

LOVE. WED. CELEBRATE

3 May 2021 to 30 June 2022

Weekday Lunch & Dinner (Monday to Friday)

S\$998.00++ per table of 8 persons

Weekend Lunch & Dinner

S\$1,168.00++ per table of 8 persons

(Saturday, Sunday, Eve of Public Holiday & Public Holiday)

1 July to 31 December 2022

Weekday Lunch & Dinner (Monday to Friday)

S\$1,168.00++ per table of 8 persons

Weekend Lunch & Dinner

S\$1,338.00++ per table of 8 persons

(Saturday, Sunday, Eve of Public Holiday & Public Holiday)

*** Confirm by 13 June 2021 to enjoy the following exclusive perks:**

- Additional 1 more night stay in Bridal Suite
- 2 nights Wedding Anniversary stay in our Premier Room
- Complimentary Enrolment as an IHG Business Rewards member and be credited with 50,000 points (applicable to the 1st 50 confirmed couples)
- 5% rebate from total bill with a minimum spending of \$15,000nett

Ballroom Capacity:

Crystal Ballroom: Maximum 200 persons (with social distancing)

Orchid Ballroom: Maximum 100 persons (with social distancing)

Maharajah Suite: Maximum 60 persons (with social distancing)

Kindly reach us at weddings.hisinorchard@ihg.com for package details

Terms and Conditions apply

The above rates are based on 8 persons per table.

Prices are subject to 10% service charge and 7% government tax unless otherwise stated as nett.

All current practices in cooperation to the prevailing Singapore government guidelines, subject to changes.

* This promotional package is valid from 3 May to 13 June 2021

SPECIAL OFFERS FROM OUR CURATED VENDORS

- Actual day photography for 8 hours at a special rate of \$1,500.00nett
- S\$100.00nett voucher for “Betrothal Gift Ceremony”
- Emcee service with Bilingual languages at a special rate of \$588.00nett
- Roving Photography with instant print at a special rate of \$450.00nett
- Choice of Chilled Freshly brewed Bubble Tea with toppings before the event at a special rate of \$3.50nett per bottle (minimum of 50 bottles required)
- SG Wedding DJ - Let a professional handle the AV aspects of your wedding, such as your March-in songs, Highlights videos & more at \$999.00nett


Lunch | Weekday Dinner

Package Includes

- Choice of 7-course set menu
 - Free-flow of soft drinks, mixers and chinese tea
 - One barrel of Local Tiger Beer
 - One bottle of House wine per confirmed table
 - Champagne pyramid with a bottle of sparkling wine for toasting
 - Waiver of corkage charge for sealed and duty-paid hard liquor and wines
 - Complimentary food tasting for up to 10 persons with a minimum 10 tables

 - Unique Wedding Decorations:
 - Floral arrangement for stage, aisle & dining tables
 - Selection of wedding favours for all guests
 - Dummy Cake
 - Selection of table linen
 - March-in with dry ice effect
 - Guest book & token box
 - Invitation cards for 70% of the confirmed attendance (excluding printing)

 - One (1) night stay in Bridal Suite inclusive of welcome amenities
 - One day-use room (Premier Room) from 9.00am to 2.00pm
 - Usage of separate function room for Solemnisation and Tea Ceremony

 - One VIP parking lot for the bridal car
 - Car park coupons for 30% of confirmed attendance
 - Complimentary use of projectors for video montage and standard AV system
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Weekend Dinner Package Includes

- Choice of 8-course set menu
- Free-flow of soft drinks, mixers and chinese tea
- Two barrel of Local Tiger Beer
- One bottle of House wine per confirmed table
- Champagne pyramid with a bottle of sparkling wine for toasting
- Waiver of corkage charge for sealed and duty-paid hard liquor and wines
- Complimentary food tasting for up to 10 persons with a minimum 10 tables

- Unique Wedding Decorations:
 - Floral arrangement for stage, aisle & dining tables
 - Selection of wedding favours for all guests
 - Dummy Cake
 - Selection of table linen
 - March-in with dry ice effect
 - Guest book & token box
 - Invitation cards for 70% of the confirmed attendance (excluding printing)

- One (1) night stay in Bridal Suite inclusive of welcome amenities
- One day-use room (Premier Room) from 3.00pm to 8.00pm
- Usage of separate function room for Solemnisation and Tea Ceremony

- One VIP parking lot for the bridal car
- Car park coupons for 30% of confirmed attendance
- Complimentary use of projectors for video montage and standard AV system

