

# ROMANCE INSPIRED BY YOU

Conrad weddings unfold as a poetic ode to your love story. Discover stylish venues, unmatched service, and exquisite catering. Our passionate wedding professionals exclusively tailor every detail to reflect your distinctive style and personality, transforming your dream into a collection of cherished memories.

CONRAD®  
SINGAPORE  
ORCHARD



## WEDDINGS AT CONRAD SINGAPORE ORCHARD

### Royal Pavilion Ballroom

Our largest wedding venue, The Royal Ballroom seats up to 500 guests and combines grandeur with intimacy. With stunning hand-cut crystal chandeliers and a refined neutral color palette, this versatile space is fully customizable to bring your dream wedding to life.

### Wedding Specialists

Embark on a collaborative journey with our seasoned wedding artisans. With an intuitive touch and a passion for our craft, we work closely with you to bring your vision to life, ensuring every moment tells the unique story of your love.

### Michelin - Starred Cuisine

Elevate your special day with the culinary artistry of Chef Liu Ching Hai from Summer Palace, honored with a prestigious Michelin Star since 2017. From sumptuous banquets steeped in tradition to personalized menus, delight in his authentic yet innovative dishes, meticulously handcrafted with only the finest ingredients

### Curated Partners

Our wedding partners include some of the city's foremost floral designers, decorators, bridal couturiers and photographers. From ready-to-select curated options to crafting entirely custom offerings, we only work with the most exceptional artisans and partners to deliver a wedding beyond your imagination.



Dedicated  
Wedding  
specialists



Reinvigorated  
wedding  
venues



Personalised  
wedding  
amenities



Unparalleled  
intuitive  
service



Michelin-  
starred  
banquet



Curated  
wedding  
partners



Pet-friendly  
nuptials

## Royal Pavilion Ballroom

January to December 2025

### Wedding Dinner Package

#### Before

- Menu-tasting for ten persons for your selected menu (*applicable on Monday to Thursday, excluding eve of and day of public holiday*)
- Invitation cards for 70% of your guaranteed guests' attendance (*printing excluded*)

#### On Your Wedding Day

- Exquisite wedding menu prepared by the one Michelin-starred Summer Palace
- One-night stay in a Deluxe Suite (81 sq.m.) with separate living area, two private balconies inclusive of buffet breakfast at Basilico
- Executive lounge access for the couple during your stay
- Extension of preferred accommodation room rate with breakfast for your friends and family
- In-Room Dining Credit of S\$150.00 nett for the duration of your stay
- One 30-litre barrel of draft beer
- A bottle of wine for each guaranteed table of ten persons (remaining unconsumed bottles would not be reimbursed)
- A champagne fountain display with one bottle of champagne for toasting
- Signature Lychee Ice Tea served throughout the event
- Free flow of soft drinks, mixers and Chinese tea throughout the event
- Personalised fresh floral arrangement for two VIP table centrepieces, individual guest table centrepieces, six elegant floral stands and one reception table centrepiece
- Complimentary use of LED screen of 8x3 meters and 2 LED screens of 4x2.25 meters each, showcasing your grand wedding backdrop and eternal wedding memories in a video
- An stylishly designed tiered wedding cake (display) for the cake-cutting ceremony
- Carpark passes for 30% of guaranteed guests' attendance and one bridal parking lot
- Wedding guest book and token box
- Exclusive Conrad Singapore Orchard wedding favours for each of your guests

#### After

- Earn Hilton Honors Bonus Points for honeymoon stays at Hilton hotels or resorts worldwide, along with other fabulous Hilton Honors benefits.

