Say, ‘I Do’ with us.

VOCO®

BY IHG

Orchard Singapore



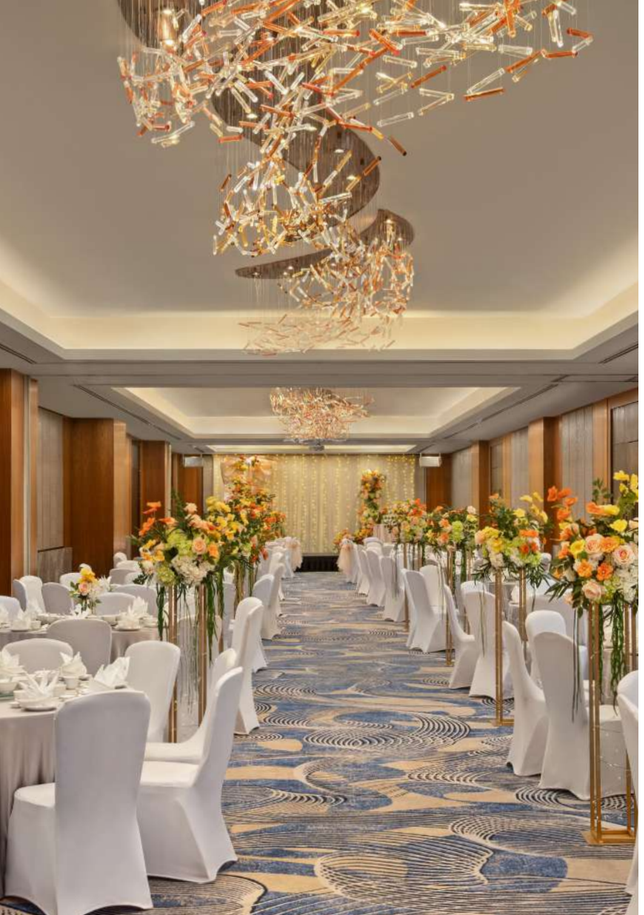
voco Weddings

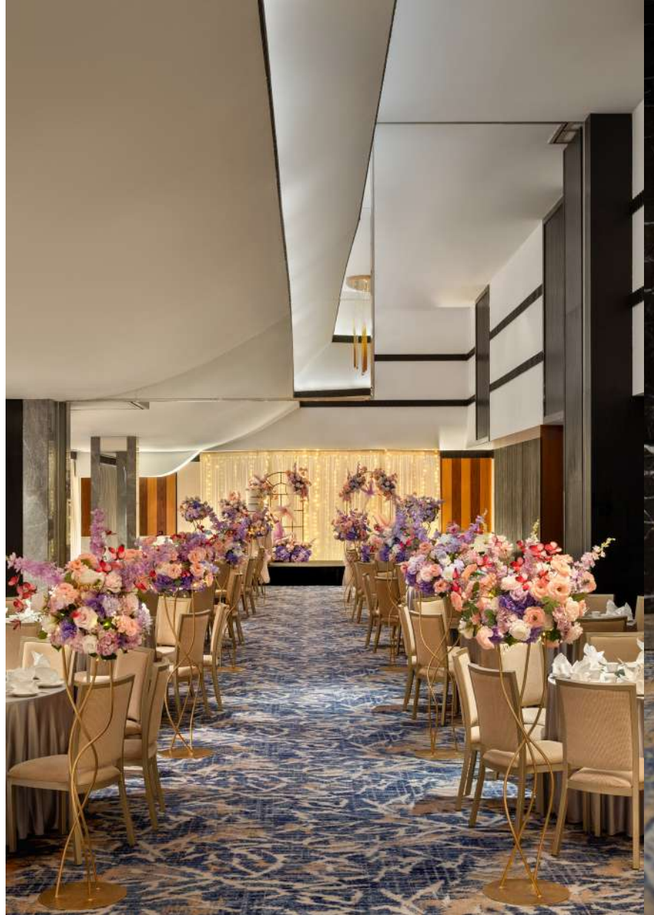
IT HAS A RING TO IT

Let us take care of your happily ever after.

Our passion lies in honouring enduring love and commitment, weaving together a tapestry of memorable moments as you step hand-in-hand into a new chapter with your partner, and it is our honour to be entrusted with your biggest day.

