

R O M A N C E I N S P I R E D B Y Y O U

Conrad weddings unfold as a poetic ode to your love story. Discover stylish venues, unmatched service, and exquisite catering. Our passionate wedding professionals exclusively tailor every detail to reflect your distinctive style and personality, transforming your dream into a collection of cherished memories.

CONRAD®
SINGAPORE
ORCHARD



YOUR MOMENTOUS CONRAD WEDDING

Royal Pavilion Ballroom

Our largest wedding venue, The Royal Ballroom seats up to 500 guests and combines grandeur with intimacy. With stunning hand-cut crystal chandeliers and a refined neutral color palette, this versatile space is fully customisable to bring your dream wedding to life.

Wedding Specialist

Embark on a collaborative journey with our seasoned wedding artisans. With an intuitive touch and a passion for our craft, we work closely with you to bring your vision to life, ensuring every moment tells the unique story of your love.

Michelin-Starred Cuisine

Elevate your special day with the culinary artistry of Chef Liu Ching Hai from Summer Palace, honored with a prestigious Michelin Star since 2017. From sumptuous banquets steeped in tradition to personalised menus, delight in his authentic yet innovative dishes, meticulously handcrafted with only the finest ingredients.

Curated Partners

Our wedding partners include some of the city's foremost floral designers, decorators, bridal couturiers and photographers. From ready-to-select curated options to crafting entirely custom offerings, we only work with the most exceptional artisans and partners to deliver a wedding beyond your imagination.



Dedicated
wedding
specialists



Reinvigorated
wedding
venues



Personalised
wedding
amenities



Unparalleled
intuitive
service



Michelin-
starred
banquet



Curated
wedding
partners



Pet-friendly
nuptials

WEDDING DINNER PACKAGE

Royal Pavilion Ballroom, January to December 2025

Setup	Minimum Guarantee	Maximum Capacity
Round table	22 / 25 tables of 10 persons	50 tables of 10 persons
Long table	220 / 250 persons	372 persons
Round table (Platinum Collection)	20 tables of 10 persons	50 tables of 10 persons

Before

- Menu-tasting for ten persons for your selected menu (applicable on Monday to Thursday, excluding eve of and day of public holiday)
- Exclusive designs of wedding Invitation cards with FSC certified premium papers for up to 70% of your guaranteed guests' attendance (printing excluded)

On Your Wedding Day

- Exquisite wedding menu meticulously handcrafted and prepared by the one Michelin-starred Summer Palace
- One-night stay in a Deluxe Suite (81 sq.m.) inclusive of buffet breakfast at Basilico and Executive Lounge access
- Extension of preferred accommodation room rate with breakfast for your friends and family.
- In-Room Dining Credit of S\$150.00 nett for the duration of your stay
- One 30-litre barrel of draft beer
- A bottle of wine for each guaranteed table of ten persons (remaining unconsumed bottles would not be reimbursed)
- A champagne tower display with one bottle of champagne for toasting
- Signature Lychee Ice Tea served throughout the event
- Free flow of soft drinks, mixers and Chinese tea throughout the event
- Personalised and dazzling fresh floral arrangement for two VIP table centrepieces, individual guest table centrepieces, six enchanting floral stands and one reception table centrepiece
- Complimentary use of an 8 x 3-metre LED screen and two 4 x 2.25-metre LED screens, perfect as a visual canvas for your wedding backdrop and highlighting your cherished wedding memories
- A stylishly designed tiered wedding cake (display) for the cake-cutting ceremony
- Carpark passes for 30% of guaranteed guests' attendance and one bridal parking lot
- Personalized and delicate wedding guest book and classic token box
- Exclusive Conrad Singapore Orchard wedding favours for each of your cherished guests

After

- Earn Hilton Honors Bonus Points for honeymoon stays at Hilton hotels or resorts worldwide, along with other fabulous Hilton Honors benefits.

