ROMANCE INSPIRED BY YOU

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

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.

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.

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.



wedding

specialists



Reinvigorated wedding venues



wedding amenities



Unparalleled intuitive service



starred

banquet

Curated

wedding

partners



Pet-friendly nuptials

CONRAD SINGAPORE ORCHARD

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.



Tanglin Room

Elegant timber interiors and expansive windows bathe the Tanglin Room in natural light, perfect for elegant celebrations.







Nassim Room

With timeless décor and abundant natural light, let the canvas of the bright and expansive Nassim Room be the setting for your bespoke celebrations.



Paterson Room

The exclusive setting of the Paterson Room, with its contemporary design and Barrisol ceiling, is perfect for modern wedding banquets and romantic celebrations.



April 2025, 23rd August to 21st September 2025 Weekday 2025 (Monday to Thursday)

Venues	Minimum Guarantee	Maximum Capacity
Royal Pavilion Ballroom	20 tables of 10 persons	50 tables of 10 persons
Tanglin Room	15 tables of 10 persons	20 tables of 10 persons
Nassim Room	12 tables of 10 persons	16 tables of 10 persons
Paterson Room	10 tables of 10 persons	14 tables of 10 persons

Before

- Menu-tasting for six persons for your selected menu (applicable on Monday to Thursday, excluding eve of and day of public holiday)
- Invitation cards for 70% of your guaranteed guests' attendance (printing excluded)

On Your Wedding Day

- Exquisite wedding menu 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
- Dining Credit of S\$150.00 nett for the duration of your stay
- Free-flow of house pour beer for four hours
- 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
- Free flow of soft drinks, mixers and Chinese tea throughout the event
- Personalised fresh floral arrangement for two VIP table centrepieces, individual guest table centrepieces, one reception table centrepiece and six elegant floral stands (Royal Pavilion Ballroom) / four elegant floral stands (Tanglin, Nassim & Paterson Room)
- Complimentary use of LED wall, 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
- Wedding guest book and 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.

CONRAD SINGAPORE ORCHARD

PROMOTION WEDDING PACKAGE

April 2025, 23rd August to 21st September 2025 Weekday 2025 (Monday to Thursday)

Paterson Room

• Entitled to select one wedding wish

Nassim Room

Entitled to select two wedding wishes

Tanglin Room

• Entitled to select three wedding wishes

Royal Pavilion Ballroom

• Entitled to select four wedding wishes

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
- 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 for Royal Pavilion Ballroom, approx. 2kg, 80 pcs for Tanglin & Nassim) during pre-cocktail reception
- Gin and tonic served throughout your wedding celebration, up to a maximum of three bottles of gin for Royal Pavilion Ballroom / two bottles of gin for Tanglin / one bottle of gin for Nassim & Paterson (remaining unconsumed bottles will not be reimbursed)
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in for your wedding
- One-hour usage (11am to 12pm wedding lunch, 6pm to 7pm wedding dinner) of the hotel function room for solemnization or tea ceremony on your wedding day
- "Bespoke Theme" Wedding Decoration (equivalent to two wedding wishes for Royal Pavilion Ballroom and Tanglin Room)



Chinese Set Menu A Side-plating service

Appetiser

Wasabi King Prawn Salad, Crab Roll, Honey BBQ Pork, Sliced Smoked Duck, Chilled Asparagus

Summer Palace Eight Treasures Soup

Sea Cucumber, Fish Maw, Sliced Abalone, Braised Mushrooms, Bamboo Pith, Bamboo Shoots, Dried Scallops, Black Fungus

> Braised Shiitake Mushrooms with Fish Curd and Broccoli

Roasted Crispy Chicken "Bi Feng Tang" Style

Wok-fried Tiger Prawns

with Celery and Walnuts in Summer Palace Home-made X.O Chili Sauce Or

> Steamed Live Snapper Hong Kong Style

Fried Rice with Crabmeat and Chinese Black Olives

Chilled Mango Puree

with Sago and Pomelo

S\$1,688 per table of 10 persons*

*Valid for new bookings only. Not applicable for Paterson Room. *Offer is not applicable in conjunction with other promotions or discounts. *Promotion is applicable only for weddings with a minimum attendance. *Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.



