

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



Royal Pavilion Ballroom

2024 Wedding Lunch 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 with breakfast and executive lounge access for the couple
- Extension of preferred accommodation room rate with breakfast for your friends and family
- Dining Credit of S\$120.00 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
- 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 wall
- 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 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.

Venue Capacity

Royal Pavilion Ballroom	Minimum Guarantee	Maximum Capacity
Round table setup	25 tables of 10 persons	50 tables of 10 persons
Long table setup	250 persons	372 persons
Exclusively for Platinum Collection	22 tables of 10 persons	50 tables of 10 persons

Royal Pavilion Ballroom

2024 Wedding Lunch Package

SILVER COLLECTION

- Entitled to select one wedding wish

GOLD COLLECTION

- Entitled to select two wedding wishes

PLATINUM COLLECTION

- 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 (one hour)
- Our Signature cocktail, Aperol Spritz, served during pre-cocktail (one hour)
- Signature mocktail, Watermelon 'Nojitos', served during pre-cocktail (one hour)
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in for your wedding
- Additional two (2) elegant 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

HOTEL POPULAR DATES

November 2024: Sat. 2, 23, 30

December 2024: Sat. 7 and Sun. 15

Royal Pavilion Ballroom
Silver Collection

Chinese Set Lunch Menu A
(Side-plating service)

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

S\$1,758.00 per table of 10 persons*

*Not applicable on hotel's selected popular dates.

*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 Set Lunch Menu B
(Side-plating service)

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\$1,798.00 per table of 10 persons*

*Not applicable on hotel's selected popular dates.

*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 Set Lunch Menu C
(Side-plating service)

Appetizer

Crispy Soft Shell Crab with Floss, Sliced Smoked Duck,
Roasted Pork Belly, Chicken Money Bag, Truffle Honey Beans

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 Shredded and Straw Mushrooms

Warm Yam Paste with Gingko Nuts and Coconut Milk

S\$1,858.00 per table of 10 persons*

All Weekend Dates: 25 tables of 10 persons

*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 Set Lunch Menu D
(Side-plating service)

Appetizer

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

Braised Lobster Soup with Crabmeat, Conpoy and Winter Melon
(Individual Plating)

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
(Individual Plating)

S\$2,188.00 per table of 10 persons*

All Weekend Dates: 22 tables of 10 persons

*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 A

Combination of Mixed Fruit Topped
with Crispy Croissant and Vegetarian Spring Roll

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

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

Dessert as per Chinese Menu

Malay Menu A
(No pork, no lard)

Malay Spicy Mango Salad (Mangga Kerabu Salad)

Soto Ayam Soup with Lontong and Shredded Chicken

Stir Fry Bean Curd with Tempeh and Long Beans

Free Range Chicken Rendang with Achar

Assam Pedas Steamed Seabass Fillet

Mee Goreng with Squid and Scallop

Bubur Pulut Hitam

S\$175.80 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

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

Slow Braised Angus Beef Cheek Curry

Roasted Organic Turmeric Chicken Leg with Percik Sauce

Deep Fried Snapper Fillet with Sweet Chilli Sauce

Scallop and Prawn Fried Kway Teow

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

S\$179.80 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

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

Oxtail Soup with Coriander and Turmeric

Stir Fry Tiger Prawns with Black Pepper Sauce

Dried Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste

Free Range Chicken Masak Merah with Lime Leaf

Deep Fried Pearl Garoupa Fillet with Sweet Spicy Sauce

Nasi Goreng Sambal with Prawns and Scallops

Conrad Signature Chocolate Amedei Cake

S\$185.80 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

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)

Kerabu Lobster Salad with Glass Noodle and Coriander

Oxtail Soup with Coriander and Turmeric

Stir Fry Tiger Prawns with Black Pepper Sauce

Dried Beef Tenderloin Curry with Turmeric and Coconut Chilli Paste

Free Range Chicken Masak Merah with Lime Leaf

Deep Fried Pearl Garoupa Fillet with Sweet Spicy Sauce

Nasi Goreng Sambal with Prawns and Scallops

Conrad Signature Chocolate Amedei Cake

S\$218.80 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
at +65 6725 3333 or sinod.cb@conradhotels.com