WEDDING DINNER PACKAGE

Royal Pavilion Ballroom, January to December 2025

Silver Collection

- Entitled to select two wedding wishes

Gold Collection

- Entitled to select three wedding wishes
- Free-flow of house pour beer for four hours

Platinum Collection

- Entitled to select four wedding wishes
- Free-flow of house pour beer for four hours

Wedding Wishes - each item can only be redeemed once

- One-night stay in a Deluxe Room with breakfast for two persons on your wedding day
- One-night stay in a Deluxe Suite with breakfast for two persons and Executive Lounge access
- One 30-litre barrel of draft beer
- A bottle of wine for each guaranteed table of ten persons (remaining unconsumed bottles will not be reimbursed)
- Butler-passed canapes (based on 70% of the actual attendance) during pre-cocktail reception
- Basilico's Crackling Pork Live Station served with apple and cinnamon sauce, 12-year aged balsamic vinegar, Sicilian orange and honey confit (approx. 4 kg, 160 pieces) during pre-cocktail reception
- Gin and tonic served throughout your wedding celebration, up to a maximum of three bottles of gin (remaining unconsumed bottles will not be reimbursed)
- Waiver of corkage for sealed, duty-paid hard liquor and wine up to 30 bottles brought in for your wedding
- One-hour usage (6pm to 7pm) of the hotel function room for solemnization or tea ceremony on your wedding day
- "Bespoke Theme" Wedding Decoration (equivalent to two wedding wishes)

Hotel Popular Dates

May 2025: Sat. 10, 31 and Sun. 25

June 2025: Sat. 28 and Sun. 22

August 2025: Sat. 2 and Sun. 3

October 2025: Sat. 4, 18 and Sun. 5, 19, 25

November 2025: Sat. 15 and Sun. 9, 30

ROYAL PAVILION BALLROOM
Silver Collection

Chinese Set Dinner Menu A
Side-plating service

Appetiser

Whole Abalone with Teriyaki Sauce,
Chilled Cherry Tomato infused with Sour Plum Juice,
Fried Octopus Tentacles with Pepper and Garlic,
Honey BBQ Pork, Roasted Duck

Superior Crab Meat

with Fish Maw, Conpoy and Bamboo Pith

Deep-fried Tiger Prawns

with Mango Mayonnaise, Coral Lettuce and Walnuts

Braised Whole Dried Scallops

with Shiitake Mushrooms and Broccoli

Stir-fried Chicken Fillet

with Yellow Zucchini and Truffle Sauce

Stewed Ee-fu Noodles

with Summer Palace Home-made X.O sauce and Dried Sakura Shrimps

Chilled Sea Coconut

with Momodica Fruit, Dried Longan and Fungus

Saturday : S\$2,088 per table of 10 persons*
Minimum 25 tables

Friday and Sunday : S\$1,888 per table of 10 persons*
Minimum 22 tables

*Not available on the hotel's selected popular dates.

*Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.

ROYAL PAVILION BALLROOM
Silver Collection

Chinese Set Dinner Menu B
Side-plating service

Appetiser

Whole Abalone with Teriyaki Sauce,
Chilled Cherry Tomato infused with Sour Plum Juice,
Fried Octopus Tentacles with Pepper and Garlic,
Honey BBQ Pork, Roasted Duck

Superior Crab Meat

with Fish Maw, Conpoy and Bamboo Pith

Deep-fried Tiger Prawns

with Mango Mayonnaise, Coral Lettuce and Walnuts

Braised Whole Dried Scallops

with Shiitake Mushrooms and Broccoli

Stir-fried Chicken Fillet

with Yellow Zucchini and Truffle Sauce

Or

Roasted Crispy Chicken

“Bi Feng Tang” style

Steamed Live Garoupa

Hong Kong style

Stewed Ee-fu Noodles

with Summer Palace Home-made X.O sauce and Dried Sakura Shrimps

Chilled Sea Coconut

with Momodica Fruit, Dried Longan and Fungus

Or

Matcha Cheesecake

with Yuzu Curd

Saturday : S\$2,188 per table of 10 persons*
Minimum 22 tables | Hotel popular dates: Minimum 25 tables

