



HOTEL FORT CANNING
SINGAPORE

SOLEMNISATION IN THE PARK

Terms & Conditions

- 1) Promotion is only valid for new bookings and non-refundable S\$ 1,500.00+ deposit paid upon confirmation.
- 2) Additional S\$ 50.00++ per table of 10 persons will apply on special dates, which includes Eve of Christmas, Christmas, Eve of New Year, New Year and numerical dates deemed as auspicious.
- 3) Wedding favours, invitation cards, guest signature book, ang bao box designs are subject to change without prior notice.
- 4) This promotion is valid upon fulfilment of minimum persons / tables required.
- 5) Booking is subject to space availability upon confirmation.
- 6) This promotion is not valid with any other discounts, offers and privileges. Complimentary items are not exchangeable for cash or other items and it is non-transferable.
- 7) All prices are subject to 10% service charge and prevailing government taxes. Packages, prices menus and privileges are subject to change without prior notice.
- 8) Backup venue is at the Hotel's discretion.
- 9) Additional charges are applicable should the solemnisation ceremony be held at a different location prior to the event

For more information, please contact our Wedding Specialists at:-

☎ 6559 6783

✉ fnb@hfcsingapore.com



HOTEL FORT CANNING
SINGAPORE

Everlasting Love

Choice of venues for Solemnisation

(Garden Terrace, followed by a celebratory feast at **The Glass House**)

OR

(Alfresco Section, followed by a celebratory feast at **The Salon**)

Hi-Tea Reception at S\$ 2,888++ for 40 persons at **The Salon**

or S\$4,288++ for 50 persons at **The Glass House**

Additional person at S\$ 80++ each

International Buffet Lunch at S\$ 3,288++ for 40 persons at **The Salon**

or S\$4,688++ for 50 persons at **The Glass House**

Additional person at S\$ 90++ each

International Buffet Dinner at S\$ 3,688++ for 40 persons at **The Salon**

or S\$5,688++ for 50 persons at **The Glass House**

Additional person at S\$ 110++ each

Privileges:

- ❖ A specially designed celebratory menu of local delights
- ❖ Elegant Solemnisation decoration that includes one long low centrepiece, five (05) chairs tied with sashes and posies
- ❖ Selection of decoration theme with four (04) Aisle Stands, two (02) VIP Table Centrepiece and one (01) Backdrop
- ❖ Unlimited servings of soft drinks
- ❖ Mixed nuts for your cocktail reception
- ❖ Selection of wedding favours for each of your guests
- ❖ Special price for beer and wines
- ❖ Complimentary car park passes for 15% of your confirmed guests



HOTEL FORT CANNING
SINGAPORE

Hi-Tea Menu

(3pm to 5pm)

Cold Selection

Spicy Tuna Croissant
Marinated Chicken Sandwich with Tomatoes
Selection of Finger Sandwiches

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Hot Selection

Chinese Fried Rice with Crabmeat
Prawn & Mango Rolls
Mini Chicken Pies
Mushroom Puff Pastry
Sardine Puff Pastry
Vegetable Samosa
Indian Mee Goreng

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Dim Sum Medley

Har Gau
Siew Mai

* * *

Dessert

Selection of Tropical Fresh Fruits
Selection of French Pastries
Mango Pudding
New York Cheese Cake
Selection of Nyonya Kueh

* * *

Beverage

Soft Drinks
Freshly Brewed Coffee and Tea



HOTEL FORT CANNING
SINGAPORE

International Buffet Lunch Menu

(12pm to 2.30pm)

Salad

Fresh Garden Salad
Creamy Potato Salad
Oriental Egg Noodle Salad with Crab Meat
Served with a Selection of Salad Condiments
(Olives, Onion Ring, Cucumber, Corn Kennel, Tomato, Parmesan)
And Salad Dressing
(Balsamic Vinaigrette, Thousand Island & Italian Dressing)

Soup

Creamy Carrot & Pumpkin Soup (vegetarian)
served with a Selection of Bread rolls with Butter

Hot Selection

Chinese Fried Rice with Prawns
Seafood Au Gratin
Roast Leg of Lamb with Rosemary Jus
Grilled Chicken with Mushroom Ragout
Stir Fried Cauliflower with Trio Pepper (vegetarian)
Indian Mee Goreng (vegetarian)

