

Weddings



EMPRESS

ASIAN CIVILISATIONS MUSEUM

the privé group

privé

Keppel Bay • Botanic Gardens • Jewel • Tiong Bahru
Katong • CHIJMES • ACM • Robertson Quay
Wheelock • Paragon • Somerset

BAYSWATER
KITCHEN



privégrill
THE UNIVERSITY CLUB



*"Once In A While
Right In The Middle Of An Ordinary Life
Love Gives Us A Fairy Tale"*



A Riverside Wedding Fit For An *Empress*



“The designers of this chic and contemporary Cantonese restaurant, courtesy of The Privé Group, have made the most of its great location within the Asian Civilisations Museum and facing the Singapore River.

As such, it’s one of those rare places that works just as well for a business lunch as it does for a gathering of friends or a romantic dinner.

The menu is a mix of traditional and more modern dishes, with roast meats a speciality.”

– MICHELIN Guide Inspectors



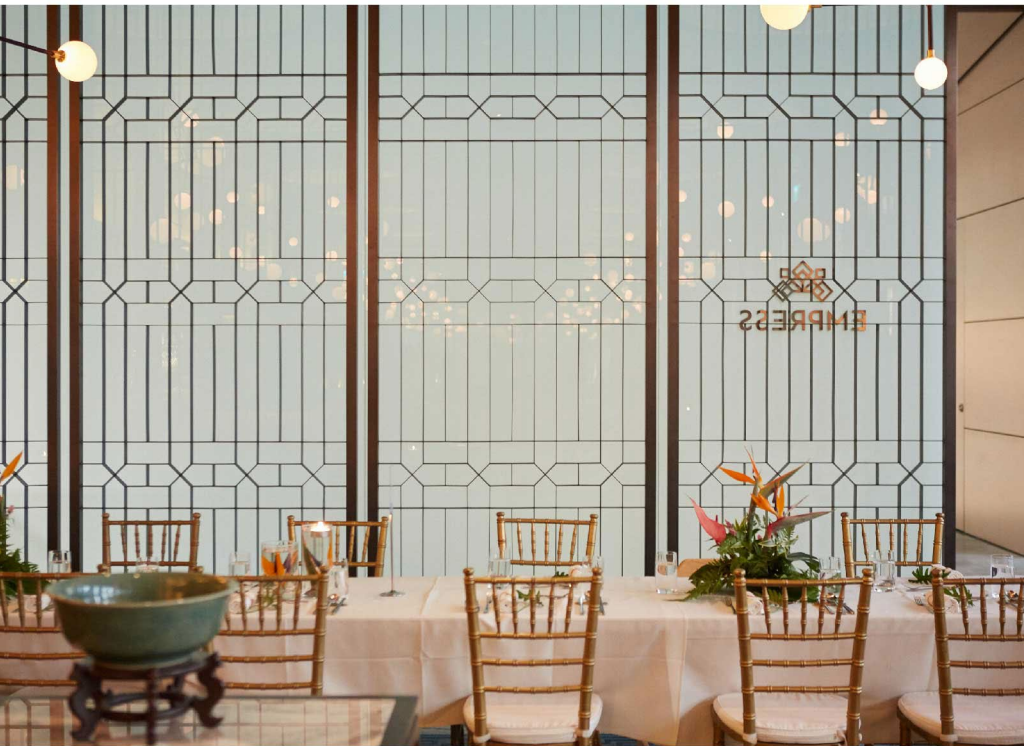
The Straits Times & Lianhe Zaobao Best Asian Restaurant Awards 2017
Bronze

Wine & Dine Magazine Singapore’s Top Restaurants 2017/2018
Best Ambience
One Star



EMPRESS offers you the unique opportunity to exchange your vows against the backdrop of the picturesque Singapore River in a venue that is rich in heritage and history.





We guarantee that our setting, food and service will culminate in a memorable wedding reception that you and your guests will remember for a lifetime.



With both indoor and outdoor spaces available, you can choose to hold your pre-reception cocktails in the breezy alfresco deck right by the River, before proceeding indoors where your guests can dine in an elegant yet contemporary setting with the twinkling lights of Boat Quay in the background. Our Hong Kong Chef will then prepare a myriad of traditional Chinese dishes, all of which can be customized to suit your personal tastes.