Friday and Sunday : S\$1,988 per table of 10 persons*
Minimum 22 tables

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ROYAL PAVILION BALLROOM
Gold Collection

Chinese Set Dinner Menu C
Side-plating service

Appetiser

Sliced Suckling Pig, Kurobuta Honey BBQ Pork,
Sliced Smoked Duck, Crab Roll, Chilled Asparagus

Braised Lobster Soup

with Crabmeat, Conpoy and Wintermelon
Or

Double-boiled Sea Whelk

with Kurobuta Pork Tendon and Aweto Flowers (served individually)

Stir-fried Scallops and Prawns

with Asparagus in Truffle Sauce

Whole Dried Scallops

with Shiitake Mushroom and Broccoli

Roasted Crispy Chicken

“Bi Feng Tang” style
Or

Slow-cooked Pork Ribs

with Summer Palace Special Lychee Sauce

Steamed Live Soon Hock Fish

Hong Kong Style

Fortune Glutinous Rice

with Cured Hong Kong Sausages
Or

Crispy Mini Buns

served with Summer Palace Signature Chili Crab Sauce

Chilled Lemongrass

with Aloe Vera, Wolfberries and Mango (served individually)
Or

Rose Lychee Panna Cotta

with Strawberries

Saturday : S\$2,288 per table of 10 persons*

Minimum 22 tables

Friday and Sunday : S\$2,188 per table of 10 persons*

Minimum 20 tables

*Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.

ROYAL PAVILION BALLROOM
Platinum Collection

Chinese Set Dinner Menu D
Side-plating service

Appetiser

Lobster Salad, Sliced Smoked Duck,
Drunken Chicken Roll, Prawn Roll, Honey BBQ Pork

Braised Bird's Nest Soup

with Conpoy and Bamboo Piths

Or

Double-boiled Sea Whelk

with Kurobuta Pork Tendon and Aweto Flowers (served individually)

Barbecue Suckling Pig

Summer Palace Signature (Half Portion)

Wok-fried Tiger Prawns

with Celery and Cashew Nuts in X.O Chili Sauce

Braised 7-Head South Africa Abalone

with Shiitake Mushrooms and Broccoli

Steamed Red Garoupa Fillet

with Enoki Mushrooms and Chinese Sauerkraut

Fortune Glutinous Rice

with Cured Hong Kong Sausages

Chilled Lemongrass

with Aloe Vera, Wolfberries and Mango (served individually)

Or

Rose Lychee Panna Cotta

with Strawberries

Saturday : S\$2,388 per table of 10 persons*

Friday and Sunday : S\$2,288 per table of 10 persons*

Minimum 20 tables

ROYAL PAVILION BALLROOM
Silver Collection

Chinese Vegetarian Menu A
Side-plating service

Combination of Mixed Fruits with Crispy Croissant,
Chilled Cherry Tomato Infused with Sour Plum Juice

Double-boiled Aweto Flowers with Bamboo Pith and Cabbage

Braised Hairy Gourd with Beancurd Roll and Kai Lan

Crispy Vegetarian Abalone Rolls with Osmanthus Pomelo Sauce

Sautéed Fresh Chinese Yam with Asparagus and Cashew Nuts

Vegetarian Fried Rice with Chestnuts and Chinese Olives wrapped in Lotus Leaf

Dessert to follow regular menu

Muslim Menu A
No pork, no lard

Lime Marinated Prawn Salad with Green Papaya

Mutton Soup with Diced Potatoes and Coriander

Dry Beef Tenderloin Curry with Turmeric and Coconut Chili Paste

Roasted Organic Chicken Leg with Percik Sauce

Assam Pedas Steamed Seabass Fillet

Seafood Fried Kway Teow

Sweet Potato, Banana and Sago Pengat (Bubur Cha Cha)

Saturday : S\$208.80 per person*

Friday and Sunday : S\$188.80 per person*

ROYAL PAVILION BALLROOM
Silver Collection

Chinese Vegetarian Menu B
Side-plating service

Combination of Mixed Fruits with Crispy Croissant,
Chilled Cherry Tomato Infused with Sour Plum Juice

