Say, ‘I Do’ with us.

VOCO®

BY IHG

Orchard Singapore



voco Weddings

IT HAS A RING TO IT

Let us take care of your happily ever after.

Our passion lies in honouring enduring love and commitment, weaving together a tapestry of memorable moments as you step hand-in-hand into a new chapter with your partner, and it is our honour to be entrusted with your biggest day.

From enchanting wedding themes, memorable party spaces and romantic hotel suites for your wedding night, to more fun, mouth-watering food and beverage menus for your post-nuptial gatherings, allow us to choreograph the symphony of your love to mark your happily ever after.







Your Love Story

WE ARE HERE WITH YOU

Whether you're envisioning a grand reception, intimate celebration or a lavish affair, our wedding venues and function spaces offer the ideal ambience to play host to your dream wedding.

Relax as our expert team handles every detail, ensuring a flawless celebration. With us by your side, you can be assured and fully enjoy your special moment.

We invite you and your guests to come on in and let the celebrations begin.





Grand Ballroom

Brimming with sophistication, our Grand Ballroom's intimate, yet expansive space features abstract carpeted flooring, a soft cream interior and stunning floor-to-ceiling windows coupled with elegant chandeliers.

LEVEL 3
Accommodates – up to 420 guests
631.5 m^2

Vista Room

Defined by its expansive layout and unobstructed design, our Vista Room is bathed in the glow of sparkling chandeliers in the evenings, offering a versatile setting curated to accommodate an array of seating arrangements.

LEVEL 3
Accommodates – up to 200 guests
321.1 m^2

Panorama Room

Our rooftop Panorama Room offers an impressive six-metre ceiling height and a picturesque, panoramic 180-degree view of Singapore's cityscape as a stunning and captivating backdrop for your special day.

LEVEL 24
Accommodates – up to 220 guests
336.7 m^2



A wedding that's uniquely yours

UNVEIL YOUR FAIRYTALE

Get started on your celebration of love with our thoughtfully curated wedding themes designed to bring the fairytale wedding you've always dreamed of to life. Whether it's an intimate or a grand celebration, our dedicated team of wedding specialists will transform our spaces into works of art for you. From elegant ballrooms to lush garden settings with dazzling tablescapes, let us weave the magic into your celebration and create a warm and intimate affair filled with unforgettable memories.











THEME 1

Aisle of Blossoms

Step into a romantic garden-inspired celebration with Aisle of Blossoms, where soft ivory florals, delicate greenery, and warm champagne tones come together in effortless harmony. Framed by glowing lights and graceful butterfly accents, the setting captures the beauty of love taking flight in the most enchanting way. Perfect for couples dreaming of a heartfelt celebration surrounded by blooms, romance, and timeless elegance.





THEME 2

The Garden Soirée

The Garden Soirée unfolds as a romantic celebration beneath a luminous canopy of light and sun-kissed blooms. Inspired by a radiant garden in full bloom, this theme blends lush florals in shades of yellow, orange, and soft blush with natural greenery, creating a setting that feels both vibrant and effortlessly elegant, and transforming your celebration into a warm, joyful expression of love in full bloom.











THEME 3

Twilight Romance

As dusk settles into dreamy pink and purple hues, Twilight Romance sets the stage for a magical celebration. Elegant florals in shades of blush pink and soft lavender are paired with delicate violet blooms, creating a romantic garden setting beneath a glowing twilight sky. Bathed in soft, ethereal light, butterflies drift through the scene, reflecting a love that is tender and unforgettable.



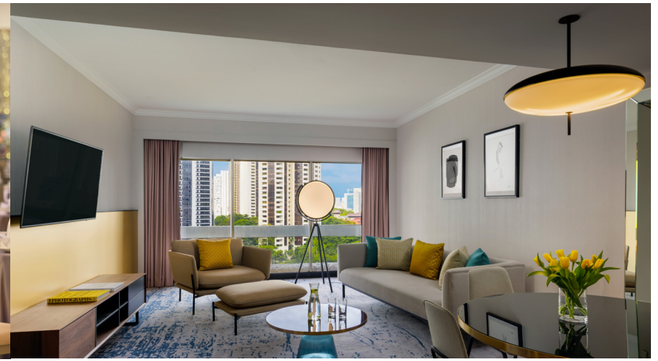


THEME 4

Closer to Nature

Surround yourself with the elegance of nature and the soft glow of romance. Adorned with pastel roses and delicate floral displays, this stunning theme embodies love at its most genuine. From the soft petals to the intricate floral accents surrounding your celebration, every detail blends seamlessly to craft a timeless and unforgettable expression of love.




THEME 5

Hues of Love

Step into a world of enchantment with our fairy tale theme, where romantic wedding dreams come to life. This timeless theme creates a whimsical yet elegant atmosphere. Delicate lavender hues, combined with graceful floral arrangements and refined details, set the stage for a truly magical celebration.




Accommodation

RELAX AND RECHARGE

Settle into our beautiful wedding suite as you prepare for your special day in privacy and comfort. Let our dedicated team take care of your every need, so that you don't have to. At the end of the day, retreat into a tranquil haven and bask in the picturesque views of Singapore's bustling cityscape.