Dessert

Selection of French Pastries
Selection of Tropical Fresh Fruits
Mixed Fruit Cocktail

Beverage

Soft Drinks
Freshly Brewed Coffee and Tea



HOTEL FORT CANNING
SINGAPORE

International Buffet Dinner Menu

(7.00pm to 10.00pm)

Cold Selection

Bay Shrimps with Alphonso Mango Salad drizzled with Raspberry Vinaigrette
Smoked Duck with Haricot Vert in Pepper
Raw Mango Salad with Dried Shrimps
Seafood with Rainbow Cabbage Slaw

Salad

Mesclun Greens, Romaine Lettuce
Cherry Tomatoes, Cucumbers, Olives, Onion Rings, Trio Peppers, Carrots
Corn Kernels, Garbanzo Beans, Sunflower Seeds
Served with Salad Dressing
(Balsamic Vinaigrette, French Dressing, Thousand Island)

Soup

Wild Mushroom Soup with Truffle Oil
served with a Selection of Bread Rolls with Butter

Hot Selection

Chinese Fried Rice with Crabmeat
Indian Vegetarian Mee Goreng
Grilled Chicken with Thyme Jus & Sauteed Artichoke Heart
Grilled Fish Served with Red Capsicum Coulis Scented with Taragon
Wok-Fried Kong Po Prawns
Broccoli with Bai Ling Mushrooms
Roast Leg of Lamb with Rosemary Jus & Garlic Confit

Dessert

Selection of French Pastries
Lemon Mousse with Meringue
Mini Egg Tarts
Wild Summer Berry Panna Cotta
Selection of Tropical Fresh Fruits
Warm Bubur Cha Cha

Beverage

Soft Drinks
Freshly Brewed Coffee and Tea



HOTEL FORT CANNING
SINGAPORE

Enchanting Romance

Solemnisation at **Garden Terrace**, followed by a celebratory feast at **Lavender Ballroom**

Lunch (Min 50 persons)

S\$ 115++ per person – International Buffet

S\$ 1150++ per table of 10 persons – Chinese Set

Dinner (Min 50 persons)

S\$ 125++ per person – International Buffet

S\$ 1250++ per table of 10 persons – Chinese Set

Privileges:

- ❖ Selection of specially designed Chinese, International, and Western menus
- ❖ Elegant Solemnisation decoration that includes one long low centrepiece, five chairs tied with sashes and posies
- ❖ Selection of decoration theme with four (04) Aisle Stands, two (02) VIP Table Centrepiece and one (01) Backdrop
- ❖ Unlimited servings of soft drinks
- ❖ Mixed nuts for your cocktail reception
- ❖ A champagne fountain display and a bottle of champagne for toasting
- ❖ Selection of wedding favours for each of your guests
- ❖ Special price for beer and wines
- ❖ A VIP parking space for the bridal car at hotel entrance
- ❖ An elegant wedding guest book and money gift box
- ❖ Complimentary car park passes for 15% of your confirmed guests



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HOTEL FORT CANNING
SINGAPORE

Chinese Lunch Menu

(12.00nn to 3.00pm)

五福临门
(烟鸭肉, 八爪鱼, 芝麻海蜇, 虾枣, 春卷)

Five Treasures Combination

(Smoked Duck Breast, Baby Octopus, Marinated Jellyfish topped with Sesame,
Golden Shrimp Balls & Spring Rolls)

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蟹肉金菇翅

Braised Superior Shark's Fin

With Crab Meat & Golden Mushrooms

* * *

香脆麦片虾球

Crispy Prawn Balls tossed in Fragrant Oats

* * *

油浸顺壳鱼

Hong Kong Style Deep Fried Marble Goby
infused with Superior Soy Broth and Glazed with Fragrant Oil

* * *

一品吊烧鸡

Crispy Golden Fried Chicken with Fragrant Salt

* * *

韭皇双菇焖伊面

Braised Ee-Fu Noodles with Button Mushrooms,
Black Mushrooms & Yellow Chives

* * *

杂果芒果布丁

Luscious Mango Pudding served with Fruit Cocktail



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HOTEL FORT CANNING
SINGAPORE

Chinese Dinner Menu

(7.00 pm to 10.00 pm)

富贵拼盘

(烧鸭, 芝麻海蜇, 八爪鱼, 石榴鸡, 沙律虾)

