

CONRADweddings

Channel Hollywood glamour with a wedding to remember, celebrating beneath ornate light fixtures and framed by FRESH floral arrangements. Whether you're thinking a lavish reception or something small with loved ones, our wedding consultants will create an unforgettable day that's uniquely you.

RECENT ACCOLADES Michelin Guide Singapore 2017 - 2022One Michelin Star – Summer Palace

The World's 50 Best Bars 2022 #33 – Manhattan

Expat Living Reader's Choice Awards 2021
Best Weekend Brunch – Basilico, Finalist
Best Afternoon Tea - Tea Lounge, Finalist

Say 'I Do': Modern Elegance at Conrad Singapore Orchard



WEDDING DINNER PACKAGE 2024 INCLUSIONS

Exquisite wedding menu prepared by one Michelin star Summer Palace

Menu-Tasting for eight persons for your selected menu (applicable on Monday to Thursday, excluding eve of and day of public holiday)

An elegance tiered faux wedding cake for cake cutting ceremony

Car pass for 30% of guaranteed guests' attendance and one bridal parking lot

An exquisite Champagne fountain display with one bottle of champagne for toasting Free flow of soft drinks, mixers and Chinese tea throughout the event A choice of one 30-litre barrel of draft beer **or** one bottle of wine for each guaranteed table of ten persons

CUSTOMISATION BEYOND EXPECTATIONS

Personalised fresh floral arrangement for your wedding, including:

One reception table

Individual guest table centrepieces

Enhanced fresh floral centrepieces for two VIP tables

Four lavish floral stands

Complimentary use of LED wall

One-night stay in Bridal Suite with breakfast for two persons and dining credit S\$120.00nett for the duration of your stay

Extension of preferred accommodation room rate for your friends and family

WEDDING STATIONERY AND GIFTS INCLUDE

Guest book

Wedding token box

Invitation cards for 70% of your guaranteed guests' attendance (printing excluded)

Earn Hilton Honors Bonus Points for complimentary nights at any Hilton hotel or resort worldwide

VENUE CAPACITY

Venue	Minimum Guarantee	Maximum Capacity
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	12 tables of 10 persons	14 tables of 10 persons



TANGLIN ROOM

SILVER COLLECTION

Your package entitles you to select two wedding wishes.

GOLD COLLECTION

Your package entitles you to select three wedding wishes.

PLATINUM COLLECTION

Your package entitles you to select four wedding wishes.

NASSIM ROOM AND PATERSON ROOM

SILVER AND GOLD COLLECTION

Your package entitles you to select two wedding wishes.

PLATINUM COLLECTION

Your package entitles you to select three wedding wishes.

WEDDING WISHES (Each item can only be redeemed once.)

- One-night stay in Deluxe room with breakfast for two persons on your wedding day
- One 30-litre barrel of draft beer
- A bottle of wine for each guaranteed table of ten persons
- Butler Passed Canapes (based on 70% of the actual attendance) during pre-cocktail (one hour)
- Our signature cocktail, Aperol Spritz, served during pre-cocktail (one hour)
- One-night stay in Suite room with breakfast for two persons
- Premium wedding favours (BYREDO) for each of your guest
- One-night Honeymoon stay at Suite inclusive of breakfast for two at Conrad Singapore
 Orchard, valid for twelve months from your wedding date
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in for you wedding
- One-hour usage (6pm to 7pm) of the hotel function room for solemnization or tea ceremony on your wedding day
- Additional two (2) lavish flower stands; flower choices selected will be used throughout the wedding theme
- One dinner voucher for four guests at Basilico, valid for six months from your wedding date

About BYREDO

BYREDO is a European luxury brand founded in Stockholm in 2006 by Ben Gorham, with an ambition to translate memories and emotions into products and experiences.

BYREDO is reinventing the world of luxury through a new approach, where creation is led by emotions, expressing a full and limitless brand universe.



SILVER COLLECTION

CHINESE SET DINNER MENU A (COMMUNAL PLATING)

Appetizer

Crispy Soft Shell Crab with Floss, Sliced Smoked Duck, Jelly Fish, Chicken Money Bag, Marinated Black Fungus with Vinegar

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

Deep-Fried Prawns with Mango Mayonnaise and Passion Fruit

Braised Ten Head Abalone with Shiitake Mushrooms and Spinach

Roast Chicken with Osmanthus Pomelo Sauce

Steamed Live Black Garoupa in Hong Kong Style

Stewed Ee-fu Noodles with Halibut and Shredded Mushrooms

Warm Yam Paste with Gingko Nuts and Coconut Milk

\$\$1,988.00 per table of 10 persons*

*A surcharge of \$\$10.00 per person will be applicable for Hotel's selected popular dates.

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

Price is subject to change without prior notice.



GOLD COLLECTION

CHINESE SET DINNER MENU B (COMMUNAL PLATING)

Appetizer
(Sliced Suckling Pig, Roasted Pork Belly, Sliced Smoked Duck, Crab Roll,
Crispy Shimeiji Mushroom)

Braised Lobster Soup with Crabmeat, Conpoy and Winter Melon

Wok-Fried King Prawns and Asparagus in X.O Chilli Sauce

Braised 7- Head South Africa Abalone with Broccoli and Supreme Oyster

Roast Crispy Chicken with Fresh Lemon Sauce

Steamed Live Soon Hock Fish in Hong Kong Style

Fried Glutinous Rice with Assorted Meats and Dried Shrimps

Chilled Lemongrass with Aloe Vera, Wolfberries and Mango

S\$2,188.00 per table of 10 persons*

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

Price is subject to change without prior notice.



PLATINUM COLLECTION

CHINESE SET DINNER MENU C (COMMUNAL PLATING)

Appetizer
(Sliced Suckling Pig, Breaded Lobster Claw, Hokkaido Scallop with Sesame Sauce,
Sliced Smoked Duck, Chuka Seaweed)

Double-Boiled Sea Cucumber with Sea Whelk and Aweto Flowers (individual plating)

Wok-Fried Prawns with Asparagus and Macadamia Nuts

Braised 7- Head South Africa Abalone with Broccoli and Supreme Oyster

Roasted Crispy Chicken "Bi Feng Tang" Style

Steamed Cod Fish with Minced Organic Black Garlic and Enoki Mushrooms

Crispy Mini Buns served with Chilli Crabmeat Sauce

Chilled Lemongrass with Aloe Vera, Wolfberries and Mango (individual plating)

S\$2,388.00 per table of 10 persons

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

Price is subject to change without prior notice.