

Halal 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.

BALLROOM CAPACITY

Venue	Minimum	Maximum
Orchard Grand Ballroom	65 tables	100 tables
Orchard Grand Ballroom 1 & 2	40 tables	55 tables
Orchard Grand Ballroom 3	20 tables	32 tables

EXQUISITE CUISINE

- Specially curated cuisine by our team of experienced chefs

REFRESHING BEVERAGES

- Free-flow Tea, Mixers and Soft Drinks throughout the banquet
- Fee waiver of corkage for duty paid and sealed hard liquor brought in
- Exclusive discount for wines purchased from the hotel

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
- Exquisite champagne fountain with a bottle of champagne or sparkling juice for toasting ceremony
- 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 food tasting for 10 persons (Mon – Thur, excluding eve of and P.H.)
- Complimentary one night stay in the luxurious bridal suite, with breakfast for two
- Complimentary welcoming light meal served in the comfort of your Bridal Suite
- Special welcome amenities for the bridal couple
- Complimentary usage of built-in DLP Laser projectors and screens

Halal Chef Signature

Family Style Set Menu 1
\$1280⁺⁺ per table of 10 persons

HIDANGAN GORENG

Samosa, Satay (Beef, Mutton, Chicken),
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

*The above packages are applicable for weddings to be held by 31st December 2023
All prices are stated in Singapore Dollars and are subject to 10% service charge and prevailing goods & services
tax (GST). Prices and menus are subject to change at the discretion of the hotel.*

Halal Chef Signature

Family Style Set Menu 2
\$1380⁺⁺ per table of 10 persons

HIDANGAN PEMBUKA

Satay (Beef or Mutton or Chicken), Cumi-Cumi,
Punjabi Samosa, Deep Fried Scallop with Yam Paste,
Kerabu Ayam, Cucur Udang

SOUP EKOR BEREMPAH (OX-TAIL)

Kentang, Bawang Goreng, Daun Ketumbar

AYAM PENYET

Keropok, Tahu Goreng, Timun, Kelapa Parut Berasa,
Sambal Chilli Rasia

TUMIS ASPARAGUS & UDANG

Sos Tiram, Bawang Putih

IKAN BARAMUNDI KICAP MANIS PEDAS

Tomatoes, Daun Bawang

NASI SAFFRON SAFFRON JEWEL

Nasi Basmathi Jewel, Kismis, Badam, Buah Delima

NUTELLA CHOCOLATE CAKE, RASPBERRY COULIS

Halal Chef Signature

Family Style Premium Set Menu
\$1580⁺⁺ per table of 10 persons

DELUXE COMBINATION

(Choose any 5 items from below options)

Tahu Sumbat	Cumi-Cumi
Samosa Kentang	Otak-Otak
Spring Roll Sayuran	Gado-Gado
Tempeh Goreng Sambal	Kerabu Ayam
Satay (Ayam, Kambing, Daging)	Vietnamese Shrimp Spring Roll
Bagedil Kentang	Salad Udang Mayonaise

(Please select 1 item per category)

SOUP	SEAFOOD	FISH
Soto Ayam	Sambal Udang	Steam Kerapu Tomyam Sos
Soup Kambing	Tumis Scallops Belado, Sayuran Hijau Tumis Scallops Belado, Sayuran Hijau	Siakap Goreng, Superior Sos
Tomato Shorba Sos	Sotong Goreng Berempah	Goreng Barramundi, Tiga Rasa
Soup Makan Laut	Udang Masak Lemak Nenas	Ikan Marcel Masak Taucu
Soup Ekor Pedas	Sambal Tumis Kupang Daun Limau	Ikan Baramundi Kicap Manis

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(Please select 1 item per category)

DAGING & AYAM	VEGETABLES	RICE
Ayam Panggang Bumbu Bali	Sayur Kailan, Makanan Laut, Bawang Putih	Nasi Goreng Kampong
Ayam Percik	Sayur Bunga Hijau & Cendawan Campur Masak Dengan Sos Tiram, Bawang Putih	Basmathi Nasi Hujan Panas
Ayam Masak Merah Putih	Tumis Asparagus & Udang Sos Tiram, Bawang	Nasi Minyak Ala Arab
Daging Goreng Berchili Pedas, Lada Hitam Sos	Lontong Sayur Lodeh	Nasi Saffron Saffron Jewel
Daging Masak Kurma	Sayur Campuran Dengan Makanan Laut, Sos Tiram	Nasi Bringin
Rendang Daging	Green Beans, Ayam Cincang, Goreng Sambal	

DESSERT

(Please select 1 item per category)

Mango Pudding	Ondeh Ondeh Cake, Gula Melaka Coulis, Crispy Coconut	Pengat Pisang & Durian
Bubur Kacang Hijau	Sago Gula Melaka Pudding	Assorted Kueh
Bubur Pulut Hitam	Nutella Chocolate Cake, Raspberry Coulis	

Halal Chef Signature

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
Classic Italian Tiramisu
Assorted Nyonya Kueh
Raspberry Mousse
Hot Bubur Cha Cha
Selection of Fresh Fruit Platter
Nasi Basmathi Jewel, Kismis, Badam, Buah Delima

Halal Chef Signature

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, 1000 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

Indian Wedding

Family Style Set Menu 1
\$1280⁺⁺ per table of 10 persons

DELUXE COMBINATION

(Choose any 3 items from below options)

