







To have and to hold, today, tomorrow, and forever; celebrate the day of love and promises in a cosy and intimate setting.



WEDDING LUNCH 2023/2024

\$108.00++ per person (minimum 100 guests)

25% off for the first 10 confirmed bookings

EXQUISITE CUISINE

- A lavish 4-Course Western Set Lunch by our dedicated culinary team
- Complimentary food tasting for 6 persons (applicable only on weeknights, Mon Thu)

BEVERAGES

- Complimentary free flow of soft drinks throughout the event (3 hours)
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per every 10 guests

DECORATIONS

- Floral arrangement for all tables
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMODATION

- One (1) night stay in Mercure Singapore on Stevens's Bridal Suite inclusive of a scrumptious in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day-use room for helpers from 10:00 am to 4:00 pm

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout the event

For enquiries, please contact +65 6491 6100 or email H9561-FB3@accor.com.



WEDDING DINNER 2023/2024

\$128.00++ per person (minimum 100 guests)

25% off for the first 10 confirmed bookings

EXQUISITE CUISINE

- A lavish 5-Course Western Set Dinner by our dedicated culinary team
- Complimentary food tasting for 6 persons (applicable only on weeknights, Mon Thu)

BEVERAGES

- Complimentary free flow of soft drinks throughout the event (3 hours)
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per every 10 guests

DECORATIONS

- Floral arrangement for all tables
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMODATION

- One (1) night stay in Mercure Singapore on Stevens's Bridal Suite inclusive of a scrumptious in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day-use room for helpers from 10:00 am to 4:00 pm

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout the event

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MENU

(Choice of 1 selection per category)

CHILLED APPETISER

Smoked Duck Breast

Rosemary & Mascarpone, Apple Cider Jelly, Tamarind, Plum Sauce

Tiger Prawns

Chermoula Butter, Avocado Puree, Pickled Cucumber Ribbons, Chim Churri Dressing, Heirloom Tomatoes, Basil Terrine, Garlic Chive Oil, Baby Herb Salad

WARM APPETISER

Seared Scallops

Celeriac, Apple Mash, Crispy Prosciutto, Saffron Aioli

Roasted Butternut & Beetroot Risotto

SOUP

Cream of Cauliflower & Macadamia Lobster Bisque Roast Pumpkin with Ricotta & Chive Wild Mushroom with Truffle Oil

MAIN

Chicken Roulade

Dukkah Spices, Potato Lasagne, Chestnut Puree, Thyme Chicken Jus

Mushroom Ragout

Cumin Roasted Pumpkin, Fennel Salad, Beetroot Reduction

Ginger Soy Braised Beef Cheek

Ploughman's Mash, Carrot & Anise Puree, Shallot Jus

Oven Baked Seabass

Slow-roasted Leeks, Baby Carrots, Patatas Bravas, Garlic Confit Oil, Tomato Jam

DESSERT

New York Cheesecake with Salted Caramel & Pineapple Compote
Apple Crumble with French Vanilla Ice-cream
Sticky Date Pudding with Butterscotch Sauce
Ivoire Raspberry Dome with Coulis

