

# Wedding Solemnisation

## LUNCH PACKAGE

Minimum of 40 persons  
S\$ 78 per person



### Our Package includes

- Sumptuous selection of menu items for your lunch buffet specially curated by our Master Chefs
- Free-flow of soft drinks throughout the event for up to three (3) hours
- Fresh floral centerpiece for the reception table and all dining tables
- State-of-the-art facilities including audio visual equipment
- Complimentary car passes based on 20% of the guaranteed attendance
- Complimentary day use room (Deluxe Room) for your usage
- Special prices for wines & hard liquors purchased from the hotel (minimum purchase required)

For enquiries, please contact our Wedding Specialist at 65 6831 6029 / 6082 or email [events.orchard@meritushotels.com](mailto:events.orchard@meritushotels.com)

Valid until 31 December 2020.

All prices quoted are subjected to 10% service charge and prevailing government taxes, unless otherwise stated.

Terms and conditions apply.

# Wedding Solemnisation

## HIGH TEA RECEPTION PACKAGE

Minimum of 40 persons  
S\$ 68 per person



### **Our Package includes**

- Sumptuous selection of menu items for your high tea buffet specially curated by our Master Chefs
- Free-flow of soft drinks throughout the event for up to three (3) hours
- Fresh floral centerpiece for the reception table and all dining tables
- State-of-the-art facilities including audio visual equipment
- Complimentary car passes based on 20% of the guaranteed attendance
- Complimentary day use room (Deluxe Room) for your usage
- Special prices for wines & hard liquors purchased from the hotel (minimum purchase required)

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# Wedding Solemnisation

## DINNER PACKAGE

Minimum of 40 persons  
S\$ 88 per person



### Our Package includes

- Sumptuous selection of menu items for your dinner buffet specially curated by our Master Chefs
- Free-flow of soft drinks throughout the event for up to three (3) hours
- Fresh floral centerpiece for the reception table and all dining tables
- State-of-the-art facilities including audio visual equipment
- Complimentary car passes based on 20% of the guaranteed attendance
- Complimentary day use room (Deluxe Room) for your usage
- Special prices for wines & hard liquors purchased from the hotel (minimum purchase required)

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# Lunch Buffet

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## **COLD SELECTION**

Cured Salmon with Honey Mustard Dressing  
Shrimps Cocktail with Mango and Melon  
Cured Duck Breast with Apple and Cranberry Vinaigrette  
Cherry Tomatoes and Broccoli Salad with Balsamic Dressing

## **SALAD**

Mixed Greens: Romaine Lettuces, Iceberg Lettuces  
Vegetables: Tomato, Cucumber, Bell Peppers  
Dressings: Thousand Island, French and Balsamic Vinaigrette

## **SOUP**

Cream of Mushroom Soup with Spinach Dumpling  
Assorted Bread Rolls and Butter

## **HOT SELECTION**

Baked Sea Perch with Maple Syrup, Ginger, and Onion Leeks  
Deep-fried Honey Prawn in Almond Sauce  
Stir-fried Black Pepper Beef with Pearl Onion  
Seasonal Vegetables with Egg Tofu  
Wok-fried Nasi Goreng

## **DESSERT**

Mango Crêpe  
Assorted Mini Pastries  
Thai-Style Sticky Rice Pudding  
Fruit Savarin with Mixed Berries Sauce  
Seasonal Fresh Fruit Platter

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# *High Tea Reception Buffet*

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## **ASSORTMENT OF TEA SANDWICHES**

Egg Mayonnaise and Chives  
Smoked Salmon  
Tuna and Celery  
Chicken

## **HOT SAVOURIES**

Swiss Cheese Tartlets  
Vegetarian Samosas  
Chicken Wings with Honey and Chilli  
Mini Pizza  
Mini Ngoh Hiang  
Salmon Quiche  
Singapore-style Fried Noodles

## **SWEETS FROM OUR PASTRY**

Seasonal Fresh Fruit Platter  
Assorted French Pastries  
Almond Croissant  
Tiramisu  
Tea Cookies

Coffee or Tea

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# *Dinner Buffet*

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## **COLD SELECTION**

Assortment of Sushi and Maki  
Melon with Parma Ham, and Balsamic Vinegar  
Wine-poached Prawn with Grape, and Ginger Remoulade  
Thai-style Beef Salad  
Salmon Gravlax and Smoked Snow Fish with Dill Sweet Mustard Sauce

## **SALAD**

Mixed Greens: Romaine Lettuces, Iceberg Lettuces  
Vegetables: Cucumber, Bell Peppers  
Dressings: Thousand Island, French and Balsamic  
Tomatoes Salad with Herb Pesto  
Asparagus drizzled with Herbs Oil  
Grilled Zucchini with Fresh Herb Pesto

## **SOUP**

New England-style Seafood Chowder with Vegetables  
Assorted Bread Rolls and Butter

## **HOT SELECTION**

Breaded Silver Sea Bass with Chilli Mayo  
Baked Chicken Leg with Lemon Zest, Maple Syrup, and Garlic Flakes  
Stir-fried King Prawn with Peppercorn, Honey, and Curry Leaves  
Seasonal Vegetables with Fried Bean Curd  
Steamed Spinach Custard topped with Grilled Scallops  
Roasted Chicken Rice with Condiments

## **DESSERT**

Passionfruit and Peach Puree (Glass)  
Mixed Fruit Tartlet  
Chocolate Banana Dome  
New York Cheesecake  
Apple Crumble  
Seasonal Fresh Fruit Platter

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