

THE WEDDING VOW
♥ CELEBRATE LOVE ♥
CHINESE WEDDING PACKAGE

01 January 2020 to 31 December 2020

≈ Wedding Lunch/ Weekday Dinner	S\$1,200++
≈ Wedding Dinner (weekend)	S\$1,300++

01 January 2021 to 31 December 2021

≈ Wedding Lunch/ Weekday Dinner	S\$1,288++
≈ Wedding Dinner (weekend)	S\$1,388++

**Enjoy 15% discount per table for weddings held in
2020 & 2021!!**

Ballroom Capacity:

- ≈ Crystal Ballroom: Maximum 38 tables
- ≈ Orchid Ballroom: Maximum 22 tables
- ≈ Maharajah Suite: Maximum 7 table

This Package is Valid from 01 January 2020 to 31 December 2020

*Call +65 6730 0149 or
Email: weddings.hisinorchard@ihg.com to get started.*

*The above rates are based on 10 persons per table.
The above rates are inclusive of 10% service charge
and 7% government tax unless otherwise stated*

CHOICE OF EXCLUSIVE PERKS:

- **Lunch : 5 wishes to sweetened your Wedding**
- **Dinner : 8 wishes to sweetened your Wedding**

- ♥ Free flow of local beer and house wine throughout the wedding
- ♥ Complimentary butler passed canapes during cocktail reception
- ♥ Additional 1 more night stay in the Bridal Suite (Total 2 nights)
- ♥ Day use Premier room upgraded to 1 night stay with buffet breakfast for 2 persons
- ♥ Complimentary 1 night stay on your Wedding Anniversary in our Premier Room with two breakfasts
- ♥ Complimentary Dinner for Two, on your Wedding Anniversary at Window On The Park, worth \$100nett
- ♥ Thank You Weekday Buffet Dinner for 8 persons at Window On the Park, valid for 6 months
- ♥ Standard printing of inserts for invitation cards based on 70% of guaranteed attendance
- ♥ Waiver of charges for 6 guests, applicable only to Individual Vegetarian and Muslim guests only
- ♥ Make up & hairstyling service by lead artist either for bride or exchangeable for family member up to maximum of 2 person
- ♥ Complimentary Photobooth with unlimited printing for 2 hours during cocktail reception)
- ♥ Complimentary movie ticket for 6 persons
- ♥ Couple SPA Package - choice of either 60mins body massage or 60mins body shaping/slimming or 75mins bridal glow for face and back, at The Ultimate, valid for 3 months from date of issuance.
- ♥ Actual day photography at a special rate of \$1,500.00nett for 8 hours
- ♥ S\$100.00nett voucher for "Betrothal Gift Ceremony"
- ♥ Photo Album Styling on actual day at a special rate of \$200.00nett. Additional styling for reception table at \$128.00nett

WEDDING LUNCH / WEEKDAY DINNER PACKAGE

STAY INDULGENT...

- ≈ Choice of 7-course set menu or buffet menu
- ≈ Free-flow of soft drinks, mixers and Chinese tea for four (4) hours
- ≈ Complimentary one barrel of Local Tiger Beer
- ≈ Complimentary one bottle of House wine per confirmed table
- ≈ Champagne pyramid with a bottle of Sparkling Wine for toasting
- ≈ Waiver of corkage charge for sealed and duty-paid hard liquor and wines
- ≈ Complimentary food tasting for up to 10 persons

STAY MESMERISED...

- ≈ Unique wedding decorations on stage and individual centrepiece on each dining table
- ≈ Specially designed model wedding cake for the wedding affair
- ≈ Elegant chair covers and selections of table linen to enhance the ambience

STAY MEMORABLE...

- ≈ Complimentary one (1) night stay in the spacious Deluxe Suite inclusive of breakfast at Window on the Park Restaurant
- ≈ Welcome amenities in bridal suite
- ≈ \$80.00 nett credit for room service in bridal suite
- ≈ Complimentary one day-use room for coordinators' usage from 9.00am to 2.00pm
- ≈ One VIP parking lot for the bridal car at the entrance of the hotel
- ≈ Complimentary usage of separate function room for Solemnisation and Tea Ceremony
- ≈ Complimentary enrolment as an IHG Business Rewards member, earn up to maximum of 20,000 points

STAY ENCHANTED...