## Royal Pavilion Ballroom

January to December 2025

### Wedding Dinner Package

#### SILVER MENU A COLLECTION

- Entitled to select one wedding wish

#### SILVER MENU B COLLECTION

- Entitled to select one wedding wishes
- Option to have "Bespoke theme" wedding decoration

#### GOLD & PLATINUM COLLECTIONS

- Entitled to select two wedding wishes
- Option to have "Bespoke theme" wedding decoration

#### Wedding Wishes - each item can only be redeemed once

- One-night stay in a Deluxe Room with breakfast for two persons on your wedding day
- One-night stay in a Deluxe Suite with breakfast for two persons and Executive Lounge access for the couple
- One 30-litre barrel of draft beer
- A bottle of wine for each guaranteed table of ten persons (remaining unconsumed bottles would not be reimbursed)
- Butler Passed Canapes (based on 70% of the actual attendance) during pre-cocktail reception
- Signature cocktail bar of Gin Tonic or Aperol Spritz, served during pre-cocktail reception
- Bespoke mocktail, Watermelon 'Nojitos', served during pre-cocktail reception
- Waiver of corkage for sealed, duty-paid hard liquor and wine up to 30 bottles brought in for your wedding
- One-hour usage (6pm to 7pm) of the hotel function room for solemnization or tea ceremony on your wedding day

#### HOTEL POPULAR DATES

January 2025: Sun. 5 and 12

February 2025: Sat. 15 and Sun. 16

March 2025: Sat. 8 and Sun. 2, 16, 23

April 2025 : Sun. 27

9, 30

May 2025: Sat. 10, 31 and Sun. 11, 25

June 2025: Sat. 7, 21, 28 and Sun. 22, 29

July 2025: Sun. 20 and 27

August 2025: Sat. 2 and Sun. 3, 17

October 2025: Sat. 18 and Sun. 19, 25

November 2025: Sat. 15 and Sun.

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Royal Pavilion Ballroom  
Silver Collection

Chinese Set Dinner Menu A  
(Side-plating service)

Appetizer

Whole Abalone with Teriyaki Sauce, Chilled Cherry Tomato infused with Sour Plum Juice,  
Fried Octopus Tentacles with Pepper and Garlic, Honey BBQ Pork, Roasted Duck

Superior Crab Meat with Fish Maw, Conpoy and Bamboo Pith

Deep-Fried Tiger Prawns with Mango Mayonnaise, Coral Lettuce and Walnuts

Braised Whole Dried Scallops with Shitake Mushroom and Broccoli

Stir-Fried Chicken Fillet with Yellow Zucchini and Truffle Sauce

Stewed Ee-Fu Noodles with X.O Sauce and Dried Sakura Shrimps

Chilled Sea Coconut with Mormodica Fruit, Dried Longan and Fungus

Saturday : S\$2,088.00 per table of 10 persons\*  
Minimum 25 tables of 10 persons

Friday and Sunday : S\$1,888.00 per table of 10 persons\*  
Minimum 22 tables of 10 persons

\*Not applicable on the hotel's selected popular dates

\*Price is subject to 10% service charge and prevailing Goods and Services Tax  
applicable on the event date.

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Royal Pavilion Ballroom  
Silver Collection

Chinese Set Dinner Menu B  
(Side-plating service)

Appetizer

Whole Abalone with Teriyaki Sauce, Chilled Cherry Tomato infused with Sour Plum Juice,  
Fried Octopus Tentacles with Pepper and Garlic, Honey BBQ Pork, Roasted Duck

Superior Crab Meat with Fish Maw, Conpoy and Bamboo Pith

Deep-Fried Tiger Prawns with Mango Mayonnaise, Coral Lettuce and Walnuts

Braised Whole Dried Scallops with Shitake Mushroom and Broccoli

Stir-Fried Chicken Fillet with Yellow Zucchini and Truffle Sauce

Steamed Live Garoupa in Hong Kong Style

Stewed Ee-Fu Noodles with X.O Sauce and Dried Sakura Shrimps

Chilled Sea Coconut with Mormodica Fruit, Dried Longan and Fungus

Saturday : S\$2,188.00 per table of 10 persons\*  
Minimum 25 tables of 10 persons

Friday and Sunday : S\$1,988.00 per table of 10 persons\*  
Minimum 22 tables of 10 persons

\*Price is subject to 10% service charge and prevailing Goods and Services Tax  
applicable on the event date.

