

Grange Ballroom

WEDDING LUNCH AND DINNER - JANUARY TO DECEMBER 2020

LUNCH

Mondays to Sundays Min 6, Max 13 tables	\$1298++ per table
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DINNER

Mondays to Thursdays Min 6, Max 13 tables	\$1298++ per table
Fridays, Sundays, Eve and Day of Public Holidays Min 6, Max 13 tables	\$1548++ per table
Saturdays Min 6, Max 13 tables	\$1618++ per table
Premium Package	\$2088++ per table

Our Wedding Package includes the following:

DINING

- Exquisite Chinese cuisine specially prepared by our team of award-winning chefs
- Iced tea, nuts and chips served during the pre-event reception
- Pre-event dining experience for ten (10) guests of your choice, based on your confirmed menu available at 50% of the wedding package price (applicable from Tuesdays to Thursdays, excluding Eve of and Public Holidays and blackout dates)
- A specially designed 5-tier wedding cake on display with an additional cake by our Executive Pastry Chef for your private celebration

BEVERAGES

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- Assorted soft drinks and oriental tea served throughout the event for up to four hours
- House-pour wine can be arranged at a special rate of \$48++ per bottle
- Special rate of \$600++ per barrel of beer
- Corkage fee for duty-paid and sealed wine and hard liquor can be arranged at \$30++ per bottle

DECORATIONS

- Choice of elegant wedding theme and floral decoration

COMPLIMENTARY

- Personalised guest book and wedding token box
- A range of wedding favours to choose from
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (printing of inserts not included)
- One-night stay in our bridal room with complimentary welcome amenities
- Breakfast for two at Top of the M or served in your room
- \$100nett worth of Food and Beverage credit
- Usage of our LCD projector and screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)
- Valet parking service for your bridal car

Choose ONE wedding perk with a minimum of 8 tables

Choose TWO wedding perks with a minimum of 10 tables

ADDITIONAL WEDDING PERKS

- One complimentary bottle of house-pour wine per confirmed table (for consumption during event only)
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- One complimentary day-use room (Deluxe Room) from 10am to 3pm or 2pm to 7pm
- One complimentary night's stay in a Deluxe Room
- Delectable butler-style canapés during pre-event reception
- One complimentary barrel of beer ^
- Complimentary printing of inserts for invitation cards ^

^ Applicable for Wedding Dinner Packages only

ADDITIONAL WEDDING PERKS FOR PREMIUM PACKAGE

- Complimentary printing of inserts for invitation cards
- Complimentary upgrade from Executive Room to our luxurious Bridal Suite
- Free-flow of beer or house-pour wine for up to three hours
- Delectable butler-style canapés during pre-event reception
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- Enjoy complimentary food tasting for a table of ten (10) guests
(applicable from Mondays to Thursdays, excluding Eve of and Public Holidays and blackout dates)
- Personalised gift tags for all wedding favours

For enquiries, please call 6831 6029/6082 or email events.orchard@meritushotels.com

Prices are subject to 10% service charge and prevailing government taxes, and may change without prior notice

Chinese Menu

Lunch and Weekday Dinner 1/2

APPETISER

Choose five items from the selection below

沙律虾
Prawn Salad

辣汁海蜇
Marinated Jellyfish

春卷
Spring Roll

泰式海螺
Thai-style
Marinated Conch

八爪鱼
Marinated Octopus

金网卷
Golden Nest Roll

芥末美乃滋虾卷
Prawn Roll
in Wasabi Mayo

烟鸭胸
Smoked Duck Breast

叉烧
Barbecued Pork

SOUP

Choose one item from the selection below

鲍丝海味羹
Shredded Abalone
in Superior Broth

金菇干贝鲍丝翅
Braised Shark's Fin*
with Conpoy and
Shredded Abalone

黄焖蟹肉鱼肚羹
Braised Crab Meat and
Fish Maw in Golden Sauce

SEAFOOD

Choose one item from the selection below

露笋松菇带子虾球
Prawn and Scallop
Sautéed with Asparagus
and Mushroom

药材醉生虾
Chinese Herb
Drunken Prawn

荔茸带子
Scallop and Yam Croquette

* We support the sustainability of our natural environment. As such, we offer premium alternative seafood options for your dining pleasure. Please enquire with our wedding specialists for more information.