Double-boiled Aweto Flowers with Bamboo Pith and Cabbage

Sautéed Fresh Chinese Yam with Asparagus and Cashew Nuts

Braised Hairy Gourd with Beancurd Roll and Kai Lan

Crispy Vegetarian Abalone Rolls with Osmanthus Pomelo Sauce

Stewed Mock Fish with Red Dates and Broccoli

Vegetarian Fried Rice with Chestnuts and Chinese Olives wrapped in Lotus Leaf

Dessert to follow regular menu

Muslim Menu B
No pork, no lard

Lime Marinated Prawn Salad with Green Papaya

Mutton Soup with Diced Potatoes and Coriander

Stir-fried Black Pepper Tiger Prawns

Dry Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste

Roasted Organic Chicken Leg with Percik Sauce

Assam Pedas Steamed Seabass Fillet

Seafood Fried Kway Teow

Sweet Potato, Banana and Sago Pengat (Bubur Cha Cha)

Saturday : S\$218.80 per person*

Friday and Sunday : S\$198.80 per person*

ROYAL PAVILION BALLROOM
Gold Collection

Chinese Vegetarian Menu C
Side-plating service

Three Kinds of Appetiser

(Deep-fried Monkey Head Mushroom with Vinegar Honey Sauce,
Chilled Cherry Tomato Infused with Sour Plum Juice, Truffle Honey Peas)

Double-boiled Wild Mushroom with Bamboo Pith and Cabbage

Stir-fried Walnuts with Asparagus and Lily Bulb

Braised Vegetarian Abalone with Beancurd Skin and Broccoli

Crispy Assorted Mushrooms with Water Chestnut Rolls served with Plum Sauce

Sweet and Sour Mock Fish with Pineapples

Stewed Ee-fu Noodles with Mushrooms and Cauliflower

Dessert to follow regular menu

Muslim Menu C
No pork, no lard

Kerabu Lobster Salad with Glass Noodle and Coriander

Seafood Tom Yam Soup with Prawns and Mussels

Stir-fried Tiger Prawns with Turmeric and Lemongrass

Wok-fried Angus Beef Tenderloin with Black Pepper Sauce

Slow-cooked Lamb Leg Curry with Potatoes

Deep-fried Pearl Garoupa Fillet with Sweet Chilli Sauce

Nasi Goreng Kampung with Scallops and Squid

Signature Chocolate Amedei Cake

Saturday : S\$228.80 per person*

Friday and Sunday : S\$218.80 per person*

ROYAL PAVILION BALLROOM
Platinum Collection

Chinese Vegetarian Menu D
Side-plating service

Fresh Chinese Yam in Osmanthus Honey Sauce

Double-boiled American Ginseng Soup with Bamboo Pith and Shiitake Mushrooms

Stir-fried Zucchini with Baby Corn and Cashew

Braised Vegetarian Abalone with Yellow Fungus and Kai Lan

Sautéed Vegetarian Chicken with Dried Red Chili

Black Pepper Mock Fish with Broccoli

Crispy Noodles with Mixed Vegetables and Mushrooms

Dessert to follow regular menu

Muslim Menu D
No pork, no lard

Butter Poached Maine Lobster with Fresh Fruit Salad and Avruga Caviar

Oxtail Soup with Spices and Coriander

Stir-fried Tiger Prawns with Assam Pedas Sauce

Slow-braised Wagyu Short Ribs Rendang with Wok-fried Spinach

Dry Lamb Chop Rendang with Baby Potatoes

Steamed Atlantic Cod Fish Fillet with Superior Soya Sauce

Nasi Goreng Turmeric with Prawns, Scallops and Squid

Signature Chocolate Amedei Cake

Saturday : S\$238.80 per person*

Friday and Sunday : S\$228.80 per person*

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For enquiries, please contact our wedding specialists
at +65 6725 3333 or sinod.cb@conradhotels.com