



# *BOWS Wedding Road Show 2018*

*Tan Quee Lan Street, 18<sup>th</sup> – 20<sup>th</sup> May 2018*

## *Wedding Packages 2018/2019*

***Couples who confirm their wedding banquet at Orchard Hotel to enjoy the following gesture:-***

- ♥ *Cash rebate of \$128++ off per table of 10persons for Weekend Wedding Dinner with minimum guarantee meet for each ballroom*
- ♥ *Cash rebate of \$88++ off per table of 10persons for Weekday Wedding Dinner with minimum guarantee meet for each ballroom*
- ♥ *Cash rebate of \$68++ off per table of 10persons for Wedding Lunch with minimum guarantee meet for each ballroom*
- ♥ *Free flow of beer throughout the banquet for 4 hours*
- ♥ *Complimentary 1 bottle of house wine per confirmed table based on banquet consumption only*
- ♥ *Second-night stay in our luxurious bridal suite and wake up to a romantic breakfast in bed or a delectable breakfast buffet at our Orchard Café*
- ♥ *One-night stay in deluxe room with breakfast for 2persons on your wedding day*

### ***Term & Conditions***

- *Minimum number of tables applies with this offer*
- *The above cash rebate is not applicable for booking on special dates in the calendar determined by the hotel.*
- *All confirmed reservation must be made by 20<sup>th</sup> May 2018 with \$5,000 non-refundable and non-transferable deposit payment*
- *Promotion valid for weddings held by 31<sup>st</sup> December 2019*
- *Valid strictly for new bookings only*
- *All bookings subject to function room availability*
- *The above promotion privileges are non-transferable and non-exchangeable*
- *++ Prices are subject to 10% service charge, & prevailing government taxes*
- *Nett prices are inclusive of 10% service charge, & prevailing government taxes*
- *\*\*\* Not in conjunction with other rebate offers*

### **Orchard Hotel Singapore**

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Company Reg. No: 198205246M

**A MILLENNIUM HOTEL**



# *Final Touches For Lasting Moments*

## *Orchard Hotel Singapore Wedding Packages 2018/2019*

*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.*

	<b><i>June – Aug 2018</i></b>	<b><i>Sept – Dec 2018</i></b>	<b><i>Jan – Aug 2019</i></b>	<b><i>Sept – Dec 2019</i></b>
<b><i>Classic Lunch Package</i></b>	<b><i>\$1,018++ Mondays -Sundays</i></b>	<b><i>\$1,038++ Mondays -Sundays</i></b>	<b><i>\$1,068++ Mondays -Sundays</i></b>	<b><i>\$1,088++ Mondays -Sundays</i></b>
<b><i>Gold Dinner Package</i></b>	<b><i>\$1,018++ Mondays - Thursdays</i></b>	<b><i>\$1,038++ Mondays - Thursdays</i></b>	<b><i>\$1,068++ Mondays - Thursdays</i></b>	<b><i>\$1,088++ Mondays - Thursdays</i></b>
<b><i>Signature Dinner Package</i></b>	<b><i>\$1,268++ Fridays &amp; Sundays</i></b>	<b><i>\$1,288++ Fridays &amp; Sundays</i></b>	<b><i>\$1,318++ Fridays &amp; Sundays only</i></b>	<b><i>\$1,338++ Fridays &amp; Sundays only</i></b>
	<b><i>\$1,368++ Saturdays, Eve of &amp; Public Holidays</i></b>	<b><i>\$1,388++ Saturdays, Eve of &amp; Public Holidays</i></b>	<b><i>\$1,418++ Saturdays, Eve of &amp; Public Holidays</i></b>	<b><i>\$1,438++ Saturdays, Eve of &amp; Public Holidays</i></b>

### **CAPACITY OF ORCHARD GRAND BALLROOM**

	<b><i>Minimum</i></b>	<b><i>Maximum</i></b>
<i>Orchard Grand Ballroom</i>	<i>60 tables</i>	<i>100 tables</i>
<i>Orchard Grand Ballroom 1 &amp; 2</i>	<i>40 tables</i>	<i>55 tables</i>
<i>Orchard Grand Ballroom 3</i>	<i>25 tables</i>	<i>32 tables</i>

- ❖ *The above packages are applicable for weddings to be held by 31<sup>st</sup> December 2019*
- ❖ *Prices are subject to change without prior notice*
- ❖ *Terms and Conditions apply*
- ❖ *++ Prices are subject to 10% service charge, & prevailing government taxes*



***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*
- ♥ *Complimentary seat Covers for all chairs*
- ♥ *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 2 built-in LCD 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

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

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

## 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

海味炆柱烩生翅  
Braised Shark's Fin 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

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

鲜什果啫喱冻  
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

## 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

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

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

## 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

蟹肉烩生翅  
Braised Shark's Fin Soup with Crabmeat

宫廷四宝烩生翅  
Braised Shark's Fin Soup with  
Four Treasure

### 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

### 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

### 蔬菜类

#### Vegetables

(Please select 1 item)

十头鲍扣白茼蒿扒田园蔬  
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

### 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

鲜什果啫哩冻  
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

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

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

佛山熏蹄  
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

野菌醉鸡卷  
Drunken Chicken Roll with Wild Mushroom

## 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

金汤蟹肉烩生翅  
Braised Shark's Fin with Crabmeat,  
Shark's Fin Melon in Pumpkin Soup

海味烩生翅  
Braised Shark's Fin with  
Seafood Treasure 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

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

### 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

### 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

### 鱼类

#### Fish

(Please select 1 item)

清蒸鲈鱼  
Steamed Sea Perch in  
Superior Soya Sauce

清蒸海斑  
Steamed Grouper 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