Chinese Menu

Lunch and Weekday Dinner 2/2

FISH

Choose one item from the selection below

清蒸石斑
Hong Kong-style
Steamed Garoupa

蒜香巴丁鱼
Steamed Patin Fish
with Garlic

豉汁金目鲈
Steamed Sea Bass
with Black Bean Sauce

MEAT

Choose one item from the selection below

避风塘烧鸡
Crispy Roasted Chicken
with Almond Slice

排骨皇
Roasted Spare Rib
with Capital Sauce

药材烧鸭
Chinese Herb-infused
Roasted Duck

VEGETABLE

Choose one item from the selection below

北菇响螺片时蔬
Braised Sliced Conch
with Shiitake Mushroom
and Seasonal Vegetable

海参冬菇时蔬
Braised Sea Cucumber
with Shiitake Mushroom
and Seasonal Vegetable

蟹汁鲍鱼螺鲜菇时蔬
Braised Sliced Jade Abalone
with Shiitake Mushroom
and Seasonal Vegetable
in Crab Meat Sauce

NOODLE AND RICE

Choose one item from the selection below

鲍汁双菇干烧伊面
Braised Ee-fu Noodle with
Duo Mushrooms in Superior
Abalone Sauce

腊味荷叶饭
Fried Rice with Chinese
Sausage wrapped in
Lotus Leaf

雪菜鸡丝焖米粉
Vermicelli stewed with
Shredded Chicken Meat
and Preserved Cabbage

DESSERT

Choose one item from the selection below

红豆沙汤圆
Cream of Red Bean
with Glutinous Rice
Dumpling

香茅芦荟冻
Chilled Aloe Vera and
Lemongrass Jelly in
Calamansi Juice

杨枝甘露
Chilled Mango Sago
with Pomelo

Chinese Dinner Menu

Weekend 1/3

APPETISER

Choose five items from the selection below

鲜果沙律虾
Prawn Salad with Fresh Fruit

辣汁海蜇
Marinated Jellyfish

春卷
Spring Roll

鱼子寿司
Ebiko Sushi

泰式海螺
Thai-style
Marinated Conch

叉烧
Barbecued Pork

八爪鱼
Marinated Octopus

牛油果寿司
Avocado Sushi

芥末美乃滋虾卷
Prawn Roll
in Wasabi Mayo

烟鸭胸
Smoked Duck Breast

桂花蟹肉
Stir-fried Crab Meat with Egg

龙虾沙律 或 乳猪
Lobster Salad
or Sliced Suckling Pig

SOUP

Choose one item from the selection below

干贝蟹肉鱼翅
Braised Shark's Fin* with
Crab Meat and Conpoy

竹笙龙虾羹
Lobster and
Bamboo Shoot Soup

黄焖蟹肉鱼肚羹
Braised Crab Meat and
Fish Maw in Golden Sauce

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Chinese Dinner Menu

Weekend 2/3

SEAFOOD

Choose one item from the selection below

辣椒虾球拼馒头
Stir-fried Prawn in Chilli
Sauce with Deep-fried Bun

夏果松菇百合炒带子
Stir-fried Scallop,
Macadamia, Shimeji
Mushroom, and Lily Bulb

XO酱凤凰蚌虾球西兰花
Stir-fried Prawn and
Phoenix Clam with
Broccoli in XO Sauce

FISH

Choose one item from the selection below

潮州蒸澳洲红斑
Teochew-style Steamed
Australian Red Garoupa

昆布汁蒸鲈鱼
Steamed Sea Perch
with Kombu Sauce

蒜茸蒸顺壳鱼
Steamed Soon Hock
with Minced Garlic
in Superior Sauce

POULTRY

Choose one item from the selection below

脆皮吊烧鸡
Crispy Roasted Chicken
with Prawn Cracker

西施鸡
Roasted Chicken with Crispy
Egg Floss in Homemade
Spicy and Sour Sauce

栗子扒大鸭
Braised Duck
with Chestnut

VEGETABLE

Choose one item from the selection below

鲍鱼仔天白菇时蔬
Braised Baby Abalone
with Shiitake Mushroom
and Seasonal Vegetable

海参冬菇时蔬
Braised Sea Cucumber
with Shiitake Mushroom
and Seasonal Vegetable

干贝松菇鲍鱼仔时蔬
Braised Baby Abalone
with Conpoy and Shimeji
Mushroom and Seasonal
Vegetable

