



Final Touches For Lasting Moments

Orchard Hotel Singapore Wedding Packages 2021

Splendid Pillar-less Ballrooms and Exquisite Cuisine inspired by our award-winning Masterchef Chung Lap Fai and his culinary team, spell the start of a marvelous Love Affair that would result in a happily ever after.

And of course, our experienced wedding consultants will be on hand to see to your wedding needs and turn your Dream Wedding into a reality.

	<i>January – August 2021</i>	<i>September – December 2021</i>
<i>Classic Lunch Package</i>	<i>From \$1,338 Mondays -Sundays</i>	<i>From \$1,388 Mondays -Sundays</i>
<i>Gold Dinner Package</i>	<i>From \$1,338 Mondays - Thursdays</i>	<i>From \$1,358 Mondays - Thursdays</i>
<i>Signature Dinner Package</i>	<i>From \$1,588 Fridays & Sundays only</i>	<i>From \$1,628 Fridays & Sundays only</i>
	<i>From \$1,688 Saturdays, Eve of & Public Holidays</i>	<i>From \$1,728 Saturdays, Eve of & Public Holidays</i>

CAPACITY OF ORCHARD GRAND BALLROOM

	<i>Minimum</i>	<i>Maximum</i>
Orchard Grand Ballroom	65 tables	100 tables
Orchard Grand Ballroom 1 & 2	40 tables	55 tables
Orchard Grand Ballroom 3	25 tables	32 tables

- ❖ *The above packages are applicable for weddings to be held by 31st December 2021*
- ❖ *Prices quoted are subject to 10% service charge and prevailing government taxes*
- ❖ *Prices may be reviewed without prior notice*
- ❖ *Terms and Conditions apply*



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, Mixers and Soft Drinks throughout the cocktail reception and banquet*
- ♥ *Waiver of Corkage for duty paid and sealed hard liquor brought in*
- ♥ *Special discount for wines purchased from the hotel*

Theme Decoration

- ♥ *Various choices of wedding theme with fresh flower arrangement and centerpieces for all guest tables*
- ♥ *Fresh flower centerpieces and table dressing for the two 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*
- ♥ *Choice of exclusively designed wedding invitation cards based on 70% of your guaranteed banquet attendance (excludes printing)*
- ♥ *Full set of wedding stationery including a specially designed wedding guest book and red packet gift box*
- ♥ *Complimentary parking coupons for up to 20% of your guaranteed banquet attendance*
- ♥ *One VIP parking lot at the hotel entrance for your bridal car*
- ♥ *Complimentary food tasting for (lunch/dinner) for 10 persons (Mondays – Thursdays, excluding eve of and public holidays)*
- ♥ *Spend a night in our luxurious bridal suite, which includes a delectable breakfast for 2 persons*
- ♥ *Upon arrival on your special day, a light meal will be served in the comfort of your Bridal Suite*
- ♥ *Special welcome amenities for the bridal couple*
- ♥ *Complimentary usage of built-in DLP Laser projectors and screens*

Classic Lunch Menu (1/3)

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

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

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

Classic Lunch Menu (2/3)

汤类

Soup

(Please select 1 item)

杞子银耳原只鸡炖花胶
Double Boiled Whole Chicken with
Fish Maw, Snow Fungus and
Wolfberries

海味炆柱鲍丝羹
Braised Shredded Abalone with
Seafood Treasure and Conpoy

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

海鲜类

Seafood

(Please select 1 item)

豉酱爆碧绿虾球花枝球
Sautéed Fresh Prawn and Cuttlefish
with Seasonal Greens in
Spicy Black Bean Sauce

腰果彩椒炒虾仁时蔬配桂林炸
虾丸
Sautéed Fresh Prawn with
Cashew Nuts, Capsicum and
Seasonal Greens accompanied with
Deep Fried Prawn Paste Ball

彩椒碧绿炒凤片带子
Sautéed Sliced Chicken & Fresh
Scallop with Capsicum and Seasonal
Greens

蔬菜类

Vegetables

(Please select 1 item)

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

蚝皇天白菇扣白苓菌扒田
园蔬
Braised Chinese Mushroom and
Bai Ling Mushroom with
Seasonal Greens in Superior
Oyster Sauce

肉类

Meat & Poultry

(Please select 1 item)

风栗扣原蹄菠菜
Stewed Pig Trotter with Chestnut and
Spinach in Brown Sauce

南乳脆皮吊烧鸡
Crispy Roasted Chicken with
Fermented Bean Paste

经典京烤骨
Stewed Pork Ribs in
Homemade Sauce

鱼类

Fish

(Please select 1 item)

清蒸双笋壳
Steamed Double Marble Goby with
Superior Soya Sauce

豉酱蒸海斑
Steamed Garoupa with Black Bean Sauce

金银蒜蒸海斑
Steamed Garoupa with Garlic

饭面类

Rice & Noodle

(Please select 1 item)

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

腊味荷叶饭
Stir-fried Rice with Chinese Sausages
wrapped in Lotus Leaf

黑椒鸡丝焖米粉
Stewed Vermicelli with Shredded
Chicken and Pepper Corn

Classic Lunch Menu (3/3)

甜点
Sweet Ending
(Please select only 1 item)

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

荔茸西米露
Sweetened Cream of Yam with Sago

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

冻紫米仙草莲子羹
Chilled Sweetened Black Glutinous
Rice with Grass Jelly and Lotus Seed

杨枝甘露
Chilled Mango Puree with
Pomelo and Sago

香芒冻布丁
Chilled Mango Pudding

鲜什果啫喱冻
Chilled Sweetened Jelly with
Fresh Mixed Fruits

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
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

