



# Ball Of A Time

*Be it a glamorous gala or a fun-filled themed party, hold your unique event between 17 March to 30 September 2019.*

*Weekday Package (Monday to Thursday) from \$750++ per table of 10 persons  
Weekend Package (Friday to Sunday) from \$850++ per table of 10 persons*

## **- Beverage -**

*Free Flow of Soft Drinks (Coke, Sprite and Orange Crush) and Chinese Tea for 4 hours*

*Waiver of corkage for hard liquor brought in (duty paid & sealed)*

*House wine can be purchased at a special price of \$35++ per bottle with a minimum purchase of 12 bottles*

## **- Privileges -**

*Complimentary parking facilities based on 20% of guaranteed attendance*

*Complimentary usage of in-house sound system, in-built screen and LCD projector*

*Complimentary usage of rostrum with microphone*

## **- Special perks\* -**

*\* One barrel of beer with a minimum of 20 tables*

### **Additional Privilege (Min of 150 persons)**

*1 room x 1 night stay in the Deluxe Room for the organizing committee*

*Complimentary 1 x F & B voucher for 2 persons as lucky draw prize*

### **Additional Privilege (Min of 350 persons)**

*1 room x 1 night stay in the Deluxe Room for the organizing committee*

*Complimentary food tasting for 10 persons on Monday – Thursday (excluding eve & public holiday)*

*Complimentary 2 x F & B voucher for 2 persons as lucky draw prize*

### **Additional Privilege (Min of 550 persons)**

*1 room x 1 night stay in the Deluxe Room for the organizing committee*

*Complimentary food tasting for 10 persons on Monday – Thursday (excluding eve & public holiday)*

*1 x Weekend Stay (2 days 1 night) in the Deluxe Room for 2 persons as lucky draw prize*

*Complimentary 3 x F & B voucher for 2 persons as lucky draw prize*

*For enquiries, please call at 6739 6505 / 6635 / 6582*

*Email: [catering enquiry.ohs@millenniumhotels.com](mailto:catering enquiry.ohs@millenniumhotels.com)*

Orchard Hotel Singapore

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Company Reg. No: 198205246M

A MILLENNIUM HOTEL



*Ball Of A Time  
Weekday Package  
Chinese Set Menu A  
Menu Priced from S\$750.00 ++ per table of 10 persons*

五彩拼盆  
(荔茸炸带子, 酥炸海鲜卷, 西施烟鸭脯, 陈醋海蜇, 风沙黄金卷)

Cold Dish Combination  
(Deep Fried Scallop with Yam Paste, Deep Fried Seafood Roll, Marinated Smoked Duck with Plum Sauce,  
Marinated Jellyfish with Vinegar and Golden Treasure)

柱甫东菇炖菜胆  
Double Boiled Cabbage with Whole Conpoy and Mushroom

辣汁西芹炒虾球  
Sautéed Prawns with Celery in Spicy Sauce

蟹肉扒炒草菇西兰花  
Braised Broccoli with Straw Mushroom and Crabmeat

脆皮吊烧鸡  
Crispy Roasted Chicken

姜茸蒸西曹  
Steamed Sea Bass with Minced Ginger

飘香荷叶饭  
Fried Rice wrapped in Lotus Leaf

桂花雪耳莲子百合红枣茶  
Double Boiled Red Dates Tea with Snow Fungus, Lotus Seed & Sweet Osmanthus



*Ball Of A Time  
Weekday Package  
Chinese Set Menu B  
Menu Priced from S\$750.00 ++ per table of 10 persons*

五彩拼盆  
(五香炸虾枣, 玫瑰豉油鸡, 泰汁八爪鱼, 拍蒜云耳青瓜, 风沙黄金卷)

Cold Dish Combination  
(Ngo Hiang Crabmeat Roll with Bean Skin, Soya Sauce Chicken, Marinated Baby Octopus with Thai Sauce,  
Chilled Black Fungus and Cucumber with Garlic and Golden Treasure)

四宝鲍丝羹  
Braised Shredded Abalone with Four Treasure

腰果虾仁炒蜜豆  
Sautéed Prawn with Cashew Nuts with Honey Peas

尧柱扒白苓菌时菜  
Braised Bai Ling Mushrooms with Conpoy and Seasonal Greens

药材荷叶蒸鸡  
Steamed Chicken with Chinese Herb in Lotus Leaf

油浸西曹  
Crispy Sea Bass in Superior Soya Sauce

金菇焖伊面  
Stewed Ee-fu Noodle with Golden Mushrooms

白果芋泥  
Sweetened Yam Paste with Gingko Nuts



*Ball Of A Time  
Weekend Package  
A La-Carte Cantonese Cuisine Menu (1 / 3)  
Menu Priced from S\$850.00 ++ per table of 10 persons*