Bhel Puri Chat

Paneer Tikka with Mint Sauce

Kara Bhara Kabab

Punjabi Samosa

Cucumber Chickpea Salad

Mix Vegetables Pakora

(Please select 1 item per category)

SOUP

Mulligatawny Soup

Mutton Rib Soup

Tomato Shorba

SEAFOOD

Prawn Jalfrezi

Kadai Prawn

Seafood Capsicum

FISH

Tandoori Fish

Fish Fry

Fish with Goan Sauce

(Please select 1 item per category)

MEAT & POULTRY

Chicken Tikka

Kadai Chicken

Mughlai Karahi Gosht

VEGETABLES

Aloo Kofta

Stuffed Capsicum

Cabbage Kootu

RICE

Biryani Rice

Saffron Rice

Kashmiri Pulao

DESSERT

(Please select 1 item per category)

Rasmalai

Carrot Halwa

Assorted Milk Sweet

Gulab Jamun

Shahi Tukra

Semiya Sago Payasam

Indian Wedding

Family Style Premium Set Menu
\$1500⁺⁺ per table of 10 persons

DELUXE COMBINATION

(Choose any 5 items from below options)

Bhel Puri Chat

Paneer Tikka with Mint Sauce

Kara Bhara Kabab

Punjabi Samosa

Cucumber Chickpea Salad

Mix Vegetables Pakora

Aloo Bonda

Paneer Pakora

Thagi Pakodi Chat

Kara Paniyaram with Chutney

(Please select 1 item per category)

SOUP

Mulligatawny Soup

Mutton Rib Soup

Tomato Shorba

Crab Meat Soup

SEAFOOD

Tiger Prawn Jalfrezi

Kadai Tiger Prawn

Mix Seafood Masala

Squid Masala Fry

FISH

Tandoori Fish

Masala Fish Fry

Goan Fish Curry

Fish Manchurian

(Please select 1 item per category)

MEAT & POULTRY

Chicken Tikka
Tandoori Mutton Rib
Mutton Hyderbadi

VEGETABLES

Malai Kofta
Stuffed Capsicum
Vegetable Jalfrezi

RICE

Vegetables Biriyani
Saffron Rice
Green Pea Pulao

DESSERT

(Please select 1 item per category)

Rasmalai	Carrot Halwa	Assorted Milk Sweet
Gulab Jamun	Shahi Tukra	Semiya Sago Payasam
Rasgulla	Bread Halwa	Ada Pradhaman Payasam

Indian Wedding

Family Style Set Menu (**Vegetarian**)
\$1200⁺⁺ per table of 10 persons

DELUXE COMBINATION

(Choose any 5 items from below options)

Bhel Puri Chat

Onion Pakora with Mint Sauce

Kara Bhara Kabab Paneer Pakora

Punjabi Samosa

Cucumber Chickpea Salad

Mix Vegetable Tikki

Aloo Bonda

Paneer Pakora

Thagi Pakodi Chat

Paniyaram with Chutney

(Please select 1 item per category)

SOUP

Mulligatawny Soup

Tomato Shorba

Mushroom Soup

TANDOORI

Paneer Tikka

Vegetable Seekh Kabab

Stuffed Capsicum

DAL

Dal Tadka

Dal Makhani

Dal Panjarathnam

(Please select 1 item per category)

BREAD & CONDIMENTS

Garlic Naan with Mango
Chutney

Roti Prata with Mango
Chutney

Kashmiri Naan with Mango
Chutney

VEGETABLES

Malai Kofta

Plant-based Mutton Masala

Vegetable Jalfrezi

RICE

Biriyani Rice

Saffron Rice

Green Pea Pulao

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DESSERT

(Please select 1 item per category)

Rasmalai

Carrot Halwa

Assorted Milk Sweet

Gulab Jamun

Shahi Tukra

Semiya Sago Payasam

Rasgulla

Bread Halwa

Ada Pradhaman Payasam

Indian Wedding

Buffet
\$118⁺⁺ per person

STARTER

Punjabi Samosa
Hara Bara Kabab
Chicken Ki Goli Chat
Crispy Sea Bass Fish Fry
Cucumber Chick Pea Salads

CONDIMENTS

Raita & Mint Chutney
Khatta Meetha Achaar

BREAD BASKET & SOUP
Cream of Tomato soup
Assorted Bread Rolls
Plain Naan & Garlic Naan, Papadam

HOT DISHES

Kashmiri Saffron Pulao (veg)
Methi Malai Paneer (veg)
Aloo Gobi (veg)
Butter Chicken
Mysore Mutton
Prawn Jalfreazi

DESSERTS

Carrot Halwa
Gulab Jamun
New York Cheese Cake
Chocolate Brownie
Seasonal Sliced Fruit

Buffet
\$138⁺⁺ per person

STARTER

Paneer Tikka
Hara Bara Kabab
Chicken Ki Goli Chat
Fish Tikka
Cucumber Chick Pea Salads

CONDIMENTS

Raita & Mint Chutney
Khatta Meetha Achaar

LIVE STATION
Roasted Tandoori Boneless Leg of Lamb
with Mint Chutney

HOT DISHES

Kashmiri Saffron Pulao (veg)
Methi Malai Paneer (veg)
Dal Makhani (veg)
Aloo Gobi (veg)
Butter Chicken
Kerala Mutton Masala
Malabar Fish Curry
Prawn Jalfreazi

DESSERTS

Rasmalai
Gulab Jamun
Oreo Cheese Cake
Passion Fruits Mousse
Carrot cake with Cream Cheese Frosting
Seasonal Slice Fruits