Lunch package

Valid for 2027 & 2028 Weddings

Monday to Sunday:

7-course Chinese menu | $1,788++ per table of 10 persons

6-course Chinese menu (individual plating) | $188.80++ per person

Grand Ballroom (Level 3)	**Vista Room** (Level 3)	**Panorama Room** (Level 24)
Minimum of 180 persons Maximum of 420 persons	Minimum of 80 persons Maximum of 200 persons	Minimum of 130 persons Maximum of 220 persons

Package highlights

FOOD AND DRINKS	• Your choice of a personalised menu • Pre-wedding Chinese menu tasting for up to 10 persons • Free flow of soft drinks and mixers throughout wedding event • A complimentary barrel of beer - Grand Ballroom (30 litre barrel) | Vista Room and Panorama Room (20 litre barrel) • A complimentary bottle of house wine per 10 guaranteed persons A complimentary bottle of champagne with a five-tier champagne fountain on stage for toasting. • Waiver of corkage charges for sealed and duty-paid hard liquor • Additional beer barrels and wines available at special prices • Five-tier wedding cake model for cake-cutting ceremony • A complimentary 1kg wedding cake to take home
ACCOMMODATION	One-night stay in our Executive Suite with newlywed privileges, including a bottle of champagne, strawberries and light dinner served in your suite, breakfast for two at Opus Bar and Grill and access to our Club Lounge

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.



FLOWERS AND DECORATIONS	• Your choice of thematic wedding decor • Standing floral arrangments along the aisle with dry ice effect for the bridal march-in • VIP set up for two bridal tables • Elegant wedding invitations cards for 70% of your total guest invites (excludes insert printing) • Your choice of stylish wedding favours for all guests • Your choice of pre-designed guest signature book • Complimentary red packet box
OTHERS	• Complimentary use of LCD projectors and screens • Complimentary carpark passes for 15% of your guests • VIP parking lot for your bridal car in front of the hotel

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.

Lunch menu

7-course
Chinese menu

Perfect Beginnings 天作之合 | **Appetiser Platter** 五福大拼盘
Choice of 5 items 自选5款

- ○ Chilli Crab Claw 鲜辣蟹肉
- ○ Kataifi Jumbo Prawn Roll 千丝虾卷
- ○ Golden Salmon Prawn Toast 黄金三文虾土司
- ○ Homemade Hei Zho 自制虾枣
- ○ Nanjing Poached Duck 南京盐水鸭
- ○ Smoked Duck with Mango Salsa 茶王熏鸭
- ○ Japanese Top Shell with Szechuan Sauce 川汁螺片
- ○ Chicken Roll with Thai Green Chilli 青椒滑鸡卷
- ○ Unagi Kabayaki 日式鳗鱼
- ○ Marinated Japanese Baby Octopus with Shimeji Mushroom 日式八爪鱼伴野菌
- ○ Marinated King Mushroom with BBQ Sauce 浓味鲍鱼菇
- ○ Organic Prawn with Lime Mayonnaise 青柠虾沙律
- ○ Crispy Lychee Prawn Ball 荔枝脆虾丸
- ○ Tempura King Prawn 天妇罗虾

Romance 永浴爱河 | **Broth** 羹
Choice of 1 item 自选1款

- ○ Harmonious Union Braised Four Treasures Broth 鱼骨浓汤羹
- ○ Braised Seafood with Fried Fish Maw Soup 红烧海鲜鱼鳔羹
- ○ Braised Lobster Soup 山珍海味龙虾羹
- ○ Braised Abalone Soup 红烧聚宝羹
- ○ Mini Buddha Jumps Over The Wall Soup 迷你佛跳墙*

* Additional charges apply. 附加费

Bountiful Offspring 早生贵子 | **Seafood** 海鲜
Choice of 1 item 自选1款

- ○ Stir-fried Scallops and Asparagus in Tomato Spicy Sauce 干煎芦笋桃红玉带
- ○ Stir-fried Scallops with Garlic Sprout and Macadamia Nuts in Black Pepper Sauce 经典黑椒夏果炒鲜玉带
- ○ Stir-fried Scallops with Minced Garlic and Asparagus 油泡翡翠鲜玉带
- ○ Fried Scallops with XO Sauce and Garlic Sprout 辣味XO碧绿彩椒玉带
- ○ Poached Herbal Live Prawns 药膳灼活鲜虾
- ○ Poached Live Prawns with Garlic and Superior Stock 上汤金银蒜灼活鲜虾
- ○ Deep-fried Black Truffle Crispy Prawns with Tobiko 黑松露脆虾球伴鱼子
- ○ Crispy King Prawns in Fragrance Chicken Floss with Organic Salad 鸡肉松虾球拼有机蔬菜

Abundance 白首偕老 | **Fish** 鱼
Choice of 1 item 自选1款

- ○ Pearl Garoupa 龙虎斑
- ○ Red Garoupa 海红斑
- ○ Marble Goby 笋壳
- ○ Halibut Fillet 比目鱼
- ○ Red Snapper 红鲷
- ○ White Cod Fish 白鳕鱼*

