

The background is a solid deep red. A large, thin, light-colored arc curves from the top left towards the right. In the top right corner, there is a pattern of overlapping semi-circles. In the bottom left corner, there is a pattern of overlapping circles. The text is centered on the right side.

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RED HOUSE
SEAFOOD

WEDDING
PACKAGES
2024

INTIMATE CELEBRATIONS AT RED HOUSE

Weddings are made special at Red House Seafood, one of Singapore's oldest seafood restaurants. Established in 1976, we have played host to many beautiful celebrations over the years with our time-honoured menus, intimate spaces and attentive service.

Focused on the provenance, freshness and quality of ingredients, the food at Red House Seafood showcases the best of Singapore Nanyang-style cuisine with well-loved signature favourites for locals or guests from overseas.

Choose to exchange your vows in our unique venue at Red House Seafood Grand Copthorne located within the city, and dine amidst understated elegance with your loved ones on your special day.



For enquiries, please email us at events@redhouseseafood.com.



OUR FOOD

Fresh seafood is at the core of Red House Seafood menus and we take care in the responsible sourcing of ingredients from sustainable suppliers around the world; every week, shipments of seafood harvested from the boats of fishermen in the North Sea, Indian Ocean and South China sea arrive at our restaurants.

Singapore Nanyang-style seafood is a style grounded in the southern regions of China, and woven through with influences from the Malay, Indian, and Peranakan traditions among others. These myriad flavours are presented with 'kung fu' finesse that require deep technical mastery and precision from our culinary team. The dishes on the wedding menus are handcrafted and made from scratch, so as to serve up specialties that have been thoughtfully curated and skilfully prepared for your special day.



INCLUSIONS

- Chef's curated eight-course menu for tables of 10 guests
- Exclusive use of the entire restaurant with minimum spend
- Use of changing room at restaurant
- Fresh floral decorations for the venue
- Choice of housemade wedding favours
- Special rate for food tasting at 50% discount for 10 persons
- Parking coupons for 20% of guaranteed attendance (subject to availability)
- Invitation cards for 70% of guaranteed attendance (excl. printing)

BEVERAGE

- A bottle of champagne for the toasting ceremony
- Free flow soft drinks and Chinese tea for four hours
- A bottle of house wine for every guaranteed table of 10 guests
- A 20-litre barrel of beer

Package inclusions are subject to changes without prior notice.



MENU I - \$1,688⁺⁺

美满良缘五喜拼盘
Red House Superior Combination Platter
宫廷虫草花炖鸡汤 (位上)
Double-Boiled Cordyceps Flower & Chicken Soup
(individual portion)
喜气鲜贝蒸龙虎斑
Steamed Dragon Tiger Grouper Fish with Fresh Clams
鸳鸯双味虾球 (招牌奶皇 & XO 酱)
Dual Flavour Prawns
(Signature Creamy Custard & Sautéed XO Sauce)
黑松露酱脆皮烧鸭
Crispy Duck served with Black Truffle Sauce
酱爆炒猪爽肉配芦笋
Sautéed Pork Jowl & Asparagus with Chef's Sauce
鲜蟹肉焖伊面
Fresh Crab Meat with Braised Ee Fu Noodles
幸福香芋珍珠露 (位上)
Chilled Savoury Yam with Sago (individual portion)

MENU III - \$2,288⁺⁺

全体鸿运乳猪
Crispy Whole Suckling Pig
滋补翅骨花胶汤 (位上)
Double-Boiled Cartilage Soup with Fish Maw (individual portion)
金丝香滑蛋白蒸东星斑
Steamed Coral Trout with Egg White & Cordyceps Flower
避风塘风沙鸡
Crispy Roasted Chicken with Fragrant Crispy Garlic
招牌奶皇龙虾 (2只)
Signature Creamy Custard Lobster (2 pcs)
蚝皇六头鲍鱼西兰花
Braised Six Head Abalone served with Broccoli
香煎北海道带子焖伊面
Pan Seared Hokkaido Scallop with Braised Ee Fu Noodles
清炖沙巴哥曼东野生洞燕 (位上)
Double-Boiled Sabah Gomantong Cave Wild Bird's Nest
(individual portion)

Valid at Red House Seafood Grand Copthorne only. Rates are valid for a table of 10 guests and subject to change without prior notice. All prices are subject to 10% service charge and prevailing GST.

MENU II - \$1,988⁺⁺

龙虾大拼盘
Lobster Combination Platter
羊肚菌花胶炖鸡汤 (位上)
Double-Boiled Fish Maw, Morel Mushroom & Chicken Broth
(individual portion)
头抽蒸大笋壳鱼
Steamed Marble Goby Fish in Superior Soya Sauce
功夫金龙鸡
Crispy Golden Phoenix Chicken
核桃芦笋炒带子
Sautéed Scallop with Walnut & Asparagus
金牌辣椒蟹肉配金砖
Red House Signature Chilli Crab Meat with Fried Mantou
古法八头鲍鱼焖伊面
Eight Head Abalone with Braised Ee Fu Noodles
甜蜜红枣炖燕窝桃胶 (位上)
Double-Boiled Bird's Nest with Peach Resin & Red Date
(individual portion)



OUR VENUE

Our restaurant space, located on level two of Grand Copthorne Waterfront Hotel, is highlighted by Nanyang-style design elements. Rattan and timber furniture, patterned mosaics, plant themes, and wallpaper motifs inspired by local ingredients provide a sense of connection to our food and add vibrancy to your special day.

A beautiful red arched entrance and long walkway decked out in delicate watercolour prints welcome guests to our restaurant which also features a versatile foyer and seven cosy private rooms. Large glass windows and high ceilings in the main dining hall fill the space, accentuated with lush greenery, with plentiful natural light.

 Up to 140 persons

 Hotel carpark

 Havelock MRT (TE16)

 Lunch: 11.30am to 3pm

Dinner: 5.30pm to 10pm

 Adaptable private rooms





GRAND COPTHORNE WATERFRONT

Level 2, 392 Havelock Road

Singapore 169663

REDHOUSESEAFOOD.COM

