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.

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YOUR MOMENTOUS CONRAD WEDDING

Paterson Room

The exclusive setting of the Paterson Room, with its contemporary design and Barrisol ceiling, is perfect for modern wedding banquets and romantic celebrations.

Wedding Specialist

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 personalised 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

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WEDDING LUNCH PACKAGE

Paterson Room, January to December 2027

Venue	Minimum Guarantee	Maximum Capacity
Paterson Room	10 tables of 10 persons	14 tables of 10 persons

Before

- Menu-tasting for eight persons for your selected menu (applicable on Monday to Thursday, excluding eve of and day of public holiday)
- Exclusive designs of wedding Invitation cards with FSC certified premium papers for up to 70% of your guaranteed guests' attendance (printing excluded)

On Your Wedding Day

- Exquisite wedding menu meticulously handcrafted and prepared by the one Michelin-starred Summer Palace
- One-night stay in a Deluxe Suite (81 sq.m.) inclusive of buffet breakfast at Basilico and Executive Lounge access
- 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 barrel of draft beer
- A bottle of wine for each guaranteed table of ten persons (remaining unconsumed bottles would not be reimbursed)
- A champagne tower 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 and dazzling fresh floral arrangement for two VIP table centrepieces, individual guest table centrepieces, four enchanting floral stands and one reception table centrepiece
- Complimentary use of a 3.66 x 2.06-metre LED screen, perfect as a visual canvas for your wedding backdrop and highlighting your cherished wedding memories
- A stylishly designed tiered wedding cake (display) for the cake-cutting ceremony
- Carpark passes for 30% of guaranteed guests' attendance and one bridal parking lot
- Personalized and delicate wedding guest book and classic token box
- Exclusive Conrad Singapore Orchard wedding favours for each of your cherished guests

After

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

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WEDDING LUNCH PACKAGE

Paterson Room, January to December 2027

Silver Collection

- Entitled to select one wedding wish

Gold Collection

- Entitled to select two wedding wishes

Platinum Collection

- Entitled to select three wedding wishes

Hotel Popular Dates (applies to Gold & Platinum Collection)

Jan 2027: Sat. 2, 23 and Sun. 17, 24, 31
Mar 2027: Sat. 6, 13
April 2027: Sat. 3, 17
May 2027: Sat. 15, and Sun. 9
Jun 2027: Sat. 5, 12, 19 and Sun. 27
July 2027: Sat. 3, 10, 17, 24 and Sun. 4, 11, 18, 25
October 2027: Sat. 9, 30
November 2027: Sat. 20, 27 and Sun. 7, 14, 21
December 2027: Sun. 5

*Packages are subject to change without prior notice.

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WEDDING LUNCH PACKAGE

Paterson Room, January to December 2027

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
- Free-flow of house pour beer for four hours
- A bottle of wine for each guaranteed table of ten persons (remaining unconsumed bottles will not be reimbursed)
- Butler-passed canapes (based on 70% of the actual attendance) during pre-cocktail reception
- Basilico's Crackling Pork Live Station served with apple and cinnamon sauce, 12-year aged balsamic vinegar, Sicilian orange and honey confit (approx. 2 kg, 80 pieces) during pre-cocktail reception - available with minimum guaranteed of 12 tables upon confirmation
- Peking Duck Live Station by the one-Michelin-starred Summer Palace, served during pre-cocktail reception (2 ducks, approx. 48 pieces) - available with minimum guaranteed of 12 tables upon confirmation
- Gin and tonic served throughout your wedding celebration, up to a maximum of one bottle of gin
- Waiver of corkage for sealed, duty-paid hard liquor and wine up to 15 bottles brought in for your wedding
- One-hour usage (11am to 12pm) of the hotel function room for solemnization or tea ceremony on your wedding day
- "Bespoke Theme" Wedding Decoration
- Additional two floral stands; based on the same flower choices selected throughout the wedding theme
- A signature Italian dinner for two at Basilico, our Italian restaurant and bar (to be enjoyed within six months from your wedding date)
- A leisurely weekend afternoon tea for two at Tea Lounge (to be enjoyed within six months from your wedding date)
- S$250nett in dining privileges, redeemable across the hotel's signature dining destinations – Basilico, Dolcetto, East47, Manhattan, Summer Palace, and Tea Lounge (to be enjoyed within six months from your wedding date)

*Packages are subject to change without prior notice.

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PATERSON ROOM
Silver Collection

Chinese Set Lunch Menu
Side-plating service

Appetiser
Crispy Soft Shell Crab with Floss, Jellyfish, Honey BBQ Pork,
Sliced Smoked Duck, Chilled Asparagus

Summer Palace Eight Treasures Soup
Sea Cucumber, Fish Maw, Sliced Abalone, Braised Mushrooms,
Bamboo Pith, Bamboo Shoots, Dried Scallops, Black Fungus

Wok-fried Tiger Prawns
with Celery and Walnuts in Summer Palace Home-made X.O Chili Sauce

Braised Shiitake Mushrooms
with Fish Curd and Broccoli

Roasted Crispy Chicken
"Bi Feng Tang" Style

Steamed Live Snapper
Hong Kong Style

Stewed Ee-fu Noodles
with Straw Mushrooms
Or
Fried Rice
with Crabmeat and Chinese Black Olives

Chilled Mango Puree
with Sago and Pomelo
Or
Warm Yam Paste
with Gingko Nuts and Coconut Milk

S$2,088 per table of 10 persons*

*Not available 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.
*Prices are subject to change without prior notice.