Preparation Style 烹饪煮法

- ○ Hong Kong 港式
- ○ Superior Stock 上汤蒸
- ○ Minced Garlic 金银蒜
- ○ Teochew 潮州式
- ○ Pickled Chilli Style 剁泡椒蒸

* Additional charges apply. 附加费

Togetherness 凤凰于飞 | **Meat** 肉
Choice of 1 item 自选1款

- ○ Ginseng Chicken with Glutinous Rice Stuffing 糯米人参走地鸡
- ○ Crispy Roasted Chicken in Chef's Signature Sauce 秘汁脆皮烧鸡
- ○ Creamy Butter Cheese Pork Ribs 奶油芝士排骨王
- ○ Orange Honey Pork Ribs 宫廷橙香排骨王
- ○ Steamed Tender Duck with Sea Cucumber and Chestnuts 王味栗子海参鸭

Longevity 爱之永恒 | **Noodles/Rice** 面/饭
Choice of 1 item 自选1款

- ○ Braised Ee-fu Noodles with Dried Scallops and Shrimp Roe 瑶柱虾子松菇焖伊面
- ○ Glutinous Rice wrapped in Bean Curd Skin served with Mesclun 金衣糯米卷拼田园菜
- ○ Braised Seafood Rice with Superior Stock 浓汤海味泡稻香饭
- ○ Treasures Steamed Rice with Fragrant Chicken and Seafood in Lotus Leaf 南洋海鲜鸡味荷叶饭
- ○ Chilli Crab Meat Sauce served with Fried Golden Mantou 火红辣蟹伴金砖

Sweetness 甜甜蜜蜜 | **Dessert** 甜品
Choice of 1 item 自选1款

- ○ Chilled Cream of Mango with Pomelo and Aloe Vera 杨枝甘露
- ○ Chilled Mango Pudding with Raspberry Sauce 覆盆子酱芒果布丁
- ○ Warm Yam Purée and Gingko Nuts with Pumpkin in Coconut Jus 潮式金银椰芋泥
- ○ Warm Red Bean Soup with Glutinous Rice Ball 汤圆红豆沙

Live Station (Optional)

○	Peking Duck Crepe	$888++ per hour I Maximum of eight ducks
○	King Crab Kueh Pie Tee	$8++ per person
	Chilli King Crab, Salmon Roe, Braised Jicama, Micro Coriander, Crushed Peanut	
○	Caviar and Roe	$8++ per person
	Salmon Roe, Lumpfish Caviar, Orange Tobiko, Wasabi Tobiko, Black Tobiko, Creme Fraiche, Chive, Blinis	
○	Pan-seared Hokkaido Scallop	$8++ per person
	Jerusalem Mousseline, Truffle Egg Gribiche, Caviar Crème, Flaky Puff Pastry	
○	Prosciutto di Parma	$10++ per person
	Rock Melon, Fig, Assorted Antipasto, Aged Balsamic, Char-grilled Bread	
○	Chirashi Don	$12++ per person
	Aamaebi, Marinated Tuna, Salmon and Ikura with Marinated Sea Kelp, Tamago, Avocado, Nameko and Edamame	

Choice of Dessert for top up at $8++ per person
(individual plating)

○ Nutty Hazelnut Crunchy

Hazelnut Praline Bavarian, Praline Chantilly, Hazelnut Almond Sand, Oven-toasted Hazelnuts, Raspberry Gel, Cassis Micro Sponge

○ Yuzu Passionfruit

Japanese Yuzu Scented Mousse, Passionfruit Cremuex, Yuzu Coulis, White Chocolate Cigars, Almond Crumble, Micro Chiffon

Lunch menu

6-course
Chinese menu
(individual plating)

Perfect Beginnings 天作之合 | **Appetiser Platter** 五福大拼盘
Choice of 3 items 自选3款

- ○ Chilli Snow Crab Claw 辣椒雪蟹钳
- ○ Kataifi Jumbo Prawn Roll 千丝虾卷
- ○ Togarashi Abalone 七味九孔鲍
- ○ Lime Mayo Organic Prawn with Caviar 鱼子酱沙叻虾
- ○ Grilled Unagi 照烧鳗鱼
- ○ Cereal King Prawn 麦片虎虾球
- ○ Garlic Fried King Mushroom 干煎杏鲍菇
- ○ Chicken Roll with Thai Green Chilli 青椒滑鸡卷
- ○ Smoked Duck with Mango Salsa 莎莎熏鸭

Romance 永浴爱河 | **Broth** 羹
Choice of 1 item 自选1款

- ○ Double-boiled Abalone Soup with Sea Cucumber, Flower Mushroom, Phoenix Ball 鲍鱼海参花菇炖鸡盅
- ○ Double-boiled Fried Fish Maw Soup with Whelk, Nameko, Phoenix Ball 鱼鳔海螺滑菇炖鸡盅
- ○ Double-boiled Fish Maw Soup with Sea Cucumber, Cordycep, Phoenix Ball 虫草花胶海参炖鸡盅

