

## WEDDING PACKAGES 2025

Host your wedding amidst the perfect setting at the breathtaking largest pillarless ballroom right at the heart of the city, holding up to a hundred tables.

Our dedicated wedding consultants will weave together every detail, ensuring a seamless celebration of love, turning your dream wedding into a reality.

<b>Intimate Lunch Package</b> <i>(Monday to Friday)</i>	\$1,588
<b>Intimate Lunch Package</b> <i>(Saturday &amp; Sunday)</i>	\$1,688
<b>Blissful Dinner Package</b> <i>(Sunday to Thursday)</i>	\$1,888
<b>Dazzling Dinner Package</b> <i>(Friday, Saturday, Eve of Public Holiday &amp; Public Holiday)</i>	\$1,988
<b>Eternal Dinner Package</b> <i>(Friday, Saturday, Eve of Public Holiday &amp; Public Holiday)</i>	\$2,188
<b>Signature Grand Dinner Package</b> <i>(Friday, Saturday, Eve of Public Holiday &amp; Public Holiday)</i>	\$2,288

### 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

*The above packages are applicable for weddings to be held by 31st December 2025.  
Prices quoted are subject to service charge and prevailing government taxes unless otherwise stated.  
Prices and menus are subject to change at the discretion of the hotel. Terms and conditions apply.*

## EXQUISITE CUISINE

- 8-course Cantonese cuisine by our team of award-winning chefs led by Hua Ting Restaurant Master Chef Lap Fai
- Complimentary food tasting for 10 persons (Mon – Thur, excluding eve of and P.H.)

## REFRESHING BEVERAGES

- Free-flow Chinese tea and soft drinks throughout the banquet
- Complimentary one barrel of 30-litre beer
- Complimentary one bottle of Signature M Wine for every confirmed table
- Fee waiver of corkage for duty paid and sealed hard liquor brought in
- Exclusive discount for wines purchased from the hotel
- Exquisite champagne fountain with a bottle of champagne for toasting ceremony

## THEME DECORATION

- Various selections of wedding theme with floral arrangements and centerpieces for all tables
- 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
- Exclusively 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
- Complimentary \$100 nett F&B dining credit during your stay
- Special welcome amenities for the bridal couple
- Complimentary usage of built-in DLP Laser projectors and screens

## INTIMATE LUNCH MENU (1/2)

### 乌节大拼盘

#### Orchard Deluxe Combination

*(Please select only 5 items from the below options)*

千丝芝士凤尾虾

Prawn with Cheese and Chicken Ham

陈醋海蜇

Marinated Jellyfish with Vinegar

风沙黄金卷

Golden Treasure Roll

至尊卤鸭

Braised Duck

五香炸虾枣

Ngo Hiang Crabmeat Roll with Beancurd Skin

蜜汁叉烧

BBQ Pork Meat

酥炸海鲜卷

Deep-fried Seafood Roll

玫瑰豉油鸡

Soya Sauce Chicken

拍蒜云耳青瓜

Chilled Black Fungus and Cucumber with Garlic

*(Please select 1 item per category)*

#### 汤类 | Soup

杞子银耳原只鸡炖花胶

Double-boiled Whole Chicken  
with Fish Maw, Snow Fungus  
and Wolfberries

*or*

海味炆柱鲍丝羹

Braised Shredded Abalone with  
Seafood Treasure and Conpoy

#### 海鲜类 | Seafood

彩椒碧绿炒凤片带子

Sautéed Sliced Chicken &  
Fresh Scallop with Capsicum  
and Seasonal Greens

*or*

腰果彩椒炒虾仁时蔬配

桂林炸虾丸  
Sautéed Fresh Prawn with  
Cashew Nuts, Capsicum and  
Seasonal Greens accompanied  
with Deep-fried Prawn Paste Ball