Enchanting Romance Deluxe Combination

(Roast Duck, Marinated Jellyfish topped with Sesame, Baby Octopus,
Seafood Deli, Bay Prawns Salad and Fresh Fruits)

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五宝羹

Five Treasure Soup

(Fish Maw, Dried Scallops, Sea Cucumber, Top Shell and Golden Mushroom)

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XO 酱 虾仁炒西兰花

Wok-Fried Fresh Prawns with Broccoli in Superior XO Sauce

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港式蒸海石斑

Hong Kong style Steamed Live Grouper

in Superior Soy Broth and glazed with Fragrant Oil

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灵芝菇东菇时蔬

“Ling Zhi” Mushrooms with Chinese Black Mushrooms
And Seasonal Vegetables in Supreme Oyster Sauce

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南乳烧鸡

Crispy Roast Chicken with Fragrant Red Bean Curd

* * *

香港炒生面

Hong Kong Style Wok-Fried Noodles
with BBQ Pork Meat, Prawns & Vegetables

* * *

杨枝甘露

Chilled Mango Puree with Sago & Pomelo



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HOTEL FORT CANNING
SINGAPORE

International Buffet Lunch Menu

(12.00nn to 3.00pm)

Cold Selection

Selection of Sushi & Maki Rolls
Bay Shrimps with Alphonso Mango Salad Drizzled with Raspberry Vinaigrette
Smoked Duck with Haricot Vert in Pepper
Raw Mango Salad with Dried Shrimps
Seafood with Rainbow Cabbage Slaw
Salmon Gravalax with Condiments

Salad

Mesclun Greens, Romaine Lettuce
Cherry Tomatoes, Cucumbers, Olives, Onion Rings, Trio Pepper, Carrots
Corn Kernels, Garbanzo Beans, Sunflower Seeds
Served with Salad Dressing
(Balsamic Vinaigrette, French Dressing, Thousand Island)

Soup

Wild Mushroom Soup with Truffle Oil
Served with a Selection of Bread Rolls with Butter

Hot Selection

Chinese Fried Rice with Crabmeat
Indian Seafood Mee Goreng
Grilled Chicken with Thyme Jus & Sautéed Artichoke Heart
Grilled Fish served with Red Capsicum Coulis scented with Taragon
Roast Beef with Shallot Jus topped with Ratatouille
Wok-Fried Kong Po Prawns
Broccoli with Bai Ling Mushrooms
Roast Leg of Lamb with Rosemary Jus & Garlic Confit

Dessert

Selection of French Pastries
Lemon Mousse with Meringue
Black Forest Cake
Chocolate Opera Cake
Selection of Tropical Fresh Fruits
Warm Bubur Cha Cha

Beverages

Soft Drinks
Freshly Brewed Coffee and Tea



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HOTEL FORT CANNING
SINGAPORE

International Dinner Menu

(7.00pm to 10.00pm)

Salad

Poached Broccoli with Fresh Shrimp in Caesar Dressing
Beancurd and Jelly Fish with Szechuan Dressing
Tomato and Mozzarella Cheese Ball with Basil Pesto
German Potato Salad with Quail Egg and Smoked Chicken
Coleslaw Salad with Honey Pineapple and Raisin
Selection of Crispy Greens with Condiments and selection of Dressing
(*French, Thousand Island, Balsamic and Italian*)

Cold Selection

Selection of Sushi Maki Roll and Sashimi
served with Japanese Wasabi, Soya Sauce and Ginger Pickles

Soup

Wild Mushroom Soup with Truffle Oil
served with a Selection of Bread Rolls and Butter

Stall

Nonya Laksa Noodles with Spicy Coconut Broth and Traditional Condiments

Hot Selection

Roast Beef Striploin with Ratatouille and Red Wine Reduction
Pan-seared Snapper Fillet with Florentine Cheese Sauce
Grilled Chicken Thigh with Mushroom Ragout
Braised Hong Kong Kailan with Oyster Sauce
Chef's Special Mutton Redang
Seafood "Mee Goreng"
Vegetarian Fried Rice

Dessert

Selection of Seasonal Fresh Fruits
Mini Cheese Cake
Mini Chocolate Truffle
Mini Strawberry Mirror Cake
Mini Mango Mirror Cake
Selection of Nonya Kueh
Chilled Mango pudding

Beverage

Soft Drinks
Freshly Brewed Coffee and Tea



HOTEL FORT CANNING
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Dazzling Romance