Abundance 白首偕老 | **Fish** 鱼
Choice of 1 Preparation Style 自选1款

- ○ Steamed Chilean Cod in Hong Kong-style with Nagaimo and Black Fungus 港蒸鳕鱼伴日淮山云耳
- ○ Steamed Chilean Cod in Superior Shoyo with Gold Pepper and Konjac 头抽蒸鳕鱼伴芋丝黄椒酱
- ○ Steamed Chilean Cod in Cantonese-style with Fragrant Olive Garlic 老广金银蒜榄菜蒸鳕鱼
- ○ Baked Chilean Cod with Miso Fermented Soybean 日式味噌京焗鳕鱼

Togetherness 凤凰于飞 | **Meat** 肉
Choice of 1 item 自选**1**款

- ○ Signature Homemade Chicken Roll with Achar 川汁手工烧鸡卷拌亚杂
- ○ Fusion Crispy Duck Breast with Japanese Seaweed 酥脆鸭胸海哲汁
- ○ Yuzu Reduction Iberico with Orange Segment 柚子果酱排骨王

Longevity 爱之永恒 | **Noodles/Rice** 面/饭
Choice of 1 item 自选**1**款

- ○ Sakura Shrimp Bisque with Scallop and Inaniwa Udon 樱花虾浓汤带子稻庭面
- ○ Glutinous Rice Roll with Treasure of Sea 海味更金衣卷
- ○ Hand-pulled Noodles with Crab Roe Sauce 蟹黄酱手拉面

Sweetness 甜甜蜜蜜 | **Dessert** 甜品 (served in a jar 以瓶盛装)
Choice of 1 item 自选**1**款

- ○ Chilled Bird's Nest with Mango, Pomelo and Aloe Vera 官燕杨枝甘露
- ○ Chilled Red Date with Lotus Seed, Bird's Nest and Peach Resin 红枣莲子 官燕 桃胶
- ○ Bird's Nest and Chia Seed Pudding with Assorted Berries 官燕寄亚籽布丁

Dinner package

Valid for 2027 & 2028 Weddings

Monday to Thursday:
8-course Chinese menu | $1,688++ per table of 10 persons
7-course Chinese menu (individual plating) | $178.80++ per person

Friday and Sunday:
8-course Chinese menu | $1,888++ per table of 10 persons
7-course Chinese menu (individual plating) | $198.80++ per person

Saturday, Eve of Public Holiday and Public Holiday:
8-course Chinese menu | $1,988++ per table of 10 persons
7-course Chinese menu (individual plating) | $208.80++ per person

Grand Ballroom (Level 3)

Minimum of 180 persons
Maximum of 420 persons

Vista Room (Level 3)

Minimum of 80 persons
Maximum of 200 persons

Panorama Room (Level 24)

Minimum of 130 persons
Maximum of 220 persons

Package highlights

FOOD AND DRINKS	• Your choice of a personalised menu • Pre-wedding Chinese menu tasting for up to 10 persons • Free flow of soft drinks and mixers throughout wedding event • A complimentary barrel of beer - Grand Ballroom (30 litre barrel) | Vista Room and Panorama Room (20 litre barrel) • A complimentary bottle of house wine per 10 guaranteed persons • A complimentary bottle of champagne with a five-tier champagne fountain on stage for toasting. • Waiver of corkage charges for sealed and duty-paid hard liquor • Additional beer barrels and wines available at special prices • Five-tier wedding cake model for cake-cutting ceremony • A complimentary 1kg wedding cake to take home
ACCOMMODATION	One-night stay in our Executive Suite with newlywed privileges, including a bottle of champagne, strawberries and light dinner served in your suite, breakfast for two at Opus Bar and Grill and access to our Club Lounge

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.



FLOWERS AND DECORATIONS	• Your choice of thematic wedding decor • Standing floral arrangments along the aisle with dry ice effect for the bridal march-in • VIP set up for two bridal tables • Elegant wedding invitations cards for 70% of your total guest invites (excludes insert printing) • Your choice of stylish wedding favours for all guests • Your choice of pre-designed guest signature book • Complimentary red packet box
OTHERS	• Complimentary use of LCD projectors and screens • Complimentary carpark passes for 15% of your guests • VIP parking lot for your bridal car in front of the hotel

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.

Dinner menu

8-course
Chinese menu

Perfect Beginnings 天作之合 | **Appetiser Platter** 五福大拼盘
Choice of 5 items 自选5款

- ○ Chilli Crab Claw 鲜辣蟹肉
- ○ Kataifi Jumbo Prawn Roll 千丝虾卷
- ○ Golden Salmon Prawn Toast 黄金三文虾土司
- ○ Homemade Hei Zho 自制虾枣
- ○ Nanjing Poached Duck 南京盐水鸭
- ○ Smoked Duck with Mango Salsa 茶王熏鸭
- ○ Japanese Top Shell with Szechuan Sauce 川汁螺片
- ○ Chicken Roll with Thai Green Chilli 青椒滑鸡卷
- ○ Unagi Kabayaki 日式鳗鱼
- ○ Marinated Japanese Baby Octopus with Shimeji Mushroom 日式八爪鱼伴野菌
- ○ Marinated King Mushroom with BBQ Sauce 浓味鲍鱼菇
- ○ Organic Prawn with Lime Mayonnaise 青柠虾沙律
- ○ Crispy Lychee Prawn Ball 荔枝脆虾丸
- ○ Tempura King Prawn 天妇罗虾