#### 鱼类 | Fish

清蒸双笋壳

Steamed Double Marble Goby  
with Superior Soya Sauce

*or*

豉酱蒸海斑

Steamed Garoupa with  
Black Bean Sauce

## INTIMATE LUNCH MENU (2/2)

*(Please select 1 item per category)*

### 肉类 | Meat & Poultry

南乳脆皮吊烧鸡  
Crispy Roasted Chicken with  
Fermented Bean Paste

*or*

经典京烤骨  
Stewed Pork Ribs in  
Homemade Sauce

### 蔬菜类 | Vegetables

白玉鲍螺扣婆参扒田园蔬  
Braised Voluta and  
Sea Cucumber with  
Seasonal Greens

*or*

蚝皇天白菇扣白茼蒿园蔬  
Braised Chinese Mushroom  
and Bai Ling Mushroom with  
Seasonal Greens in Superior  
Oyster Sauce

### 饭面类 | Rice & Noodle

鲍汁金菇炆柱焖伊面  
Stewed Ee Fu Noodle with  
Enoki Mushroom and Conpoy

*or*

腊味荷叶饭  
Stir-fried Rice with Chinese  
Sausages wrapped in Lotus Leaf

### 甜点 | Sweet Ending

杨枝甘露  
Chilled Mango Puree with  
Pomelo and Sago

鲜什果啫喱冻  
Chilled Sweetened Jelly with  
Fresh Mixed Fruits

黑芝麻布丁配什果芒果汁  
Chilled Black Sesame  
Pudding with Mixed Fruits  
accompanied with Mango  
Puree

## BLISSFUL DINNER MENU (1/2)

### 乌节大拼盘

#### Orchard Deluxe Combination

*(Please select only 5 items from the below options)*

千丝芝士凤尾虾  
Prawn with Cheese and  
Chicken Ham

风沙黄金卷  
Golden Treasure Roll

五香炸虾枣  
Ngo Hiang Crabmeat Roll  
with Beancurd Skin

三宝杏仁球  
Three Treasure Ball with  
Almond

酥炸海鲜卷  
Deep-fried Seafood Roll

拍蒜云耳青瓜  
Chilled Black Fungus and  
Cucumber with Garlic

陈醋海蜇  
Marinated Jellyfish with  
Vinegar  
泰汁八爪鱼  
Marinated Baby Octopus  
with Thai Sauce

至尊卤鸭  
Braised Duck

蜜汁叉烧  
BBQ Pork Meat

玫瑰豉油鸡  
Soya Sauce Chicken

*(Please select 1 item per category)*

### 汤类 | Soup

竹笙蟹肉花胶鸡丝羹  
Braised Fish Maw with  
Crabmeat, Shredded Chicken  
with Bamboo Pith Soup

or

鸡油菌炖花胶鸡汤  
Double-boiled Chicken with  
Fish Maw and Chanterelle  
Soup

### 海鲜类 | Seafood

豉汁碧绿炒带子  
Sautéed Fresh Scallop with  
Seasonal Greens and  
Spicy Black Bean Paste

or

碧绿炒虾仁配荔茸炸带子  
Sautéed Fresh Prawn with  
Seasonal Green accompanied  
with Deep-fried Scallop  
with Taro

### 鱼类 | Fish

清蒸双笋壳  
Steamed Double Marble Goby  
in Superior Soya Sauce

or

豆酱蒸海斑  
Steamed Garoupa with Bean  
Paste in Superior Soya Sauce

## BLISSFUL DINNER MENU (2/2)

*(Please select 1 item per category)*

### 肉类 | Meat & Poultry

至尊当归卤鸭扒田园蔬  
Stewed Duck with Chinese  
'Dang Gui' and Seasonal  
Greens in Brown Sauce

*or*

药材荷叶蒸鸡  
Steamed whole Fresh Chicken  
with Chinese Herbs wrapped in  
Lotus Leaf

### 蔬菜类 | Vegetables

天白菇扣鲍片扒田园蔬  
Braised Chinese Mushroom  
and Sliced Abalone with  
Seasonal Greens

*or*

十头鲍扣天白菇扒田园蔬  
Braised Whole Baby Abalone  
(10 Head) and Chinese  
Mushroom with Seasonal  
Greens

