

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.

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

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INTIMATE LUNCH MENU (1/2)

鸟节大拼盘

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

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

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

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

蚝皇天白菇扣白苓茵园蔬
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

鲜什果啫哩冻
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

酥炸海鲜卷
Deep-fried Seafood Roll

至尊卤鸭
Braised Duck

风沙黄金卷
Golden Treasure Roll

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

蜜汁叉烧
BBQ Pork Meat

五香炸虾枣
Ngo Hiang Crabmeat Roll
with Beancurd Skin

陈醋海蜇
Marinated Jellyfish with
Vinegar

玫瑰豉油鸡
Soya Sauce Chicken

三宝杏仁球
Three Treasure Ball with
Almond

泰汁八爪鱼
Marinated Baby Octopus
with Thai Sauce

(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

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

十头汤鲍扣白茼蒿扒田园蔬
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

(龙虾沙律, 培根卷, 至尊卤鸭, 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

鹿茸菌凤丸炖花胶汤

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

夏果彩椒炒带子拌西兰花

Sautéed Scallop, Broccoli, Assorted Capsicum, Macadamia Nut

松露脆吊烧鸡

Roasted Chicken with Black Truffle Sauce

保宁豆酱蒸海斑扒

Steamed Sea Garoupa Fillet with Homemade Sauce

蚝皇十头鲍鱼扣日本花菇田园蔬

Braised 10-head Abalone, Chinese Mushroom, Seasonal Green

龙虾汤海鲜鸳鸯泡饭

Poached Duo Crispy Rice and Seafood in Lobster Stock

杞子桂花桃胶冻

Chilled Osmanthus and Peach Resin Jelly with Wolfberry

SIGNATURE GRAND DINNER MENU

Family Style Set Menu

\$2,288 per table of 10 persons

(龙虾沙律, 培根卷, 至尊卤鸭, 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. 酱带子炆稻庭面

Stewed Inaniwa Noodle with Hokkaido Scallop in X.O Sauce

桂花糖纯雪蛤海底椰雪耳

Double-boiled Hashima with Sea Coconut and Snow Fungus