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.

<table>
<thead>
<tr>
<th></th>
<th>January – August 2021</th>
<th>September – December 2021</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Lunch Package</td>
<td>From $1,338 Mondays -Sundays</td>
<td>From $1,388 Mondays -Sundays</td>
</tr>
<tr>
<td>Gold Dinner Package</td>
<td>From $1,338 Mondays - Thursdays</td>
<td>From $1,358 Mondays - Thursdays</td>
</tr>
<tr>
<td>Signature Dinner Package</td>
<td>From $1,588 Fridays &amp; Sundays only</td>
<td>From $1,628 Fridays &amp; Sundays only</td>
</tr>
<tr>
<td></td>
<td>From $1,688 Saturdays, Eve of &amp; Public Holidays</td>
<td>From $1,728 Saturdays, Eve of &amp; Public Holidays</td>
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</tbody>
</table>

CAPACITY OF ORCHARD GRAND BALLROOM

<table>
<thead>
<tr>
<th></th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orchard Grand Ballroom</td>
<td>65 tables</td>
<td>100 tables</td>
</tr>
<tr>
<td>Orchard Grand Ballroom 1 &amp; 2</td>
<td>40 tables</td>
<td>55 tables</td>
</tr>
<tr>
<td>Orchard Grand Ballroom 3</td>
<td>25 tables</td>
<td>32 tables</td>
</tr>
</tbody>
</table>

- 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)

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

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

佛山烧蹄  
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
- 海味瑶柱鲍丝羹
  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)
- 蒸果彩椒炒虾仁配桂林炸虾丸
  Sautéed Fresh Prawn with Cashew Nuts, Capsicum and Seasonal Greens accompanied with Deep Fried Prawn Paste Ball
- 彩椒碧绿炒风片带子
  Sautéed Sliced Chicken & Fresh Scallop with Capsicum and Seasonal Greens

**蔬菜类**
**Vegetables**
(Please select 1 item)
- 鲍贝扣天白菇扒田乐园
  Braised Abalone Clams and Chinese Mushrooms with Seasonal Greens
- 蚝皇天白菇扣白苓菌扒田园
  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
- 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
- 金银蒜蒸海斑
  Steamed Garoupa with Garlic

**饭面类**
**Rice & Noodle**
(Please select 1 item)
- 鲍汁金菇瑶柱焖伊面
  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
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

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

荔枝西米露
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

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

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

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

金瓜白果芋泥
Sweetened Yam Paste with Ginkgo Nuts and Pumpkin
**Gold Dinner Menu (1/3)**

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

千丝芝士风尾虾
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

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

佛山烟鸭脯
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)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>金汤蟹肉烩燕窝</td>
<td>Braised Bird Nest with Crabmeat and Pumpkin Soup</td>
</tr>
<tr>
<td>竹笙蟹肉花胶鸡汤</td>
<td>Double Boiled Chicken with Fish Maw and Chanterelle Soup</td>
</tr>
</tbody>
</table>

## 海鲜类
*Seafood (Please select 1 item)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>豉汁碧绿炒带子</td>
<td>Sautéed Fresh Scallop with Seasonal Greens and Spicy Black Bean Paste</td>
</tr>
<tr>
<td>碧绿炒虾仁配荔茸炸带子</td>
<td>Sautéed Fresh Prawn with Seasonal Green accompanied with Deep Fried Scallop with Taro</td>
</tr>
<tr>
<td>萃彩椒炒碧绿虾仁</td>
<td>Sautéed Fresh Prawn with Capsicum and Seasonal Greens in Spicy X.O Sauce</td>
</tr>
</tbody>
</table>

## 蔬菜类
*Vegetables (Please select 1 item)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>十头鲍扣白苓菌扒田园蔬</td>
<td>Braised Whole Baby Abalone (10 Head) and Bai Ling Mushroom with Seasonal Greens</td>
</tr>
<tr>
<td>天白菇扣鲍片扒田园蔬</td>
<td>Braised Chinese Mushroom and Sliced Abalone with Seasonal Greens</td>
</tr>
<tr>
<td>十头鲍扣天白菇扒田园蔬</td>
<td>Braised Whole Baby Abalone (10 Head) and Chinese Mushroom with Seasonal Greens</td>
</tr>
</tbody>
</table>

