



ORCHARD HOTEL
SINGAPORE

managed by
MILLENNIUM & COPTHORNE INTERNATIONAL
You are the Centre of Our World

~ Because You Do, We Do Too ~
At
Orchard Hotel Singapore

A splendid pillar-less ballrooms and exquisite cuisines inspired and prepared by our innovative and award-winning culinary team already spell the start of a marvelous love affair that will result in a happily ever after.

Our experienced wedding planners will be on hand to attend to your wedding needs and turn your dream wedding into a reality.

<p><u><i>Classic Package</i></u> <i>From \$729.00 Nett</i> <i>(8 – Course Set Lunch)</i> <i>Monday – Sunday</i></p>	<p><u><i>Gold Package</i></u> <i>From \$829.00 Nett</i> <i>(8 – Course Set Dinner)</i> <i>Monday – Thursday</i></p>	<p><u><i>Signature Package</i></u> <i>From \$1,029.00 Nett</i> <i>(8 – Course Set Dinner)</i> <i>Friday, Saturday and Sunday</i> <i>Including Eve & Public Holiday</i></p>
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❖ *Above packages are applicable for weddings held by and before 31 December 2011*

CAPACITY OF ORCHARD BALLROOMS

	<u><i>Minimum</i></u>	<u><i>Maximum</i></u>
<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>

- ❖ *Prices are subject to changes without prior notice*
- ❖ *Terms and Conditions apply*
- ❖ *+++ Prices are subject to 10% service charge, & prevailing government taxes*
- ❖ *Nett prices are inclusive of 10% service charge, & prevailing government taxes*



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Exquisite Cuisine.....

- ♥ *Cantonese Cuisine by our team of award-winning chefs led by Group Masterchef Chan Kwok and Masterchef Chung Lap Fai*
- ♥ *Create your very own menu from our à la carte Cantonese cuisine menu attached*

Refreshing Beverages....

- ♥ *Free flow of Chinese Tea, Mixers and Soft Drinks throughout the cocktail reception and lunch / dinner*
- ♥ *Complimentary 1 barrel of 30litre beer for every 20 confirmed table*
- ♥ *Waiver of corkage for duty paid and sealed hard liquor*
- ♥ *Special discount for wines purchased from the hotel*

Theme Decoration

- ♥ *Choice of "Intimate Indulgence" | "Dazzling Dreams" | "Celestial Charm" wedding theme with fresh flower arrangement and special theme flower centerpieces for all guest tables*
- ♥ *Special flower centerpieces and dress up theme for two VIP tables*
- ♥ *Special theme dress up for the reception table*
- ♥ *Complimentary seat Covers for all chairs*
- ♥ *Smoke Effect along the aisle for the Grand Bridal March – In*
- ♥ *Exquisite champagne fountain and a complimentary bottle of champagne for toasting ceremony*
- ♥ *A specially designed wedding cake model for your cake cutting ceremony and a separate 1kg tier delivered to your Bridal Suite*

Thoughtful Gestures....

- ♥ *Memorable customized wedding favour 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 car park coupons for up to 20% of your guaranteed banquet attendance*
- ♥ *One VIP car park lot at hotel entrance for your bridal car*
- ♥ *Family get-together lunch/dinner for 10 persons for eight à la carte dishes (Monday – Thursday, excluding eve of and public holidays)*
- ♥ *Spend a night in our luxurious bridal suite and awake to a romantic breakfast in bed or a delectable breakfast at our Executive Club Lounge*
- ♥ *A delightful light meal served in the comfort of your Bridal Suite upon arrival on your special day*
- ♥ *Special welcome amenities for the bridal couple*
- ♥ *Complimentary use of one set LCD projector*



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A-La-Carte Cantonese Cuisine Menu

Please select one item from each category – 8 items

拼盘

Appetizer

中日拼盘

(寿司, 烧鸭, 辣汁海蜇, 紫菜付皮卷, 越南春卷)

Deluxe combination

(Sushi, roasted crispy duck, marinated spicy jellyfish, deep-fried beanskin & seaweed roll, vietnamese spring roll)

五福临门大拼盘

(沙律虾, 炒桂花翅, 卤鸭, 琵琶豆腐, 脆皮酥炸虾)

Five happiness combination

(Fresh prawn salad, stir-fried shark's fin with crabmeat, braised duck, pipa bean curd, deep-fried crispy prawn)

豪晶大拼盘

(炸虾枣, 油鸡, 麻辣螺片, 墨鱼仔, 腐皮鸡卷)

Orchard deluxe combination

(Deep-fried prawn ball, soya sauce chicken, marinated spicy top shell, marinated baby octopus, crispy chicken roll wrapped with bean curd skin)

鱼翅类

Shark's fin

蟹肉烩生翅

Braised shark's fin with crabmeat

竹笙瑶柱烩生翅

Braised shark's fin with conpoy and bamboo pith

鱼肚烩生翅

Braised shark's fin with fish belly



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海鲜类

Seafood recommendation

白灼游水生虾

Poached live prawn

腰果炒蜜豆虾仁

Sautéed shrimp with cashew nut and honey pea

辣汁炒西芹虾仁

Sautéed shrimp with celery in spicy sauce

鱼类

Fish

香港式蒸石斑

Steamed garoupa in hong kong style

潮式蒸石斑

Steamed garoupa in teo chew style

油浸石斑

Deep-fried garoupa in supreme soya sauce

肉类

Poultry & Meat

当红炸子鸡

Deep-fried crispy chicken

京烤骨

Stewed Pork Rib in Homemade Sauce

黑椒焖大鸭

Stewed duck in black pepper sauce



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蔬菜类

Vegetable

白苓菌扣冬菇菠菜

Braised bai ling mushroom and chinese mushroom with spinach

原粒柱甫扒鲍鱼螺菠菜

Braised whole conpoy with sliced top shell and spinach in oyster sauce

瑶柱松菇扒时蔬

Braised seasonal green with conpoy and shimeji mushroom

饭面类

Rice & noodle

双喜焖伊面

Stewed double happiness e-fu noodle

飘香荷叶饭

Fried rice wrapped in lotus leaf

鸡丝炒乌冬面

Stir-fried udon with shredded chicken

甜品类

Yummy Desserts

香滑芒果布甸

Chilled mango pudding

杨枝甘露

Chilled mango puree with sago and pomelo

百年好合红豆沙

Sweetened red bean paste with lotus seed and dried lily bud



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鲍鱼类
Abalone
(Applicable for Signature Package)

鲍片扒冬菇时蔬
Braised sliced abalone with chinese mushroom and seasonal greens

鲍片扣柱甫菠菜
Braised sliced abalone with whole conpoy and spinach

碧绿鲍片扣白苓菌
Braised sliced abalone with bai ling mushroom and seasonal greens