

For Weddings in 2025

A Legacy of Love:

# Weddings

at the Grand Copthorne Waterfront Hotel Singapore

## Lunch Package:

Available for Mondays to Sundays

Junior Ballroom from  
S\$1,808++

Grand Ballroom from  
S\$1,908++

Per table of 10 guests.

## Dinner Package:

Available for Mondays to Thursdays

Junior Ballroom from  
S\$1,808++

Grand Ballroom from  
S\$1,908++

Per table of 10 guests.

## Weekend Dinner Package:

Available for Fridays, Saturdays, Sundays,  
Eve of Public Holidays, and Public Holidays

Junior Ballroom from  
S\$2,188++

Grand Ballroom from  
S\$2,288++

Per table of 10 guests.

# For your wedding celebration


## Culinary Delights:

- **Sumptuous 8-Course Chinese Set Menu** prepared by our award-winning culinary team.
- **Complimentary Food Tasting for 10 persons** (applicable from Monday to Thursday, excluding Eve of Public Holidays and Public Holidays) with a minimum booking of 15 tables.

## Beverage Inclusions:

- Free-flow Chinese tea, soft drinks, and mixed nuts throughout the event.
- **Complimentary one barrel of beer** for bookings of 15 tables onwards.
- **One bottle of house wine** per confirmed table of 10 persons.

## Exquisite Wedding Décor:

- **Intricately designed wedding cake** for a memorable cake-cutting ceremony.
  - **Pyramid fountain with sparkling wine** for a toasting ceremony.
  - **Floral wedding decorations** to enhance the Ballroom's elegance.
  - **Romantic smoke effect** for a magical bridal march.
  - **Ivory seat covers for all chairs** with specially dressed chairs for two VIP tables.
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# For your wedding celebration

- Complimentary wedding favours for all confirmed guests.
- One night's stay in our romantic Bridal Suite with a minimum booking of 15 tables.
- One night's stay in a Premier Room with a minimum booking of 10 tables.
- Complimentary use of our state-of-the-art audio-visual equipment.
- Selection of exclusively designed invitation cards with envelopes for 70% of confirmed attendance (printing excluded).
- One guest book and red packet gift box for the reception desk.
- VIP parking lot at the hotel's entrance for the bridal car.
- Complimentary parking coupons for 20% of guaranteed attendance.

## Terms and Conditions:

- Minimum 10 tables for Galleria Ballroom.
- Minimum 15 tables for Riverfront Ballroom.
- Minimum 20 tables for the Waterfront Ballroom.
- Minimum 30 tables for Grand Ballroom (Daily Lunch & Monday to Thursday Dinner).
- Minimum 35 tables for Grand Ballroom (Friday to Sunday Dinner, Eve of Public Holidays, and Public Holidays).
- A surcharge of S\$100++ per table of 10 persons applies on the Eve of Public Holidays, Public Holidays, and popular auspicious dates.
- Rental of Outdoor Solemnisation venue at S\$888++ (inclusive of setup and sound system).
- Not valid with any other offer or promotion.
- Not transferable or exchangeable for cash or other items.
- All alcohol must be consumed during and at the event venue.
- Prices and conditions are subject to change without prior notice. All prices are in Singapore dollars and subject to a 10% service charge and prevailing goods and services tax.

# Wedding Lunch 1

Junior Ballroom S\$1,808.00++ per table | Grand Ballroom S\$1,908.00++ per table

Available Monday to Sunday

## 河畔五福喜临门盤

### Deluxe Cold & Hot Combination Platter

Drunken Chicken Roll | Prawn and Fruit Salad | Roasted Pork | Seafood Roll | Shrimp Wanton

