

Grange Ballroom

WEDDING LUNCH AND DINNER - JANUARY TO DECEMBER 2017

LUNCH

Mondays to Sundays Min 6, Max 13 tables	\$1168++ per table
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DINNER

Mondays to Thursdays Min 6, Max 13 tables	\$1158++ per table
Fridays to Sundays Min 6, Max 13 tables	\$1288++ per table
Premium Package	\$1638++ per table

Our Wedding Package includes the following:

DINING

- Exquisite Chinese cuisine specially prepared by our team of award-winning chefs
- Assorted soft drinks and oriental tea throughout the event for up to four hours
- Assorted iced tea, cocktail nuts and chips served during the pre-event reception
- Enjoy food tasting for a table of 10 guests at 50% off wedding package price (applicable from Tuesdays to Thursdays, excluding Eve of and Public Holidays)

BEVERAGES

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- House wine can be arranged at a special rate of \$38++ per bottle
- Special rate for any 30-litre beer at \$780++ per barrel
- Corkage fee for duty-paid and sealed wine and hard liquor can be arranged at \$30++ per bottle

DECORATIONS

- A specially designed 5-tier wedding cake on display with an additional special cake by our Executive Pastry Chef for your private celebration
- Elegant wedding theme and floral decorations

COMPLIMENTARY

- Personalised guest signature book and wedding token box
- Choice of unique wedding favours for all guests in attendance
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (printing of inserts not included)
- One-night stay in our Bridal Room with complimentary welcome amenities
- Breakfast for two at Top of the M or served in your room
- Enjoy pre-event refreshments or a post-event meal worth \$100nett in your room
- Usage of our LCD projector and screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)
- Complimentary valet parking service for your bridal car

Choose 1 wedding perk with a minimum of 8 tables

Choose 2 wedding perks with a minimum of 10 tables

ADDITIONAL WEDDING PERKS

- One complimentary bottle of house wine per confirmed table (for consumption during event only)
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- One complimentary day use of the Deluxe Room from 10am to 3pm or 2pm to 7pm
- One complimentary night stay in a Deluxe Room
- Delectable butler-style canapés during pre-event reception
- One complimentary 30-litre barrel of beer ^
- Complimentary printing of inserts for invitation cards ^

^ Applicable for Wedding Dinner Packages only.

ADDITIONAL WEDDING PERKS FOR PREMIUM PACKAGE

- Complimentary printing of inserts for invitation cards
- Complimentary upgrade from Executive Room to our luxurious Bridal Suite
- Free-flow of beer or house wines for up to three hours
- Delectable butler-style canapés during pre-event reception
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- Enjoy complimentary food tasting for a table of 10 guests (applicable from Mondays to Thursdays, excluding Eve of and Public Holidays)

For enquiries, please call 6831 6029/6082 or email events.orchard@meritushotels.com

Prices are subject to 10% service charge and prevailing government taxes and may change without prior notice.



Chinese Lunch Menu

Weekday and Weekend 1/2

APPETISER

Choose five items from the below selections

沙律虾
Prawn Salad

辣汁海蜇
Marinated Jellyfish

春卷
Spring Roll

琵琶虾
Pipa Prawn

八爪鱼
Marinated Octopus

金网卷
Golden Nest Roll

马蹄虾卷
Water Chestnut Prawn Roll

烟鸭胸
Smoked Duck Breast

素寿司卷
Vegetarian Maki

SOUP

Choose one item from the below selections

三宝翅
Braised Shark's Fin* with Three Treasures

鲍丝海味羹
Shredded Abalone in Superior Broth

SEAFOOD

Choose one item from the below selections

辣椒虾球拼馒头
Stir-fried Prawn in Chilli Sauce
with Fried Buns

荔茸带子
Scallop and Yam Croquette

FISH

Choose one item from the below selections

清蒸石斑
Steamed Garoupa Hong Kong-style

蒜香巴丁鱼
Steamed 'Patin' Fish with Garlic

* We support the sustainability of our natural environment. As such,
we offer premium alternative seafood options for your dining pleasure.
Please enquire with our wedding planners for more information.



