



THE
WAREHOUSE
HOTEL

A UNION LIKE NO OTHER

Solemnisation & Wedding Packages 2022



A UNION LIKE NO OTHER

The Warehouse Hotel transports you miles away from the wedding clichés, in a space where modern sensibility and heritage toe the line. Celebrate the solemnity of your vows with the people that truly matter, in an intimate setting wrapped in nostalgia. The age-old custom of marriage dons a contemporary veil for a wedding that takes a unique departure from the soft and dreamy pastels – edgy and alluring, it's a union like no other.

reservations@thewarehousehotel.com | [@TheWarehouseHotel](https://www.thewarehousehotel.com)



THE DEN

Honour an intimate tradition in a respectable space, take your vow with the confidence of the Den.





VENUE

The Den is the back hall of our lobby and doubles as a lounge and private event space, perfect for an intimate celebration with friends and family.

Bookings available [here](#)



THE SPACE

Up to 26-pax seating capacity,
ideal for a small, core wedding party

THE EXPERIENCE

Enjoy conversations over sharing
platters in a communal space



SOLEMNISATION

Gather the dearly beloved in celebration of your vows and as testimony to a union like no other. In the company of the people closest to you, there is every reason to love, to cherish and to honour.



EVENT SPACE USAGE \$1,200++

EXCLUSIVE USE OF THE DEN

- Up to 4 hours inclusive of set up time
- Up to 26 guests

FRESH FLORAL ARRANGEMENTS

- 1x low lying centerpiece

BEVERAGES

- Complimentary 2 bottles of champagne for toasting
- Choice of 1-hour free-flow soft drinks, juices, coffee and tea

Terms:

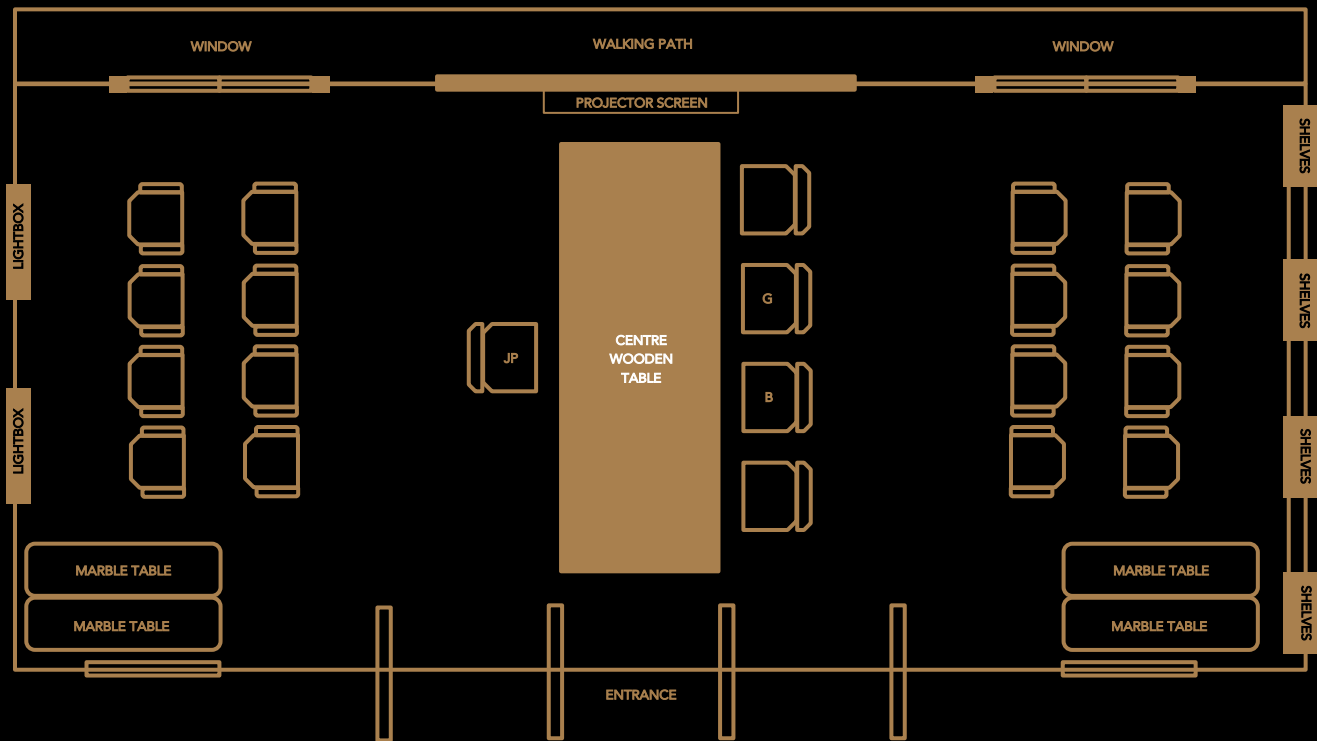
Should regulations do not allow f&b during solemnisation ceremonies, F&B can only be served in the lobby bar before or after the event. Price is subject to 10% service charge and prevailing GST. Images are for references only.





