Cpthorne KING'S HOTEL



2025 & 2026 WEDDING PACKAGES

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UNWRAP JOYFUL MOMENTS, COMPLIMENTARY WEDDING PERKS

- One-night stay with VIP welcome amenity and breakfast for two persons.
- One-night stay in Deluxe room.
- Function room for Tea Ceremony & Solemnisation.
- Special designed wedding guest signature book.
- Use of Basic Sound System and two wireless microphones.
- Use of LCD projectors and screens for wedding montage presentation.
- (AV technician on site to assist)
- VIP parking lot reserved for the Bridal Car.
- Parking coupons up to 20% of guaranteed attendance. (The rest at per entry basis)
- Wedding favors for all invited guests.
- Nonya Kuehs served during reception for up to 50 pax.
- Distinctive wedding invitation card for up to 70% of the guaranteed attendance. (Excluding printing of inserts)
- \$80 nett credit for room service in bridal suite.

SETTING THE SCENE FOR YOUR FOREVER

- An intricately designed 5-tier faux wedding cake for cake cutting ceremony.
- Use of Ang Bao box on the actual day of wedding.
- Romantic effect for Bridal March and on stage.
- Wedding decoration on stage and floral pedestals along the aisle.
- Exclusive floral centerpiece and table setting for Bridal and VIP table.

WHERE EVERY BITE TELLS A LOVE STORY

- Sumptuous 8-course Chinese set menu specially prepared by our culinary team.
- Plated service for 2 VIP tables (20 pax).
- Complimentary food tasting for a table of 10 persons. (Applicable on Monday to Thursday, excluding Public Holidays and eve of Public Holidays)

RAISE A GLASS TO FOREVER

- Free flow of Soft Drinks & Fragrant Chinese Tea.
- Champagne pyramid including a bottle of Champagne for couple's toasting.
- Free flow of beer from 1st course till end of banquet dinner OR Free flow of House wine from 1st course till end of banquet dinner.
- Corkage waiver for hard liquor and wine brought in. (Strictly no duty free hard liquor and wine allowed under the Customs and Excise Law of Singapore)

Package prices are subject to 10% service charge and prevailing government taxes

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*Minimum guaranteed of 150 guests.

Packages (8-Course)	Price Per Table
Weekday (Mon - Thurs) Lunch & Dinner	\$1138++
Weekend (Fri - Sun) Lunch	\$1388++
Weekend (Fri - Sun) Dinner	\$1488++

Terms & Condition:

Packages are for 10 persons per table
Package prices and entitlements are for booking in 2024 to 2026 only.
Package prices are subject to 10% service charge and prevailing government taxes
Package prices are subject to changes without prior notice

8-COURSE TEOCHEW GASTRONOMY

TIEN COURT

Tien Combination Platter 婚宴菜式選擇 頭盘 (Selection of 5 items 选五种)

Cold Appetizer 頭盘

Sweet & Sour Jellyfish 酸甜海蜇 Frozen Marinated Cherry Tomato with Plum 冰梅小蕃茄 Black Truffle with Abalone Slices 黑松露貴妃包片 Thai-style Razor Clams 泰式鮑貝 Prawn Saled with Mixed Fruits 雜果沙律蝦 Drunken Chicken Roll 醉鸡卷

<u>Hot Appetizer 熱</u>

Smoked Duck Breast 蜜汁煙鴨胸 Deep-fried Minced Crab Meat Mall 炸蟹棗 Fragrant Mango Thousand Silk Roll 香芒千絲卷 Sweet & Sour Pork Ribs 糖醋排骨 Deep-fried Minced Prawn Ball 炸蝦丸

Soup 湯/羹 (Select 1 item 选一种)

Superior Pumpkin Soup with Assorted Seafood and Crab Meat 金湯蟹肉海皇羹 Braised Seafood Broth with Scallops and Chicken Shreds 紅燒干貝雞絲羹 Seafood Soup with Crab Meat and Scallops 蟹肉干貝海味羹

Hot Dishes 熱葷菜 (Select 1 item 选一种)

Stir-fried Scallop with Sweet Bean in X.O Sauce X.O 醬帶子炒甜豆 Stir-fried Prawn and Chicken with Broccoli and Garlic 香蒜爆炒龍鳳球拌西蘭花

Chicken/Duck 雞/鴨 (Select 1 item 选一种)

Crispy Roasted Chicken **傳統蝦餅燒雞** Crispy Roasted Duck **明爐燒鴨** Deep-fried Crispy Chicken with Golden Garlic 金蒜當紅炸子雞

Fish 魚 (Select 1 item 选一种)

*Stearned with Soya Sauce (豉油皇清蒸) or Teochew Style (潮州蒸) Red Grouper 紅斑 Soon Hock 筍殼魚

Vegetables 菜 (Select 1 item 选一种)

10-Head Abalone and Mushroom with Seasonal Vegetable 十頭鮑魚冬菇時蔬 Braised Sea Cucumber and Lingzhi Mushroom and Vegetable shoots 紅燒海參靈芝菇菜苗

Rice/Noodles 飯/麵 (Select 1 item 选一种)

Wok-Fried Ee Fu Noodle with Dry Scallops and Enoki Mushroom 金菇瑤柱炆伊麵 Steamed Rice Wrapped in Lotus Leaf 飄香荷葉臘味飯 Wok-Fried Mee Sua with Salted Port and Shrimps 家鄉炒麵線

Dessert 甜品 (Select 1 item 选一种)

Sweetened Red Bean Paste with Lotus Seeds and Lily Bulbs 蓮子百合紅豆沙 Chilled Mango Sago with Pomelo 楊枝甘露 Steamed Yam Paste 'Orh Nee' with Pumpkin and Ginkgo Nut 金瓜福果芋泥

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