



*W&t Wedding Showcase 2018
Final Touches
For Lasting Moments
1st to 4th March 2018
(Thursday – Sunday)*

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 4th March 2018 with \$5,000 non-refundable and non-transferable deposit payment*
- *Promotion valid for weddings held by 31st 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*

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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.

	<i>April – August 2018</i>	<i>September – December 2018</i>	<i>January – August 2019</i>	<i>September – December 2019</i>
<i>Classic Lunch Package</i>	<i>\$1,018++ Mondays -Sundays</i>	<i>\$1,038++ Mondays -Sundays</i>	<i>\$1,068++ Mondays -Sundays</i>	<i>\$1,088++ Mondays -Sundays</i>
<i>Gold Dinner Package</i>	<i>\$1,018++ Mondays - Thursdays</i>	<i>\$1,038++ Mondays - Thursdays</i>	<i>\$1,068++ Mondays - Thursdays</i>	<i>\$1,088++ Mondays - Thursdays</i>
<i>Signature Dinner Package</i>	<i>\$1,268++ Sundays only</i>	<i>\$1,288++ Sundays only</i>	<i>\$1,318++ Fridays & Sundays only</i>	<i>\$1,338++ Fridays & Sundays only</i>
	<i>\$1,368++ Fridays, Saturdays, Eve of & Public Holidays</i>	<i>\$1,388++ Fridays, Saturdays, Eve of & Public Holidays</i>	<i>\$1,418++ Saturdays, Eve of & Public Holidays</i>	<i>\$1,438++ Saturdays, Eve of & Public Holidays</i>

CAPACITY OF ORCHARD GRAND BALLROOM

	<i>Minimum</i>	<i>Maximum</i>
<i>Orchard Grand Ballroom</i>	<i>60 tables</i>	<i>100 tables</i>
<i>Orchard Grand Ballroom 1 & 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 31st 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 stationary 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

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

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

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

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

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

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

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

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 See

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

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

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

佛砵腰果虾仁扒田园蔬
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 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

杨枝甘露

Chilled Mango Puree with Pomelo & 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

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