Lunch | Weekday Dinner

Menu

1st Course (Please select four (4) items)

- Soy Chicken 豉油鸡
- Roasted Duck 烧鸭
- Drunken Chicken Roulade 酒香醉鸡卷

Premium upgrade

- Charcoal Roasted Pork Belly 炭烧脆皮烧肉
- Sliced Roasted Suckling Pig at \$40++ per table of 10 persons
- Prawns Salad with Fruits Cocktail 泰皇沙律球
- Whole Roasted Suckling Pig at \$288++ per table of 10 persons
- Spicy Marinated Jelly Fish 辣汁海蜇

- Honey Baked Char Siew 蜜汁叉烧
- Golden Spring Roll 黄金春卷
- Homemade Ngoh Hiang 酥炸五香

2nd Course (Please select one (1) item)

- Thick Soup of Crabmeat, Fish Maw and Sun-dried Scallops 瑶柱蟹肉鱼鳔羹
- Double-boiled Chicken Consommé with Chinese Herbs and Wild Ginseng 野生人参炖鸡汤
- Braised Four Treasure Seafood Crabmeat Soup 红烧蟹肉四宝羹

3rd Course (Please select one (1) item)

- Steamed Red Snapper, Hong Kong Style with Fine Soy Sauce 港式蒸红鲷
- Steamed Seabas with Homemade Soy Bean Paste 家乡豆酱蒸鲈鱼
- Steamed Soon Hock with minced Garlic and Soy Sauce 金银蒜蒸笋壳鱼

Premium upgrade at \$40.00++ per table of 10 persons

- Steamed Red Garoupa in Hong Kong style 港式生石斑
- Steamed Cod Fish with Black Fungus, Shredded Mushroom & Red Dates 家乡蒸鳕鱼
- Crispy Fried Cod Fish in Soy Sauce 香炸鳕鱼柳

4th Course (Please select one (1) item)

- Crispy Roasted Chicken served with Crackers 脆皮吊烧鸡伴虾饼
- Herbal Emperor Chicken 药膳帝王鸡
- Roasted Chicken topped with Crispy Shallot and Spicy Garlic Vinaigrette 避风塘烧鸡

5th Course (Please select one (1) item)

- Braised sliced Topshell and Chinese Mushroom in Brown Sauce 蚝皇螺片扒冬菇
- Braised Chinese Mushroom with Spinach topped with Conpoy Sauce 干贝扒冬菇菠菜
- Braised with Oriental Mushroom and Seasonal Greens 片扒冬菇时蔬

Premium upgrade:

- Add on Braised Whole Abalone (鲍鱼) at \$40++ per table of 10 persons

6th Course (Please select one (1) item)

- Fragrance Fried Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf 腊味荷叶饭
- Braised Fried Glutinous Rice with Dried Shrimp, Chinese Sausage & Black Mushroom 中式香肠和黑蘑菇炒糯米
- Ee-Fu Noodle with Shrimp Roe and Kau Wong 干烧虾籽韭黄伊面
- Braised Egg Noodle with Assorted Mushroom 蘑菇炖云吞面

7th Course (Please select one (1) item)

- Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- Refreshing Mango Puree with Aloe Vera and Pomelo Sago 芦荟杨枝甘露
- Sweetened Red Bean Cream with Glutinous Rice Dumplings 红豆沙汤丸

Optional : Additional Course (Please select one (1) item)

Priced at S\$60.00++per table of 10 persons

- Crispy de-shell Prawns tossed with Mayo and Saseme 芝麻沙律虾球
- Sautéed de-shell Prawns with Celery served in Golden Ring 金环西芹炒虾球
- Poached Prawns with Chinese Rice Wine 白灼花雕虾
- Wok-fried de-shell Prawns with Capsicum and Shimeiji Mushroom in XO Sauce 极品 XO 酱彩椒松菇炒虾球

Weekend Dinner Menu

1st Course (Please select four (4) items)

- Lobster Salad with Fruits Cocktail 杂果龙虾沙律
- Charcoal Roasted Pork Belly 炭烧脆皮烧肉
- Golden Spring Roll 黄金春卷

Premium upgrade:

- Spicy Marinated Jelly Fish 辣汁海蜇丝
- Sliced Roast Suckling Pig at S\$40.00++ per table of 10 persons
- Whole Roast Suckling Pig at S\$288.00++ per table of 10 persons

- Prawn Dates 虾枣
- Soy Chicken 豉油鸡
- Honey Baked Char Siew 蜜汁叉烧
- Topshell with Sweet and Spicy Sauce 酸辣螺肉