From enchanting wedding themes, memorable party spaces and romantic hotel suites for your wedding night, to more fun, mouth-watering food and beverage menus for your post-nuptial gatherings, allow us to choreograph the symphony of your love to mark your happily ever after.







Your Love Story

WE ARE HERE WITH YOU

Whether you're envisioning a grand reception, intimate celebration or a lavish affair, our wedding venues and function spaces offer the ideal ambience to play host to your dream wedding.

Relax as our expert team handles every detail, ensuring a flawless celebration. With us by your side, you can be assured and fully enjoy your special moment.

We invite you and your guests to come on in and let the celebrations begin.





Grand Ballroom

Brimming with sophistication, our Grand Ballroom's intimate, yet expansive space features abstract carpeted flooring, a soft cream interior and stunning floor-to-ceiling windows coupled with elegant chandeliers.

LEVEL 3
Accommodates – up to 420 guests
631.5 m^2

Vista Room

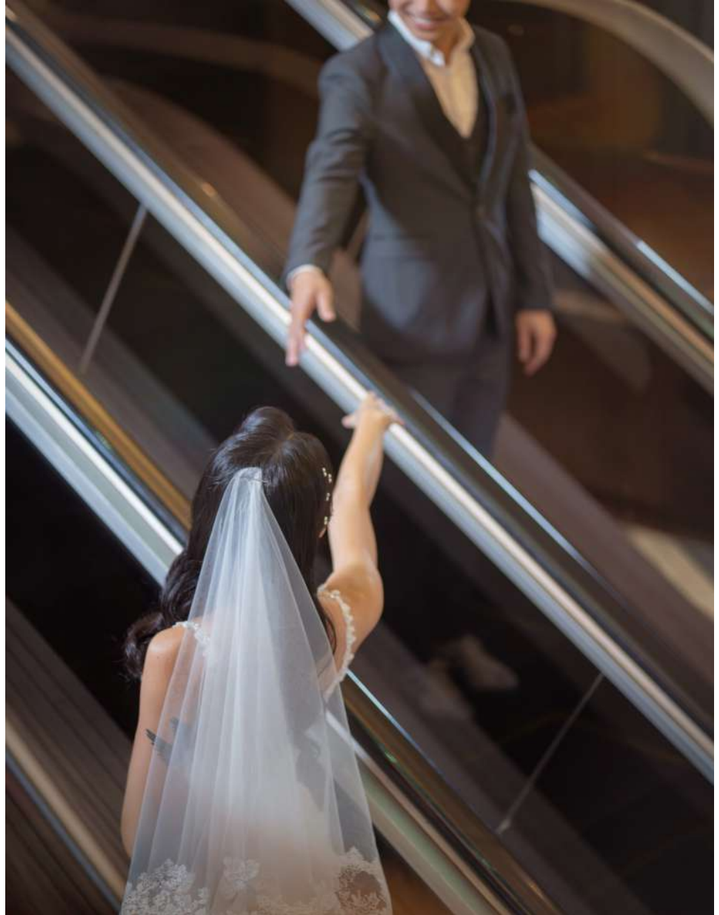
Defined by its expansive layout and unobstructed design, our Vista Room is bathed in the glow of sparkling chandeliers in the evenings, offering a versatile setting curated to accommodate an array of seating arrangements.

LEVEL 3
Accommodates – up to 200 guests
321.1 m^2

Panorama Room

Our rooftop Panorama Room offers an impressive six-metre ceiling height and a picturesque, panoramic 180-degree view of Singapore's cityscape as a stunning and captivating backdrop for your special day.

LEVEL 24
Accommodates – up to 220 guests
336.7 m^2



A wedding that's uniquely yours

UNVEIL YOUR FAIRYTALE

Get started on your celebration of love with our thoughtfully curated wedding themes designed to bring the fairytale wedding you've always dreamed of to life. Whether it's an intimate or a grand celebration, our dedicated team of wedding specialists will transform our spaces into works of art for you. From elegant ballrooms to lush garden settings with dazzling tablescapes, let us weave the magic into your celebration and create a warm and intimate affair filled with unforgettable memories.













THEME 1

Aisle of Blossoms

Step into a romantic garden-inspired celebration with Aisle of Blossoms, where soft ivory florals, delicate greenery, and warm champagne tones come together in effortless harmony. Framed by glowing lights and graceful butterfly accents, the setting captures the beauty of love taking flight in the most enchanting way. Perfect for couples dreaming of a heartfelt celebration surrounded by blooms, romance, and timeless elegance.