GRAND BANQUET MENU A

6 COURSES | \$1280* per 10 guests (minimum 50 guests)

*Includes complimentary fresh floral centerpiece arrangement per table & valet parking (dinner service)

Canape (select 2)

Crab, Egg Mayonnaise & Shredded Coconut Kueh Pie Tee
Smoked Salmon With Hokkaido Corn Crème Fraîche
Wagyu Beef Meatball With Spicy Tomato Coulis
Smoked Duck & Mango Salsa On Toast
Baked Chicken Roulade & Pomelo With Thai Chilli Sauce
Deep-Fried Spinach With Kataifi Pastry (V)
Duxelles-Stuffed Shiitake Caps (V)

Starter Platter (select 4 Hot + 2 Cold)

Hot

Fire-Roasted Suckling Pig
Empress Char Siew
Deep-Fried Vietnamese Pork Spring Roll
Osmanthus Omelette With Crab Meat
Seaweed & Pork Floss Prawn Crouton
Deep-Fried 'Teo Chew' Style 'Hae Zho' Prawn Roll
Baked Shanghai Pork Dumpling
Pan-Fried Chives & Pork Dumpling

Cold

Smoked Duck With Ginger Flower Sauce
Spring Onion & Ginger Chicken Roulade
Spring Onion Marinated Jellyfish
Sea Whelk In Thai Chilli Dressing
Cucumber & Seaweed Salad With Crispy Sakura Shrimps

Soup (select 1)

King Prawn Dumpling & Dried Scallops In Supreme Broth
Double-Boiled Chicken Essence With Dried Scallops,
Sea Whelk, Cordyceps & Bamboo Fungus
Double-Boiled Superior Soup In Young Coconut
Braised Bird's Nest With Seafood, Egg White & Prawn Spring Roll

Prices exclude 10% service charge and GST

VG - Vegan V - Vegetarian N - Contains Nuts

Seafood & Vegetable (select 1)

Braised South Australian (10 Head) Abalone With Shiitake Mushroom & Spinach
Dried Scallop, Crab Meat, Bailing & Shiitake Mushroom & Broccoli
Braised South African (8 Head) Abalone With Mushroom & Spinach (+10 p/p)

Fish (select 1)

Crispy-Battered Japanese Halibut Fillet With Yuzu & Spicy Ginger Flower Glaze
Steamed Lotus Leaf-Wrapped Halibut Fillet
Cod (+12 p/p)
Baked with Red Wine
or
Yuzu & Spicy Ginger Flower Glaze

&

Meat (select 1)

Crispy Chicken With Deep-Fried Garlic & Prawn Cracker
Hong Kong-Style Soy Sauce Chicken

Noodle & Rice (select 1)

Traditional Eight Treasure Rice In Lotus Leaf
Braised E-fu Noodle With Dried Scallops, Mushroom & Shredded Duck
Giant Tiger Prawn E-fu Noodle With Egg Drop Gravy (+8 p/p)
Lobster Fish Mousse Noodle With Egg Drop Gravy (+18 p/p)

Dessert (select 1)

Sticky Date & Longan Pudding With Gula Melaka Butterscotch,
Walnuts, Goji Berry & Vanilla Swirl Ice Cream (N)
Peanut-Coated Black Sesame 'Mochi' Balls With
Sesame Sponge & Black Sesame Ice Cream (N)
Eight Treasures 'Cheng Teng'
Pomelo & Mango With Sago
Never Too Matcha; Green Tea & Coconut Mousse,
Cookie Base, Red Beans, Almonds & Coconut Sorbet (VG) (N)



GRAND BANQUET MENU B

8 COURSES | \$1480* per 10 guests (minimum 50 guests)

*Includes complimentary fresh floral centerpiece arrangement per table & valet parking (dinner service)

Canape (select 2)

Crab, Egg Mayonnaise & Shredded Coconut Kueh Pie Tee
Smoked Salmon With Hokkaido Corn Crème Fraîche
Wagyu Beef Meatball With Spicy Tomato Coulis
Smoked Duck & Mango Salsa On Toast
Baked Chicken Roulade & Pomelo With Thai Chilli Sauce
Deep-Fried Spinach With Kataifi Pastry (V)
Duxelles-Stuffed Shiitake Caps (V)

Starter Platter (select 4 Hot + 2 Cold)

Hot

Fire-Roasted Suckling Pig
EMPRESS Char Siew
Deep-Fried Vietnamese Pork Spring Roll
Osmanthus Omelette With Crab Meat
Seaweed & Pork Floss Prawn Crouton
Deep-Fried 'Teo Chew' Style 'Hae Zho' Prawn Roll
Baked Shanghai Pork Dumpling
Pan-Fried Chives & Pork Dumpling