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PATERSON ROOM
Gold Collection

Chinese Set Lunch Menu
Side-plating service

Appetiser
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 Shiitake Mushrooms and Broccoli

Stir-fried Chicken Fillet
with Yellow Zucchini and Truffle Sauce

Steamed Live Garoupa
Hong Kong Style

Stewed Ee-fu Noodles
with Summer Palace Home-made X.O Sauce and Dried Sakura Shrimps

Chilled Sea Coconut
with Momordica Fruit, Dried Longan and Fungus
Or
Matcha Cheesecake
with Yuzu Curd

S$2,188 per table of 10 persons*

*Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.
*Prices are subject to change without prior notice.

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PATERSON ROOM
Platinum Collection

Chinese Set Lunch Menu
Side-plating service

Appetiser
Sliced Suckling Pig, Kurobuta Honey BBQ Pork,
Sliced Smoked Duck, Crab Roll, Jellyfish

Braised Lobster Soup
with Crabmeat, Conpoy and Wintermelon
Or
Double-boiled Sea Whelk
with Kurobuta Pork Tendon and Aweto Flowers
(served individually)

Stir-fried Scallops and Prawns
with Asparagus in Truffle Sauce

Whole Dried Scallops
with Shiitake Mushrooms and Broccoli

Roasted Crispy Chicken
"Bi Feng Teng" Style

Steamed Live Soon Hock Fish
Hong Kong Style

Fortune Glutinous Rice
with Cured Hong Kong Sausages

Chilled Lemongrass
with Aloe Vera, Wolfberries and Mango
(served individually)
Or
Rose Lychee Panna Cotta
with Strawberries

S$2,288 per table of 10 persons*

*Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.
*Prices are subject to change without prior notice.

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PATERSON ROOM
Silver Collection

Chinese Vegetarian Menu
Side-plating service

Combination of Mixed Fruits 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

Stewed Mock Fish with Red Dates and Broccoli

Vegetarian Fried Rice with Chestnuts and Chinese Olives wrapped in Lotus Leaf

Dessert to follow regular menu

Muslim Menu
No pork, no lard

Lime Marinated Prawn Salad with Green Papaya

Mutton Soup with Diced Potatoes and Coriander

Stir-fried Black Pepper Tiger Prawns

Slow-braised Angus Beef Cheek Curry

Roasted Organic Turmeric Chicken Leg with Percik Sauce

Deep-fried Snapper Fillet with Sweet Chili Sauce

Scallop and Prawn Fried Kway Teow

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

S$208.80 per person*

*Not available 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.
*Prices are subject to change without prior notice.

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PATERSON ROOM
Gold Collection

Chinese Vegetarian Menu
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 Mushrooms with Bamboo Pith and Cabbage

Stir-fried Walnuts with Asparagus and Lily Bulb

Braised Vegetarian Abalone with Beancurd Skin and Broccoli

Crispy Assorted Mushrooms with Water Chestnut Rolls served with Plum Sauce

Sweet and Sour Mock Fish with Pineapples

Stewed Ee-fu Noodles with Mushrooms and Cauliflower

Dessert to follow regular menu

Muslim Menu
No pork, no lard

Kerabu Lobster Salad with Glass Noodles and Coriander

Oxtail Soup with Coriander and Turmeric

Stir-fried Tiger Prawns with Black Pepper Sauce

Dry Beef Tenderloin Curry with Turmeric and Coconut Chili Paste

Free Range Chicken Masak Merah with Lime Leaf

Deep-fried Pearl Garoupa Fillet with Sweet Chili Sauce

Nasi Goreng Sambal with Prawns and Scallops

Signature Chocolate Amedei Cake

S$218.80 per person*

*Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.
*Prices are subject to change without prior notice.

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PATERSON ROOM
Platinum Collection

Chinese Vegetarian Menu
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 to follow regular menu

Muslim Menu
No pork, no lard

Kerabu Lobster Salad with Glass Noodles and Coriander

Oxtail Soup with Coriander and Turmeric

Stir-fried Tiger Prawns with Black Pepper Sauce

Dry Beef Tenderloin Curry with Turmeric and Coconut Chili Paste

Free Range Chicken Masak Merah with Lime Leaf

Deep-fried Pearl Garoupa Fillet with Sweet Chili Sauce

Nasi Goreng Sambal with Prawns and Scallops

Signature Chocolate Amedei Cake

S$228.80 per person*

*Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.
*Prices are subject to change without prior notice.

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For enquiries, please contact our wedding specialists
at +65 6725 3333 or sinod.cb@conradhotels.com