

WEDDING PACKAGE

	Minimum	Maximum		
TungLok Signatures	20 tables	28 tables		
Ballroom	20 tables (weekdays)	30 tables		
	25 tables (weekends)	30 tables		
	Blissful	Cherish	Memories	
Weekday (Mon – Fri)	\$848.00	\$888.00	\$948.00	
Weekend (Sat – Sun & PH)	\$928.00	\$968.00	\$1,028.00	

All menus and prices are subject to change without notice.
Prices are subject to prevailing government taxes.

The Exquisite Reception & Dining Experiences

- A choice of traditional Chinese banquet menu meticulously prepared by our renowned award-winning masterchef.
- Complimentary tasting session for 10 persons.
- Free-flow of soft drinks and mixed nuts with complimentary Pastry Bar for pre-wedding reception served at the foyer.
- Free-flow of soft drinks and Chinese tea throughout wedding banquet.

Coupled with Beverages:

- Complimentary 40 litres of barrel beer for Blissful Menu.
- Choice of free-flow beer **or** complimentary 1 bottle of wine for every confirmed table for Cherish & Memories Menu.
- Waiver of corkage charge for duty paid and sealed hard liquor.
- Wine brought in for consumption during wedding banquet will be charged at \$20.00 per bottle as corkage fee.
- Complimentary 1 bottle of champagne to toast the once-in-a-lifetime occasion.

Topped with Ambience & Settings:

- Exquisite decorations with fresh flowers and floral centerpiece for VIP tables.
- Complimentary ivory-coloured cushion chairs covers (Antica Ballroom only).
- Romantic bridal march-in effects.
- An elegant 5-tier model wedding cake display.

And Other Privileges to Complement:

- One-night stay in a luxurious bridal suite at Orchard Parade Hotel with complimentary American Buffet Breakfast the next morning.
- One-superior room for your helpers on the wedding day.
- An elegant guest signature book.
- Choice of wedding favours for every guest
- 1 VIP carpark lot for Bridal Car at hotel entrance.
- Choice of Complimentary Oriental or Western theme invitation cards based on your guaranteed attendance (Printing of inserts not included).

- Complimentary car passes for 25% of your guaranteed attendance. (First come first served basis)
- Light refreshments prior to reception for wedding couple in the bridal suite.
- Complimentary usage of LCD projector, DVD player and screen during wedding banquet.

BLISSFUL

五福拼盘

Cold Platter Combination

- 黑叉烧 Barbecued Pork
- 烟鴨 Smoked Duck
- 泰式八爪魚 Thai-style Petite Octopus
- 越南春卷 Vietnamese Spring Roll
- 脆虾长卷 Deep-fried Prawn Roll



红烧鱼鳔珍珠鲍鱼羹

Braised Mini Pearl Abalone and Fish Maw Thick Soup
in Brown Sauce



西兰花秋耳炒虾仁

Sautéed Prawn with Broccoli and Fungus



清蒸顺壳鱼

Hong Kong-style Steamed Marble Goby



海参花菇扒波菜

Braised Sea Cucumber with Mushrooms and Spinach



同乐四杯油鸡

TungLok's Signature Soya Chicken



韭皇甫鱼伊麵

Braised 'Ee-fu' Noodle with Yellow Chives and Dried Sole Fish



香茅芦荟冻

Chilled Aloe Vera Jelly with Lemongrass

CHERISH

大紅乳豬拼盤

Deluxe Cold Platter Combination with Suckling Pig

- 乳豬 Roast Suckling Pig
- 醉鸡卷 Drunken Chicken Roll
- 越南春卷 Vietnamese Spring Roll
- 脆炸鸳鸯角 Sweet Potato Croquette
 - 海蜇 Marinated Jellyfish



金汤蟹肉鲍鱼烩鱼翅

Braised Shark's Fin Broth with Crab Meat and Mini Pearl Abalone
in Pumpkin Stock



双味虾球

Prawns Balls Prepared in Two Ways

- Salted Egg Yolk
- Wasabi-mayo Sauce



劲蒜蒸龙虎斑

Steamed Tiger Garoupa with Minced Garlic in Superior Sauce



龙虾菜丸子

Deep-fried Coriander Cheese Ball with Lobster Meat



上海八宝酱鸭

Shanghai-style Braised Duck



瑶柱海味荷叶饭

Fragrant Lotus Rice with Diced Scallops, Chicken and Duck Meat



万星杏脯芦荟冻

Chilled Apricot with Aloe Vera Jelly

MEMORIES

龙舞轻纱

Lobster Prepared in Two Ways

- 龙虾沙律 Chilled Salad with Fresh Vegetables
 - 法式焗 Baked in French-style



黄焖蟹肉花胶烩鱼翅

'Tan Jia'-style Braised Shark's Fin
with Fish Maw and Crab Meat



X.O. 醬玉带炒蘆荀

Sautéed Scallops with Asparagus in X.O. Spicy Sauce



清蒸海星班

Hong Kong-style Steamed Sea Star Garoupa in Superior Soya Sauce



鲍鱼海参扒菠菜

Braised Baby Abalone and Sea Cucumber with Spinach



碳烧爱尔兰鸭

Signature Roast Irish Duck



荷香生炒腊味鸳鸯糯米饭

'Yuan Yang' Fried Glutinous Rice with Preserved Waxed Meat
served on Lotus Leaf



杨枝甘露

Chilled Mango Cream with Pomelo and Sago