

CONRAD *weddings*

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.



ROYAL PAVILION BALLROOM

January 2024 to April 2025

Wedding Dinner Package

Before

- Menu-tasting for ten 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 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 two VIP table centrepieces, individual guest table centrepieces, six lavish floral stands and one reception table centrepiece
- Complimentary use of LED wall
- An elegance tiered modal wedding cake 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 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.

ROYAL PAVILION BALLROOM

Wedding Dinner Package

Wedding Wishes

SILVER COLLECTION

- Entitled to select one wedding wish

GOLD & PLATINUM COLLECTION

- Entitled to select two wedding wishes
- Option to "Bespoke theme" wedding decoration

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-night stay in Deluxe Suite with breakfast for two persons and Executive Lounge access for the couple
- One-night Honeymoon stay at Deluxe Suite with breakfast for two persons and Executive Lounge access, valid for twelve months from your wedding date
- 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)
- Signature mocktail, Watermelon 'Nojitos', 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 (6pm to 7pm) of the hotel function room for solemnization or tea ceremony on your wedding day
- One dinner voucher for four guests at Basilico, valid for six months from your wedding date

HOTEL POPULAR DATES

November 2024: Sat. 2nd, 23rd, 30th

December 2024: Sat. 7th & Sun. 15th

January 2025: Sun. 5th & 12th

February 2025: Sat. 15th & Sun. 16th

March 2025: Sat. 8th & Sun. 2nd, 16th, 23rd

ROYAL PAVILION BALLROOM
SILVER COLLECTION

CHINESE SET DINNER MENU A
(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

Braised Ten Head Abalone with Shiitake Mushrooms and Spinach

Roast Chicken with Osmanthus Pomelo Sauce

Choice of

Deep-Fried Prawns with Mango Mayonnaise and Passion Fruit

Or

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

Saturday : S\$1,988.00 per table of 10 persons*
Minimum 30 tables of 10 persons

Friday and Sunday : S\$1,888.00 per table of 10 persons*
Minimum 25 tables of 10 persons

*Not Applicable on Hotel's -Selected Popular Dates

*Applicable for wedding held by December 2024

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

ROYAL PAVILION BALLROOM
SILVER COLLECTION

CHINESE SET DINNER MENU B
(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 Ginkgo Nuts and Coconut Milk

Saturday : S\$2,088.00 per table of 10 persons*
Minimum 25 tables of 10 persons

Friday and Sunday : S\$1,988.00 per table of 10 persons*
Minimum 20 tables of 10 persons

*Not Applicable on Hotel's -Selected Popular Dates

*Applicable for wedding held by December 2024

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

ROYAL PAVILION BALLROOM
GOLD COLLECTION

CHINESE SET DINNER MENU C
(Side-plating service)

Appetizer

Sliced Suckling Pig, Kurobuta Honey BBQ Pork, Sliced Smoked Duck, Crab Roll,
Crispy Shimeiji Mushroom

Braised Lobster Soup with Crabmeat, Conpoy and Winter Melon
(individual plating)

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

Choice of

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

Or

Warm Yam Paste with Gingko Nuts and Coconut Milk

S\$2,188.00 per table of 10 persons

Saturday: 25 tables of 10 persons
Friday and Sunday: 20 tables of 10 persons

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

ROYAL PAVILION BALLROOM
PLATINUM COLLECTION

CHINESE SET DINNER MENU D
(Side-plating service)

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

Choice of

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

Or

Warm Yam Paste with Gingko Nuts and Coconut Milk

Saturday : S\$2,388.00 per table of 10 persons
Minimum 25 tables of 10 persons

Friday and Sunday : S\$2,288.00 per table of 10 persons
Minimum 20 tables of 10 persons

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

ROYAL PAVILION BALLROOM
SILVER COLLECTION

CHINESE VEGETARIAN MENU A

Combination of Mixed Fruit with Crispy Croissant,
Chilled Cherry Tomato Infused with Sour Plum Juice

Double Boiled Aweto Flowers with Bamboo Pith and Cabbage

Braised Hairy Gourd with Beancurd Roll and Kai Lan

Crispy Vegetarian Abalone Rolls with Osmanthus Pomelo Sauce

Sautéed Fresh Chinese Yam with Asparagus and Cashew Nuts

Vegetarian Fried Rice with Chestnut and Chinese Olive wrapped in Lotus Leaf

Dessert as per Chinese Menu

MALAY MENU A
(No pork, no lard)

Lime Marinated Prawn Salad with Green Papaya

Mutton Soup with Diced Potatoes and Coriander

Dried Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste

Roasted Organic Chicken Leg with Percik Sauce

Assam Pedas Steamed Seabass Fillet

Seafood Fried Kway Teow

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

Saturday : S\$198.80 per person

Friday and Sunday : S\$188.80 per person

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

ROYAL PAVILION BALLROOM
SILVER COLLECTION

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

Dried Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste

Roasted Organic Chicken Leg with Percik Sauce

Assam Pedas Steamed Seabass Fillet

Seafood Fried Kway Teow

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

Saturday : S\$208.80 per person

Friday and Sunday : S\$198.80 per person

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

ROYAL PAVILION BALLROOM
GOLD COLLECTION

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

Seafood Tom Yam Soup with Prawns and Mussels

Stir Fry Tiger Prawns with Turmeric and Lemongrass

Wok Fried Angus Beef Tenderloin with Black Pepper Sauce

Slow Cooked Lamb Leg Curry with Potatoes

Deep Fried Pearl Garoupa Fillet with Sweet Chilli Sauce

Nasi Goreng Kampung with Scallop and Squid

Conrad Signature Chocolate Amedei Cake

S\$218.80 per person

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

ROYAL PAVILION BALLROOM
PLATINUM COLLECTION

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)

Butter Poached Maine Lobster with Fresh Fruit Salad and Avruga Caviar

Oxtail Soup with Spices and Coriander

Stir Fry Tiger Prawns with Assam Pedas Sauce

Slow Braised Wagyu Short Ribs Rendang with Wok Fried Spinach

Dried Lamb Chop Rendang with Baby Potatoes

Steamed Atlantic Cod Fish Fillet with Superior Soya Sauce

Nasi Goreng Turmeric with Prawns, Scallop and Squid

Conrad Signature Chocolate Amedei Cake

Saturday : S\$238.80 per person

Friday and Sunday : S\$228.80 per person

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

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CONRAD[®]
SINGAPORE
ORCHARD

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