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

Gold Dinner Menu (1/3)

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

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

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

Gold Dinner Menu (2/3)

汤类

Soup

(Please select 1 item)

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

竹笙蟹肉花胶鸡丝羹
Braised Fish Maw with Crabmeat,
Shredded Chicken with Bamboo Pith Soup

鸡油菌炖花胶鸡汤
Double Boiled Chicken with
Fish Maw and Chanterelle Soup

海鲜类

Seafood

(Please select 1 item)

豉汁碧绿炒带子
Sautéed Fresh Scallop with
Seasonal Greens and
Spicy Black Bean Paste

碧绿炒虾仁配荔茸炸带子
Sautéed Fresh Prawn with Seasonal
Green accompanied with Deep Fried
Scallop with
Taro

X.O 酱彩椒炒碧绿虾仁
Sautéed Fresh Prawn with
Capsicum and Seasonal Greens in
Spicy X.O Sauce

蔬菜类

Vegetables

(Please select 1 item)

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

天白菇扣鲍片扒田园蔬
Braised Chinese Mushroom and
Sliced Abalone with Seasonal Greens

十头鲍扣天白菇扒田园蔬
Braised Whole Baby Abalone (10
Head) and Chinese Mushroom with
Seasonal Greens

肉类

Meat & Poultry

(Please select 1 item)

至尊当归卤鸭扒田园蔬
Stewed Duck with Chinese 'Dang Gui'
and Seasonal Greens in Brown Sauce

药材荷叶蒸鸡
Steamed whole Fresh Chicken with
Chinese Herbs wrapped in Lotus Leaf

蒜香脆皮吊烧鸡
Crispy Golden Roasted Chicken with
Fried Garlic

鱼类

Fish

(Please select 1 item)

姜茸蒸海斑
Steamed Garoupa with Ginger Paste in
Superior Soya Sauce

清蒸双笋壳
Steamed Double Marble Goby in
Superior Soya Sauce

豆酱蒸海斑
Steamed Garoupa with Bean Paste in
Superior Soya Sauce

饭面类

Rice & Noodle

(Please select 1 item)

蒸辣汁蟹肉包
Steamed Spicy Chilli Crabmeat Bun

腊味荷叶饭
Stir-Fried Rice with Chinese Sausages
wrapped in Lotus Leaf

黑椒海鲜焖乌冬面
Stir Fried Japanese Udon Noodles
with Seafood and Pepper Corn

Gold Dinner Menu (3/3)

甜点
Sweet Ending
(Please select only 1 item)

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

荔茸西米露
Sweetened Cream of Yam with Sago

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

冻紫米仙草莲子羹
Chilled Sweetened Black Glutinous
Rice with Grass Jelly and Lotus See

杨枝甘露
Chilled Mango Puree with
Pomelo and Sago

香芒冻布丁
Chilled Mango Pudding

鲜什果啫喱冻
Chilled Sweetened Jelly with
Fresh Mixed Fruits

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
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

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

Signature Dinner Menu (1/3)

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

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

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

化皮乳猪件
Roasted Golden Suckling Pig (Sliced)

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

Signature Dinner Menu (2/3)

汤类

Soup

(Please select 1 item)

野菌碧波龙虾羹
Braised Lobster Broth with
Wild Mushroom in Cream of Spinach
Soup

金汤蟹肉花胶雪蛤羹
Braised Hasma with Crabmeat,
Fish Maw in Pumpkin Soup

有机黑蒜鸡炖瑶柱汤
Double Boiled Chicken with
Organic Black Garlic and Conpoy
Soup

海鲜类

Seafood

(Please select 1 item)

酥炸黄金蟹钳配柚子汁
Deep Fried Golden Crab Claw with
Pomelo Sauce

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

佛手腰果虾仁扒田园蔬
Sautéed Fresh Prawn with
Cashew Nuts and Seasonal Greens in
Yam Ring

蔬菜类

Vegetables

(Please select 1 item)

海参扣天白菇扒田园蔬
Braised Sea Cucumber and
Chinese Mushroom with Seasonal
Greens

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

肉类

Meat & Poultry

(Please select 1 item)

脆皮吊烧鸡
Crispy Roasted Chicken

八宝田鸭扣扒田园蔬
Stewed Duck with Eight Treasure and
Seasonal Greens in Brown Sauce

冰梅烤肉排
Deep Fried Pork Ribs in
Plum Sauce

鱼类

Fish

(Please select 1 item)

清蒸鲈鱼
Steamed Sea Perch in
Superior Soya Sauce

清蒸海斑
Steamed Garoupa in
Superior Soya Sauce

油浸笋壳
Deep Fried Marble Goby with
Superior Soya Sauce

饭面类

Rice & Noodle

(Please select 1 item)

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

香港炒面
Stir Fried Noodle in Hong Kong Style

银鱼子虾粒炒饭
Stir Fried Rice with Crispy Silver
Fish and Prawn Meat

Signature Dinner Menu (3/3)

甜点
Sweet Ending
(Please select 1 items)

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

荔茸西米露
Sweetened Cream of Yam with Sago

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

冻紫米仙草莲子羹
Chilled Sweetened Black Glutinous
Rice with Grass Jelly and Lotus Seed

杨枝甘露
Chilled Mango Puree with Pomelo & Sago

香芒冻布丁
Chilled Mango Pudding

鲜什果啫喱冻
Chilled Sweetened Jelly with
Fresh Mixed Fruits

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
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

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