THEME 2

The Garden Soirée

The Garden Soirée unfolds as a romantic celebration beneath a luminous canopy of light and sun-kissed blooms. Inspired by a radiant garden in full bloom, this theme blends lush florals in shades of yellow, orange, and soft blush with natural greenery, creating a setting that feels both vibrant and effortlessly elegant, and transforming your celebration into a warm, joyful expression of love in full bloom.











THEME 3

Twilight Romance

As dusk settles into dreamy pink and purple hues, Twilight Romance sets the stage for a magical celebration. Elegant florals in shades of blush pink and soft lavender are paired with delicate violet blooms, creating a romantic garden setting beneath a glowing twilight sky. Bathed in soft, ethereal light, butterflies drift through the scene, reflecting a love that is tender and unforgettable.





THEME 4

Closer to Nature

Surround yourself with the elegance of nature and the soft glow of romance. Adorned with pastel roses and delicate floral displays, this stunning theme embodies love at its most genuine. From the soft petals to the intricate floral accents surrounding your celebration, every detail blends seamlessly to craft a timeless and unforgettable expression of love.







THEME 5

Hues of Love

Step into a world of enchantment with our fairy tale theme, where romantic wedding dreams come to life. This timeless theme creates a whimsical yet elegant atmosphere. Delicate lavender hues, combined with graceful floral arrangements and refined details, set the stage for a truly magical celebration.




Accommodation

RELAX AND RECHARGE

Settle into our beautiful wedding suite as you prepare for your special day in privacy and comfort. Let our dedicated team take care of your every need, so that you don't have to. At the end of the day, retreat into a tranquil haven and bask in the picturesque views of Singapore's bustling cityscape.

Lunch package

Valid for 2027 & 2028 Weddings

Monday to Sunday:
5-course Western set menu (individual plating) | $188.80++ per person
Buffet menu | $178.80++ per person

Grand Ballroom (Level 3)	**Vista Room** (Level 3)	**Panorama Room** (Level 24)
Minimum of 180 persons Maximum of 420 persons	Minimum of 80 persons Maximum of 200 persons	Minimum of 130 persons Maximum of 220 persons

Package highlights

FOOD AND DRINKS	• Your choice of a personalised menu • Pre-wedding menu tasting for up to 10 persons • Free flow of soft drinks and mixers throughout wedding event • A complimentary barrel of beer - Grand Ballroom (30 litre barrel) | Vista Room and Panorama Room (20 litre barrel) • A complimentary bottle of house wine per 10 guaranteed persons A complimentary bottle of champagne with a five-tier champagne fountain on stage for toasting. • Waiver of corkage charges for sealed and duty-paid hard liquor • Additional beer barrels and wines available at special prices • Five-tier wedding cake model for cake-cutting ceremony • A complimentary 1kg wedding cake to take home
ACCOMMODATION	One-night stay in our Executive Suite with newlywed privileges, including a bottle of champagne, strawberries and light dinner served in your suite, breakfast for two at Opus Bar and Grill and access to our Club Lounge

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.



FLOWERS AND DECORATIONS	• Your choice of thematic wedding decor • Standing floral arrangments along the aisle with dry ice effect for the bridal march-in • VIP set up for two bridal tables • Elegant wedding invitations cards for 70% of your total guest invites (excludes insert printing) • Your choice of stylish wedding favours for all guests • Your choice of pre-designed guest signature book • Complimentary red packet box
OTHERS	• Complimentary use of LCD projectors and screens • Complimentary carpark passes for 15% of your guests • VIP parking lot for your bridal car in front of the hotel

The hotel reserves the rights to amend the prices without prior notice.
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Lunch menu

5-course
Western Set Menu
(individual plating)

To Begin | Amuse Bouche

- ○ Chilli Crab with Caviar
- ○ Lobster with Laksa Ceviche
- ○ King Crab Chawanmushi with Ikura

The Prelude | Choice of Appetiser or Soup

- ○ Appetiser | Scallop Crudo with Tosazu Jelly, Seagrape, Pickled Daikon, Finger Lime and Scallion Oil
- ○ Soup | Lobster Bisque with Lobster Quenelle

Ocean's Bounty | Fish

- ○ Miso Glazed Cod Fish with Hajikama, Yuzu Kosho Aioli, Poached Nagaimo

Signature Main | Meat

- ○ Char Siew Kurobuta Pork Chop with Yam Fritter, Blood Orange Puree, Kumquat Orange Compote