**乌节大拼盘**  
*Orchard Deluxe Combination*  
*(Please select 5 items)*

千丝芝士凤尾虾  
Prawn with Cheese and Chicken Ham

风沙黄金卷  
Golden Treasure Roll

荔茸炸带子  
Deep Fried Scallop with Yam Paste

酥炸宝鸭卷  
Deep Fried Smoked Duck with Century Egg

粟米蟹肉马蹄卷  
Crab Meat with Water Chestnut & Almond

紫菜百花乌打卷  
Deep Fried Seaweed Otah Seafood Roll

五香炸虾枣  
Ngo Hiang Crabmeat Roll with Bean Skin

三宝杏仁球  
Three Treasure Ball with Almond

酥炸海鲜卷  
Deep Fried Seafood Roll

茨茸芝士卷  
Deep Fried Potato Munchers with Cheese

拍蒜云耳青瓜  
Chilled Black Fungus and Cucumber with Garlic

陈醋海蜇  
Marinated Jellyfish with Vinegar

豉汁墨鱼仔  
Marinated Cuttlefish with Spicy Black Bean Sauce

泰汁八爪鱼  
Marinated Baby Octopus with Thai Sauce

至尊卤鸭  
Braised Duck

蜜汁叉烧  
BBQ Pork Meat

玫瑰豉油鸡  
Soya Sauce Chicken

佛山焗蹄  
Chilled Marinated Pig Trotter

黄酒醉鸡  
Drunken Chicken with Chinese Wine

西施烟鸭脯  
Marinated Smoked Duck with Plum Sauce



*A La-Carte Cantonese Cuisine Menu (2 / 3)*  
*Menu Priced from S\$850.00 ++ per table of 10 persons*

**汤类**

*Soup*

*(Please select 1 item)*

海味白玉鲍丝羹  
Braised Shredded Voluta with  
Seafood Soup

鱼鳔虫草花炖鸡汤  
Double Boiled Chicken Soup with Fish  
Belly and Cordyceps Flower

碧波海鲜豆腐羹  
Braised Seafood and Bean Curd in  
Cream of Spinach Soup

**海鲜类**

*Seafood*

*(Please select 1 item)*

豉酱炒凤片花枝球碧绿  
Sautéed Sliced Chicken and Cuttlefish  
with Seasonal Greens in Spicy Black  
Bean Sauce

彩椒碧绿炒虾仁  
Sautéed Fresh Prawn with Capsicum  
and Seasonal Greens

沙律香芒炸虾球  
Deep Fried Fresh Prawn with Mango  
Sauce

**肉类**

*Meat & Poultry*

*(Please select 1 item)*

蜜椒炸肉排  
Deep Fried Pork Ribs with  
Honey Pepper Corn Sauce

西宁炸鸡排  
Crispy Chicken Fillet with  
Lemon Sauce

脆皮吊烧鸡  
Crispy Roasted Chicken

**鱼类**

*Fish*

*(Please select 1 item)*

金银蒜蒸金目鲈  
Steamed Sea Bass with Garlic

豆酱蒸红鲷鱼  
Steamed Red Snapper in  
Bean Paste Sauce

泰汁油浸多利鱼  
Crispy Dory Fish in  
Spicy Thai Sauce

**蔬菜类**

*Vegetables*

*(Please select 1 item)*

白玉鲍螺扣天白菇扒田园蔬  
Braised Voluta and Chinese  
Mushroom with  
Seasonal Greens

尧柱扒鸳鸯菇扒田园蔬  
Braised Conpoy and Assorted  
Mushrooms with Seasonal Greens

鲍贝扣天白菇扒田园蔬  
Braised Abalone Clams and Chinese  
Mushrooms with  
Seasonal Greens

**饭面类**

*Rice & Noodle*

*(Please select 1 item)*

韭黄草菇虾子焖伊面  
Stewed Ee-Fu Noodles with Shrimp  
Paste, Straw Mushrooms and Yellow  
Chives

榄菜金菇鸡丝焖米粉  
Stewed Vermicelli with Shredded  
Chicken, Enoki Mushroom and  
Preserved Olive

酥炸金衣糯米卷  
Crispy Golden Glutinous Rice Ball

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*A La-Carte Cantonese Cuisine Menu (3 / 3)*  
*Menu Priced from S\$850.00 ++ per table of 10 persons*

**甜点**  
*Sweet Ending*  
*(Please select 1 item)*

桂花雪耳芝麻汤丸 Sweetened Osmanthus and Snow Fungus with Glutinous Rice Ball	杨枝甘露 Chilled Mango Puree with Pomelo and Sago	桂花雪耳炖万寿果 Double Boiled Papaya with Snow Fungus and Sweet Senses Osmanthus
荔茸西米露 Sweetened Cream of Yam with Sago	香芒冻布丁 Chilled Mango Pudding	雪耳海底椰红枣 Double Boiled Sea Coconut with Snow Fungus and Red Dates
上海豆沙窝饼 Shanghai Red Bean Paste Pancake	鲜什果啫哩冻 Chilled Sweetened Jelly with Fresh Mixed Fruits	百年好合红豆沙 Sweetened Red Bean Soup with Lotus Seed and Lily Buds
椰汁布丁配什果芒果汁 Chilled Coconut Pudding with Mix Fruits accompanied with Mango Puree	黑芝麻布丁配什果芒果汁 Chilled Black Sesame Pudding with Mix Fruits accompanied with Mango Puree	雷沙汤丸 Glutinous Rice Ball with Peanut
冻紫米仙草莲子羹 Chilled Sweetened Black Glutinous Rice with Grass Jelly and Lotus Seed	金瓜白果芋泥 Sweetened Yam Paste with Ginkgo Nuts and Pumpkin	桂花凤凰马蹄露 Sweetened Osmanthus with Water Chestnut and Egg

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