Cold

Smoked Duck With Ginger Flower Sauce
Spring Onion & Ginger Chicken Roulade
Spring Onion Marinated Jellyfish
Sea Whelk In Thai Chilli Dressing
Cucumber & Seaweed Salad With Crispy Sakura Shrimps

Soup (select 1)

King Prawn Dumpling & Dried Scallops In Supreme Broth
Braised Bird's Nest With Seafood, Egg White & Prawn Spring Roll
Double-Boiled Chicken Essence With Dried Scallops,
Sea Whelk, Cordyceps & Bamboo Fungus
Double-Boiled Superior Soup In Young Coconut
Braised Abalone, Bird's Nest, Dried Scallops,
Crab & Mushroom In Chicken & Pumpkin Broth

Seafood (select 1)

X.O. Sauce Mushroom, Sugar Snap Peas, Prawns & Hokkaido Scallops
Prawns 2 Ways - Coated With Salted Egg, Wasabi Mayonnaise

Prices exclude 10% service charge and GST

VG - Vegan V - Vegetarian N - Contains Nuts

Whole Fish (select 1)

Marble Goby
Sea Grouper
Hong Kong-Style
or
Ginger & Spring Onion
or
Teochew-Style
Cod (+12 p/p)
Baked With Red Wine
or
Yuzu & Spicy Ginger Flower Glaze

Seafood & Vegetable (select 1)

Braised South African (8 Head) Abalone With Shiitake Mushroom & Spinach
Dried Scallop, Crab Meat, Bailing & Shiitake Mushroom & Broccoli
Braised South African (6 Head) Abalone With Mushroom & Spinach (+10 p/p)

Poultry (select 1)

Crispy Roast Duck With Chinese Angelica Root "Dang Gui" Sauce
Crispy Chicken With Deep-Fried Garlic & Prawn Cake
Hong Kong-Style Soy Sauce Chicken

Noodle & Rice (select 1)

Traditional Eight Treasure Rice In Lotus Leaf
Braised E-Fu Noodle With Dried Scallops, Mushroom & Shredded Duck
Stir-Fried Seafood & Udon With Black Pepper
Giant Tiger Prawn E-Fu Noodle With Egg Drop Gravy (+8 p/p)
Lobster Fish Mousse Noodle With Egg Drop Gravy (+18 p/p)

Dessert (select 1)

Pandan Crème Brulee With Peanut Ash, Waffle Biscuit & Gula Melaka Sauce (N)
Eight Treasures 'Cheng Teng"
Pomelo & Mango With Sago
Sticky Date & Longan Pudding With Gula Melaka Butterscotch,
Walnuts, Goji Berry & Vanilla Swirl Ice Cream (N)
Never Too Matcha; Green Tea & Coconut Mousse, Cookie Base,
Red Beans, Almonds & Coconut Sorbet (VG) (N)

SET MENU A | \$98

Empress Signature Char Siew, Crispy Shrimp Roll & Salmon Skin with Salted Egg Yolk,
Crispy Eggplant & Pork Floss (P)
炭燒叉燒、咸旦蝦棗魚皮黃金蝦、肉鬆茄子

Seafood Egg White & Spinach Soup
海鮮蛋白菠菜羹

Steamed Halibut Fillet with Dried Scallops, Chicken
古法蒸比目魚版干貝雞絲

&
Crispy Sesame Chicken
芝麻脆皮雞

Braised E-Fu Noodles with King Prawn & Egg Drop Gravy
滑蛋大蝦皇燜伊麵

Sticky Date & Longan Pudding (N)
Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream
中東棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕

SET MENU B | \$118

Roast Duck, Steamed Pumpkin Stock Xiao Long Bao & Crispy King Prawn &
Salmon Skin with Salted Egg Yolk
明爐燒鴨、金湯小籠包、黃金蝦魚皮

Prawn Dumpling in Supreme Broth
鮮蝦餛飩濃雞湯

Crispy-Battered Cod with Yuzu and Ginger Flower
柚子香花汁脆皮鱈魚

&
Triple Roast Platter (P)
Empress Char Siew, Crackling Roast Pork, Empress Sticky & Sweet Pork Rib
燒味三品拼叉燒、燒排骨、燒肉

Braised Noodles with Japanese Scallop in XO Chilli Sauce
XO醬日本帶子燜伊麵

Peanut-Coated Black Sesame 'Mochi' Balls (N)
Black Sesame Sponge, Black Sesame Ice Cream
擂沙湯圓伴日本黑芝麻雪糕