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Royal Pavilion Ballroom  
Gold Collection

Chinese Set Dinner Menu C  
(Side-plating service)

Appetizer

Sliced Suckling Pig, Kurobuta Honey BBQ Pork,  
Sliced Smoked Duck, Crab Roll, Chilled Asparagus

Choice of

Braised Lobster Soup with Crabmeat, Conpoy and WinterMelon

Or

Double-Boiled Sea Whelk with Kurobuta Pork Tendon and Aweto Flowers  
(Individual Plating)

Stir-Fried Scallops and Prawns with Asparagus in Truffle Sauce

Whole Dried Scallops with Shitake Mushroom and Broccoli

Roasted Crispy Chicken in "Bi Feng Tang" Style

Steamed Live Soon Hock Fish in Hong Kong Style

Fortune Glutinous Rice with Hong Kong Cured Sausages

Chilled Lemongrass with Aloe Vera, Wolfberries and Mango  
(Individual Plating)

Saturday : S\$2,288.00 per table of 10 persons\*  
Minimum 25 tables of 10 persons

Friday and Sunday : S\$2,188.00 per table of 10 persons\*  
Minimum 22 tables of 10 persons

\*Price is subject to 10% service charge and prevailing Goods and Services Tax  
applicable on the event date.

Royal Pavilion Ballroom  
Platinum Collection

Chinese Set Dinner Menu D  
(Side-plating service)

Appetizer

Lobster Salad, Sliced Smoked Duck,  
Drunken Chicken Roll, Prawn Roll, Honey BBQ Pork

Choice of

Braised Bird's Nest Soup with Conpoy and Bamboo Piths

Or

Double-Boiled Sea Whelk with Kurobuta Pork Tendon and Aweto Flowers  
(Individual Plating)

Summer Palace's Signarure Barbecue Suckling Pig (Half Portion)

Wok-Fried Tiger Prawns with Celery and Cashew Nuts in X.O Chilli Sauce

Braised 7-Head South Africa Abalone with Shitake Mushroom and Broccoli

Steamed Red Garoupa Fillet with Enoki Mushrooms and Chinese Sauerkraut

Fortune Glutinous Rice with Hong Kong Cured Sausages

Chilled Sea Coconut with Mormodica Fruit, Dried Longan and Fungus

Saturday : S\$2,388.00 per table of 10 persons  
Minimum 20 tables of 10 persons

Friday and Sunday : S\$2,288.00 per table of 10 persons  
Minimum 20 tables of 10 persons

\*Price is subject to 10% service charge and prevailing Goods and Services Tax  
applicable on the event date.

Royal Pavilion Ballroom  
Silver Collection

Chinese Vegetarian Menu A  
(Side-plating service)

Combination of Mixed Fruit with Crispy Croissant,  
Chilled Cherry Tomato Infused with Sour Plum Juice

Double Boiled Aweto Flowers with Bamboo Pith and Cabbage

Braised Hairy Gourd with Beancurd Roll and Kai Lan

Crispy Vegetarian Abalone Rolls with Osmanthus Pomelo Sauce

Sautéed Fresh Chinese Yam with Asparagus and Cashew Nuts

Vegetarian Fried Rice with Chestnut and Chinese Olive wrapped in Lotus Leaf

Dessert as per Chinese Menu

Malay Menu A  
(No pork, no lard)

Lime Marinated Prawn Salad with Green Papaya

Mutton Soup with Diced Potatoes and Coriander

Dried Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste

Roasted Organic Chicken Leg with Percik Sauce

Assam Pedas Steamed Seabass Fillet

Seafood Fried Kway Teow

Sweet Potato, Banana and Sago Pengat ( Bubur Cha cha )

Saturday : S\$208.80 per person

Friday and Sunday : S\$188.80 per person

\*Price is subject to a 10% service charge and prevailing Goods and Services Tax applicable on the event date.

