



PLAN YOUR DREAM WEDDING

with us

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



Wedding Lunch 2024

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

From 1:00 pm onwards

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 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

- One (1) VIP parking lot 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 9025 7003 or email H9561-FB3@accor.com

Prices are subject to a 10% service charge and prevailing government taxes. Packages are subject to change without prior notice.

Wedding Dinner 2024

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

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 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 2:00 pm to 8:00 pm

OTHERS

- One (1) VIP parking lot 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

or

WARM APPETISER

Smoked Duck Breast

Rosemary mascarpone,
apple cider jelly, tamarind &
plum sauce

Tiger Prawns

Chermoula butter, avocado
purée, pickled cucumber
ribbons & chimchurri dressing

Heirloom Tomato Carpaccio

Stracciatella, sea salt, chive oil,
crushed macadamia & baby
herb salad

Seared Scallops

Celeriac, apple mash,
crispy prosciutto &
saffron aioli

Roasted Butternut & Beetroot Risotto

Arborio rice cooked in
vegetable broth & finished
with parmesan cheese
& herb oil

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 purée & thyme chicken jus

Mushroom Ragout

Cumin roasted pumpkin, fennel salad & beetroot reduction

Ginger Soy Braised Beef Cheek

Ploughman's mash, carrot & star anise purée with shallot jus

Oven Baked Seabass

Slow-roasted leeks, baby carrots, patatas, 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