Chinese Dinner Menu

Weekend 3/3

MEAT

Choose one item from the selection below

黑椒蜜椒炒鹿肉
Wok-fried Venison
with Capsicum
in Black Pepper Sauce

排骨皇
Roasted Spare Rib
with Capital Sauce

镇江无锡排骨
Pan-roasted Wu Xi Spare Rib
in Black Vinegar Glaze

NOODLE AND RICE

Choose one item from the selection below

双菇/蟹肉烩伊面
Braised Ee-fu Noodle
with Duo Mushrooms or
Crab Meat

腊味荷叶饭
Fried Rice with Chinese
Sausage wrapped in
Lotus Leaf

干炒海鲜乌冬
Stir-fried Seafood Udon

DESSERT

Choose one item from the selection below

金瓜芋泥
Cream of Pumpkin
with Yam Paste

香茅芦荟冻
Chilled Aloe Vera
and Lemongrass Jelly
in Calamansi Juice

日本红豆绿茶布丁
Japanese Green Tea Pudding
topped with Azuki Red Bean

Chinese Vegetarian Menu

Lunch and Weekday Dinner 1/2

APPETISER

Choose five items from the selection below

素春卷
Spring Roll

凉拌木耳藕片
Marinated Black Fungus
with Lotus Root

素紫菜卷
Seaweed Roll

日本素寿司
Japanese Rice with
Mushroom Sauce

熏冬菇
Smoked Black Mushroom

素鹅
Deep-fried Goose

清味杞子西芹
Marinated Celery
with Wolfberry

炸豆腐拼海苔酱
Fried Tofu with
Seaweed Sauce

SOUP

Choose one item from the selection below

虫草花山药竹笙炖汤
Double-boiled Soup with Chinese Yam,
Bamboo Pith, and Cordycep Flower

金菇鲍丝羹
Braised Shredded Abalone with
Golden Mushroom in Superior Broth

VEGETABLE I

Choose one item from the selection below

夏果松菇炒猴头菇
Sautéed Monkey Head Mushroom,
Shimeji Mushroom, and Macadamia

辣汁杏鲍菇炒时蔬
Stir-fried King Oyster Mushroom
in Chilli Sauce with Seasonal Vegetable

MOCK FISH

Choose one item from the selection below

糖醋炸素鱼
Deep-fried Fish in Chef's Special Sauce

香煎素鱼
Pan-fried Fish with Assorted Vegetables

Chinese Vegetarian Menu

Lunch and Weekday Dinner 2/2

BEANCURD

Choose one item from the selection below

松露鱼香扒双色豆腐

Duo Beancurd with Assorted Mushrooms
in Truffle Sauce

八宝珍藏

Braised Eight Treasures
wrapped in Beancurd Skin

VEGETABLE II

Choose one item from the selection below

佛手瓜白菜扒灵芝菇

Braised Cabbage and Chayote
with Ling Zhi Mushroom

金瓜竹笙烩芦笋

Braised Pumpkin and Bamboo Pith
with Asparagus

算盘子炒素菜丁

Stir-Fried Yam Abacus
with Assorted Diced Vegetables

罗汉上素

Braised Lo Han Vegetable

NOODLE & RICE

Choose one item from the selection below

翡翠焖伊府面

Braised Ee-fu Noodle
with Assorted Vegetables

素荷叶饭

Fried Rice
wrapped in Lotus Leaf

DESSERT

Choose one item from the selection below

南北杏炖雪耳

Double-Boiled Snow Fungus with Almond

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