Romance 永浴爱河 | **Broth** 羹
Choice of 1 item 自选1款

- ○ Harmonious Union Braised Four Treasures Broth 鱼骨浓汤羹
- ○ Braised Seafood with Fried Fish Maw Soup 红烧海鲜鱼鳔羹
- ○ Braised Lobster Soup 山珍海味龙虾羹
- ○ Abalone Soup 红烧聚宝羹
- ○ Mini Buddha Jumps Over The Wall Soup 迷你佛跳墙*

* Additional charges apply. 附加费

Bountiful Offspring 早生贵子 | **Seafood** 海鲜
Choice of 1 item 自选1款

- ○ Stir-fried Scallops and Asparagus in Tomato Spicy Sauce 干煎芦笋桃红玉带
- ○ Stir-fried Scallops with Garlic Sprout and Macadamia Nuts in Black Pepper Sauce 经典黑椒夏果炒鲜玉带
- ○ Stir-fried Scallops with Minced Garlic and Asparagus 油泡翡翠鲜玉带
- ○ Fried Scallops with XO Sauce and Garlic Sprout 辣味XO碧绿彩椒玉带
- ○ Poached Herbal Live Prawns 药膳灼活鲜虾
- ○ Poached Live Prawns with Garlic and Superior Stock 上汤金银蒜灼活鲜虾
- ○ Deep-fried Black Truffle Crispy Prawns with Tobiko 黑松露脆虾球伴鱼子
- ○ Crispy King Prawns in Fragrance Chicken Floss with Organic Salad 鸡肉松虾球拼有机蔬菜

Abundance 白首偕老 | **Fish** 鱼
Choice of 1 item 自选1款

- ○ Pearl Garoupa 龙虎斑
- ○ Red Garoupa 海红斑
- ○ Marble Goby 笋壳
- ○ Halibut Fillet 比目鱼
- ○ Red Snapper 红鲷
- ○ White Cod Fish 白鳕鱼*

Preparation Style 烹饪煮法

- ○ Hong Kong 港式
- ○ Superior Stock 上汤蒸
- ○ Minced Garlic 金银蒜
- ○ Teochew 潮州式
- ○ Pickled Chilli Style 剁泡椒蒸

* Additional charges apply. 附加费

Togetherness 凤凰于飞 | **Meat** 肉
Choice of 1 item 自选**1**款

- ○ Ginseng Chicken with Glutinous Rice Stuffing 糯米人参走地鸡
- ○ Crispy Roasted Chicken in Chef's Signature Sauce 秘汁脆皮烧鸡
- ○ Creamy Butter Cheese Pork Ribs 奶油芝士排骨王
- ○ Orange Honey Pork Ribs 宫廷橙香排骨王
- ○ Steamed Tender Duck with Sea Cucumber and Chestnuts 王味栗子海参鸭

Eternal Love 美满良缘 | **Delicacies** 山珍海味
Choice of 1 item 自选**1**款

- ○ Baby Abalone 鲍鱼仔
- ○ Sliced Abalone 鲍鱼片
- ○ Thick Fish Maw 厚鱼鳔
- ○ Sea Cucumber 海参
- ○ Premium Dried Scallops 瑶柱
- ○ Australian Four-head Abalone and Seasonal Vegetables 澳洲四头鲍时蔬*

With a choice of
自选**1**款

- ○ Dried Mushrooms 花菇
- ○ Bai Ling Mushrooms 白灵菇
- ○ Nameko Mushrooms 滑菇
- ○ Japanese Top Shell 日本螺片
- ○ Monkey Head Mushrooms 猴头菇

Longevity 爱之永恒 | **Noodles/Rice** 面/饭
Choice of 1 item 自选**1**款

- ○ Braised Ee-fu Noodles with Dried Scallops and Shrimp Roe 瑶柱虾子松菇焖伊面
- ○ Glutinous Rice wrapped in Bean Curd Skin served with Mesclun 金衣糯米卷拼田园菜
- ○ Braised Seafood Rice with Superior Stock 浓汤海味泡稻香饭
- ○ Treasures Steamed Rice with Fragrant Chicken and Seafood in Lotus Leaf 南洋海鲜鸡味荷叶饭
- ○ Chilli Crab Meat Sauce served with Fried Golden Mantou 火红辣蟹伴金砖

* Additional charges apply. 附加费

Sweetness 甜甜蜜蜜 | **Dessert** 甜品
Choice of 1 item 自选**1**款

- ○ Chilled Cream of Mango with Pomelo and Aloe Vera 杨枝甘露
- ○ Chilled Mango Pudding with Raspberry Sauce 覆盆子酱芒果布丁
- ○ Warm Yam Purée and Gingko Nuts with Pumpkin in Coconut Jus 潮式金银椰芋泥
- ○ Warm Red Bean Soup with Glutinous Rice Ball 汤圆红豆沙