## 肉类
*Meat & Poultry (Please select 1 item)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>至尊当归卤鸭扒田园蔬</td>
<td>Steamed whole Fresh Chicken with Chinese Herbs wrapped in Lotus Leaf</td>
</tr>
<tr>
<td>药材荷叶蒸鸡</td>
<td>Crispy Golden Roasted Chicken with Fried Garlic</td>
</tr>
</tbody>
</table>

## 鱼类
*Fish (Please select 1 item)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>姜茸蒸海斑</td>
<td>Steamed Garoupa with Ginger Paste in Superior Soya Sauce</td>
</tr>
<tr>
<td>清蒸双笋壳</td>
<td>Steamed Double Marble Goby in Superior Soya Sauce</td>
</tr>
<tr>
<td>豆酱蒸海斑</td>
<td>Steamed Garoupa with Bean Paste in Superior Soya Sauce</td>
</tr>
</tbody>
</table>

## 饭面类
*Rice & Noodle (Please select 1 item)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>蒸辣汁蟹肉包</td>
<td>Steamed Spicy Chilli Crabmeat Bun</td>
</tr>
<tr>
<td>腊味荷叶饭</td>
<td>Stir-Fried Rice with Chinese Sausages wrapped in Lotus Leaf</td>
</tr>
<tr>
<td>黑椒海鲜焖乌冬面</td>
<td>Stir Fried Japanese Udon Noodles with Seafood and Pepper Corn</td>
</tr>
<tr>
<td>菜肴</td>
<td>中文名称</td>
</tr>
<tr>
<td>------</td>
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</tr>
<tr>
<td>桂花雪耳芝麻汤丸</td>
<td>Sweetened Osmanthus and Snow Fungus with Glutinous Rice Ball</td>
</tr>
<tr>
<td>荔茸西米露</td>
<td>Sweetened Cream of Yam with Sago</td>
</tr>
<tr>
<td>上海豆沙窝饼</td>
<td>Shanghai Red Bean Paste Pancake</td>
</tr>
<tr>
<td>椰汁布丁配什果芒果汁</td>
<td>Chilled Coconut Pudding with Mix Fruits accompanied with Mango Puree</td>
</tr>
<tr>
<td>冻紫米仙草莲子羹</td>
<td>Chilled Sweetened Black Glutinous Rice with Grass Jelly and Lotus Seed</td>
</tr>
</tbody>
</table>
Signature Dinner Menu (1/3)

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

佛山焼蹄
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)