- ≈ Complimentary car park coupons for 30% of the confirmed guest attendance
- ≈ Unique selection of wedding favours
- ≈ Choice of wedding invitation cards for 70% of the confirmed guest attendance (excluding printing)
- ≈ Specially designed wedding guest book and token box
- ≈ Wedding march-in with dry ice effect

STAY CONNECTED...

- ≈ Complimentary use of projectors for video montage and live feed

*The above rates are based on 10 persons per table.
The above rates are inclusive of 10% service charge
and 7% government tax, unless otherwise state*

WEEKEND DINNER PACKAGE

STAY INDULGENT...

- ≈ Choice of 8-course set menu or buffet menu
- ≈ Free-flow of soft drinks, mixers and Chinese tea for four (4) hours
- ≈ Complimentary two barrel of Local Tiger Beer
- ≈ Complimentary one bottle of House wine per confirmed table
- ≈ Champagne pyramid with a bottle of Sparkling Wine for toasting
- ≈ Waiver of corkage charge for sealed and duty-paid hard liquor and wines
- ≈ Complimentary food tasting for up to 10 persons with a minimum of 10 tables

STAY MESMERISED...

- ≈ Unique wedding decorations on stage and individual centrepiece on each dining table
- ≈ Specially designed model wedding cake for the wedding affair
- ≈ Elegant chair covers and selections of table linen to enhance the ambience

STAY MEMORABLE...

- ≈ Complimentary one (1) night stay in the spacious Deluxe Suite inclusive of breakfast at Window on the Park Restaurant
- ≈ Welcome amenities in bridal suite
- ≈ \$80.00 nett credit for room service in bridal suite
- ≈ Complimentary one day-use room for coordinators' usage from 3.00pm to 8.00pm
- ≈ One VIP parking lot for the bridal car at the entrance of the hotel
- ≈ Complimentary usage of separate function room for Solemnisation and Tea Ceremony
- ≈ Complimentary enrolment as an IHG Business Rewards member, earn up to maximum of 20,000 points

STAY ENCHANTED...

- ≈ Complimentary car park coupons for 30% of the confirmed guest attendance
- ≈ Unique selection of wedding favours
- ≈ Choice of wedding invitation cards for 70% of the confirmed guest attendance (excluding printing)
- ≈ Specially designed wedding guest book and token box
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STAY CONNECTED...

- ≈ Complimentary use of projectors for video montage and live feed

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7% government tax unless otherwise stated.*

WEDDING LUNCH / WEEKDAY DINNER PACKAGE

CHINESE SET MENU

1st Course (Please select four (4) items)

- | | |
|--|--|
| <input type="checkbox"/> Soy Chicken 豉油鸡 | <input type="checkbox"/> Homemade Ngoh Hiang 酥炸五香 |
| <input type="checkbox"/> Roasted Duck 烧鸭 | <input type="checkbox"/> Drunken Chicken Roulade 酒香醉鸡卷 |
| <input type="checkbox"/> Charcoal Roasted Pork Belly 炭烧脆皮烧肉 | <input type="checkbox"/> Honey Baked Char Siew 蜜汁叉烧 |
| <input type="checkbox"/> Prawns Salad with Fruits Cocktail 杂果沙律虾 | <input type="checkbox"/> Golden Spring Roll 黄金春卷 |
| <input type="checkbox"/> Spicy Marinated Jelly Fish 辣汁海蜇丝 | <input type="checkbox"/> Crispy Fish Skin tossed with Salted Egg Yolk 金沙鱼皮 |

Premium upgrade:

- Sliced Roasted Suckling Pig at \$40++ per table of 10 persons
- Whole Roasted Suckling Pig at \$288++ per table of 10 persons

2nd Course (Please select one (1) item)

- ☐ Thick Soup of Crabmeat, Fish Maw and Sun-dried Scallops 瑶柱蟹肉鱼鳔羹
- ☐ Double-boiled Chicken Consommé with Chinese Herbs and Wild Ginseng 野生人参炖鸡汤
- ☐ Braised Four Treasure Seafood Crabmeat Soup

3rd Course (Please select one (1) item)

- ☐ Crispy Roasted Chicken served with Crackers 脆皮吊烧鸡伴虾饼
- ☐ Herbal Emperor Chicken 药膳帝王鸡
- ☐ Roasted Chicken topped with Crispy Shallot and Spicy Garlic Vinaigrette 避风塘烧鸡

4th Course (Please select one (1) item)