## 黑崧露竹笙玉耳炖鮑魚湯

### Double Boiled Baby Abalone Soup

Chicken | Chicken Broth | Bamboo Pith | Jade Fungus | Truffle

## 富貴蜜味煙鴨配紫蘇梅醬

### Baked Smoked Duck

Organic Plum Sauce | Sun Dried Apricot | Fried Flower Bun

## 養滋補身药材灼海中虾

### Poached Fresh Tiger Prawn

Fresh Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

## 花菇扣魚腐瑤柱扒園蔬

### Braised Fish Bean Curd

Flower Mushroom | Fish Bean Curd | Garden Vegetables

## 青葱姜蒜酸菜蒸鮮紅鱸

### Steamed Malabar Snapper with Suan Cai

Spring Onion | Coriander | Sauerkraut Sauce

## 腊腸蝦米腐皮糯米飯

### Wok Fried Glutinous Rice

Bean Curd Skin | Chicken | Mushroom | Shrimp | Sausage

## 甜甜密密

### Dessert

Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

# Wedding Lunch 2

Junior Ballroom S\$1,808.00++ per table | Grand Ballroom S\$1,908.00++ per table

Available Monday to Sunday

## 河畔五福喜临门盤

### Deluxe Cold & Hot Combination Platter

Chicken Pocket | Japanese Octopus and Kizami Takuan  
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

## 宫廷红烧虫草鮑魚仔海味羹

### Braised Treasures Soup

Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat  
Cordyceps | Dried Scallop | Fish Maw | Assorted Seafood

## 脆金蒜杏香妃雞

### Roasted Crispy Chicken

Chicken | Almond | Deep-Fried Garlic

## 蜜簾黑椒崧露醬蝦球

### Stir Fried Prawn

Ocean Prawns | Asparagus | Black Pepper Truffle Sauce | Honey Pea | Pine Nuts

## 蠔皇双寶菇竹笙扒翠園蔬

### Braised Bamboo Pith

Duet Mushroom | Bamboo Pith | Seasonal Vegetables

## 金銀蒜香泡青紅椒蒸鮮紅鱸

### Steamed Malabar Snapper

Coriander | Carrot | Green chilli | Pickled Red Chilli  
Minced Garlic | Spring Onion | Supreme Soy Sauce

## 櫻花蝦乾燒沙茶伊麵

### Wok Fried Ee-Fu Noodles

Sakura Shrimp | Mushroom | Assorted Vegetables

## 甜甜密密

### Dessert

Mango | Sago | Pomelo

# Weekday Wedding Dinner 1

Junior Ballroom S\$1,808.00++ per table | Grand Ballroom S\$1,908.00++ per table

Available Monday to Thursday

## 国尊河畔五福盤

**Grand Copthorne Waterfront Deluxe Combination Platter**  
Deep Fried Pomegranate Chicken | Japanese Octopus and Kizami Takuwan  
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

## 黑崧露竹笙玉耳炖鮑魚湯

**Double Boiled Abalone Soup**  
Chicken Broth | Chicken | Bamboo Pith | Truffle | Jade Fungus

## 红酒紫蒜烧焖富贵排骨

**Baked Slow Cooked Pork Rib**  
Chestnuts | Mushroom | Pork Rib | Quail Egg | Red Wine | Zucchini

## 養身药材灼海中虾

**Poached Fresh Tiger Prawn**  
Fresh Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

## 花菇扣鱼腐瑤柱扒園蔬

**Braised Fish Bean Curd**  
Flower Mushroom | Fish Bean Curd | Conpoy | Garden Vegetables

## 青葱姜蒜黄豆酱焗鲑鱼

**Oven Baked Salmon**  
Salmon Fillet | Spring Onion | Coriander | Carrot | Yellow Bean Sauce

## 櫻花虾乾烧沙茶伊麵

**Wok Fried Sa-Cha Ee-Fu Noodles**  
Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

## 甜甜密密

**Dessert**  
Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

# Weekday Wedding Dinner 2

Junior Ballroom S\$1,808.00++ per table | Grand Ballroom S\$1,908.00++ per table

Available Monday to Thursday

## 国尊河畔五福盤

**Grand Copthorne Waterfront Deluxe Combination Patter**  
Seafood Roll | Prawn and Fruit Salad | Shrimp Wanton  
Drunken Chicken Roll | Japanese Octopus with Kizami Takuwan

