

Malay Wedding Packages

Host your wedding at The Orchard Hotel's largest pillarless ballroom right in the heart of Singapore. With a capacity of up to a hundred tables, the hotel offers wedding venues to suit every request, from grand banquets to intimate solemnizations.

Our experienced wedding specialists will be on hand to see to all your wedding needs, turning your dream wedding into a reality.

Eternal - Family Style Set	\$1,380 per table
Blissful - Family Style Set	\$1,480 per table
Romance Feast - Buffet	\$138 per pax
Celebratory Feast - Buffet	\$158 per pax

BALLROOM CAPACITY

Venue	Minimum	Maximum
Orchard Grand Ballroom	60 tables	100 tables
Orchard Grand Ballroom 1 & 2	35 tables	55 tables
Orchard Grand Ballroom 3	18 tables	30 tables

EXQUISITE CUISINE

- Specially curated cuisine by our team of experienced chefs
- Complimentary food tasting for 10 persons (Mon – Thur, excluding eve of and P.H.)

REFRESHING BEVERAGES

- Free-flow Coffee, Tea and Soft Drinks throughout the banquet

THEME DECORATION

- Various selections of wedding theme with flower arrangements and centerpieces for all tables
- Exquisite flower centerpieces and table dressing for two VIP tables
- Table dressing for the reception table
- Smoke effect at the entrance for Grand Bridal March-in
- A specially designed mock-up wedding cake for cake cutting ceremony

THOUGHTFUL GESTURES

- Memorable customized wedding favours for guests
- Exclusive wedding invitation card design based on 70% of guaranteed banquet attendance (excluding printing)
- Full set of wedding stationery including a specially designed wedding guest book and red packet gift box
- Complimentary parking coupons for up to 20% of guaranteed banquet attendance
- One VIP parking lot at the hotel entrance for your bridal car
- Complimentary one night stay in the luxurious bridal suite, with breakfast for two
- Special welcome amenities for the bridal couple
- Complimentary usage of built-in DLP Laser projectors and screens

Eternal

Family Style 8-course Set Menu 1
\$1,380 per table of 10 persons

HIDANGAN GORENG

Samosa, Chicken Satay,
Vietnamese Spring Roll,
Deep-fried Seafood Roll, Prawn Salad

SOUP MAKANAN LAUT

Campuran Makanan Laut, Minyak Chilli

BELINJO AYAM PERCIK

Kuah Percik, Keropok

SAYUR BUNGA HIJAU & CENDAWAN CAMPUR

Masak Dengan Sos Tiram, Bawang Putih

RENDANG DAGING PADANG

Daun Kunyit, Serai

IKAN SIAKAP GORING TIGA RASA SAUCE

Daun Limau Purut, Bawang Merah, Tomato

NASI MINYAK ALA ARAB

Nasi Basmati, Minyak Sapi, Herba

ONDEH ONDEH CAKE, GULA MELAKA COULIS, CRISPY COCONUT

Blissful

Family Style 8-course Set Menu 2
\$1,480 per table of 10 persons

HIDANGAN PEMBUKA

Chicken Satay, Cumi-Cumi,
Punjabi Samosa, Deep-fried Scallop with Yam Paste, Kerabu Ayam

SOUP EKOR BEREMPAH (OX-TAIL)

Kentang, Bawang Goreng, Daun Ketumbar

AYAM PENYET

Keropok, Tahu Goreng, Timun, Serunding, Sambal Chilli Rasia

TUMIS ASPARAGUS & UDANG

Sos Tiram, Bawang Putih

DENDENG BALADO PEDAS

Lada Hitam Sause, Tomato, Chili, Bawang

IKAN BARAMUNDI KICAP MANIS PEDAS

Tomatoes, Daun Bawang

NASI SAFFRON SAFFRON JEWEL

Nasi Basmathi Jewel, Kismis, Badam, Buah Delima

NUTELLA CHOCOLATE CAKE, RASPBERRY COULIS

Romance Feast

International Buffet
\$138 per person

COLD SELECTION

Mango Salad with Dried Shrimp and
Crushed Peanut
Traditional Gado-gado
Thai Grass Noodle with Minced Chicken
Shredded Beef with Red Onion, Cucumber
and Sweet Chili Sauce
Grilled Prawn and Mussel with Lemongrass
and Lime Vinaigrette

SOUP STATION

Seafood Tom Yam Soup

LIVE STATION

Mee Soto Ayam
*(Yellow Noodles, Shredded Chicken,
Bean Sprout, Dark Sweet Chili, Local Celery
and Shallot)*

MAIN DISHES

Biryani Rice with Cashew nut
Malay Style Stir Mixed Vegetables
Ayam Masak Merah
Stir-fried Sambal Prawn with Petai
Mutton Dalcha
Baked Fish Tikka
Grilled Chicken & Mutton Satay with
Crushed Peanut Sauce and Condiments

DESSERT SELECTION

Pandan Kueh Lapis
Assorted Nyonya Kueh
Raspberry Mousse
Hot Bubur Cha Cha
Selection of Fresh Fruit Platter

Celebratory Feast

International Buffet
\$158 per person

APPETIZERS AND SALADS

Grilled Prawn and Scallop with Lemongrass and Lime Vinaigrette

Smoked Duck Breast with Couscous and Dried Fruits

Persian Chicken Salad with Yoghurt Dressing

Roasted Cauliflower with Feta Cheese and Nuts (V)

SALAD BAR

Selection of Green Salad

DRESSING AND CONDIMENTS

Baby Gherkin, Black Olives, Green Olives
Sunflower Seeds, Roasted Pumpkin Seeds,
Croutons

French Dressing, Thousand Island, Italian Dressing, Herb Vinaigrette

FROM THE SOUP KETTLE

Cream of Wild Mushroom (V)

FRESH FROM OUR BAKERY

Assorted Sliced Bread and Assorted Bread Roll, Butter & Margarine

LIVE STATION

Roasted Tandoori Boneless Leg of Lamb with Mint Chutney

HOT WESTERN DISHES

Slow-cooked Beef Cheek with Barbeque Sauce

Pilaf Rice with Roasted Pine Nut (V)

Buttered Roasted Root Vegetable (V)

ASIAN DISHES

Mutton Rendang

Barramundi Fillet cooked with Asam Pedas Gravy

Indian Butter Chicken

Tiger Prawn Jalfrezi

SWEETS

Hazelnut Chocolate Cake

Coffee Eclair

Assorted Nyonya Kueh

Cherries Almond Tart

Hot Bubur Cha Cha