in Calamansi Juice

Chinese Vegetarian Menu

Weekend Dinner 1/2

APPETISER

Choose five items from the selection below

素春卷
Spring Roll

凉拌木耳藕片
Marinated Black Fungus
with Lotus Root

素紫菜卷
Seaweed Roll

日本素寿司
Japanese Rice with
Mushroom Sauce

熏冬菇
Smoked Black Mushroom

素鹅
Deep-fried Goose

清味杞子西芹
Marinated Celery
with Wolfberry

炸豆腐拼海苔酱
Fried Tofu with
Seaweed Sauce

SOUP

Choose one item from the selection below

虫草花山药竹笙炖汤
Double-boiled Soup with Chinese Yam,
Bamboo Pith, and Cordycep Flower

金菇鲍丝羹
Braised Shredded Abalone with
Golden Mushroom in Superior Broth

VEGETABLE I

Choose one item from the selection below

夏果松菇炒猴头菇
Sautéed Monkey Head Mushroom,
Shimeji Mushroom, and Macadamia

辣汁杏鲍菇炒时蔬
Stir-fried King Oyster Mushroom
in Chilli Sauce with Seasonal Vegetable

MOCK FISH

Choose one item from the selection below

糖醋炸素鱼
Deep-fried Fish in Chef's Special Sauce

香煎素鱼
Pan-fried Fish with Assorted Vegetables

Chinese Vegetarian Menu

Weekend Dinner 2/2

BEANCURD

Choose one item from the selection below

松露鱼香扒双色豆腐

Duo Beancurd with Assorted Mushrooms
in Truffle Sauce

八宝珍藏

Braised Eight Treasures
wrapped in Beancurd Skin

VEGETABLE II

Choose two items from the selection below

佛手瓜白菜扒灵芝菇

Braised Cabbage and Chayote
with Ling Zhi Mushroom

金瓜竹笙烩芦笋

Braised Pumpkin and Bamboo Pith
with Asparagus

算盘子炒素菜丁

Stir-fried Yam Abacus
with Assorted Diced Vegetables

罗汉上素

Braised Lo Han Vegetable

NOODLE & RICE

Choose one item from the selection below

翡翠焗伊府面

Braised Ee-fu Noodle
with Assorted Vegetables

素荷叶饭

Fried Rice
wrapped in Lotus Leaf

DESSERT

Choose one item from the selection below

南北杏炖雪耳

Double-boiled Snow Fungus
with Almond

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
in Calamansi Juice

Malay Cuisine Menu

Lunch and Weekday dinner

Gado-Gado Campur Makanan Laut

Seafood Gado-gado
(Prawn, Cuttlefish and Scallop)

Sup Cendawan Isi Kambing

Mushroom Soup with Minced Lamb

Ayam Masak Daun Bayam

Boiled Chicken with Spinach and Spicy Oyster Sauce

Ikan Siakap Pepes

Spicy Steamed Sea Bass in Banana Leaf

Raja Udang Masak Merah

Deep-fried Prawn with Tomato Purée

Sayur Goreng Rampai

Fried Assorted Vegetables

Nasi Kuning Opor Ayam Dan Acar

Yellow Rice with Opor Chicken and Pickle

Keladi Bersama Sagu Krim

Yam in Sago Cream

Malay Cuisine Menu

Weekend Dinner

Gado-gado Campur Makanan Laut

Seafood Gado-gado
(Prawn, Cuttlefish and Scallop)