2nd Course (Please select one (1) item)

- Double-boiled Farmed Chicken Consommé with Baby Abalone, Truffle and Cabbage 鲍鱼松露菜胆炖鸡汤
- Thick Soup of Shredded Abalone with Four Treasures 红烧鲍丝四宝羹
- Braised Fish Maw Soup with Crabmeat and Sun-dried Scallops 瑶柱蟹肉鱼鳔羹

3rd Course (Please select one (1) item)

- Sautéed Scallops with Asparagus and Capsicum in XO Sauce XO 酱爆露笋彩椒带子
- Crispy de-shell Prawns tossed Salted Egg Yolk and Curry Leaf 金沙咸蛋虾球
- Poached Prawns with Chinese Herbs and Rice Wine 花雕药膳醉虾

4th Course (Please select one (1) item)

- Steamed Red Snapper, Hong Kong Style with Fine Soy Sauce 港式蒸红鲷
- Steamed Seabass with Homemade Soy Bean Paste 家乡豆酱蒸鲈鱼
- Steamed Soon Hock with minced Garlic and Soy Sauce 金银蒜蒸笋壳鱼

Premium upgrade at \$40.00++ per table of 10 persons

- Steamed Red Garoupa in Hong Kong style 港式生石斑
- Steamed Cod Fish with Black Fungus, Shredded Mushroom & Red Dates 家乡蒸鳕鱼
- Crispy Fried Cod Fish in Soy Sauce 香炸鳕鱼柳

5th Course (Please select one (1) item)

- Barbequed Smoked Duck with Jasmine Tea Leaf 茉莉茶叶熏鸭
- Roasted Duck served with Plum Sauce 挂炉烧鸭伴酸梅酱
- Crispy Roasted Chicken served with Crackers 脆皮吊烧鸡伴虾饼

6th Course (Please select one (1) item)

- Braised Sea Cucumber and Oriental Mushroom with Seasonal Greens 海参扒冬菇时蔬
- Braised Sliced Topshell and Chinese Mushroom in Brown Sauce 蚝皇螺片扒冬菇
- Braised Chinese Mushroom and Broccoli topped with Crabmeat Sauce 蟹扒冬菇西兰花

Premium upgrade:

- Add on Braised Whole Abalone (鲍鱼) at \$40++ per table of 10 persons

7th Course (Please select one (1) item)

- Fragrance Fried Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf 腊味荷叶饭
- Braised Fried Glutinous Rice with Dried Shrimp, Chinese Sausage & Black Mushroom 中式香肠和黑蘑菇炒糯米
- Ee-Fu Noodle with Shrimp Roe and Kau Wong 干烧虾籽韭黄伊面
- Braised Egg Noodle with Assorted Mushroom 蘑菇炖云吞面

8th Course (Please select one (1) item)

- Refreshing Mango Puree with Aloe Vera and Pomelo Sago 芦荟杨枝甘露
- Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- Double-boiled Papaya with White Fungus and Chinese Almond 南北杏雪耳炖万寿果

Wedding Timeline

<u>Time Line</u>	<u>Notes/ Remarks</u>
<p><u>4 TO 6 MONTHS PRIOR:</u></p> <ul style="list-style-type: none"> - Invitation card printing & RSVP - Initial Stage of Planning - Review on decor, floor plan, linen, etc - Accommodation arrangement if (required) 	
<p><u>3 MONTHS PRIOR:</u></p> <ul style="list-style-type: none"> - Food Tasting - Liaising with external vendors (makeup, photo booth, etc..) - Drafting all the programme & guest list - Second Deposit of \$5,000.00nett to be made 	
<p><u>1 MONTH PRIOR:</u></p> <ul style="list-style-type: none"> - Finalization on food & beverage - Finalization of logistics (décor, linen, wedding gifts, floor plan, etc) - Follow up with outstanding RSVPS & finalize your guest list - Finalizing on your accommodation arrangement - Full pre-payment of the banquet bill 	
<p><u>2 TO 3 WEEKS PRIOR:</u></p> <ul style="list-style-type: none"> - AV TESTING & Rehearsal (Video Montage, March-in, Lighting, Songs) - Latest updates on your guest list & programme (if any changes) 	
<p><u>WEDDING DAY: CONGRATULATIONS!</u></p> <ul style="list-style-type: none"> - Check in to your Bridal Suite at 9.00am/ 2.00pm - AV test & run through programme with the coordinators & emcee - Setup of reception & photo album tables - Balance payment after the event or upon check out 	