



FOUR SEASONS
HOTEL
SINGAPORE

INTIMATE WEDDING
CELEBRATION PACKAGES

INTIMATE WEDDING LUNCH PACKAGE

SGD 1,438 per 10 persons for Weddings held between 7 September to 31 December 2021
Available for Weekend Wedding Lunch with a minimum of 80 persons

Down The Aisle

- Seven-course individually plated Chinese menu by Michelin-starred Jiang-Nan Chun or Three-course plated Western menu
- Free flow soft drinks and mixers throughout the event
- Two complimentary bottle of wine for every 10 confirmed guests
- Complimentary menu tasting for 6 persons at dining outlet
- Heart-shaped chocolates in special giveaway boxes for every confirmed guest
- Five-tier model wedding cake
- Wedding floral arrangements by Floral Art Director Nicolai Bergmann
- An elegant champagne pyramid with a bottle of sparkling wine
- Exclusively designed wedding invitation cards for up to 80% of guaranteed attendance (excludes printing)
- Complimentary self-parking coupons for 50% of guaranteed attendance
- One VIP parking lot for bridal car
- Preferential family and friends room rates

Exclusive Privileges

- One night stay in Four Seasons Executive Suite
- American breakfast for two persons at One-Ninety Restaurant
- Complimentary room service food and beverage credit of SGD 160.00 during the stay
- 25% off 90-minute massages at Four Seasons Spa

Enhancements

- Free flow beer throughout the event [+ SGD 10 per person]
- Free flow wine throughout the event [+ SGD 15 per person]
- Upgrade to Tiffany Chairs [+ SGD 15 per chair]
- Customise florals by Floral Art Director Nicolai Bergmann [additional charges may apply]

Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes. Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.



INTIMATE WEDDING LUNCH PACKAGE

SGD 1,438 per 10 persons for Weddings held between 7 September to 31 December 2021
Available for Weekend Wedding Lunch with a minimum of 80 persons

CHINESE MENU BY MICHELIN-STARRED JIANG-NAN CHUN (individually plated)

四季拼盘 (海蜇,糖醋琵琶虾,川汁鸭胸,蜜汁叉腩)
Four Seasons Quintessence Platter
(Jellyfish, Sweet and Sour Pipa Prawn,
Duck Breast in Sze Chuan Sauce, Honey Glazed Pork Belly)

松茸津胆炖鲍鱼汤
Double-boiled Abalone Soup with
Chinese Cabbage and Matsutake Mushroom

X.O.酱西芹炒虾球拼松露酱烧鸡
Combination of Sautéed Celery and Prawns in X.O. Sauce and
Roasted Crispy Chicken with Truffle Sauce

清蒸笋壳鱼
Steamed Live "Soon Hock", Hong Kong Style

瑶柱蟹肉扒双蔬
Braised Crabmeat with Dried Scallops and Vegetables

鲍汁虾籽干烧伊面
Braised E-fu Noodles with Shrimp Roe in Abalone Sauce

杨枝甘露
Mango Sago Cream with Pomelo

香片茶
Jasmine Tea

WESTERN MENU (individually-plated)

Appetizer

Sous Vide Scallops with Ikura, Citrus, Fennel and Baby Cress

Sorbet

Passion Fruit Sorbet

Entrée

Roasted Lamb Chops with
White Asparagus, Fingerling Potatoes and Provençal Condiments

Dessert

Manjari Chocolate and Yuzu Tart
with Apricot Compote and Almond Ice Cream

Freshly Brewed Coffee and Assorted Fine Tea

INTIMATE WEDDING DINNER PACKAGE

SGD 1,668 per 10 persons for Weddings held between 7 September to 31 December 2021

Available for Weekend Wedding Dinner with a minimum of 80 persons

Down The Aisle

- Seven-course individually plated Chinese menu by Michelin-starred Jiang-Nan Chun or Four-course plated Western menu
- Free flow soft drinks and mixers throughout the event
- Two complimentary bottle of wine for every 10 confirmed guests
- One complimentary 20-litre barrel of beer
- Choice of Pre-Dinner Enhancement Station : Peking Duck Station with condiments (6 ducks) or a Day-Use room from 3.00pm to 8.00pm on event day
- Complimentary menu tasting for 6 persons at dining outlet
- Heart-shaped chocolates in special giveaway boxes for every confirmed guest
- Five-tier model wedding cake
- Wedding floral arrangements by Floral Art Director Nicolai Bergmann
- An elegant champagne pyramid with a bottle of sparkling wine
- Exclusively designed wedding invitation cards for up to 80% of guaranteed attendance (excludes printing)
- Complimentary self-parking coupons for 50% of guaranteed attendance
- One VIP parking lot for bridal car
- Preferential family and friends room rates

Exclusive Privileges

- One-night stay in Four Seasons Executive Suite
- American breakfast for two persons at One-Ninety Restaurant
- Complimentary room service food and beverage credit of SGD 200.00 during the stay
- 25% off 90-minute massages at Four Seasons Spa

Enhancements

- Free flow beer throughout the event [+ SGD 10 per person]
- Free flow wine throughout the event [+ SGD 15 per person]
- Upgrade to Tiffany Chairs [+ SGD 15 per chair]
- Customise florals by Floral Art Director Nicolai Bergmann [additional charges may apply]

Prices are in Singapore dollars and subject to 10% service charge and applicable government taxes. Prices, rates and conditions are subject to change without prior notice. Other T&Cs apply.



INTIMATE WEDDING DINNER PACKAGE

SGD 1,668 per 10 persons for Weddings held between 7 September to 31 December 2021
Available for Weekend Wedding Dinner with a minimum of 80 persons

CHINESE MENU BY MICHELIN-STARRED JIANG-NAN CHUN (individually plated)

四季拼盘 (海蜇, 虾枣, 烧鸭, 蜜汁叉腩)
Four Seasons Quintessence Platter
(Jellyfish, Deep-fried Prawn Roll,
Roasted Duck, Honey Glazed Pork Belly)

鲍鱼松茸虫草花津胆炖汤
Double-boiled Abalone Soup with Cordyceps Flower,
Chinese Cabbage and Matsutake Mushroom

芥末虾球拼脆皮烧鸡
Combination of Deep-fried Prawns with Wasabi Sauce
and Roasted Crispy Chicken

清蒸笋壳鱼
Steamed Live "Soon Hock", Hong Kong Style

鮑汁白灵菇扣海參時蔬
Braised "Bai Ling" Mushroom and Sea Cucumber
with Seasonal Greens and Abalone Sauce

櫻花虾海鲜炒紅糙米饭
Stir-fried Brown Rice with Sakura Shrimp and Assorted Seafood

桃胶蘆薈青寧凍
Peach Resin with Lemongrass and Glass Jelly


香片茶
Jasmine Tea

WESTERN MENU (individually plated)

Appetizer

Alaskan King Crab with Scallops,
Fennel and Hass Avocado, Blood Orange Vinaigrette

Soup

Cream of Jerusalem Artichokes, Chips, Crème Fraiche 

Sorbet

Elderflower Sorbet

Entrée

Braised Wagyu Beef Short Ribs
with Young Vegetables and Truffle Potato Mousseline

Dessert

Chocolate Raspberry Fudge Cake with Passion Fruit Sorbet,
Caramel Sauce, Vanilla Cream

Freshly Brewed Coffee and Assorted Fine Tea

Four Seasons Hotel Singapore
190 Orchard Boulevard, Singapore 248646
Tel: 65 6831 7005 / 7112 | Email: sin.group.catering@fourseasons.com

Follow us on:

 @FSSingapore #FSWedding  ourSeasonsHotelSingapore