Solemnisation at **Garden Terrace**, followed by a celebratory feast at the **Jasmine Room**

Lunch (Min 50 persons)

S\$ 148++ per person – International Buffet or Western Set

S\$ 1480++ per table of 10 persons – Chinese Set

Dinner (Min 50 persons)

S\$ 168++ per person – International Buffet or Western Set

S\$ 1680++ – Chinese Set

Eternal Passion

Solemnisation at **The Living Room**, followed by a celebratory feast at the **Jasmine Room**

Lunch (Min 50 persons)

S\$ 148++ per person – International Buffet or Western Set

S\$ 1480++ per table of 10 persons – Chinese Set

Dinner (Min 50 persons)

S\$ 168++ per person – International Buffet or Western Set

S\$ 1680++ – Chinese Set

Blissful Passion

Solemnisation at the **Sundeck**, followed by a celebratory feast at the **Jasmine Room**

Lunch (Min 50 persons)

S\$ 148++ per person – International Buffet or Western Set

S\$ 1480++ per table of 10 persons – Chinese Set

Dinner (Min 50 persons)

S\$ 168++ per person – International Buffet or Western Set

S\$ 1680++ – Chinese Set



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Privileges:

- ❖ Selection of specially designed Chinese and International menus
- ❖ Elegant Solemnisation decoration that includes one long low centrepiece, five chairs tied with sashes and posies
- ❖ Premium floral set up for all dining tables
- ❖ Unlimited servings of soft drinks
- ❖ Mixed nuts for your cocktail reception
- ❖ A champagne fountain display and a bottle of champagne for toasting
- ❖ Selection of wedding favours for each of your guests
- ❖ Special price for beer and wine
- ❖ A VIP parking space for your bridal car at the hotel
- ❖ An elegant wedding guest book and money gift box
- ❖ Complimentary car park passes for 15% of your confirmed guests
- ❖ Overnight stay in one of our luxurious Deluxe Room with breakfast for two persons



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HOTEL FORT CANNING
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Chinese Lunch Menu (12.00pm to 3.00pm)

五福临门

(烟鸭肉, 八爪鱼, 芝麻海蜇, 虾枣, 春卷)

Five Treasures Combination

(Smoked Duck Breast, Baby Octopus, Marinated Jellyfish topped with Sesame,
Golden Shrimp Balls & Spring Rolls)

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蟹肉金菇翅

Braised Superior Shark's Fin

with Crab Meat & Golden Mushrooms

* * *

香脆麦片虾球

Crispy Prawn Balls tossed in Fragrant Oats

* * *

油浸顺壳鱼

Hong Kong Style Deep Fried Marble Goby
infused with Superior Soy Broth and Glazed with Fragrant Oil

* * *

一品吊烧鸡

Crispy Golden Fried Chicken with Fragrant Salt

* * *

韭皇双菇焖伊面

Braised Ee-Fu Noodles with Button Mushrooms,
Black Mushrooms & Yellow Chives

* * *

杂果芒果布丁

Luscious Mango Pudding served with Fruit Cocktail



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HOTEL FORT CANNING
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Chinese Dinner Menu

(7.00 pm to 10.00 pm)

富贵拼盘

(烧鸭, 芝麻海蜇, 八爪鱼, 石榴鸡, 沙律虾)

Eternal Passion Deluxe Combination

(Roast Duck, Jellyfish topped with Sesame, Baby Octopus,
Seafood Deli, Bay Prawns Salad and Fresh Fruits)

* * *

干贝蟹肉翅

Braised Superior Shark's Fin

With Dried Scallops & Crab Meat

* * *

XO 酱虾仁炒西兰花

Wok-fried Fresh Prawn Meat with Broccoli in XO Sauce

* * *

港式蒸海石斑

Hong Kong Style Steamed Live Grouper

in Superior Soy Broth and glazed with Fragrant Oil

* * *

灵芝菇东菇时蔬

“Ling Zhi” Mushrooms, Chinese Black Mushrooms and Seasonal Vegetables in Superior Oyster
Sauce

* * *

南乳烧鸡

Crispy Roast Chicken with Fragrant Red Bean Curd

* * *

香港炒生面

Hong Kong style Wok-fried Noodles with BBQ Pork Meat, Prawns & Vegetables

* * *

杨枝甘露

Chilled Mango Puree with Sago & Pomelo



HOTEL FORT CANNING
SINGAPORE

International Buffet Lunch

(12.00pm to 3.00pm)