- ☐ Steamed Red Snapper, Hong Kong Style with Fine Soy Sauce 港式蒸红鲷
- ☐ Steamed Grouper with Homemade Soy Bean Paste 家乡豆酱蒸海斑
- ☐ Steamed Patin Fish with minced Garlic and Soy Sauce 金银蒜蒸八丁鱼

5th Course (Please select one (1) item)

- ☐ Braised sliced Topshell and Chinese Mushroom in Brown Sauce 蚝皇螺片扒冬菇
- ☐ Braised Chinese Mushroom with Spinach topped with Conpoy Sauce 干贝扒冬菇菠菜
- ☐ Braised White Jade Abalone with Oriental Mushroom and Seasonal Greens 白玉鲍片扒冬菇时蔬

6th Course (Please select one (1) item)

- ☐ Fragrance Fried Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf 腊味荷叶饭
- ☐ Fried Mee Sua with Shredded Chicken and Bean Sprouts 干炒鸡丝银芽面线
- ☐ Ee-Fu Noodle with Shrimp Roe and Kau Wong 干烧虾籽韭黄伊面

7th Course (Please select one (1) item)

- ☐ Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- ☐ Refreshing Mango Puree with Aloe Vera and Pomelo Sago 芦荟杨枝甘露
- ☐ Sweetened Red Bean Cream with Glutinous Rice Dumplings 红豆沙汤丸

Optional : Additional Course (Please select one (1) item)

Priced at S\$50.00nett per table of 10 persons

- ☐ Crispy de-shell Prawns tossed with Mayo and Saseme 芝麻沙律虾球
- ☐ Sautéed de-shell Prawns with Celery served in Golden Ring 金环西芹炒虾球
- ☐ Poached Prawns with Chinese Rice Wine 白灼花雕虾
- ☐ Wok-fried de-shell Prawns with Capsicum and Shimeiji Mushroom in XO Sauce

**The Management reserves the right to amend prices,
perks and menus without prior notice.*

WEDDING LUNCH / WEEKDAY DINNER PACKAGE

BUFFET MENU

APPETISERS

Seafood Pasta Salad
Mushroom Confit (V)
Spicy Sausages with Peppers
Mediterranean Salad(V)
Pickled Jellyfish

SALAD BAR

Romaine Lettuce, Butterhead Lettuce, Red Chicory, Yellow Frisée Olives, Corn, Tomatoes, Cucumber, Onions, Peppers
Dressings: Thousand Island, Vinaigrette, Caesar, French

SOUP

Seafood Chowder
(Served with Assorted Bread Rolls, Butter and Margarine)

OR

Braised Eight Treasure Seafood Crabmeat Soup

MAIN DISHES

Stir Fried Black Pepper Beef with Ginger & Onion
Butter Chicken
Baby 'Bok Choy' with Crispy Garlic (V)
Grilled Sea Bass with Kaffir Butter Sauce
Bean Curd with Enoki Mushrooms (V)
Roasted Duck with Plum Sauce
Braised Ee-Fu Noodles with Fresh Mushroom and Chives (V)
Golden Fried Rice with Crabmeat

DESSERTS

Blackforest Chocolate Cake
Assorted French Pastries
Chilled Puree of Mango with Sago Pearls and Pomelo
Assorted Mini Fruit Tarts
Tropical Fresh Fruit Platter

Coffee / Tea

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WEEKEND DINNER PACKAGE

CHINESE SET MENU

1st Course (Please select four (4) items)

- | | |
|--|--|
| <input type="checkbox"/> Lobster Salad with Fruits Cocktail 杂果龙虾沙律 | <input type="checkbox"/> Prawn Dates 虾枣 |
| <input type="checkbox"/> Pepper Salt Crispy White Bait 椒盐白饭鱼 | <input type="checkbox"/> Soy Chicken 豉油鸡 |
| <input type="checkbox"/> Charcoal Roasted Pork Belly 炭烧脆皮烧肉 | <input type="checkbox"/> Honey Baked Char Siew 蜜汁叉烧 |
| <input type="checkbox"/> Golden Spring Roll 黄金春卷 | <input type="checkbox"/> Topshell with Sweet and Spicy Sauce 酸辣螺仔肉 |
| <input type="checkbox"/> Crispy Fish Skin tossed with Salted Egg Yolk 金沙鱼皮 | <input type="checkbox"/> Spicy Marinated Jelly Fish 辣汁海蜇丝 |

Premium upgrade:

- Sliced Roast Suckling Pig at S\$40.00++ per table of 10 persons
- Whole Roast Suckling Pig at S\$288.00++ per table of 10 persons

2nd Course (Please select one (1) item)

- ☐ Double-boiled Farmed Chicken Consommé with Baby Abalone, Truffle and Cabbage 鲍鱼松露菜胆炖鸡汤
- ☐ Thick Soup of Shredded Abalone with Four Treasures 红烧鲍丝四宝羹
- ☐ Braised Fish Maw Soup with Crabmeat and Sun-dried Scallops 瑶柱蟹肉鱼鳔羹

3rd Course (Please select one (1) item)

- ☐ Barbequed Smoked Duck with Jasmine Tea Leaf 茉莉茶叶熏鸭
- ☐ Roasted Duck served with Plum Sauce 挂炉烧鸭伴酸梅酱
- ☐ Crispy Roasted Chicken served with Crackers 脆皮吊烧鸡伴虾饼

4th Course (Please select one (1) item)

- ☐ Braised Sea Cucumber and Oriental Mushroom with Seasonal Greens 海参扒冬菇时蔬
- ☐ Braised Sliced Topshell and Chinese Mushroom in Brown Sauce 蚝皇螺片扒冬菇Jade Broccoli with Shimeji
- ☐ Braised Chinese Mushroom and Broccoli topped with Crabmeat Sauce 蟹扒冬菇西兰花

5th Course (Please select one (1) item)

- ☐ Steamed Red Grouper with Homemade Soy Bean Paste 家乡豆酱蒸红斑
- ☐ Steamed Marble Goby, Hong Kong Style with Fine Soy Sauce 港式头抽蒸笋壳鱼
- ☐ Traditional Steamed Sea Bass with Preserved Vegetables, Fungi and Red Dates 古法蒸金目鲈

6th Course (Please select one (1) item)

- ☐ Sautéed Scallops with Asparagus and Capsicum in XO Sauce XO酱爆露笋彩椒带子
- ☐ Crispy de-shell Prawns tossed Salted Egg Yolk and Curry Leaf 金沙咸蛋虾球
- ☐ Poached Prawns with Chinese Herbs and Rice Wine 花雕药膳醉虾

7th Course (Please select one (1) item)

- ☐ Braised Ee-Fu Noodle with Crabmeat and Mushroom 鲜菇蟹肉焖伊面
- ☐ Wok-fried Mee Sua with diced Seafood and Bean Sprouts 干炒海鲜银芽面线
- ☐ Fragrance Fried Rice with diced Seafood and Crispy Silver Fish 银鱼仔海鲜炒饭

8th Course (Please select one (1) item)

- ☐ Refreshing Mango Puree with Aloe Vera and Pomelo Sago 芦荟杨枝甘露
- ☐ Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- ☐ Double-boiled Papaya with White Fungus and Chinese Almond 南北杏雪耳炖万寿果

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WEEKEND DINNER PACKAGE

BUFFET MENU

APPETISERS

Combination of Barbecued Chicken Coin & Deep Fried Crab Claw
Assorted Sushi and Maki Rolls
Topshell with Sweet & Spicy sauce (V)
Mango and Asparagus Salad with Bay Shrimps
Marinated Chicken Salad with Chilli Pepper

SALAD BAR

Romaine Lettuce, Butterhead Lettuce, Red Chicory, Yellow Frisée Olives, Corn, Tomatoes, Cucumber, Onions, Peppers
Dressings: Thousand Island, Vinaigrette, Caesar, French

SOUPS

Cream of Mushroom (V)
(Served with Assorted Bread Rolls, Butter and Margarine)

OR

Braised Eight Treasure Seafood Crabmeat Soup

HOT DISHES

Seafood Fried Rice
Braised Sea Cucumber with Prawns & Chinese Black Mushrooms (V)
Pan Seared Salmon Fillet with Raisins and Saffron Dill Sauce
Roast Chicken with Peanut Sauce
Broccoli with Crab Meat Sauce
Lamb Rendang
Vegetable Lasagne (V)
Farfalle Pasta with Mushroom Cream Sauce and Truffle Scented (V)

DESSERTS

Blackforest Chocolate Cake
Assorted French Pastries
Chilled Puree of Mango with Sago Pearls and Pomelo
Assorted Mini Fruit Tarts
Tropical Fresh Fruit Platter

Coffee / Tea

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NOTES