Royal Pavilion Ballroom  
Silver Collection

Chinese Vegetarian Menu B  
(Side-plating service)

Combination of Mixed Fruit with Crispy Croissant,  
Chilled Cherry Tomato Infused with Sour Plum Juice

Double Boiled Aweto Flowers with Bamboo Pith and Cabbage

Sautéed Fresh Chinese Yam with Asparagus and Cashew Nuts

Braised Hairy Gourd with Beancurd Roll and Kai Lan

Crispy Vegetarian Abalone Rolls with Osmanthus Pomelo Sauce

Stewed Mock Fish with Red Dates and Broccoli

Vegetarian Fried Rice with Chestnut and Chinese Olive wrapped in Lotus Leaf

Dessert as per Chinese Menu

Malay Menu B  
(No pork, no lard)

Lime Marinated Prawn Salad with Green Papaya

Mutton Soup with Diced Potatoes and Coriander

Stir Fry Black Pepper Tiger Prawns

Dried Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste

Roasted Organic Chicken Leg with Percik Sauce

Assam Pedas Steamed Seabass Fillet

Seafood Fried Kway Teow

Sweet Potato, Banana and Sago Pengat (Bubur Cha Cha)

Saturday : S\$218.80 per person

Friday and Sunday : S\$198.80 per person

\*Price is subject to a 10% service charge and prevailing Goods and Services Tax applicable on the event date.

Royal Pavilion Ballroom  
Gold Collection

Chinese Vegetarian Menu C  
(Side-plating service)

Three Kinds of Appetiser  
(Deep-Fried Monkey Head Mushroom with Vinegar Honey Sauce,  
Chilled Cherry Tomato Infused with Sour Plum Juice, Truffle Honey Peas)

Double Boiled Wild Mushroom with Bamboo Pith and Cabbage

Stir-Fried Walnuts with Asparagus and Lily Bulb

Braised Vegetarian Abalone with Bean Gluten and Broccoli

Crispy Assorted Mushrooms with Water Chestnuts Rolls served with Plum Sauce

Sweet and Sour Mock Fish with Pineapples

Stewed Ee Fu Noodles with Mushrooms and Cauliflower

Dessert as per Chinese Menu

Malay Menu C  
(No pork, no lard)

Kerabu Lobster Salad with Glass Noodle and Coriander

Seafood Tom Yam Soup with Prawns and Mussels

Stir Fry Tiger Prawns with Turmeric and Lemongrass

Wok Fried Angus Beef Tenderloin with Black Pepper Sauce

Slow Cooked Lamb Leg Curry with Potatoes

Deep Fried Pearl Garoupa Fillet with Sweet Chilli Sauce

Nasi Goreng Kampung with Scallop and Squid

Conrad Signature Chocolate Amedei Cake

Saturday : S\$228.80 per person

Friday and Sunday : S\$218.80 per person

\*Price is subject to a 10% service charge and prevailing Goods and Services Tax applicable on the event date.

Royal Pavilion Ballroom  
Platinum Collection

Chinese Vegetarian Menu D  
(Side-plating service)

Fresh Chinese Yam in Osmanthus Honey Sauce

Double-Boiled American Ginseng Soup with Bamboo Pith and Shiitake Mushrooms

Stir-Fried Zucchini with Baby Corn and Cashew

Braised Vegetarian Abalone with Yellow Fungus and Kai Lan

Sautéed Vegetarian Chicken with Dried Red Chili

Black Pepper Mock Fish with Broccoli

Crispy Noodles with Mixed Vegetables and Mushrooms

Dessert as per Chinese Menu

Malay Menu D  
(No pork, no lard)

Butter Poached Maine Lobster with Fresh Fruit Salad and Avruga Caviar

Oxtail Soup with Spices and Coriander

Stir Fry Tiger Prawns with Assam Pedas Sauce

Slow Braised Wagyu Short Ribs Rendang with Wok Fried Spinach

Dried Lamb Chop Rendang with Baby Potatoes

Steamed Atlantic Cod Fish Fillet with Superior Soya Sauce

Nasi Goreng Turmeric with Prawns, Scallop and Squid

Conrad Signature Chocolate Amedei Cake

Saturday : S\$238.80 per person

Friday and Sunday : S\$228.80 per person

\*Price is subject to a 10% service charge and prevailing Goods and Services Tax applicable on the event date.

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For enquiries, please contact our wedding specialists  
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