







Ballroom 3

Wedding Theme – Whimsical Blossom







Wedding Theme – Sweet Romance





Wedding Theme – Rustic Elegance









Bridal Suite Room



INTIMATE WEDDING PACKAGES

**valid till 31st August 2022
(100 persons)**



Exquisite Cuisine.....

❖ 8 Course Cantonese Cuisine by our team of award-winning chefs led by Masterchef Chung Lap Fai

Refreshing Beverages....

- ❖ Free flow of Chinese Tea and Soft Drinks throughout the banquet
- ❖ Free flow of house pour beer throughout the banquet for 4 hours
- ❖ Complimentary One carton of house wine (12 bottles) during banquet consumption only
- ❖ Waiver of Corkage for duty paid and sealed hard liquor brought in
- ❖ Special discount for wines purchased from the hotel at \$38.00++ per bottle

Theme Decoration

- ❖ Various choices of Wedding Theme decoration and centerpieces for all tables
- ❖ Fresh flower centerpiece and table dressing for Two (2) VIP tables
- ❖ Table dressing for the reception table
- ❖ Smoke effect at the entrance for the Grand Bridal March-in
- ❖ Exquisite champagne fountain and a complimentary bottle of champagne for toasting ceremony
- ❖ A specially designed mock up wedding cake for your cake cutting ceremony

Thoughtful Gestures....

- ❖ Memorable customized wedding favours for all your guests
- ❖ Full set of wedding stationary and complimentary loan of red packet gift box
- ❖ Complimentary parking coupons for up to 20% of your guaranteed banquet attendance
- ❖ One (1) VIP parking lot at the hotel entrance for your bridal car
- ❖ Spend A night in our luxurious bridal suite, which includes A delectable breakfast for 2 persons
- ❖ Special welcome amenities for the bridal couple
- ❖ Complimentary usage of basic sound system

***T&C Apply

乌节大拼盘
Orchard Deluxe Combination
(Please select only 5 items from the below options)

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

五香炸虾枣
Ngo Hiang Crabmeat Roll with Bean Skin

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

陈醋海蜇
Marinated Jellyfish with Vinegar

泰汁八爪鱼
Marinated Baby Octopus with Thai Sauce

至尊卤鸭
Braised Duck

蜜汁叉烧
BBQ Pork Meat

三宝杏仁球
Three Treasure Ball with Almond

玫瑰豉油鸡
Soya Sauce Chicken

黄酒醉鸡
Drunken Chicken with Chinese Wine

西施烟鸭脯
Marinated Smoked Duck with Plum Sauce

佛山熏蹄
Chilled Marinated Pig Trotter

INTIMATE WEDDING PACKAGES
Lunch Package @ \$138.80++ per person

汤类 Soup

鸡油菌安心鸡炖原只鲍鱼
Double Boiled Whole Chicken with
10-headed Abalone and Chanterelle

金汤蟹肉烩燕窝
Braised Bird Nest with
Crabmeat and Pumpkin Soup

肉类 Meat & Poultry

至尊当归盐焗鸡腿
Salt-baked Chicken Drumstick In
Chinese Herbs

经典京烤骨
Stewed Pork Ribs in Homemade Sauce

海鲜类 Seafood

XO酱彩椒炒碧绿带子
Sautéed Fresh Scallop with
Capsicum and Seasonal Greens
In XO Sauce

夏果彩椒炒碧绿虾球
Sautéed Fresh Prawn with
Macadamia Nuts, Capsicum and
Seasonal Greens

蔬菜类 Vegetables

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

白玉鲍螺扣婆参扒田园蔬
Braised Voluta and Sea Cucumber with
Seasonal Greens

鱼类 Fish

泰式蒸西曹扒
Steamed Sea Bass Fillet In
Thai Style

豉酱蒸青衣柳扒
Steamed Wrasse Fillet with
Black Bean Sauce

饭面类 Rice & Noodle

鲍汁金菇尧柱焖伊面
Stewed Ee-Fu Noodle with
Enoki Mushroom and Conpoy

辣汁蟹肉配花卷
Crispy Golden Flower Bun with
Chilli Crabmeat Sauce

INTIMATE WEDDING PACKAGES
Lunch Package @ \$138.80++ per person

甜点
Sweet Ending

桂花雪耳芝麻汤丸
Sweetened Osmanthus and
Snow Fungus with Glutinous Rice Ball

桂花凤凰马蹄露
Sweetened Osmanthus with
Water Chestnut and Egg

上海豆沙窝饼
Shanghai Red Bean Paste Pancake

椰汁布丁配什果芒果汁
Chilled Coconut Pudding with Mix Fruits
accompanied with Mango Puree

杨枝甘露
Chilled Mango Puree with
Pomelo and Sago

香芒冻布丁
Chilled Mango Pudding

黑芝麻布丁配什果芒果汁
Chilled Black Sesame Pudding with
Mix Fruits accompanied with Mango Puree

