lot reserved for the Bridal Car.
- Parking coupons up to 20% of guaranteed attendance. (The rest at per entry basis)
- Wedding favors for all invited guests.
- Nonya Kuehs served during reception for up to 30pax.
- Distinctive wedding invitation card for up to 70% of the guaranteed attendance. (Excluding printing of inserts)
- \$80 nett credit for room service in bridal suite.

Package prices are subject to 10% service charge and prevailing government taxes.

COMBINATION PLATTER

炸虾丸，蟹枣，猪脚冻，酸甜海蜇，冰梅番茄

Deep-fried Minced Prawn Ball, Deep-fried Minced Crab Meat Ball,
Teochew Chilled Pork Trotter Terrine, Sweet & Sour Jellyfish Salad,
Marinated Cherry Tomato with Plum

紅烧干贝海味羹

Braised Conpoy and Assorted Seafood Soup

卤水鸭

Teochew Braised Duck

油泡菜甫炒帶子

Stir-fried Scallops with Preserved Radish

潮州蒸笋壳鱼

Steamed Soon Hock Fish in Teochew-style

10头鮑魚拼海参拌菜苗

Braised Sea Cucumber and 10-Head Abalone with Vegetable

芋头腊味炒饭

Stir-fried Yam Rice with Chinese Preserved Meat

金瓜福果芋泥

Steamed Yam Paste 'Orh Nee' with Pumpkin and Ginkgo Nut

COMBINATION PLATTER

鹅肝酱虾丸，黑松露炒桂花蟹肉，肉松豆腐卷，芥末油脆香芹，蜜汁熏鸭胸

Deep-fried Minced Prawn Ball with Foie Gras Sauce, Stir-fried Omelette with Crab Meat and Black Truffle, Pork Floss with Beancurd Roll, Crispy Celery with Mustard Oil, Smoked Duck Breast

红烧鲍鱼鸡丝羹

Braised Abalone with Shredded Chicken Soup

香蒜爆炒带子芦笋

Stir-fried Scallop with Asparagus in Golden Garlic

葱油清蒸龙虎斑

Steamed Grouper Fish with Superior Soy Sauce

脆皮烧鸡

Traditional Roasted Chicken

蚝皇百灵菇扣海參

Braised Sea Cucumber with Mushroom

海鲜炒面线

Wok-fried Mee Suah with Seafood

金瓜福果芋泥

Steamed Yam Paste 'Orh Nee' with Pumpkin and Ginkgo Nut

COMBINATION PLATTER

蟹柳卷鲜果沙律，炸虾丸，肉松脆皮豆腐卷，油泡帶子，酸甜海蜇
Crab Meat Roll with Fruit and Salad, Deep-fried Minced Prawn Ball,
Pork Floss with Beancurd Roll, Stir-fried Scallop, Sweet & Sour Jellyfish
Salad

金汤干贝三丝羹
Braised Conpoy and Assorted Seafood with Pumpkin Sauce

XO酱龙凤球西兰花
Stir-fried Prawn and Chicken with Broccoli in XO Sauce

葱油清蒸紅斑
Steamed Grouper Fish in Superior Soy Sauce

海参扒鸭
Braised Sea Cucumber with Duck

蚝皇百灵菇扣海參
Braised Sea Cucumber with Mushroom

蚝皇鲍鱼扣百灵菇
Fried Rice with Crab Meat and Sakura Prawn

杨枝甘露
Chilled Mango Sago Pomelo

COMBINATION PLATTER

小番茄，葱油海蜇，紫菜海鮮卷，蜜汁熏鸭胸，桂花蟹肉

Marinated Cherry Tomato with Plum, Jellyfish Salad, Deep-fried
Seafood roll with Seaweed, Smoked Duck Breast, Osmanthus Egg
with Crabmeat

海皇瑤柱冬茸燕窩羹

Double-boiled Bird's Nest Soup with Dried Conpoy and Winter
Melon

松露醬蝦球螺片伴西蘭花

Stir-fried Truffle Prawn with Snail & Broccoli

葱油清蒸紅斑

Steamed Grouper Fish in Superior Soy Sauce

蚝皇鮑魚扒時蔬

Braised Abalone with Seasonal Vegetable in Oyster Sauce

金蒜燒雞

Roast Chicken with Garlic

雙菇韭王炆伊面

Braised Ee Fu Noodle with Mushroom and Yellow Chives

百年好合

Cream of Red Bean with Lily Bulb

CONTACT US



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