Choice of Dessert for top up at $8++ per person
(individual plating)

- ○ Nutty Hazelnut Crunchy
  Hazelnut Praline Bavarian, Praline Chantilly, Hazelnut Almond Sand, Oven-toasted Hazelnuts, Raspberry Gel, Cassis Micro Sponge
- ○ Yuzu Passionfruit
  Japanese Yuzu Scented Mousse, Passionfruit Cremuex, Yuzu Coulis, White Chocolate Cigars, Almond Crumble, Micro Chiffon

Live Station (Optional)

- ○ Peking Duck Crepe — $888++ per hour I Maximum of eight ducks
- ○ King Crab Kueh Pie Tee — $8++ per person
  Chilli King Crab, Salmon Roe, Braised Jicama, Micro Coriander, Crushed Peanut
- ○ Caviar and Roe — $8++ per person
  Salmon Roe, Lumpfish Caviar, Orange Tobiko, Wasabi Tobiko, Black Tobiko, Creme Fraiche, Chive, Blinis
- ○ Pan-seared Hokkaido Scallop — $8++ per person
  Jerusalem Mousseline, Truffle Egg Gribiche, Caviar Crème, Flaky Puff Pastry
- ○ Prosciutto di Parma — $10++ per person
  Rock Melon, Fig, Assorted Antipasto, Aged Balsamic, Char-grilled Bread
- ○ Chirashi Don — $12++ per person
  Aamaebi, Marinated Tuna, Salmon and Ikura with Marinated Sea Kelp, Tamago, Avocado, Nameko and Edamame

Dinner menu

7-course
Chinese menu
(individual plating)

Perfect Beginnings 天作之合 | **Appetiser Platter** 五福大拼盘
Choice of 3 items 自选3款

- ○ Chilli Snow Crab Claw 辣椒雪蟹钳
- ○ Kataifi Jumbo Prawn Roll 千丝虾卷
- ○ Togarashi Abalone 七味九孔鲍
- ○ Lime Mayo Organic Prawn with Caviar 鱼子酱沙叻虾
- ○ Grilled Unagi 照烧鳗鱼
- ○ Cereal King Prawn 麦片虎虾球
- ○ Garlic Fried King Mushroom 干煎杏鲍菇
- ○ Chicken Roll with Thai Green Chilli 青椒滑鸡卷
- ○ Smoked Duck with Mango Salsa 莎莎熏鸭

Romance 永浴爱河 | **Broth** 羹
Choice of 1 item 自选1款

- ○ Double-boiled Abalone Soup with Sea Cucumber, Flower Mushroom, Phoenix Ball 鲍鱼海参花菇炖鸡盅
- ○ Double-boiled Fried Fish Maw Soup with Whelk, Nameko, Phoenix Ball 鱼鳔海螺滑菇炖鸡盅
- ○ Double-boiled Fish Maw Soup with Sea Cucumber, Cordycep, Phoenix Ball 虫草花胶海参炖鸡盅

Abundance 白首偕老 | **Fish** 鱼
Choice of 1 Preparation Style 自选1款

- ○ Steamed Chilean Cod in Hong Kong-style with Nagaimo and Black Fungus 港蒸鳕鱼伴日淮山云耳
- ○ Steamed Chilean Cod in Superior Shoyo with Gold Pepper and Konjac 头抽蒸鳕鱼伴芋丝黄椒酱
- ○ Steamed Chilean Cod in Cantonese-style with Fragrant Olive Garlic 老广金银蒜榄菜蒸鳕鱼
- ○ Baked Chilean Cod with Miso Fermented Soybean 日式味噌京焗鳕鱼

Togetherness 凤凰于飞 | **Meat** 肉
Choice of 1 item 自选**1**款

- ○ Signature Homemade Chicken Roll with Achar 川汁手工烧鸡卷拌亚杂
- ○ Fusion Crispy Duck Breast with Japanese Seaweed 酥脆鸭胸海哲汁
- ○ Yuzu Reduction Iberico with Orange Segment 柚子果酱排骨王

Eternal Love 美满良缘 | **Delicacies** 山珍海味
Choice of 1 item 自选**1**款

- ○ Braised Giant Fish Maw with Flower Mushrooms and Seasonal Greens 龙趸扣花菇有机时蔬
- ○ Braised Ten-head Abalone with Bai Ling and Seasonal Greens 十头鲍百灵菇有机时蔬
- ○ Braised Spiny Sea Cucumber with Fish Curd and Seasonal Greens 海刺参鱼福有机时蔬

Longevity 爱之永恒 | **Noodles/Rice** 面/饭
Choice of 1 item 自选**1**款

- ○ Sakura Shrimp Bisque with Scallop and Inaniwa Udon 樱花虾浓汤带子稻庭面
- ○ Glutinous Rice Roll with Treasure of Sea 海味更金衣卷
- ○ Hand-pulled Noodles with Crab Roe Sauce 蟹黄酱手拉面