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

桂花雪耳炖万寿果
Double Boiled Papaya with Snow Fungus and
Sweet Osmanthus

雪耳海底椰红枣
Double Boiled Sea Coconut with
Snow Fungus and Red Dates

百年好合红豆沙
Sweetened Red Bean Soup with
Lotus Seed and Lily Buds

雷沙汤丸
Glutinous Rice Ball with Peanut

INTIMATE WEDDING PACKAGES
Lunch Package @ \$138.80++ per person

INTIMATE WEDDING PACKAGES

Dinner Package @ \$168.80++ per person

乌节大拼盘

Orchard Deluxe Combination

(Please select only 5 items from the below options)

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

栗米蟹肉马蹄卷
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

野菌醉鸡卷
Drunken Chicken Roll with
Wild Mushroom

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

脆皮烧肉
Crispy Roasted Pork

华厅烧鸭
Roasted Duck (Sliced)

西施生捞鲍螺
Chilled Voluta with Plum Sauce

辣汁海螺
Marinated Top Shell with
Spicy Sauce

INTIMATE WEDDING PACKAGES

Dinner Package @ \$168.80++ per person

汤类 Soup

鸡油菌安心鸡炖原只鲍鱼
Double Boiled Whole Chicken with
10-headed Abalone and Chanterelle

金汤蟹肉烩燕窝
Braised Bird Nest with
Crabmeat and Pumpkin Soup

蟹肉花胶雪蛤羹
Braised Hasma with
Crabmeat and Fish Maw

肉类 Meat & Poultry

至尊当归盐焗鸡腿
Salt-baked Chicken Drumstick In
Chinese Herbs

经典京烤骨
Stewed Pork Ribs in Homemade Sauce

酱王香芋焖鸭腿
Braised Duck Drumstick with Yam
In Homemade Sauce

海鲜类 Seafood

虾米酱彩椒炒西芹翠绿瓜珊瑚蚌
Sautéed Coral Clams with Capsicum,
Celery & Zucchini In Shrimp Paste

X.O 酱碧绿炒带子珊瑚蚌
Sautéed Fresh Scallops and Coral Clam with
Seasonal Greens in Spicy X.O Sauce

夏果彩椒炒碧绿虾球
Sautéed Fresh Prawn with Macadamia
Nuts, Capsicum and Seasonal Greens

蔬菜类 Vegetables

鲍片扣天白菇扒田园蔬
Braised Sliced Abalone and Chinese Mushroom
with Seasonal Greens

十头汤鲍扣白苓菌扒田园蔬
Braised Whole Baby Abalone (10Head) and
Bai Ling Mushroom with Seasonal Greens

白玉鲍螺扣婆参扒田园蔬
Braised Voluta and Sea Cucumber
with Seasonal Greens

鱼类 Fish

泰式蒸西曹扒
Steamed Sea Bass Fillet In
Thai Style

豉酱蒸青衣柳扒
Steamed Wrasse Fillet with
Black Bean Sauce

金银蒜蒸鲈鱼扒
Steamed Sea Perch with Crispy Garlic
In Superior Soya Sauce

饭面类 Rice & Noodle

鲍汁金菇尧柱焖伊面
Stewed Ee-Fu Noodle with
Enoki Mushroom and Conpoy

辣汁蟹肉配花卷
Crispy Golden Flower Bun with
Chilli Crabmeat Sauce

飘香迷你荷叶饭
Mini Steamed Fragrant Rice
In Lotus Leaf

INTIMATE WEDDING PACKAGES

Dinner Package @ \$168.80++ per person

甜点 Sweet Ending

桂花雪耳芝麻汤丸
Sweetened Osmanthus and
Snow Fungus with Glutinous Rice Ball

桂花凤凰马蹄露
Sweetened Osmanthus with
Water Chestnut and Egg

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Chilled Mango Pudding

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Mix Fruits accompanied with Mango Puree

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Ginkgo Nuts and Pumpkin

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Sweetened Osmanthus with
Water Chestnut and Egg

桂花雪耳炖万寿果
Double Boiled Papaya with Snow Fungus and
Sweet Senses Osmanthus

雪耳海底椰红枣
Double Boiled Sea Coconut with
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Sweetened Red Bean Soup with
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