romance inspired by you CONRAD Singapore Orchard

Distinct, sophisticated, meaningful - yours.

Conrad Weddings are all about you.

With our stylish venues and bold artistry, heartfelt service, and the panache to transform dreams into reality, we promise to deliver a bespoke wedding experience as meaningful and lasting as your love.





PROMOTION WEDDING PACKAGE (APRIL & AUGUST 2024) 2024 WEEKDAY PACKAGE (MONDAY TO THURSDAY) ROYAL PAVILION BALLROOM, TANGLIN, NASSIM & PATERSON ROOMS

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 one Michelin star Summer Palace
- One-night stay in Deluxe Suite with breakfast and executive lounge access for the couple
- Extension of preferred accommodation room rate with breakfast for your friends and family
- Dining Credit of S\$120.00 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 of unconsumed bottles would not be reimbursed)
- An exquisite champagne fountain 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 one reception table centrepiece, two VIP table centrepieces, individual guest table centrepieces, six lavish floral stands for Royal Pavilion Ballroom and four lavish floral stands for Tanglin, Nassim and Paterson Rooms
- Complimentary use of LED wall
- An elegance tiered modal wedding cake for cake cutting ceremony
- Car pass for 30% of guaranteed guests' attendance and one bridal parking lot
- Wedding guest book and token box
- · Exclusive wedding favours for each of your guest

After

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

Venue Capacity

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





PROMOTION WEDDING PACKAGE (APRIL & AUGUST 2024) 2024 WEEKDAY PACKAGE (MONDAY TO THURSDAY) ROYAL PAVILION BALLROOM, TANGLIN, NASSIM & PATERSON ROOMS

Choice of one (1) wedding wish with minimum guaranteed of 10 tables upon confirmation

Choice of two (2) wedding wishes with minimum guaranteed of 18 tables upon confirmation

Choice of three (3) wedding wishes with minimum guaranteed of 26 tables upon confirmation

Choice of four (4) wedding wishes with minimum guaranteed of 34 tables upon confirmation

Each item can only be redeemed once

- One-night stay in Deluxe Room with breakfast for two persons on your wedding day
- One-night stay in Deluxe Suite with breakfast for two persons and Executive Lounge access for the couple
- One 30-litre barrel of draft beer
- A bottle of wine for each guaranteed table of ten persons (remaining of unconsumed bottles would not be reimbursed)
- 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)
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in for your wedding
- Additional two (2) lavish flower stands; flower choices selected will be used throughout the wedding theme
- One-hour usage of the hotel function room for solemnization or tea ceremony on your wedding day for wedding lunch (11am to 12pm) and wedding dinner (6pm to 7pm)



CHINESE SET MENU A (Side-plating service)

Appetizer 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 Mushroom, Bamboo Pith, Bamboo Shoots, Dried Scallops and Black Fungus

Braised Shiitake Mushrooms with Fish Curd and Broccoli

Roasted Crispy Chicken "Bi Feng Tang" Style

Choice of Wok-Fried King Prawns with Celery and Walnuts in X.O Chilli Sauce Or Steamed Live Snapper in Hong Kong Style

Fried Rice with Crabmeat and Chinese Black Olive

Chilled Mango Puree with Sago and Pomelo

S\$1,688.00 per table of 10 persons*

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

- Valid for new bookings only. Not valid for Paterson room.
- This offer is not applicable in conjunction with any other promotions.
 - This promotion is valid for weddings with a minimum attendance.



CHINESE SET MENU B (Side-plating service)

Appetizer
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 Mushroom, Bamboo Pith, Bamboo Shoots, Dried Scallops and Black Fungus

Wok-Fried King Prawns with Celery and Walnuts in X.O Chilli Sauce

Braised Shiitake Mushrooms with Fish Curd and Broccoli

Roasted Crispy Chicken "Bi Feng Tang" Style

Steamed Live Snapper in Hong Kong Style

Fried Rice with Crabmeat and Chinese Black Olive

Chilled Mango Puree with Sago and Pomelo

S\$1,788.00 per table of 10 persons*

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

- Valid for new bookings only.
- This offer is not applicable in conjunction with any other promotions.
 - This promotion is valid for weddings with a minimum attendance.



