

SINGAPORE Orchard

CONRADweddings

Channel Hollywood glamour with a wedding to remember, celebrating beneath ornate light fixtures and framed by FRESH floral arrangements. Whether you're thinking a lavish reception or something small with loved ones, our wedding consultants will create an unforgettable day that's uniquely you.

RECENT ACCOLADES Michelin Guide Singapore 2017 - 2022 One Michelin Star – Summer Palace

The World's 50 Best Bars 2022 #33 – Manhattan

Expat Living Reader's Choice Awards 2021 Best Weekend Brunch – Basilico, Finalist Best Afternoon Tea - Tea Lounge, Finalist

Say 'I Do': Modern Elegance at Conrad Singapore Orchard



WEDDING LUNCH PACKAGE 2024 INCLUSIONS

Exquisite wedding menu prepared by one Michelin star Summer Palace Menu-Tasting for six persons for your selected menu *(applicable on Monday to Thursday, excluding eve of and day of public holiday)* An elegance tiered faux wedding cake for cake cutting ceremony Car pass for 30% of guaranteed guests' attendance and one bridal parking lot

An exquisite Champagne fountain display with one bottle of champagne for toasting Free flow of soft drinks, mixers and Chinese tea throughout the event A choice of one 30-litre barrel of draft beer **or** one bottle of wine for each guaranteed table of ten persons

CUSTOMISATION BEYOND EXPECTATIONS Personalised fresh floral arrangement for your wedding, including: One reception table Individual guest table centrepieces Enhanced fresh floral centrepieces for two VIP tables Four lavish floral stands Complimentary use of LED wall

One-night stay in Bridal Suite with breakfast for two persons and dining credit of S\$120.00nett for the duration of your stay Extension of preferred accommodation room rate for your friends and family

WEDDING STATIONERY AND GIFTS INCLUDE Guest book Wedding token box Invitation cards for 70% of your guaranteed guests' attendance (printing excluded)

Earn Hilton Honors Bonus Points for complimentary nights at any Hilton hotel or resort worldwide

VENUE CAPACITY

Venue	Minimum Guarantee	Maximum Capacity
Tanglin Room	15 tables of 10 persons	20 tables of 10 persons
Nassim Room	12 tables of 10 persons	16 tables of 10 persons
Paterson Room	12 tables of 10 persons	14 tables of 10 persons



TANGLIN ROOM

SILVER COLLECTION Your package entitles you to select two wedding wishes.

GOLD COLLECTION Your package entitles you to select three wedding wishes.

PLATINUM COLLECTION Your package entitles you to select four wedding wishes.

NASSIM ROOM AND PATERSON ROOM

SILVER AND GOLD COLLECTION Your package entitles you to select two wedding wishes.

PLATINUM COLLECTION

Your package entitles you to select three wedding wishes.

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 30-litre barrel of draft beer
- A bottle of wine for each guaranteed table of ten persons
- 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)
- One-night stay in Suite room with breakfast for two persons
- Premium Wedding favours (BYREDO) for each of your guest
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in for you wedding
- Additional two (2) lavish flower stands; flower choices selected will be used throughout the wedding theme
- One-hour usage (11am to 12pm) of the hotel function room for solemnization or tea ceremony on your wedding day

About BYREDO

BYREDO is a European luxury brand founded in Stockholm in 2006 by Ben Gorham, with an ambition to translate memories and emotions into products and experiences.

BYREDO is reinventing the world of luxury through a new approach, where creation is led by emotions, expressing a full and limitless brand universe.



SILVER COLLECTION

CHINESE SET LUNCH MENU A (COMMUNAL PLATING)

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

\$\$1,758.00 per table of 10 persons* *A surcharge of \$\$3.00 per person will be applicable for Hotel's selected popular dates.



SILVER COLLECTION

CHINESE SET LUNCH MENU B (COMMUNAL PLATING)

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\$1,858.00 per table of 10 persons



GOLD COLLECTION

CHINESE SET LUNCH MENU C (COMMUNAL PLATING)

Appetizer Crispy Soft Shell Crab with Floss, Sliced Smoked Duck, Jelly Fish, Chicken Money Bag, Marinated Black Fungus with Vinegar

> 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 Halibut and Shredded Mushrooms

Warm Yam Paste with Gingko Nuts and Coconut Milk

S\$1,888.00 per table of 10 persons



PLATINUM COLLECTION

CHINESE SET LUNCH MENU D (COMMUNAL PLATING)

Appetizer Sliced Suckling Pig, Roasted Pork Belly, Sliced Smoked Duck, Crab Roll, Chilled Asparagus

Braised Lobster Soup with Crabmeat, Conpoy and Winter Melon

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

S\$2,088.00 per table of 10 persons