



ORCHARD HOTEL  
SINGAPORE

managed by  
MILLENNIUM & COPTHORNE INTERNATIONAL  
*You are the Centre of Our World*

# *Orchard Hotel Singapore*

## *Wedding Open House*

*28 March 2010, Sunday*  
*11:00am – 5:00pm*  
*Orchard Grand Ballroom 2 & 3*

*Couples who confirm their wedding banquet (dinner) at Orchard Hotel on 28 March 2010 are entitled to:*

- ♥ *Cash rebate of \$39.00 nett off per table for Gold Package (Monday – Thursday)*
- ♥ *Cash rebate of \$49.00 nett off per table for Signature Package (Friday, Saturday and Sundays, including eve and public holidays)*
- ♥ *Free flow of beer for 3 hours during wedding banquet consumption only*
- ♥ *Free flow of house wine for 3 hours during wedding banquet consumption only*

#### *Term & Conditions*

- *Minimum number of tables applies with this offer (minimum guarantee of 25 tables for ballroom 3, minimum guarantee of 40 tables for ballroom 1 & 2, minimum guarantee of 60 tables for grand ballroom)*
- *The above cash rebate is not applicable for booking on special dates in the calendar determine by hotel  
Year 2010: 8 August 2010, 22 September 2010, 10 October 2010, 20 October 2010 & 31 December 2010  
Year 2011: 14 February 2011*
- *All confirmed reservation must be made on 28 March 2010 with \$5,000 deposit payment via cash, cheque and credit card*
- *Promotion valid for weddings held by and before 31 August 2011*
- *Valid strictly for new bookings only*
- *All bookings subject to function room availability*
- *The above promotion privileges are non-transferable and non-exchangeable*
- *+++ Prices are subject to 10% service charge, & prevailing government taxes*
- *Nett prices are inclusive of 10% service charge, & prevailing government taxes*



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*~ Because You Do, We Do Too ~*  
*At*  
*Orchard Hotel Singapore*

*A splendid pillar-less ballrooms and exquisite cuisines inspired and prepared by our innovative and award-winning culinary team already spell the start of a marvelous love affair that will result in a happily ever after.*

*Our experienced wedding planners will be on hand to attend to your wedding needs and turn your dream wedding into a reality.*

<i>Classic Package</i> <i>From \$729.00 Nett</i> <i>(8 – Course Set Lunch)</i> <i>Monday – Sunday</i>	<i>Gold Package</i> <i>From \$829.00 Nett</i> <i>(8 – Course Set Dinner)</i> <i>Monday – Thursday</i>	<i>Signature Package</i> <i>From \$1,029.00 Nett</i> <i>(8 – Course Set Dinner)</i> <i>Friday, Saturday and Sunday</i> <i>Including Eve &amp; Public Holiday</i>
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❖ *Above packages are applicable for weddings held by and before 31 August 2011*

**CAPACITY OF ORCHARD BALLROOMS**

	<u>Minimum</u>	<u>Maximum</u>
<i>Orchard Grand Ballroom</i>	<i>60 tables</i>	<i>100 tables</i>
<i>Orchard Grand Ballroom 1 &amp; 2</i>	<i>40 tables</i>	<i>55 tables</i>
<i>Orchard Grand Ballroom 3</i>	<i>25 tables</i>	<i>32 tables</i>

- ❖ *Prices are subject to changes without prior notice*
- ❖ *Terms and Conditions apply*
- ❖ *+++ Prices are subject to 10% service charge, & prevailing government taxes*
- ❖ *Nett prices are inclusive of 10% service charge, & prevailing government taxes*



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***Exquisite Cuisine . . . .***

- ♥ *Cantonese Cuisine by our team of award-winning chefs led by Group Masterchef Chan Kwok and Masterchef Chung Lap Fai*
- ♥ *Create your very own menu from our à la carte Cantonese cuisine menu attached*

***Refreshing Beverages . . . .***

- ♥ *Free flow of Chinese Tea, Mixers and Soft Drinks throughout the cocktail reception and lunch / dinner*
- ♥ *One barrel of 30-litre beer for every 20 tables confirmed*
- ♥ *Waiver of corkage for duty paid and sealed hard liquor*
- ♥ *Special discount for wines purchased from the hotel*

***Theme Decoration . . . .***

- ♥ *Choice of "Intimate Indulgence" | "Dazzling Dreams" | "Celestial Charm" wedding theme with fresh flower arrangement and special theme flower centerpieces for all guest tables*
- ♥ *Special flower centerpieces and dress up theme for two VIP tables*
- ♥ *Special theme dress up for the reception table*
- ♥ *Complimentary seat Covers for all chairs*
- ♥ *Smoke Effect along the aisle for the Grand Bridal March – In*
- ♥ *Exquisite champagne fountain and a complimentary bottle of champagne for toasting ceremony*
- ♥ *A specially designed wedding cake model for your cake cutting ceremony and a separate 1kg tier delivered to your Bridal Suite*