CHINESE SET MENU C (Side-plating service)

Appetizer

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 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 Shredded and Straw Mushrooms

Warm Yam Paste with Gingko Nuts and Coconut Milk

S\$1,888.00 per table of 10 persons*

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

- Valid for new bookings only.
- This offer is not applicable in conjunction with any other promotions.
 - This promotion is valid for weddings with a minimum attendance.



CHINESE SET MENU D (Side-plating service)

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

Braised Lobster Soup with Crabmeat, Conpoy and Winter Melon (Individual Platting)

Wok-Fried Prawns with Celery and Walnuts in X.O Chilli Sauce

Braised Seven 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 (Individual Platting)

S\$2,088.00 per table of 10 persons*

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

- Valid for new bookings only.
- This offer is not applicable in conjunction with any other promotions.
 - This promotion is valid for weddings with a minimum attendance.



CHINESE VEGETARIAN MENU A

Combination of Mixed Fruit 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 Chestnut and Chinese Olive wrapped in Lotus Leaf

Dessert as per Chinese Menu

MALAY MENU A (No pork, no lard)

Malay Spicy Mango Salad (Mangga Kerabu Salad)

Soto Ayam Soup with Lontong and Shredded Chicken

Stir Fry Bean Curd with Tempeh and Long Beans

Free Range Chicken Rendang with Achar

Assam Pedas Steamed Seabass Fillet

Mee Goreng with Squid and Scallop

Bubur Pulut Hitam

\$\$168.80++ per person

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



CHINESE VEGETARIAN MENU B

Combination of Mixed Fruit 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 Chestnut and Chinese Olive wrapped in Lotus Leaf

Dessert as per Chinese Menu

MALAY MENU B (No pork, no lard)

Lime Marinated Prawn Salad with Green Papaya

Mutton Soup with Diced Potatoes and Coriander

Stir Fry Black Pepper Tiger Prawns

Slow Braised Angus Beef Cheek Curry

Roasted Organic Turmeric Chicken Leg with Percik Sauce

Deep Fried Snapper Fillet with Sweet Chilli Sauce

Scallop and Prawn Fried Kway Teow

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

S\$178.80++ per person

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



PROMOTION WEDDING PACKAGE (APRIL & AUGUST 2024) 2024 WEEKDAY PACKAGE (MONDAY TO THURSDAY) CHINESE VEGETARIAN MENU C

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 Bean Gluten and Broccoli

Crispy Assorted Mushrooms with Water Chestnuts Rolls served with Plum Sauce

Sweet and Sour Mock Fish with Pineapples

Stewed Ee Fu Noodles with Mushrooms and Cauliflower

Dessert as per Chinese Menu

MALAY MENU C (No pork no lard)

Kerabu Lobster Salad with Glass Noodle and Coriander

Oxtail Soup with Coriander and Turmeric

Stir Fry Tiger Prawns with Black Pepper Sauce

Dried Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste

Free Range Chicken Masak Merah with Lime Leaf

Deep Fried Pearl Garoupa Fillet with Sweet Spicy Sauce

Nasi Goreng Sambal with Prawns and Scallops

Conrad Signature Chocolate Amedei Cake

S\$188.00++ per person

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



CHINESE VEGETARIAN MENU D

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 as per Chinese Menu

MALAY MENU D (No pork, no lard)

Kerabu Lobster Salad with Glass Noodle and Coriander
Oxtail Soup with Coriander and Turmeric
Stir Fry Tiger Prawns with Black Pepper Sauce
Dried Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste
Free Range Chicken Masak Merah with Lime Leaf
Deep Fried Pearl Garoupa Fillet with Sweet Spicy Sauce
Nasi Goreng Sambal with Prawns and Scallops
Conrad Signature Chocolate Amedei Cake

\$\$208.80++ per person

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

CONRAD° SINGAPORE ORCHARD

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