### 饭面类 | Rice & Noodle

腊味荷叶饭  
Stir-fried Rice with  
Chinese Sausages wrapped in  
Lotus Leaf

*or*

黑椒海鲜焖乌冬面  
Stir-fried Japanese Udon  
Noodles with Seafood and  
Pepper Corn

### 甜点 | Sweet Ending

桂花雪耳芝麻汤丸  
Sweetened Osmanthus and  
Snow Fungus with  
Glutinous Rice Ball

杨枝甘露  
Chilled Mango Puree with  
Pomelo and Sago

金瓜白果芋泥  
Sweetened Yam Paste with  
Ginkgo Nuts and Pumpkin

上海豆沙窝饼  
Shanghai Red Bean Paste  
Pancake

鲜什果啫哩冻  
Chilled Sweetened Jelly with  
Fresh Mixed Fruits

雪耳海底椰红枣  
Double-boiled Sea Coconut with  
Snow Fungus and Red Dates

## DAZZLING DINNER MENU (1/2)

### 乌节大拼盘

#### Orchard Deluxe Combination

(Please select only 5 items from the below options)

千丝芝士凤尾虾  
Prawn with Cheese and  
Chicken Ham

风沙黄金卷  
Golden Treasure Roll

五香炸虾枣  
Ngo Hiang Crabmeat Roll with  
Beancurd Skin

三宝杏仁球  
Three Treasure Ball with Almond

酥炸海鲜卷  
Deep-fried Seafood Roll

拍蒜云耳青瓜  
Chilled Black Fungus and  
Cucumber with Garlic

陈醋海蜇  
Marinated Jellyfish with  
Vinegar

野菌醉鸡卷  
Drunken Chicken Roll with  
Wild Mushroom

泰汁八爪鱼  
Marinated Baby Octopus with  
Thai Sauce

至尊卤鸭  
Braised Duck

蜜汁叉烧  
BBQ Pork Meat

玫瑰豉油鸡  
Soya Sauce Chicken

西施烟鸭脯  
Marinated Smoked Duck with  
Plum Sauce

(Please select 1 item per category)

#### 汤类 | Soup

野菌碧波龙虾羹  
Braised Lobster Broth with  
Wild Mushroom in Cream of  
Spinach Soup

or

金汤蟹肉花胶雪蛤羹  
Braised Hasma with Crabmeat,  
Fish Maw in Pumpkin Soup

or

有机黑蒜鸡炖瑶柱汤  
Double-boiled Chicken with  
Organic Black Garlic and  
Conpoy Soup

#### 海鲜类 | Seafood

酥炸黄金蟹钳配柚子汁  
Deep-fried Golden Crab Claw  
with Pomelo Sauce

or

X.O酱碧绿炒带子珊瑚蚌  
Sautéed Fresh Scallops and  
Coral Clam with Seasonal  
Greens in Spicy X.O Sauce

or

佛手腰果虾仁扒田园蔬  
Sautéed Fresh Prawn with  
Cashew Nuts and Seasonal  
Greens in Yam Ring

#### 鱼类 | Fish

清蒸鲈鱼  
Steamed Sea Perch in  
Superior Soya Sauce

or

清蒸海斑  
Steamed Garoupa in Superior  
Soya Sauce

or

油浸笋壳  
Deep-fried Marble Goby with  
Superior Soya Sauce

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## DAZZLING DINNER MENU (2/2)

*(Please select 1 item per category)*

### 肉类 | Meat & Poultry

脆皮吊烧鸡  
Crispy Roasted Chicken

*or*

八宝田鸭扣扒田园蔬  
Stewed Duck with Eight  
Treasure and Seasonal Greens  
in Brown Sauce

*or*

冰梅烤肉排  
Deep-fried Pork Ribs in  
Plum Sauce

### 蔬菜类 | Vegetables

海参扣天白菇扒田园蔬  
Braised Sea Cucumber and  
Chinese Mushroom with  
Seasonal Greens

*or*

鲍片扣天白菇扒田园蔬  
Braised Sliced Abalone and  
Chinese Mushroom with  
Seasonal Greens