Chinese Set Menu B Side-plating service

Appetiser Wasabi King Prawn Salad, Crab Roll, Honey BBQ Pork, Sliced Smoked Duck, Chilled Asparagus

Summer Palace Eight Treasures Soup

Sea Cucumber, Fish Maw, Sliced Abalone, Braised Mushrooms, Bamboo Pith, Bamboo Shoots, Dried Scallops, Black Fungus

> Wok-fried King Prawns with Celery and Walnuts in X.O Chili Sauce

> > Braised Shiitake Mushrooms with Fish Curd and Broccoli

Roasted Crispy Chicken "Bi Feng Tang" Style

Steamed Live Snapper Hong Kong style

Fried Rice with Crabmeat and Chinese Black Olives

> Chilled Mango Puree with Sago and Pomelo

S\$1,788 per table of 10 persons*

*Valid for new bookings only.

*Offer is not applicable in conjunction with other promotions or discounts.

*Promotion is applicable only for weddings with a minimum attendance.

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



Chinese Set Menu C Side-plating service

Appetiser

Crispy Soft Shell Crab with Floss, Sliced Smoked Duck, Roasted Pork Belly, Chicken Money Bag, Truffle Honey Beans

Braised Bird's Nest with Assorted Seafood

Bamboo Piths and Golden Superior Soup

Deep-fried King Prawns with Mango Mayonnaise and Passion Fruit

Braised 10-Head Abalone with Shiitake Mushrooms and Spinach

Roast Chicken with Osmanthus Pomelo Sauce

Steamed Live Black Garoupa Hong Kong style

Stewed Ee-fu Noodles with Straw Mushrooms

Warm Yam Paste with Gingko Nuts and Coconut Milk

S\$1,888 per table of 10 persons*



Chinese Set Menu D Side-plating service

Appetiser

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

Braised Bird's Nest with Assorted Seafood Bamboo Piths and Golden Superior Soup

Wok-fried King Prawns with Celery and Walnuts in X.O Chili sauce

Braised 10-Head Abalone with Shiitake Mushrooms and Spinach

Roast Chicken with Osmanthus Pomelo Sauce

Steamed Live Soon Hock Fish Hong Kong style

Fried Glutinous Rice with Assorted Meats and Dried Shrimps

Chilled Lemongrass

with Aloe Vera, Wolfberries and Mango (served individually)

S\$1,988 per table of 10 persons*

*Valid for new bookings only.

*Offer is not applicable in conjunction with other promotions or discounts. *Promotion is applicable only for weddings with a minimum attendance.

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



Chinese Vegetarian Menu A Side-plating service

Combination of Mixed Fruits topped with Crispy Croissant and Vegetarian Spring Roll

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

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

Dessert to follow regular menu

Muslim Menu A No pork, no lard

Spicy Mango Salad (Mangga Kerabu Salad)

Soto Ayam Soup with Lontong and Shredded Chicken

Stir-fried Bean Curd with Tempeh and Long Beans

Free Range Chicken Rendang with Achar

Assam Pedas Steamed Seabass Fillet

Mee Goreng with Squid and Scallops

Bubur Pulut Hitam

S\$168.80 per person*

*Valid for new bookings only.



Chinese Vegetarian Menu B Side-plating service

Combination of Mixed Fruits topped 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

Slow-braised Angus Beef Cheek Curry

Roasted Organic Turmeric Chicken Leg with Percik Sauce

Deep-fried Snapper Fillet with Sweet Chili Sauce

Scallop and Prawn Fried Kway Teow

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

S\$178.80 per person*

*Valid for new bookings only.



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 Noodles and Coriander

Oxtail Soup with Coriander and Turmeric

Stir-fried Tiger Prawns with Black Pepper Sauce

Dry Beef Tenderloin Curry with Turmeric and Coconut Chili Paste

Free Range Chicken Masak Merah with Lime Leaf

Deep-fried Pearl Garoupa Fillet with Sweet Chili Sauce

Nasi Goreng Sambal with Prawns and Scallops

Signature Chocolate Amedei Cake

S\$188 per person*

*Valid for new bookings only.



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

Kerabu Lobster Salad with Glass Noodle and Coriander

Oxtail Soup with Coriander and Turmeric

Stir-fried Tiger Prawns with Black Pepper Sauce

Dry Beef Tenderloin Curry with Turmeric and Coconut Chili Paste

Free Range Chicken Masak Merah with Lime Leaf

Deep-fried Pearl Garoupa Fillet with Sweet Chili Sauce

Nasi Goreng Sambal with Prawns and Scallops

Signature Chocolate Amedei Cake

S\$198.80 per person*

*Valid for new bookings only.

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