Cold Selection

Selection of Sushi & Maki Rolls
Bay Shrimps with Alphonso Mango Salad drizzled with Raspberry Vinaigrette
Smoked Duck with Haricot Vert in Pepper
Raw Mango Salad with Dried Shrimps
Seafood with Rainbow Cabbage Slaw
Salmon Gravalax with Condiments

Salad

Mesclun Greens, Romaine Lettuce
Cherry Tomatoes, Cucumbers, Olives, Onion Rings, Trio Pepper, Carrots
Corn Kernels, Garbanzo Beans, Sunflower Seeds
Served with Salad Dressing
(Balsamic Vinaigrette, French Dressing, Thousand Island)

Soup

Wild Mushroom Soup with Truffle Oil
Served with a Selection of Bread Rolls with Butter

Hot Selection

Chinese Fried Rice with Crabmeat
Indian Seafood Mee Goreng
Grilled Chicken with Thyme Jus & Sauteed Artichoke Heart
Grilled Fish served with Red Capsicum Coulis scented with Taragon
Roast Beef with Shallot Jus topped with Ratatouille
Wok-fried Kong Po Prawns
Broccoli with Bai Ling Mushrooms
Roast Leg of Lamb with Rosemary Jus & Garlic Confit

Dessert

Selection of French Pastries
Lemon Mousse with Meringue
Black Forest Cake
Chocolate Opera Cake
Selection of Tropical Fresh Fruits
Warm Bubur Cha Cha

Beverage

Soft Drinks
Freshly Brewed Coffee and Tea

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HOTEL FORT CANNING
SINGAPORE

International Dinner Menu

(7.00pm to 10.00pm)

Salad

Poached Broccoli with Fresh Shrimp in Caesar Dressing
Beancurd and Jelly Fish with Szechuan Dressing
Tomato and Mozzarella Cheese Ball with Basil Pesto
German Potato Salad with Quail Egg and Smoked Chicken
Coleslaw Salad with Honey Pineapple and Raisin
Selection of Crispy Greens with Condiments and selection of Dressing
(French, Thousand Island, Balsamic and Italian)

Cold Selection

Selection of Sushi Maki Roll and Sashimi
Served with Japanese Wasabi, Soya Sauce and Ginger Pickles

Soup

Wild Mushroom Soup with Truffle Oil
Served with a Selection of Bread Rolls and Butter

Stall

Nonya Laksa Noodles with Spicy Coconut Broth and Traditional Condiments

Hot Selection

Roast Beef Striploin with Ratatouille and Red Wine Reduction
Pan-seared Snapper Fillet with Florentine Cheese Sauce
Grilled Chicken Thigh with Mushroom Ragout
Braised Hong Kong Kailan with Oyster Sauce
Chef's Special Mutton Redang
Seafood "Mee Goreng"
Vegetarian Fried Rice

Dessert

Selection of Seasonal Fresh Fruits
Mini Cheese Cake
Mini Chocolate Truffle
Mini Strawberry Mirror Cake
Mini Mango Mirror Cake
Selection of Nonya Kueh
Chilled Mango pudding

Beverage

Soft Drinks
Freshly Brewed Coffee and Tea



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HOTEL FORT CANNING
SINGAPORE

Western Set Menu

Appetiser

Young Mesclun Salad Greens Seared Pepper Crusted Yellow Fin Tuna
drizzled with Roasted Sesame / Ginger Vinaigrette

OR

Wok-fried Tiger Prawns on a bed of Asparagus
topped with Cilantro-scented Mango Salsa

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Soup

Italian Green Minestrone

Served with Garlic-scented Bread Crisps

OR

Chinese Black Mushrooms Consommé

Scented with Cilantro and served with Shredded Peking Duck

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Main Course

Pan-seared Fillet Mignon

Dauphinoise Potato, Sauteed Vegetables & Tomato Confit Truffle Jus

OR

Pan-seared Farm Chicken Breast

Gratin Rosemary Potato &

Wild Mushrooms Ragout Infused Thyme Jus

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Desserts

Mocha Cappuccino Mousse Cake

Chocolate Sauce & Strawberry

OR

Blueberry Yoghurt Mousse drizzled with Citrus Emulsion & Berries

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