

# Serendipity

BY THE WATERFRONT

---

WHERE FOREVER BEGINS

**Lunch Package: S\$1,908++**

Available for Mondays to Sundays

**Dinner Package: S\$1,908++**

Available for Mondays to Thursdays

**Weekend Dinner Package:**

**S\$2,188++**

(Available for Fridays, Sundays,  
and Eve of Public Holidays)

**S\$2,288++**

(Available for Saturdays, and  
Public Holidays)

All price are per table of 10 guests.

# *For your wedding celebration*

## Culinary Delights:

- Choose from individually plated 6-course menus or elegant 8- to 9-course communal feasts, thoughtfully crafted with sustainably sourced ingredients for a celebration that is both indulgent and mindful
- Complimentary Food Tasting for 10 persons (applicable from Monday to Thursday, excluding Eve of Public Holidays and Public Holidays) with a minimum booking of 10 tables

## Beverage Inclusions:

- Complimentary one barrel of beer
- One bottle of house wine per confirmed table of 10 persons
- Free-flow Chinese tea, soft drinks, signature drink (select one out of four from below) throughout the event

### Peace 平

A sparkling mix of apple juice and Sprite, finished with a fresh apple slice. Crisp and refreshing, it reflects harmony and well wishes, accompanying guests as they witness the start of a beautiful new chapter.

### Tranquility 安

A gentle blend of chamomile tea, peach syrup and lemon juice, topped with Sprite. Light and soothing, this drink offers a moment of calm for guests as they celebrate a day filled with love, symbolising serenity, balance and lasting peace.

### Joy 喜

A vibrant fusion of longan red dates tea, lychee syrup and lime juice, lifted with soda. Bright and refreshing, it invites guests to toast to the couple's union, capturing the spirit of happiness, togetherness and shared celebration.

### Happiness 乐

A refined blend of pink guava juice, pu-er tea, honey and lime juice, finished with a guava slice. Smooth and uplifting, it embodies sweetness and abundance, perfect for celebrating moments of joy with family and friends.

## Exquisite Wedding Décor:

- Intricately designed wedding cake for a memorable cake-cutting ceremony
- Pyramid fountain with sparkling wine for a toasting ceremony
- Floral wedding decorations to enhance the Ballroom's elegance
- Romantic smoke effect for a magical bridal march
- Ivory seat covers for all chairs with specially dressed chairs for two VIP tables

## *For your wedding celebration*

- Wedding signature butler service
- Complimentary wedding favours for all confirmed guests
- One night's stay in our romantic Bridal Suite with a minimum booking of 15 tables
- One night's stay in a Premier Room with a minimum booking of 10 tables
- Complimentary use of our state-of-the-art audio-visual equipment
- Selection of exclusively designed invitation cards with envelopes for 70% of confirmed attendance (printing excluded)
- Complimentary upgrade to bespoke invitation cards, bespoke favours, and bespoke decoration
  - Minimum of 10 tables to select one of the bespoke item
  - Minimum of 15 tables to enjoy all three exclusive items
- One guest book and red packet 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
- Earn up to 50,000 MyMillennium Points

### Terms and Conditions:

- Minimum 10 tables for Galleria Ballroom
- Minimum 15 tables for Riverfront Ballroom
- Minimum 20 tables for the Waterfront Ballroom
- Minimum 30 tables for Grand Ballroom (Daily Lunch & Monday to Thursday Dinner)
- Minimum 35 tables for Grand Ballroom (Friday to Sunday Dinner, Eve of Public Holidays, and Public Holidays)
- A surcharge of S\$100++ per table of 10 persons applies on the Eve of Public Holidays, Public Holidays, and popular auspicious dates
- Rental of Outdoor Solemnisation venue at S\$388++ (inclusive of setup and sound system)
- Not valid with any other offer or promotion and not transferable or exchangeable for cash or other items
- All alcohol must be consumed during and at the event venue
- Prices and conditions are subject to change without prior notice. All prices are in Singapore dollars and subject to a 10% service charge and prevailing goods and services tax

# Wedding Lunch 1

S\$1,908.00++ per table

Available Monday to Sunday

## 河畔五福喜临门盤

Deluxe Cold & Hot Combination Platter

Drunken Chicken Roll | Prawn and Fruit Salad | Roasted Pork | Seafood Roll | Soft-shell Crab

## 黑崧露竹笙玉耳炖鮑魚湯

Double Boiled Baby Abalone Soup

Chicken | Chicken Broth | Bamboo Pith | Jade Fungus | Truffle

## 富貴蜜味煙鴨配紫蘇梅醬

Baked Smoked Duck

Organic Plum Sauce | Sun Dried Apricot | Fried Flower Bun

## 養滋補身药材灼海中虾

Poached Fresh Tiger Prawn

Tiger Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

## 花菇扣魚腐瑤柱扒園蔬

Braised Fish Bean Curd

Flower Mushroom | Fish Bean Curd | Garden Vegetables

## 青葱姜蒜酸菜蒸鲜活紅鱸

Steamed Live Malabar Snapper with Suan Cai

Spring Onion | Coriander | Sauerkraut Sauce

## 腊腸蝦米腐皮糯米飯

Wok Fried Glutinous Rice

Bean Curd Skin | Chicken | Mushroom | Shrimp | Sausage

## 甜甜密密

Dessert

Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Minimum of 20 tables will be entitled to