Sup Cendawan Isi Kambing

Mushroom Soup with Minced Lamb

Ayam Masak Daun Bayam

Boiled Chicken with Spinach and Spicy Oyster Sauce

Ikan Siakap Pepes

Spicy Steamed Sea Bass in Banana Leaf

Raja Udang Masak Merah

Deep-fried Prawn with Tomato Purée

Daging Rusok Rendang

Lamb Chop Rendang

Sayur Goreng Rampai

Fried Assorted Vegetables

Nasi Kuning Opor Ayam Dan Acar

Yellow Rice with Opor Chicken and Pickle

Keladi Bersama Sagu Krim

Yam in Sago Cream

Chinese Menu

Premium Package

新潮大拼盘

(乳猪, 烧鸭, 八仙醉鸡, 辣汁海蜇, XO酱炒带子)

Mandarin Premium Combination Platter

(Sliced Suckling Pig, Roasted Duck, Drunken Chicken, Marinated Jellyfish, Scallop with XO Sauce)

阿拉斯加蟹肉蟹黄燕窝羹

Bird's Nest Soup with Alaskan Crab Meat and Crab Roe

(Individual Portion)

炒龙虾球露笋

Stir-fried Lobster with Asparagus

蒜香蒸鲈鱼扒

Steamed Sea Perch with Garlic Sauce

(Individual Portion)

五头鲍鱼天白菇时蔬

Braised Five-head Abalone with

Japanese Mushroom and Seasonal Vegetable

招牌果酱排骨

Roasted Spare Ribs infused with Signature Fruit Sauce

鲜虾桂花蚌肉焖伊面

Braised Ee-fu Noodle with Prawn and Clam

红枣杞子洋参雪蛤

Chilled Double-boiled Hashima with Red Dates,
Wolfberries, and American Ginseng

幸福巧克力

Pralines

Chinese Vegetarian Menu

Premium Package

斋拼盘

(春卷, 腌菜, 沙拉猴头菇, 蜜汁叉烧, 紫菜卷)

Deluxe Platter

(Spring Roll, Marinated Vegetable, Monkey Head Mushroom Salad, Barbecued Pork, Seaweed Roll)

炖双菇素翅羹

Double-boiled Duo Mushrooms with Shark's Fin Broth

金盏蜜豆栗子百合炒斋虾

Sautéed Prawn with Honey Pea, Chestnut and Lily Bulb served in Quail's Nest

滑子磨雪菜蒸豆腐盒

Homemade Beancurd topped with Nameko Mushroom and Snow Pea

斋鲍鱼云耳扒时蔬

Braised Abalone with Black Fungus and Seasonal Vegetable

荔枝酸甜炒鸡丁

Sautéed Diced Chicken with Lychee in Sweet and Sour Sauce

荷叶松子菜粒炒饭

Fried Rice with Diced Vegetable and Pine Nut wrapped in Lotus Leaf

万寿果炖红枣雪耳

Double-boiled White Fungus with Red Date and Fresh Fig

幸福巧克力

Pralines

Malay Cuisine Menu

Premium Package

Makanan Sejuk Dan Panas

Lobster Salad, Seafood Dumpling, Vegetable Spring Roll,
Marinated Baby Octopus and Chicken Wrapped in Pandan Leaf

Soto Ayam

Shredded Chicken Soup with Rice Cake, Bean Sprout, and Spring Onion

Ayam Selera

Roasted Chicken with Hot Paprika, Kaffir Lime, and Curry Leaf

Ikan Tiga Rasa

Fried Sweet and Sour Garoupa with Capsicum, Cucumber, Onion and Pineapple

Daging Bakar

Coriander and Sambal-roasted Beef Tenderloin
with Evaporated Milk
Condiment: Chilli Padi in Sweet Soya Sauce

Udang Nestum

Cereal Prawn with Chilli Padi and Spring Onion

Baby Kailan Cendawan Masak Sos Tiram

Stir-fried Baby Kai Lan and Mushroom with Oyster Sauce

Nasi Goreng Kampong

Stir-fried Rice with Seafood, Lemongrass, Long Bean, and Fresh Herb

Pulut Hitam

Served with Dried Longan

Pralines