Sweet Indulgences | Dessert (Buffet-style)

- ○ Nyonya Kueh
- ○ Double Chocolate Blackout Gateau
- ○ Osmanthus Jelly with Poached Pomelo
- ○ Rose-infused Bavarian with Chiffon Cake Sponge
- ○ Fruit Platter

Lunch menu

International Buffet

Appetiser and Salad

- ○ Kataifi Jumbo Prawn Roll
- ○ Salmon Roulade with Ikura
- ○ Prawn and Melon with Tomato Aioli
- ○ Sichuan Chicken with King Oyster Mushroom
- ○ Assorted Sushi

Soup

- ○ Crustacean Lobster Bisque
- ○ Selection of Bread Rolls
- ○ Butter, Balsamic Vinegar and Olive Oil

Main Course

- ○ Fragrant Rice with assorted Preserved Meat in Lotus Leaf
- ○ Seafood Aglio Olio
- ○ Smoked Barbecue Pork Ribs
- ○ Miso Glazed Halibut with Hajikami
- ○ Crispy Roasted Chicken in Chef's Signature Sauce
- ○ Braised Seasonal Vegetables with Abalone and Bai Ling Mushroom

Live station | Choice of 1 Station

- ○ voco Signature Laksa
  Tiger Prawn, Rice Noodles, Onsen Egg, Fish Cake, Beansprout
- ○ Abalone Ramen
  Crab Claw, Ikura, Abalone, Baby Chye Sum, King Crab Broth, Scallion, Chilli Oil

Desserts

- ○ Nyonya Kueh
- ○ Double Chocolate Blackout Gateau
- ○ Osamanthus Jelly with Poached Pomelo
- ○ Rose-infused Bavarian with Chiffon Cake Sponge
- ○ Fruit Platter

Dinner package

Valid for 2027 & 2028 Weddings

Monday to Thursday:

6-course Western set menu (individual plating) | $178.80++ per person
Buffet menu | $168.80++ per person

Friday and Sunday:

6-course Western set menu (individual plating) | $198.80++ per person
Buffet menu | $188.80++ per person

Saturday, Eve of Public Holiday and Public Holiday:

6-course Western set menu (individual plating) | $208.80++ per person
Buffet menu | $198.80++ per person

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Dinner menu

6-course
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(individual plating)

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The Prelude | Choice of Appetiser or Soup

- ○ Appetiser | Scallop Crudo with Tosazu Jelly, Seagrape, Pickled Daikon, Finger Lime, Scallion Oil
- ○ Soup | Lobster Bisque with Lobster Quenelle

Entrée | Pasta

- ○ Truffle Cappellini with Caviar, Uni, Truffle Vinaigrette

Ocean's Bounty | Fish

- ○ Miso Glazed Cod Fish with Hajikama, Yuzu Kosho Aioli, Poached Nagaimo

Signature Main | Meat

- ○ Char Siew Kurobuta Pork Chop with Yam Fritter, Blood Orange Puree, Kumquat Orange Compote

Sweet Indulgences | Dessert (Buffet-style)

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- ○ Sichuan Chicken with King Oyster Mushroom
- ○ Assorted Sushi

Soup

- ○ Crustacean Lobster Bisque
- ○ Selection of Bread Rolls
- ○ Butter, Balsamic Vinegar and Olive Oil

Main Course

- ○ Fragrant Rice with assorted Preserved Meat in Lotus Leaf
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Live station #1 | Choice of 1 Station

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  Tiger Prawn, Rice Noodles, Onsen Egg, Fish Cake, Beansprout
- ○ Abalone Ramen
  Crab Claw, Ikura, Abalone, Baby Chye Sum, King Crab Broth, Scallion, Chilli Oil

Live station #2 | Choice of 1 Station

- ○ Roasted Angus Beef Ribeye
  served with Mashed Potato, Seasonal Vegetables, Natural Jus
- ○ Roasted Pork Belly
  served with Prawn Cracker, Cucumber, Chilli, Mustard
- ○ Roasted Duck
  served with Prawn Cracker, Cucumber, Chilli, Sweet Sauce

Desserts

- ○ Nyonya Kueh
- ○ Double Chocolate Blackout Gateau
- ○ Osamanthus Jelly with Poached Pomelo
- ○ Rose-infused Bavarian with Chiffon Cake Sponge
- ○ Fruit Platter