## 脆金蒜杏香妃雞

Roasted Crispy Chicken

Chicken | Almond | Deep-Fried Garlic

## Wedding Lunch 2

S\$1,908.00++ per table

Available Monday to Sunday

### 河畔五福喜临门盤

Deluxe Cold & Hot Combination Platter

Chicken Pocket | Japanese Octopus and Kizami Takuwan  
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

### 宫廷红烧虫草鲍鱼仔海味羹

Braised Treasures Soup with Baby Abalone and Cordyceps

Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat  
Cordyceps | Dried Scallop | Fish Maw | Assorted Seafood

### 脆金蒜杏香妃雞

Roasted Crispy Chicken

Chicken | Almond | Deep-Fried Garlic

### 蜜蘆黑椒崧露醬蝦球

Stir Fried Tiger Prawn with Asparagus

Tiger Prawn | Asparagus | Black Pepper Truffle Sauce | Honey Pea | Pine Nuts

### 蠔皇双寶菇竹筴扒翠園蔬

Braised Bamboo Pith

Duet Mushroom | Bamboo Pith | Seasonal Vegetables

### 金銀蒜香泡青紅椒蒸鮮活紅鱮

Steamed Live Malabar Snapper

Coriander | Carrot | Green Chilli | Pickled Red Chilli  
Minced Garlic | Spring Onion | Supreme Soy Sauce

### 櫻花蝦乾燒伊麵

Wok Fried Ee-Fu Noodles

Sakura Shrimp | Mushroom | Assorted Vegetables

### 甜甜密密

Dessert

Mango | Sago | Pomelo

Minimum of 20 tables will be entitled to

### 宫廷红烧海参焖元蹄

Slow Cooked Pork Knuckle

Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

# Weekday Wedding Dinner 1

S\$1,908.00++ per table

Available Monday to Thursday

## 国尊河畔五福盤

Grand Copthorne Waterfront Deluxe Combination Platter  
Deep Fried Pomegranate Chicken | Japanese Octopus and Kizami Takuan  
Jelly Fish and Kibun Kanimi Chunk | Prawn and Fruit Salad | Seafood Roll

## 黑崧露竹笙玉耳炖鮑魚湯

Double Boiled Abalone Soup  
Chicken Broth | Chicken | Bamboo Pith | Truffle | Jade Fungus

## 红酒紫蒜烧焖富贵排骨

Baked Slow Cooked Pork Rib  
Chestnuts | Mushroom | Pork Rib | Quail Egg | Red Wine | Zucchini

## 養身药材灼海中虾

Poached Fresh Tiger Prawn  
Tiger Prawn | Black Garlic Soy Sauce | Herbal Broth | Hua Tiao Wine

## 花菇扣鱼腐瑤柱扒園蔬

Braised Fish Bean Curd  
Flower Mushroom | Fish Bean Curd | Conpoy | Garden Vegetables

## 青葱姜蒜黄豆酱焗鲑鱼

Oven Baked Salmon  
Salmon Fillet | Spring Onion | Coriander | Carrot | Yellow Bean Sauce

## 櫻花虾乾烧沙茶伊麵

Wok Fried Sa-Cha Ee-Fu Noodles  
Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

## 甜甜密密

Dessert  
Japanese Red Bean | Lotus | Mandarin Peel | Tang Yuan

Minimum of 20 tables will be entitled to

## 脆金蒜香妃雞

Roasted Crispy Chicken  
Sakura Chicken | Deep Fried Garlic | Prawn Crackers

# Weekday Wedding Dinner 2

S\$1,908.00++ per table

Available Monday to Thursday

## 国尊河畔五福盤

Grand Copthorne Waterfront Deluxe Combination Platter  
Seafood Roll | Prawn and Fruit Salad | Shrimp Wanton  
Drunken Chicken Roll | Japanese Octopus with Kizami Takuan

## 红烧鱼肚海味羹

Braised Fish Maw Soup with Crab Meat and Dried Scallop  
Chicken Broth | Crab Meat | Dried Scallop | Assorted Seafood

## 宫廷红烧海参焖元蹄

Slow Cooked Pork Knuckle with Sea Cucumber  
Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

## 海带味增灼海中虾

Poached Fresh Tiger Prawn  
Tiger Prawn | Japanese Shiro Miso | Seaweed | Chinese Parsley

## 崧露双寶菇蟲草花扒翠園蔬

Braised Mushroom with Cordyceps Flower  
Duet Mushroom | Truffle Oil | Seasonal Vegetables