Prices exclude 10% service charge and GST
VG - Vegan V - Vegetarian N - Contains Nuts

SET MENU C | \$138

Dim Sum & Signature Roasts (P)
Siew Mai, Steamed Seafood & Spinach Dumpling, Prawn Croutons With
Seaweed & Pork Floss, EMPRESS Char Siew, Roast Pork, Peking Duck
燒賣、菠菜帶子餃、紫菜肉鬆麵包蝦丸、叉燒、燒肉、北京鴨

Double-boiled 8 Head South African Abalone
Superior Stock in Young Coconut
8 Head Abalone, Cabbage, Dried Scallops, Crispy Spring Roll
南非8頭鮑魚干貝菜胆焗椰盅伴蝦春捲

Seared Angus Beef Tenderloin Cubes
黑椒蒜片安格斯牛仔粒

&
Baked Cod with Red Wine
紅酒焗鱈魚

Baked Lobster & Osaka Rice Vermicelli with Egg Drop Gravy
蛋花龍蝦日本面線

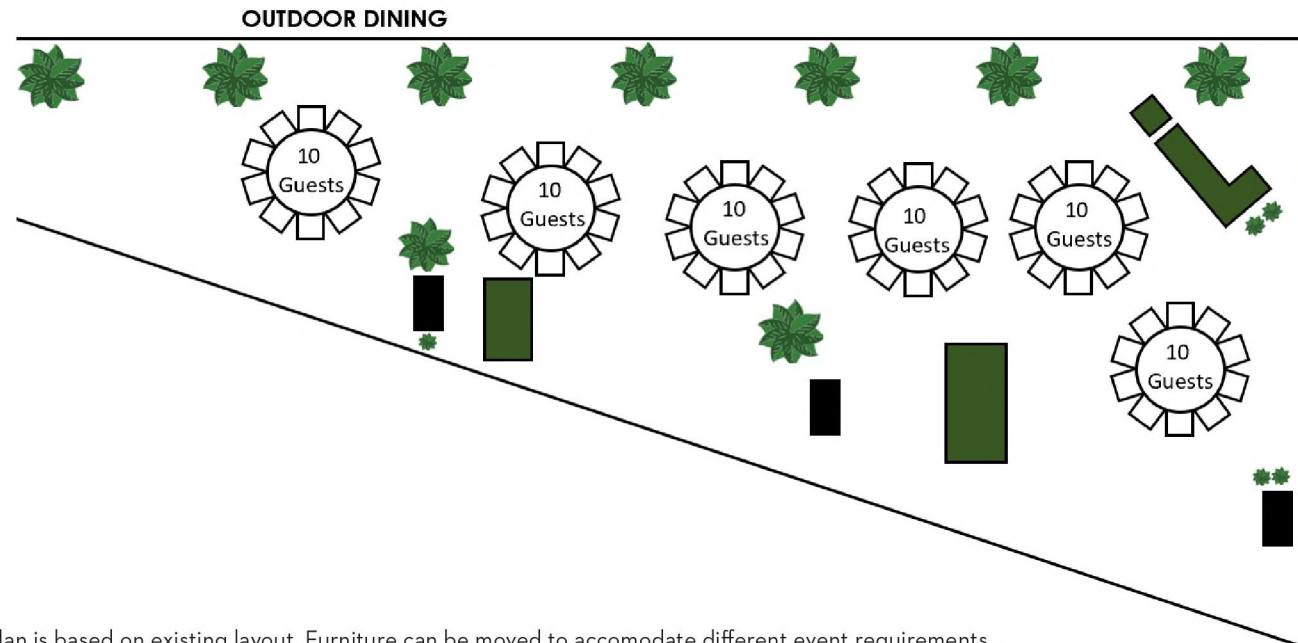
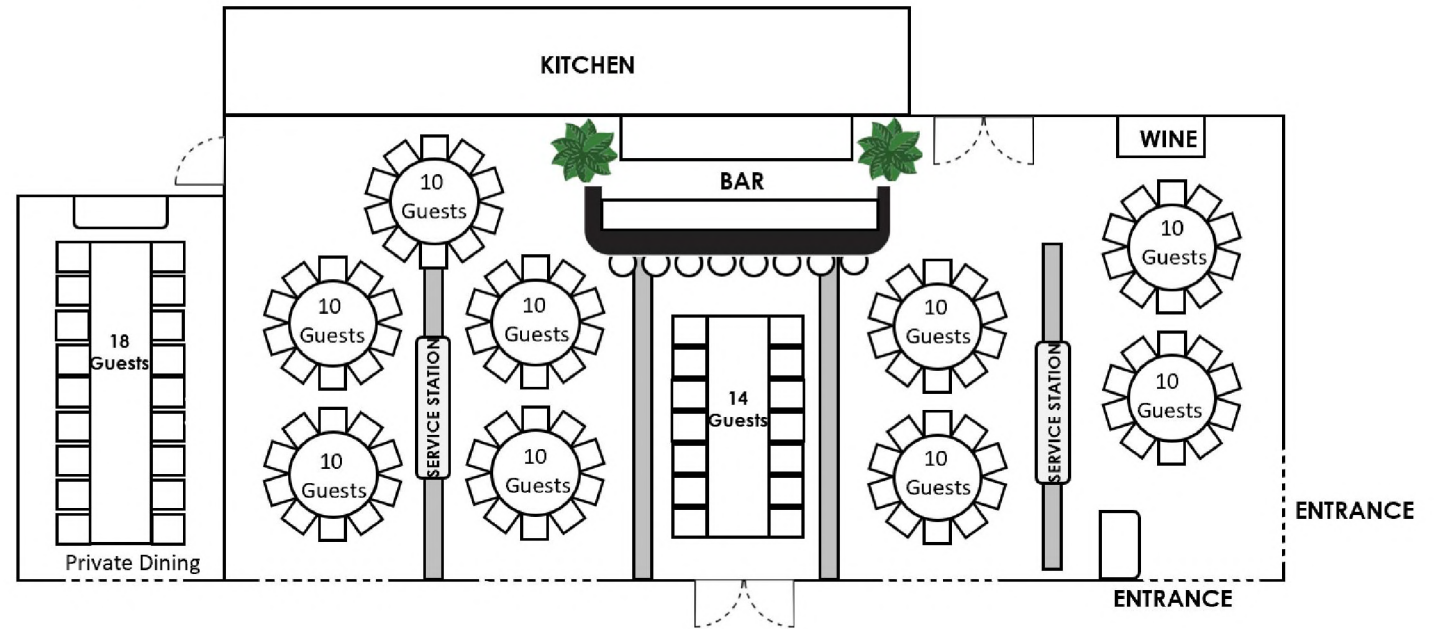
Never Too Matcha (N) (VG)
Green Tea & Coconut Mousse, Chocolate Cookie Base, Sweet Red Beans,
Salted Almonds, Coconut Sorbet
綠茶椰子慕斯、巧克力餅、赤小豆、杏仁、椰子雪糕