## 红烧鱼肚海味羹

**Braised Fish Maw Soup**  
Chicken Broth | Crab Meat | Dried Scallop | Assorted Seafood

## 宫廷红烧海参焖元蹄

**Slow Cooked Pork Knuckle**  
Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

## 海带味增灼海中虾

**Poached Fresh Tiger Prawn**  
Fresh Prawn | Japanese Shiro Miso | Seaweed | Chinese Parsley

## 崧露双寶菇蟲草花扒翠園蔬

**Braised Mushroom**  
Duet Mushroom | Cordyceps Flower | Truffle Oil | Seasonal Vegetables

## 青葱蒸鲜紅鱈

**Steamed Malabar Snapper**  
Carrot | Coriander | Garlic Chili | Spring Onion | Soy Sauce

## 腊腸蝦米腐皮糯米飯

**Wok Fried Glutinous Rice**  
Bean Curd Skin | Chicken | Dried Shrimp | Mushroom | Sausage

## 甜甜密密

**Dessert**  
White Fungus | Apricot | Mandarin Orange | Peach Resin

# Weekend Wedding Dinner 1

Junior Ballroom S\$2,188.00++ per table | Grand Ballroom S\$2,288.00++ per table

Available Friday to Sunday and Eve of Public Holiday & Public Holiday

## 国敦河畔五福盤

### Waterfront Combination Patter

Bread Shrimp Ball | Jelly Fish with Kibun Kanimi Chunk and Cuttlefish | Prawn and Fruit Salad  
Seafood Roll | Scramble Egg with Crab Meat, Fish Maw and Assorted Vegetables

## 崧露野生菌菇海味炖鸡汤

### Double Boiled Truffle Soup

Chicken Broth | Chicken | Bamboo Pith | Fish Maw | Jade Fungus  
Japanese Dried Scallop | Morel Mushroom | Sea Cucumber | Truffle

## 脆金蒜香妃雞

### Roasted Crispy Chicken

Sakura Chicken | Deep-Fried Garlic | Prawn Crackers

## 夏果極品醬蜜蘆彩蝦球帶子

### Wok Fried Scallop with Prawn

Ocean Prawn | Asparagus | Capsicum | Macadamia | Scallop | Taro Ring | XO Spicy Sauce

## 红烧原只龍珠鮑魚扣魚腐

### Slow Cooked Abalone

Whole Abalone | Flower Mushroom | Fish Bean Curd | Garden Vegetables

## 港式請蒸珍珠斑

### Steamed Pearl Garoupa

Carrot | Coriander | Spring Onion | Soy Sauce

## 腊腸蝦米腐皮糯米飯

### Wok Fried Glutinous Rice

Bean Curd Skin | Chicken | Dried Shrimp | Sausage | Mushroom

## 甜甜密密

### Dessert

Yam Paste | Coconut | Gingko | Lotus | Pumpkin

# Weekend Wedding Dinner 2

Junior Ballroom S\$2,188.00++ per table | Grand Ballroom S\$2,288.00++ per table

Available Friday to Sunday and Eve of Public Holiday & Public Holiday

## 国敦河畔五福盤

### Waterfront Combination Patter

Deep-Fried Pomegranate Chicken | Prawn and Fruit Salad  
Roasted Duck | Seafood Bean Curd Roll | Yam Scallop

## 蟲草花鮑魚仔龍蝦金菇海味羹

### Braised Lobster Soup

Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat | Fish Maw  
Dried Scallop | Assorted Seafood | Cordyceps

## 宫廷红烧海参焖富贵鸭

### Slow Cooked Sea Cucumber Duck

Whole Duck | Sea Cucumber | Garlic | Taro | Chestnuts | Fresh Mushroom

## 蜜蘆秋耳黑椒蝦球

### Stir Fried Prawn

Ocean Prawns | Asparagus | Autumn Tremella | Black Garlic Sauce | Honey Pea

## 花菇螺片竹笙瑤柱扒園蔬

### Braised Top Shell

Flower Mushroom | Bamboo Pith | Conpoy | Top Shell | Seasonal Vegetables

## 金銀蒜泡青紅椒蒸珍珠斑

### Steamed Pearl Garoupa

Carrot | Coriander | Green Chilli | Pickled Red Chilli  
Minced Garlic | Spring Onion | Supreme Soy Sauce

## 櫻花蝦銀芽雞柳炒面線

### Wok Fried Mian Xian

Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

## 甜甜密密

### Dessert

Mango | Aloe Vera | Sage | Pomelo