***Thoughtful Gestures . . . .***

- ♥ *Memorable customized wedding favour for all your guests*
- ♥ *Choice of exclusively designed wedding invitation cards based on 70% of your guaranteed banquet attendance (excludes printing)*
- ♥ *Full set of wedding stationery including a specially designed wedding guest book and red packet gift box*
- ♥ *Complimentary car park coupons for up to 20% of your guaranteed banquet attendance*
- ♥ *One VIP car park lot at hotel entrance for your bridal car*
- ♥ *Family get-together lunch/dinner for 10 persons for eight à la carte dishes (Monday – Thursday, excluding eve of and public holidays)*
- ♥ *Spend a night in our luxurious bridal suite and awake to a romantic breakfast in bed or a delectable breakfast at our Executive Club Lounge*
- ♥ *A delightful light meal served in the comfort of your Bridal Suite upon arrival on your special day*
- ♥ *Special welcome amenities for the bridal couple*
- ♥ *Complimentary use of one set LCD projector*



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## *A-La-Carte Cantonese Cuisine Menu*

*Please select one item from each category – 8 items*

### 拼盘

#### ***Appetizer***

##### 中日拼盘

(寿司, 烧鸭, 辣汁海蜇, 紫菜付皮卷, 越南春卷)

##### *Deluxe combination*

*(Sushi, roasted crispy duck, marinated spicy jellyfish, deep-fried beanskin & seaweed roll, vietnamese spring roll)*

##### 五福临门大拼盘

(沙律虾, 炒桂花翅, 卤鸭, 琵琶豆腐, 脆皮酥炸虾)

##### *Five happiness combination*

*(Fresh prawn salad, stir-fried shark's fin with crabmeat, braised duck, pipa bean curd, deep-fried crispy prawn)*

##### 豪晶大拼盘

(炸虾枣, 油鸡, 麻辣螺片, 墨鱼仔, 腐皮鸡卷)

##### *Orchard deluxe combination*

*(Deep-fried prawn ball, soya sauce chicken, marinated spicy top shell, marinated baby octopus, crispy chicken roll wrapped with bean curd skin)*

### 鱼翅类

#### ***Shark's fin***

##### 蟹肉烩生翅

*Braised shark's fin with crabmeat*

##### 竹笙瑶柱烩生翅

*Braised shark's fin with conpoy and bamboo pith*

##### 鱼肚烩生翅

*Braised shark's fin with fish belly*



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海鲜类

***Seafood recommendation***

白灼游水生虾

*Poached live prawn*

腰果炒蜜豆虾仁

*Sautéed shrimp with cashew nut and honey pea*

辣汁炒西芹虾仁

*Sautéed shrimp with celery in spicy sauce*

鱼类

***Fish***

香港式蒸石斑

*Steamed garoupa in hong kong style*

潮式蒸石斑

*Steamed garoupa in teo chew style*

油浸石斑

*Deep-fried garoupa in supreme soya sauce*

肉类

***Poultry & Meat***

当红炸子鸡

*Deep-fried crispy chicken*

京烤骨

*Stewed Pork Rib in Homemade Sauce*

黑椒焖大鸭

*Stewed duck in black pepper sauce*



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蔬菜类

**Vegetable**

白苓菌扣冬菇菠菜

*Braised bai ling mushroom and chinese mushroom with spinach*

原粒柱甫扒鲍鱼螺菠菜

*Braised whole conpoy with sliced top shell and spinach in oyster sauce*

瑶柱松菇扒时蔬

*Braised seasonal green with conpoy and shimeji mushroom*

饭面类

**Rice & noodle**

双喜焖伊面

*Stewed double happiness e-fu noodle*

飘香荷叶饭

*Fried rice wrapped in lotus leaf*

鸡丝炒乌冬面

*Stir-fried udon with shredded chicken*

甜品类

**Yummy Desserts**

香滑芒果布甸

*Chilled mango pudding*

杨枝甘露

*Chilled mango puree with sago and pomelo*

百年好合红豆沙

*Sweetened red bean paste with lotus seed and dried lily bud*



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鲍鱼类  
*Abalone*  
*(Applicable for Signature Package)*

鲍片扒冬菇时蔬  
*Braised sliced abalone with chinese mushroom and seasonal greens*

鲍片扣柱甫菠菜  
*Braised sliced abalone with whole conpoy and spinach*

碧绿鲍片扣白茭菌  
*Braised sliced abalone with bai ling mushroom and seasonal greens*