Sweetness 甜甜蜜蜜 | **Dessert** 甜品 (served in a jar 以瓶盛装)
Choice of 1 item 自选**1**款

- ○ Chilled Bird's Nest with Mango, Pomelo and Aloe Vera 官燕杨枝甘露
- ○ Chilled Red Date with Lotus Seed, Bird's Nest and Peach Resin 红枣莲子 官燕 桃胶
- ○ Bird's Nest and Chia Seed Pudding with Assorted Berries 官燕寄亚籽布丁

Solemnisation package

Lunch: 7-course Chinese menu | $1,488++ per table of 10 persons
Dinner: 8-course Chinese menu | $1,588++ per table of 10 persons
Valid for 2027 & 2028 Weddings

Minimum of 50 persons, Maximum of 80 persons

Package highlights

FOOD AND DRINKS	• Your choice of personalised Chinese menu • Free flow of soft drinks and mixers throughout your event • A complimentary bottle of house wine per 10 guaranteed persons
FLOWERS AND DECORATIONS	• A complimentary reception table with floral centerpiece • VIP table set-up with chairs decorations for one bridal table • One floral centerpiece and five chairs decorated with organza • Floral centerpieces for all guest tables • One wedding arch • White seat covers for all chairs
OTHERS	• Complimentary use of LCD projectors and screens • Complimentary carpark passes for 15% of your guests • VIP parking lot for your bridal car in front of the hotel • One-night stay in our Deluxe Room inclusive of breakfast for two at Opus Bar and Grill

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.

Solemnisation menu

Your choice of personalised Chinese Lunch menu

7-COURSE CHINESE LUNCH MENU A

- Appetiser Platter 五福大拼盘
  Marinated King Mushrooms with BBQ Sauce 浓味鲍鱼菇 | Chilli Crab Claw 鲜辣蟹肉 | Golden Salmon Prawn Toast 黄金三文土司 | Chicken Roll with Thai Green Chilli 青椒滑鸡卷 | Crispy Lychee Prawn Ball 荔枝脆虾丸
- Harmonious Union Braised Four Treasures Broth 鱼骨浓汤羹
- Hong Kong-style Steamed Red Garoupa 港式蒸活海红斑
- Crispy Roasted Chicken in Chef's Signature Sauce 秘汁脆皮烧鸡
- Braised Bai Ling and Nameko Mushrooms with Seasonal Vegetables 白灵菇滑菇扒园蔬
- Braised Ee-fu Noodles with Dried Scallops and Shrimp Roe 瑶柱虾子松菇焖伊面
- Chilled Mango Pudding with Raspberry Sauce 覆盆子酱芒果布丁

7-COURSE CHINESE LUNCH MENU B

- Appetiser Platter 五福大拼盘
  Smoked Duck with Mango Salsa 茶王熏鸭 | Kataifi Jumbo Prawn Roll 千丝虾卷 | Marinated King Mushrooms with BBQ Sauce 浓味鲍鱼菇 | Marinated Japanese Baby Octopus with Shimeji Mushrooms 日式八爪鱼伴野菌 | Homemade Hei Zuo 自制虾枣
- Braised Seafood with Fried Fish Maw Soup 红烧海鲜鱼鳔羹
- Hong Kong-style Steamed Red Garoupa 港式蒸活海红斑
- Creamy Butter Cheese Pork Ribs 奶油芝士排骨王
- Braised Chinese Mushrooms with Superior Stock and Seasonal Vegetables 北菇扒园蔬
- Glutinous Rice wrapped in Bean Curd Skin served with Mesclun 金衣糯米卷拼田园菜
- Warm Red Bean Soup with Glutinous Rice Ball 汤圆红豆沙

Solemnisation menu

Your choice of personalised Chinese Dinner menu

8-COURSE CHINESE DINNER MENU A

- Appetiser Platter 五福大拼盘
  Unagi Kabayaki 日式鳗鱼 | Smoked Duck with Mango Salsa 茶王熏鸭 | Organic Prawn with Lime Mayonnaise 青柠虾沙律 | Marinated Japanese Baby Octopus with Shimeji Mushrooms 日式八爪鱼伴野菌 | Crispy Lychee Prawn Ball 荔枝脆虾丸
- Braised Lobster Soup 山珍海味龙虾羹
- Deep-fried Black Truffle Crispy Prawns with Tobiko 黑松露脆虾球伴鱼子
- Steamed Red Garoupa with Minced Garlic 金银蒜蒸海红斑
- Orange Honey Pork Ribs 宫廷橙香排骨王
- Sea Cucumber with Bai Ling Mushrooms and Seasonal Vegetables 海参白灵菇时蔬
- Treasures Steamed Rice with Fragrant Chicken and Seafood in Lotus Leaf 南洋海鲜鸡味荷叶饭
- Warm Yam Purée and Gingko Nuts with Pumpkin in Coconut Jus 潮式金银椰芋泥