Finding Us

TRAVEL BY MRT

Orchard Station - 0.2 MI / 0.35 KM

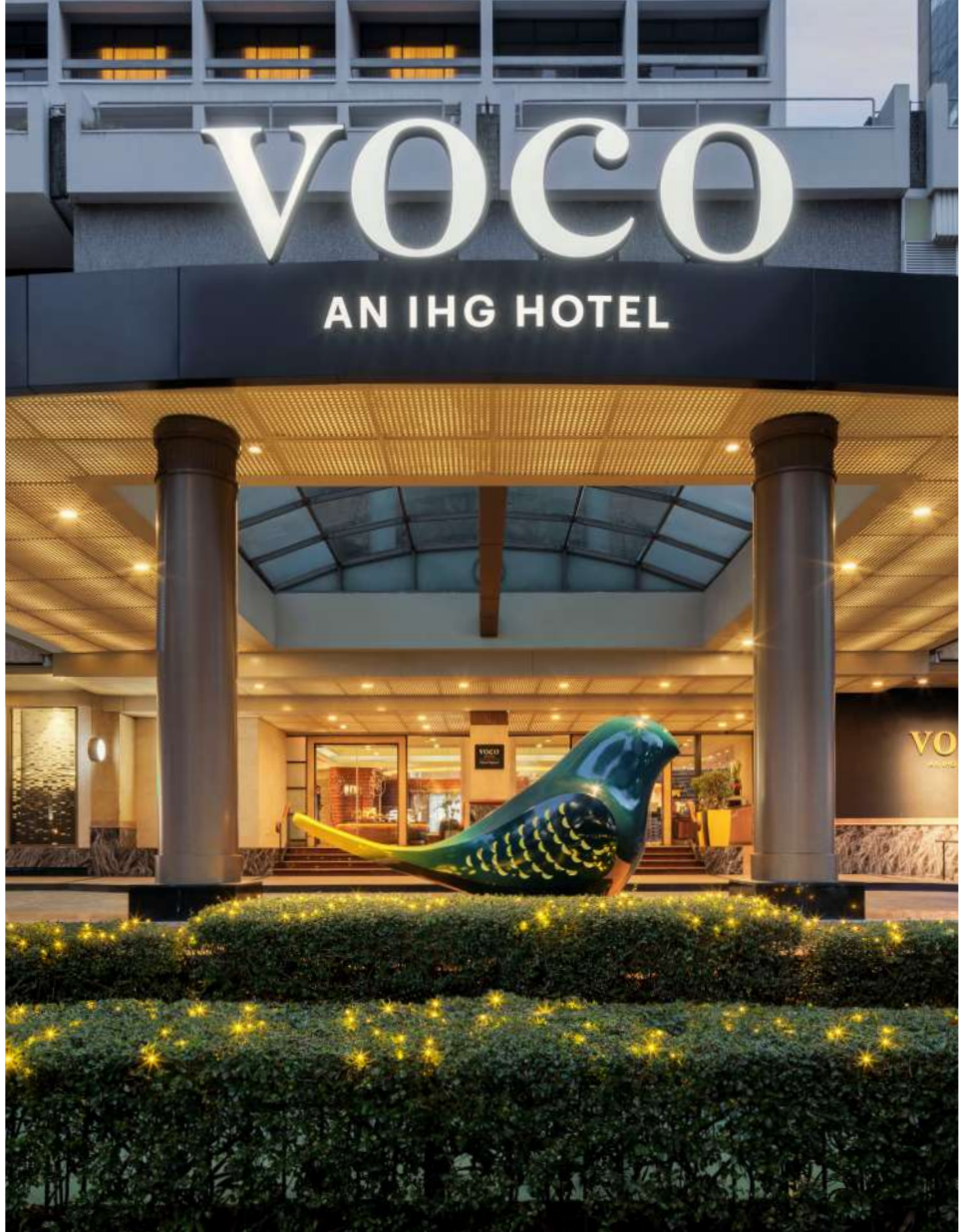
TRAVEL BY ROAD

From Singapore Changi International Airport: Take the PIE and continue towards the city, taking Exit 19 for Whitley Road. Continue on Whitley Road to the hotel.

ON-SITE PARKING AVAILABLE

Contact Us

vocosg.weddings@ihg.com
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