## 青葱蒸鲜活红鱮

Steamed Live Malabar Snapper  
Carrot | Coriander | Garlic Chilli | Spring Onion | Soy Sauce

## 腊腸蝦米腐皮糯米饭

Wok Fried Glutinous Rice  
Bean Curd Skin | Chicken | Dried Shrimp | Mushroom | Sausage

## 甜甜密密

Dessert  
White Fungus | Apricot | Mandarin Orange | Peach Resin

Minimum of 20 tables will be entitled to

## 脆金蒜香妃雞

Roasted Crispy Chicken  
Sakura Chicken | Deep Fried Garlic | Prawn Crackers

# Weekend Wedding Dinner I

S\$2,188.00++ per table (Available for Fridays, Sundays, and Eve of Public Holidays)

S\$2,288.00++ per table (Available for Saturdays, and Public Holidays)

## 国敦河畔五福盤

### Waterfront Combination Platter

Bread Shrimp Ball | Jelly Fish with Kibun Kanimi Chunk and Cuttlefish | Prawn and Fruit Salad  
Seafood Roll | Scramble Egg with Crab Meat, Fish Maw and Assorted Vegetables

## 崧露野生菌菇海味炖鸡汤

### Double Boiled Truffle Soup with Sea Cucumber

Chicken Broth | Chicken | Bamboo Pith | Fish Maw | Jade Fungus  
Japanese Dried Scallop | Morel Mushroom | Sea Cucumber | Truffle

## 脆金蒜香妃雞

### Roasted Crispy Chicken

Sakura Chicken | Deep Fried Garlic | Prawn Crackers

## 夏果極品醬蜜蘆彩蝦球帶子

### Wok Fried Scallop with Prawn

Tiger Prawn | Asparagus | Capsicum | Macadamia | Scallop | Taro Ring | XO Spicy Sauce

## 红烧原只龍珠鲍鱼扣鱼腐

### Slow Cooked Whole Abalone and Flower Mushroom

Whole Abalone | Flower Mushroom | Fish Bean Curd | Garden Vegetables

## 港式清蒸活珍珠斑

### Steamed Live Pearl Garoupa

Carrot | Coriander | Spring Onion | Soy Sauce

## 腊腸蝦米腐皮糯米饭

### Wok Fried Glutinous Rice

Bean Curd Skin | Chicken | Dried Shrimp | Sausage | Mushroom

## 甜甜密密

### Dessert

Yam Paste | Coconut | Gingko | Lotus | Pumpkin

Minimum of 20 tables will be entitled to

## 宫廷红烧海参焖元蹄

### Slow Cooked Pork Knuckle

Pork Knuckle | Chestnuts | Fresh Mushroom | Garlic | Taro | Sea Cucumber | Zucchini

## Weekend Wedding Dinner 2

S\$2,188.00++ per table (Available for Fridays, Sundays, and Eve of Public Holidays)

S\$2,288.00++ per table (Available for Saturdays, and Public Holidays)

### 国敦河畔五福盤

#### Waterfront Combination Platter

Deep-Fried Pomegranate Chicken | Prawn and Fruit Salad  
Roasted Duck | Seafood Bean Curd Roll | Yam Scallop

### 蟲草花鮑鱼仔龍蝦金菇海味羹

#### Braised Lobster Soup with Cordyceps

Chicken Broth | Baby Abalone | Bamboo Fungus | Crab Meat | Fish Maw  
Dried Scallop | Assorted Seafood | Cordyceps

### 宫廷红烧海参焖富贵鸭

#### Slow Cooked Sea Cucumber Duck with Fresh Mushroom

Whole Duck | Sea Cucumber | Garlic | Taro | Chestnuts | Fresh Mushroom

### 蜜蘆秋耳黑椒蝦球

#### Stir Fried Tiger Prawn with Asparagus

Tiger Prawn | Asparagus | Autumn Tremella | Black Garlic Sauce | Honey Peas

### 花菇瑤柱扒園蔬

#### Braised Dried Scallops with Shiitake Mushroom

Seasonal Vegetables | Shiitake Mushroom

### 金銀蒜泡青紅椒蒸活珍珠斑

#### Steamed Live Pearl Garoupa

Carrot | Coriander | Green Chilli | Pickled Red Chilli  
Minced Garlic | Spring Onion | Supreme Soy Sauce

### 櫻花蝦乾燒沙茶伊麵

#### Wok Fried Sa-Cha Ee-Fu Noodles

Chicken | Mushroom | Sakura Shrimp | Assorted Vegetables

### 甜甜密密

#### Dessert

Mango | Aloe Vera | Sago | Pomelo

Minimum of 20 tables will be entitled to

### 脆金蒜香妃雞

#### Roasted Crispy Chicken

Sakura Chicken | Deep Fried Garlic | Prawn Crackers