PROPOSED LAYOUT

07



Proposed layout for solemnisation
Up to 20 guests

LEGEND:
Fixed positions
Moveable
*Not drawn to scale



RECOMMENDED

LAYOUT A | FOR DINING

Max. 26 guests including bride & groom

SOLEMNISATION TABLE

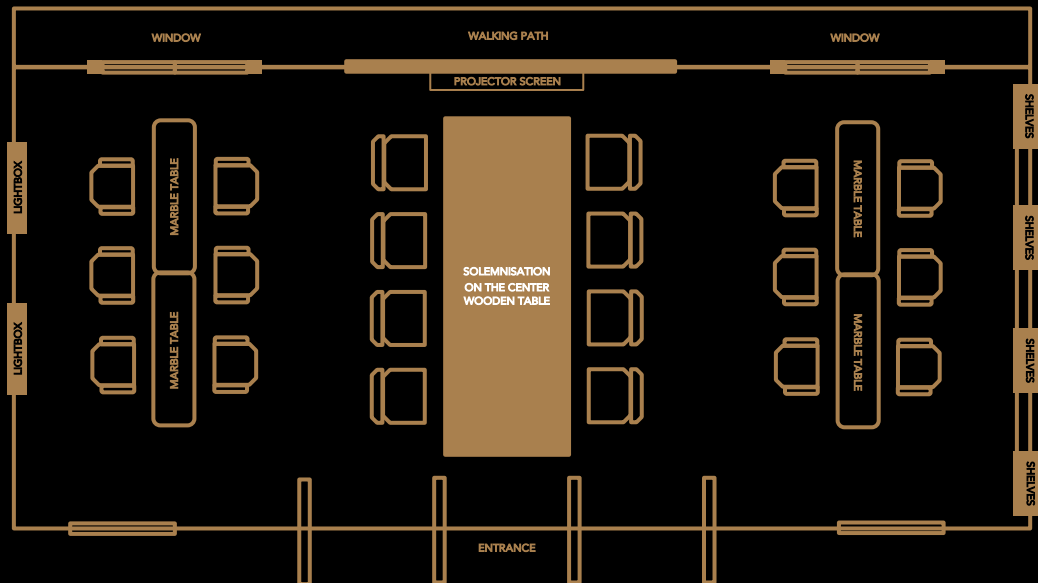
Centre wooden table (high)

LAYOUT & SEATING

The two side marble tables will be preset with cutlery and table cloth from the beginning.

F&B SERVICE

An 30-min intermission after the solemnisation will be required to set up the centre table for lunch or dinner.



LEGEND:

- Fixed positions
- Moveable

*Not drawn to scale



RECOMMENDED

LAYOUT B | FOR DINING

Max. 18 guests including bride & groom

SOLEMNISATION TABLE

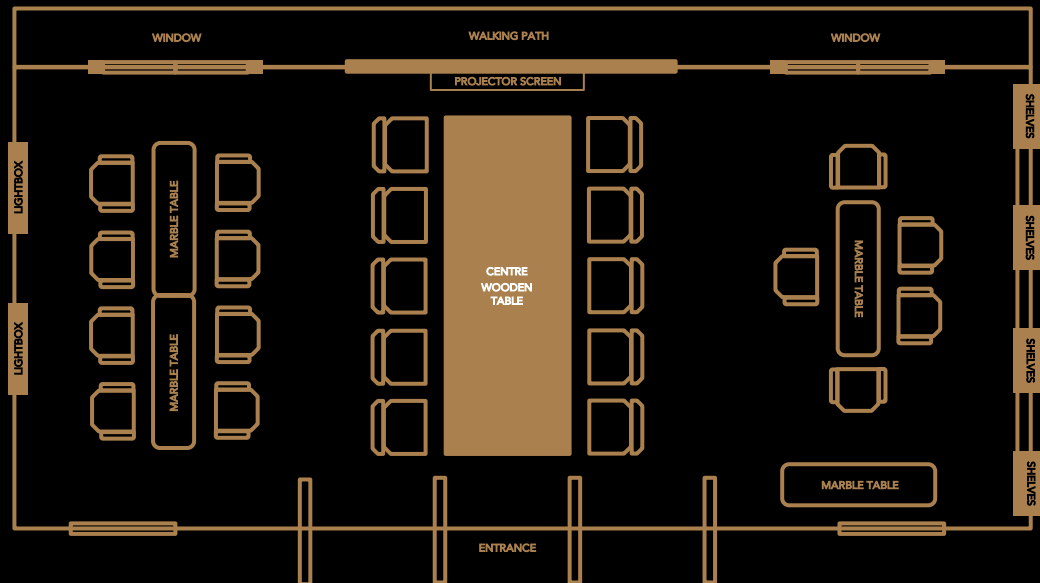
Side marble table (low)

LAYOUT & SEATING

The centre wooden and side marble tables will be preset with cutlery and table cloth from the beginning.

F&B SERVICE

No intermission will be required for set up, though there may be minimal space constraints during food service.



LEGEND:

- Fixed positions
- Moveable

*Not drawn to scale



AN EYE FOR DETAIL

Love is in the air just as Cupid is in the details. From intimate banter and cocktails around the round table to an elaborate wooden table as centre stage, you will find a thoughtful set designed to complement your wedding.

CUSTOM FURNITURE

For a closer look at the furniture or to enquire about bringing in custom furniture, you are welcome to [Speak with us.](#)



FLORAL ARRANGEMENTS

FLORAL KOKORO

FLORAL ARRANGEMENTS

Sit back and bask in the glow of marriage – leave it to our experts to put you and your guests in the mood for love, with a curated range of floral arrangements. If life is the flower and love is the honey, then consider this an ode to a blissful union of two loving lives.

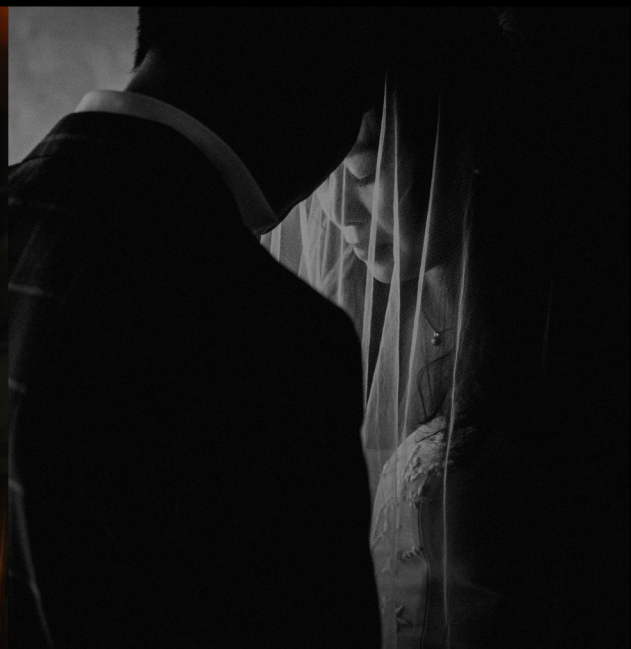
Brought to you by: [Floral Kokoro](#)





VIEW THE GALLERY OF PAST WEDDINGS

Chong Zheng & Amanda





RECEPTION PACKAGES





PO RESTAURANT

Something old and something new, a taste of nostalgia marries a contemporary menu, specially catered to friends and family.

ABOUT THE RESTAURANT

As the flagship restaurant of The Warehouse Hotel, Po turns traditions into signatures with premium ingredients and time-honoured techniques. Authentic flavours served over a modern Singaporean concept, for a truly heartwarming dining experience.