8-COURSE CHINESE DINNER MENU B

- Appetiser Platter 五福大拼盘
  Chilli Crab Crab Claws 鲜辣蟹肉 | Homemade Hei Zuo 自制虾枣 | Nanjing Poached Duck 南京盐水鸭 | Chicken Roll with Thai Green Chilli 青椒滑鸡卷 | Tempura King Prawn 天妇罗虾
- Abalone Soup 红烧聚宝羹
- Poached Herbal Live Prawns 药膳灼活鲜虾
- Hong Kong-style Steamed Pearl Garoupa 港式蒸龙虎斑
- Crispy Roasted Chicken in Chef's Signature Sauce 秘汁脆皮烧鸡
- Braised Seasonal Vegetables with Top Shell and Dried Mushrooms in Oyster Sauce 红烧花菇螺片时蔬
- Braised Ee-fu Noodles with Dried Scallops and Shrimp Roe 瑶柱虾子松菇焖伊面
- Chilled Cream of Mango with Pomelo and Aloe Vera 杨枝甘露

Finding Us

TRAVEL BY MRT

Orchard Station - 0.2 MI / 0.35 KM

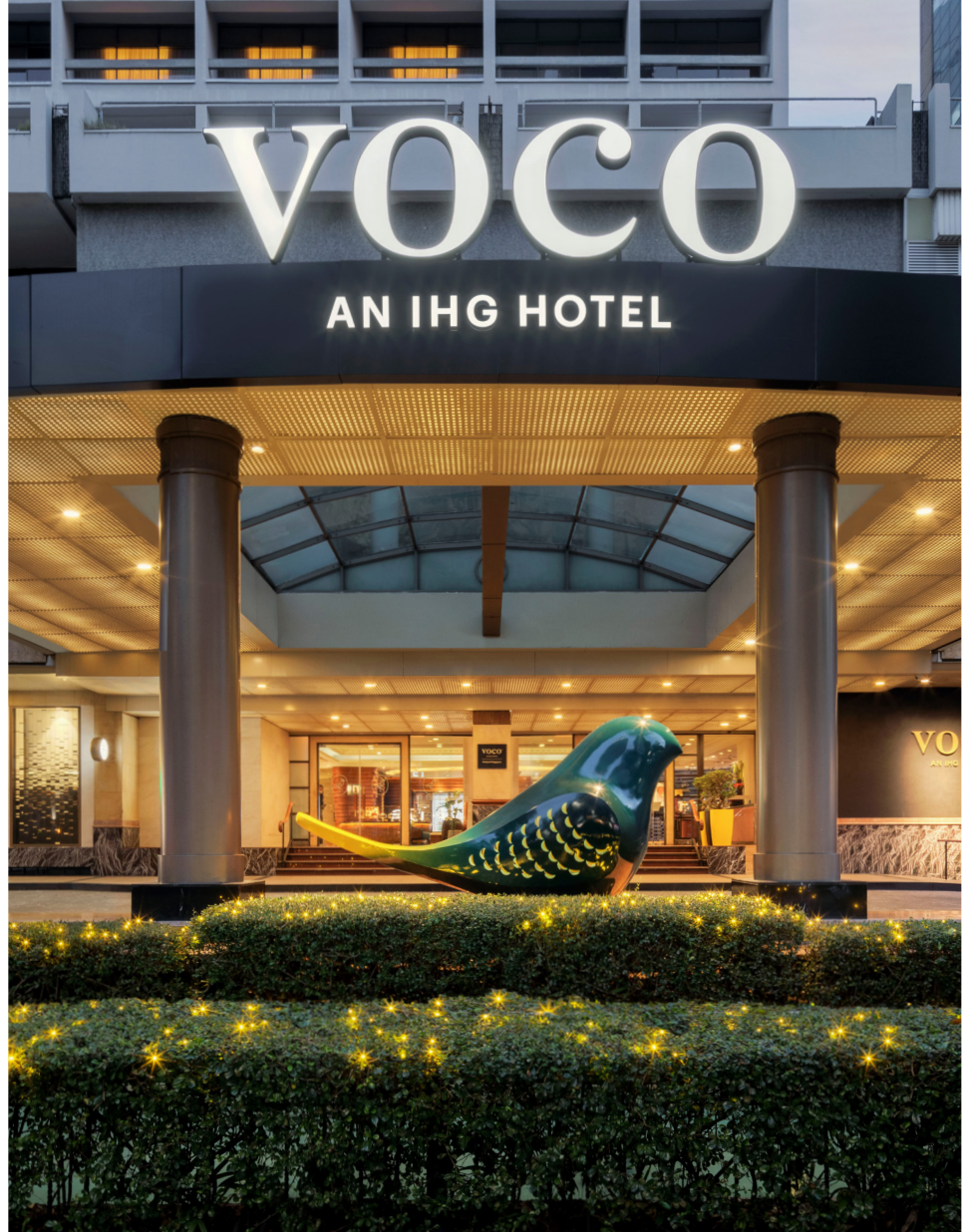
TRAVEL BY ROAD

From Singapore Changi International Airport: Take the PIE and continue towards the city, taking Exit 19 for Whitley Road. Continue on Whitley Road to the hotel.

ON-SITE PARKING AVAILABLE

Contact Us

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