Prices exclude 10% service charge and GST
VG - Vegan V - Vegetarian N - Contains Nuts



Floorplan

“
Together
is a
beautiful
place to be.
”



Floorplan is based on existing layout. Furniture can be moved to accomodate different event requirements.

Testimonials

“My guests left with praises of our wedding - that it was held at a great and beautiful venue with delicious food.”

- Jane & Chester



“The food was amazing, venue was lovely and we especially appreciated the fresh flowers set-up at the reception and dining tables. All our guests loved the venue and enjoyed the food immensely, and we, as hosts, are absolutely delighted to hear such feedbacks from them.”

- Wei Wei

“Those guests I spoke with all gave thumb-ups for the food and ambience. I certainly will recommend the restaurant to my friends who want to have a birthday party or wedding.”

- Tan Siow Chuan

“The feedback from our guests was that they love the ambience and the modern art decor aesthetic and for them, it’s something pleasantly different from the usual hotel weddings. There were many compliments for the food and we ourselves loved it!”

- Sven & Maggie

“What you achieved for this event was exactly what we had in mind when we initially started planning for the wedding. It was an amazing experience and EMPRESS will always have a special place in our hearts.”

- Dan & Karen



“It has really been a great experience working together with your teams from the reservation, culinary and service department to deliver a seamless ROM lunch reception for us at EMPRESS.”

- Terrence & Jennis



“We decided to hold our wedding at EMPRESS due to three key reasons: food, service and ambience. And you really exceeded all expectations!”

- Tom & Jeticia

“All the arrangements, from the tables, to the reception table, to the temperature of the place, to the lighting were PERFECT. We have rarely been to weddings where the food was superb and we are proud to say that the food at our wedding was awesome!! All in all, it was a perfect 10/10 for our wedding.”

- Anthony & Charmaine



You Are My Today & All Of My Tomorrow

Let us be of service...

If you have any questions or need any clarification on our wedding packages, please do not hesitate to contact us. We're always here to help you fulfil your wishes.

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