

*The*  
WEDDING CELEBRATION

By Fairmont Singapore & Swissôtel the Stamford

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**Wedding Dinner from \$1,438++ per table**

*(Minimum of 200 persons)*

- oo Our EVERLASTING 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 barrels 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 on 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).
- oo Hand-carved ice sculpture decked with fruit and vegetable bites and dips

*Prices are subjected to service charge and prevailing government taxes*

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*EVERLASTING*

Eternal Bliss Cold Dish Combination  
*Golden Prawns with Salted Egg Yolk, Suckling Pig Barbeque Sauce,  
California Maki Rolls, Giant Squid Szechuan-style, Work-Fried  
Crabmeat with Egg White*

Braised Bird Nest Superior “Fa Kou” Broth

Home-made Roasted Chicken, Hoisin Peanut Sauce

Sautéed Scallops, Asparagus, Almond, Hot Garlic Sauce

Braised 6-Head Abalone, Broccoli, Supreme Oyster Sauce

Steamed Garoupa Chai Po, Hong Kong Soya Sauce

Wok Fried Seafood Noodles

Warm Eight Treasure Taro Pudding

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