<table>
<thead>
<tr>
<th><strong>Soup</strong> (Soup)</th>
<th><strong>(Please select 1 item)</strong></th>
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</thead>
<tbody>
<tr>
<td>野菌碧波龙虾羹</td>
<td>金汤蟹肉花胶雪蛤羹</td>
</tr>
<tr>
<td>Braised Lobster Broth with Wild Mushroom in Cream of Spinach Soup</td>
<td>Braised Hasma with Crabmeat, Fish Maw in Pumpkin Soup</td>
</tr>
<tr>
<td>有机黑蒜鸡炖瑶柱汤</td>
<td></td>
</tr>
<tr>
<td>Organic Black Garlic and Conpoy Soup</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Seafood</strong> (Seafood)</th>
<th><strong>(Please select 1 item)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>酥炸黄金蟹钳配柚子汁</td>
<td>X.O黄碧绿炒带子珊瑚蚌</td>
</tr>
<tr>
<td>Deep Fried Golden Crab Claw with Pomelo Sauce</td>
<td>Sautéed Fresh Scallops and Coral Clam with Seasonal Greens in Spicy X.O Sauce</td>
</tr>
<tr>
<td>佛手牌果虾仁扒田园菜</td>
<td></td>
</tr>
<tr>
<td>Sautéed Fresh Prawn with Cashew Nuts and Seasonal Greens in Yam Ring</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Vegetables</strong> (Vegetables)</th>
<th><strong>(Please select 1 item)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>海参扣天白菇扒田园菜</td>
<td>鲍片扣天白菇扒田园菜</td>
</tr>
<tr>
<td>Braised Sea Cucumber and Chinese Mushroom with Seasonal Greens</td>
<td>Braised Sliced Abalone and Chinese Mushroom with Seasonal Greens</td>
</tr>
<tr>
<td>十头鲍扣白苓菇扒田园菜</td>
<td></td>
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<tr>
<td>Braised Whole Baby Abalone (10Head) and Bai Ling Mushroom with Seasonal Greens</td>
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<table>
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<tr>
<th><strong>Meat &amp; Poultry</strong> (Meat &amp; Poultry)</th>
<th><strong>(Please select 1 item)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>脆皮吊烧鸡</td>
<td>八宝田鸭扣扒田园菜</td>
</tr>
<tr>
<td>Crispy Roasted Chicken</td>
<td>Stewed Duck with Eight Treasure and Seasonal Greens in Brown Sauce</td>
</tr>
<tr>
<td>冰梅烤肉排</td>
<td></td>
</tr>
<tr>
<td>Deep Fried Pork Ribs in Plum Sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Fish</strong> (Fish)</th>
<th><strong>(Please select 1 item)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>清蒸鲈鱼</td>
<td>清蒸海斑</td>
</tr>
<tr>
<td>Steamed Sea Perch in Superior Soya Sauce</td>
<td>Steamed Garoupa in Superior Soya Sauce</td>
</tr>
<tr>
<td>油浸笋壳</td>
<td></td>
</tr>
<tr>
<td>Deep Fried Marble Goby with Superior Soya Sauce</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Rice &amp; Noodle</strong> (Rice &amp; Noodle)</th>
<th><strong>(Please select 1 item)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>辣汁蟹肉配花卷</td>
<td>香港炒面</td>
</tr>
<tr>
<td>Crispy Golden Flower Bun with Chilli Crabmeat Sauce</td>
<td>Stir Fried Noodle in Hong Kong Style</td>
</tr>
<tr>
<td>银鱼子虾粒炒饭</td>
<td></td>
</tr>
<tr>
<td>Stir Fried Rice with Crispy Silver Fish and Prawn Meat</td>
<td></td>
</tr>
</tbody>
</table>
| Signature Dinner Menu (3/3) | 甜点  
(Please select 1 item) |
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>桂花雪耳芝麻汤丸</td>
<td>杨枝甘露</td>
</tr>
<tr>
<td>Sweetened Osmanthus and Snow Fungus with Glutinous Rice Ball</td>
<td>Chilled Mango Puree with Pomelo &amp; Sago</td>
</tr>
<tr>
<td>荔茸西米露</td>
<td>香芒冻布丁</td>
</tr>
<tr>
<td>Sweetened Cream of Yam with Sago</td>
<td>Chilled Mango Pudding</td>
</tr>
<tr>
<td>上海豆沙窝饼</td>
<td>鲜什果啫哩冻</td>
</tr>
<tr>
<td>Shanghai Red Bean Paste Pancake</td>
<td>Chilled Sweetened Jelly with Fresh Mixed Fruits</td>
</tr>
<tr>
<td>椰汁布丁配什果芒果汁</td>
<td>黑芝麻布丁配什果芒果汁</td>
</tr>
<tr>
<td>Chilled Coconut Pudding with Mix Fruits accompanied with Mango Puree</td>
<td>Chilled Black Sesame Pudding with Mix Fruits accompanied with Mango Puree</td>
</tr>
<tr>
<td>冻紫米仙草莲子羹</td>
<td>金瓜白果芋泥</td>
</tr>
<tr>
<td>Chilled Sweetened Black Glutinous Rice with Grass Jelly and Lotus Seed</td>
<td>Sweetened Yam Paste with Ginkgo Nuts and Pumpkin</td>
</tr>
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</table>