



WEDDING PACKAGE 2024



TO LOVE ♥

JUNIOR BALLROOM FROM **S\$1,708⁺⁺**

GRAND BALLROOM FROM **S\$1,808⁺⁺**

Valid for Lunch on Monday to Sunday

TO HOLD ♥

JUNIOR BALLROOM FROM **S\$1,708⁺⁺**

GRAND BALLROOM FROM **S\$1,808⁺⁺**

Valid for Dinner on Monday to Thursday

FOREVER LOVE ♥

JUNIOR BALLROOM FROM **S\$2,088⁺⁺**

GRAND BALLROOM FROM **S\$2,188⁺⁺**

Valid for Dinner on Friday, Saturday, Sunday,
Eve of Public Holidays and Public Holidays



WEDDING PACKAGE 2024

FOOD

- Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team
- Food tasting for 10 persons based on the selected menu (applicable from Monday to Thursday excluding Eve of Public Holidays and Public Holidays) with minimum booking of 15 tables

BEVERAGE

- Free flow of 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 wines per confirmed table of 10 persons

WEDDING DÉCOR

- An intricately designed wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Floral wedding decorations in the Ballroom
- Romantic smoke effect for the bridal march
- Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

PRIVILEGES

- Complimentary wedding favors for all confirmed guests
- One night's stay in romantic Bridal Suite with minimum booking of 15 tables
- One night's stay in Premier Room with minimum booking of 10 tables
- Complimentary use of existing LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- One set 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 Waterfront Ballroom
- Minimum 30 tables for Grand Ballroom (Lunch & Monday to Thursday Dinner),
- Minimum 35 tables for Grand Ballroom (Friday to Sunday Dinner, Eve of Public Holidays and Public Holiday)
 - Surcharge of S\$100** per table of 10 persons applies for Eve of Public Holidays, Public Holidays and popular auspicious dates.
- Rental of Outdoor Solemnisation venue at S\$888** (inclusive set-up and sound system).
 - Not valid with any other offer or promotion.
 - Not transferable or exchangeable for cash or other items.
 - All alcohol are to be consumed during the event and at event venue.
 - Prices and conditions are subjected to change without prior notice. All prices are in Singapore Dollars and are subjected to 10% service charge and thereafter, prevailing goods and services tax.



TO LOVE ♥
8-course set menu



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國敦續紛彩拼盆

Deluxe Cold & Hot Combination Platter

Marinated Octopus, Spicy Jellyfish, Deep-fried Chicken Money Bag,
Fried Osmanthus Eggs

魚肚南瓜四寶羹

Braised Pumpkin Soup with Fish Maw, Bamboo Pith,
Shredded Chicken and Golden Mushrooms

川味麻香辣汁醬酥雞

Braised Chicken flavoured with Sesame and Spicy Garlic Sauce

蜜豆腰果黑椒醬爆蝦球

Wok-fried Prawn with Honey Peas and Cashews Nuts
in Black Pepper Sauce

蠔皇鴛鴦菇扒翠園蔬

Braised Duet Mushrooms with Garden Vegetables in
Superior Oyster Sauce

普寧豆醬蒸鮮金目鮪

Steamed Fresh Seabass in "Puning" Soy Bean
and Celery Sauce

沙茶醬韭皇燒伊面

Stewed Ee-Fu Noodles with Yellow Chives
in Taiwan Barbecue Sauce

姜汁甜湯丸

Sweetened Glutinous Rice Balls in Ginger Syrup



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國敦續紛彩拼盆

Deluxe Cold & Hot Combination Platter

Marinated Octopus, Seafood Roll, Spicy Jellyfish, Chicken Money Bag

鮑魚粒滑子菇粟米羹

Sweet Corn Soup with Diced Abalone and Pearl Mushrooms

御香蒜子扣元蹄

Stewed Pork Knuckle with Whole Garlic, Yam in Brown Sauce

彩椒豉味炒蝦仁

Wok-fried Prawn with Assorted Pepper in Black Bean Sauce

甘露鴛鴦菇扒西蘭花

Braised Duet Mushrooms with Broccoli in Golden Root Broth

豉油皇油浸金目鮪

Deep-fried Fresh Seabass in Superior Soya Sauce
topped with Coriander Sprigs

雞絲炒飯配意大利茄醬

Fried Rice with Shredded Chicken
and Italian Tomato Sauce

香芒西米露

Chilled Mango Sago



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MENU OPTION 1

河畔繽紛彩拼盆

Deluxe Copthorne Combination Platter

Marinated Octopus, Spicy Jellyfish, Roast Duck, Vegetarian Bean Curd Roll

紅燒蟲草花海味鮑魚羹

Braised Assorted Seafood Soup with Cordyceps Flower and Abalone

萄葡紅酒香妃雞

Slow-cooked Chicken in Red Burgundy Sauce

味噌鮮湯灼海中蝦

Poached Fresh Prawn in Shiro Miso Soup

花菇魚茸豆腐翠園蔬

Braised Flower Mushrooms with Traditional Fish Bean Curd
in Garden Vegetables

黑蒜豉油皇蒸鮮紅鱸

Steamed Fresh Malabar Snapper in Superior Garlic Soya Sauce

韓味泡菜醬雞柳炒飯

Kimchi Fried Rice with Chicken Meat

陳皮蓮子紅豆沙

Sweetened Red Bean Cream with Mandarin Peel and Lotus Seeds



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MENU OPTION 2

河畔繽紛彩拼盆

Deluxe Copthorne Combination Platter

Prawn Salad, Roast Duck, Marinated Top Shell, Seafood Roll

原只鮑魚黑松露玉耳燉湯

Double-boiled Whole Abalone with Black Truffle and Jade Fungus

富貴蜜味煙鴨配紫蘇梅醬

Smoked Duck Slices in Perilla Plum Sauce

served with Deep-fried Chinese Bun

黑蒜松子彩椒蒜醬炒蝦球

Wok-fried Prawn with Black Garlic and Pine Nuts

in Homemade Garlic Sauce

崧露油三寶菇扒翠園蔬

Braised Three Kind Mushrooms in Garden Vegetables

with Truffle Oil

豉油皇古法蒸鮮石斑

Steamed Fresh Garoupa "Traditional Way"

in Superior Soya Sauce

家廚金衣糯米飯

Glutinous Rice with Dried Shrimp, Chinese Sausage, Mushrooms

and Chicken wrapped in Bean Curd Skin

福果湘蓮南瓜甜芋泥

Sweetened Yam Paste with Gingko, Lotus Seeds in Pumpkin Syrup