*or*

十头汤鲍扣白荳蔻扒田园蔬  
Braised Whole Baby Abalone  
(10 Head) and Bai Ling  
Mushroom with Seasonal  
Greens

### 饭面类 | Rice & Noodle

辣汁蟹肉配花卷  
Crispy Golden Flower Bun  
with Chilli Crabmeat Sauce

*or*

香港炒面  
Stir-fried Noodle in  
Hong Kong Style

*or*

银鱼子虾粒炒饭  
Stir-fried Rice with Crispy  
Silver Fish and Prawn Meat

### 甜点 | Sweet Ending

桂花雪耳芝麻汤丸  
Sweetened Osmanthus and  
Snow Fungus with Glutinous  
Rice Ball

杨枝甘露  
Chilled Mango Puree with  
Pomelo and Sago

雪耳海底椰红枣  
Double-boiled Sea Coconut with  
Snow Fungus and Red Dates

上海豆沙窝饼  
Shanghai Red Bean Paste  
Pancake

鲜什果啫喱冻  
Chilled Sweetened Jelly with  
Fresh Mixed Fruits

雷沙汤丸  
Glutinous Rice Ball with  
Peanut

椰汁布丁配什果芒果汁  
Chilled Coconut Pudding with  
Mixed Fruits accompanied  
with Mango Puree

金瓜白果芋泥  
Sweetened Yam Paste with  
Ginkgo Nuts and Pumpkin

桂花凤凰马蹄露  
Sweetened Osmanthus with  
Water Chestnut and Egg



## ETERNAL DINNER MENU

Family Style Set Menu

\$2,188 per table of 10 persons

(龍蝦沙律, 培根卷, 至尊卤鴨, 金陵乳豬件, 凉拌泰式香鮑片)

Chilled Lobster Salad

Bacon Roll

Marinated Duck

Sliced Suckling Pig

Thai-styled Top Shell

鹿茸菌凤丸炖花胶汤

Double-boiled Fish Maw Soup with Antler Fungus and Chicken Ball

夏果彩椒炒帶子拌西兰花

Sautéed Scallop, Broccoli, Assorted Capsicum, Macadamia Nut

松露脆吊燒雞

Roasted Chicken with Black Truffle Sauce

保宁豆醬蒸海斑扒

Steamed Sea Garoupa Fillet with Homemade Sauce

蚝皇十头鮑魚扣日本花菇田园蔬

Braised 10-head Abalone, Chinese Mushroom, Seasonal Green

龍蝦湯海鮮脯魚鴛鴦糙米脆米泡飯

Poached Duo Crispy Brown Rice with Lobster Meat and Seafood

杞子桂花桃膠冻

Chilled Osmanthus and Peach Resin Jelly with Wolfberry

## SIGNATURE GRAND DINNER MENU

Family Style Set Menu

\$2,288 per table of 10 persons

(龍蝦沙律, 培根卷, 至尊卤鴨, 金陵乳猪件, 凉拌泰式香鲍片)

Chilled Lobster Salad

Bacon Roll

Marinated Duck

Sliced Suckling Pig

Thai-styled Top Shell

瑶柱海味丝烩燕窝

Stewed Bird's Nest, Shredded Sea Treasure and Conpoy

杏包菇彩椒炒虾球西芹芦笋

Sautéed Prawn with Assorted Capsicum, Asparagus, Broccoli and Mushroom

成都辣汁酥炸鸭腿

Deep-fried Duck Drumstick with Spicy Sauce

金銀蒜蒸鱸魚扒

Steamed Sea Perch Fillet with Minced Garlic

蚝皇六头鲍鱼扣海参田园蔬

Braised 6-head Abalone, Sea Cucumber, Seasonal Green

X.O. 醬帶子炆稻庭面

Stewed Inaniwa Noodle with Hokkaido Scallop in X.O Sauce

桂花糖純雪蛤海底椰雪耳

Double-boiled Hashima with Sea Coconut and Snow Fungus