THE CUISINE

Our local favourites, elevated – celebrate your union with loved ones over a Popiah party and Popo's signature dishes, like the Kurobuta Char Siew or the Carabinero Prawn & Konbu Mee to name a few.





RECEPTION PACKAGES



LUNCH SETS 12–3pm | min. 10 guests, max. 26 guests

15

A

SIGNATURE DIY POPIAH
Classic Popiah Platter (1 each)

SMALL PLATES
Kurobuta Char Siew

Green Bean Salad
with Yuzu Tofu Dressing

Pan Fried Carrot Cake
with Crab Meat & XO Sauce

MAINS
Marinated Boneless Chicken Leg
with Malay Spices

Fried Ginger Soy Halibut Steak

Sautéed Hong Kong Kailan
with Dried Scallop Sauce

Braised Ee Fu Noodles
with Tiger Prawn & Mushrooms

DESSERT
Pulut Hitam
with Coconut Gelato

B

SIGNATURE DIY POPIAH
Classic Popiah Platter (1 each)

SMALL PLATES
Fermented Shrimp Soft Shell Crab
with Lime Mayo

Green Bean Salad
with Yuzu Tofu Dressing

Deep Fried Tofu
with Spicy Peanut Sauce

MAINS
Prawn Paste Marinated Boneless Chicken
Leg
with Cincalok

Spicy Tamarind Barramundi Fillet
with Honey Pineapple & Tomatoes

Sautéed Hong Kong Kailan
with Dried Scallop Sauce

XO Crab Meat Fried Rice
topped with Sakura Ebi

DESSERT
Pulut Hitam
with Coconut Gelato

\$108++/guest

Price includes achar, free-flow soft drinks, juices, hot Chinese tea & still water



DINNER SETS 6-9pm | min. 10 guests, max. 26 guests

16

A

SIGNATURE DIY POPIAH

Classic Popiah Platter

with Prawn (1 each)

SMALL PLATES

Satay Marinated Iberico Pork

Homemade Ngoh Hiang

with Sweet Sauce & Sambal Chili

Deep Fried Tofu

with Spicy Peanut Sauce

MAINS

Braised Wagyu Beef Rendang

with Begedil

Baked Barramundi Fillet

with Sambal Chili

Homemade Spinach Tofu

with Crisp Sweet Radish

Wok-fried Scallop, Prawn & Egg Fried Rice

topped with Sakura Ebi

DESSERT

Mango Pudding

with Sago & Yuzu Sorbet

B

SIGNATURE DIY POPIAH

Classic Popiah Platter

with Prawn (1 each)

SMALL PLATES

Satay Marinated Iberico Pork

Homemade Ngoh Hiang

with Sweet Sauce & Sambal Chili

Deep Fried Tofu

with Spicy Peanut Sauce

MAINS

Baked Chicken

with Glutinous Rice, Chinese Sausage & Dried Scallop

Baked Red Snapper Fillet

with Creamy Laksa Sauce

Homemade Spinach Tofu

with Crisp Sweet Radish

Braised Ee Fu Noodles

with Crab Meat, Yellow Chive, Straw Mushrooms

DESSERT

Mango Pudding

with Sago & Yuzu Sorbet

\$128++/guest

Price includes achar, free-flow soft drinks, juices, hot Chinese tea & still water



FREE-FLOW PACKAGES (3 hours)

All food packages includes **free-flow** soft drinks, juices, hot Chinese tea & Still water—or round up the night with these alcoholic options for your guests.

Top-up for champagne

+\$188++/guest

Top-up for beer, wine and spirits

+\$128++/guest

Top-up for beer and wine

+\$88++/guest

WINE & CORKAGE

House wine

\$80/btl, min. 12 btls (U.P. \$90-\$100+)

Corkage per 750ml bottle

Wine \$45/btl

Champagne or Sparkling \$55/btl

Subject to GST & Service Charge





SPECIAL ROOM RATES

Wrap up the special occasion with a tender moment to yourself – exclusive room rates, courtesy of The Warehouse Hotel at \$295++ per night.

Inclusive of breakfast for two and welcome drink token.



Warehouse Loft (L2)



River View Room (L1)



River View Loft (L2)



River View Mezzanine (L2)



River View Suite (L2)



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