Chinese Lunch Menu

Weekday and Weekend 2/2

POULTRY

Choose one item from the below selections

脆皮吊烧鸡

Crispy Roasted Chicken with Prawn Crackers

栗子鸭

Braised Duck with Chestnut

VEGETABLES

Choose one item from the below selections

北菇响螺片时蔬

Braised Sliced Conch with Shiitake
Mushroom and Seasonal Vegetable

白玉鲍片冬菇时蔬

Braised Voluta served with Mushroom
and Seasonal Vegetable

NOODLES AND RICE

Choose one item from the below selections

干炒海鲜乌冬

Stir-fried Seafood Udon

腊味荷叶饭

Fried Rice with Chinese Sausage
in Lotus Leaf

DESSERT


Choose one item from the below selections

红豆沙汤圆

Cream of Red Bean Paste
with Glutinous Rice Dumpling

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
in Calamansi Juice



Chinese Dinner Menu

Weekday 1/2

APPETISER

Choose five items from the below selections

沙律虾
Prawn Salad

辣汁海蜇
Marinated Jellyfish

春卷
Spring Roll

泰式海螺
Marinated Conch
in Thai Style

八爪鱼
Marinated Octopus

金网卷
Golden Nest Roll

芥末美乃滋虾卷
Wasabi Mayo Prawn Roll

烟鸭胸
Smoked Duck Breast

叉烧
Barbecued Pork

SOUP

Choose one item from the below selections

鲍丝海味羹
Shredded Abalone
in Superior Broth

金菇干贝鲍丝翅
Braised Shark's Fin*
with Conpoy and
Shredded Abalone

黄焖蟹肉鱼肚羹
Braised Crabmeat and Fish
Maw Broth in Golden Sauce

SEAFOOD

Choose one item from the below selections

露笋松菇带子虾球
Prawn and Scallop
Sautéed with Asparagus
and Mushrooms

药材醉生虾
Chinese Herb
Drunken Prawn

XO酱凤凰蚌虾球西兰花
Stir-fried Prawn and
Phoenix Clam with
Broccoli in XO Sauce

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Chinese Dinner Menu

Weekday 2/2

FISH

Choose one item from the below selections

清蒸石斑
Steamed Garoupa
Hong Kong-style

蒜香巴丁鱼
Steamed 'Patin' Fish
with Garlic

鼓汁金目鲈
Steamed Sea Bass
with Black Bean Sauce

MEAT

Choose one item from the below selections

避风塘烧鸡
Crispy Roasted Chicken
with Almond Slice

排骨皇
Roasted Spare Ribs
with Capital Sauce

药材烧鸭
Chinese Herb-infused
Roasted Duck

VEGETABLES

Choose one item from the below selections

北菇响螺片时蔬
Braised Sliced Conch
with Shiitake Mushroom
and Seasonal Vegetable

海参冬菇时蔬
Braised Sea Cucumber
with Shiitake Mushroom
and Seasonal Vegetable

蟹汁鲍鱼螺鲜菇时蔬
Braised Sliced Jade Abalone
with Shiitake Mushroom
and Seasonal Vegetable
in Crabmeat Sauce

NOODLES AND RICE

Choose one item from the below selections

鲍汁双菇干烧伊面
Braised Ee-Fu Noodles with
Duo Mushroom in Superior
Abalone Sauce

腊味荷叶饭
Fried Rice with Chinese
Sausage in Lotus Leaf

雪菜鸡丝焖米粉
Vermicelli Stewed with
Shredded Chicken Meat
and Preserved Cabbage

DESSERT

Choose one item from the below selections

红豆沙汤圆
Cream of Red Bean Paste
with Glutinous Rice
Dumplings

香茅芦荟冻
Chilled Aloe Vera and
Lemongrass Jelly in
Calamansi Juice

杨枝甘露
Chilled Mango Sago
with Pameló



Chinese Dinner Menu

Weekend 1/3

APPETISER

Choose five items from the below selections

鲜果沙律虾
Prawn Salad with Fresh Fruit

辣汁海蜇
Marinated Jellyfish

春卷
Spring Roll

鱼子寿司
Ebiko Sushi

泰式海螺
Marinated Conch in
Thai Style

叉烧
Barbecued Pork

八爪鱼
Marinated Octopus

牛油果寿司
Avocado Sushi

芥末美乃滋虾卷
Wasabi Mayo Prawn Roll

烟鸭胸
Smoked Duck Breast

桂花蟹肉
Stir-fried Crabmeat with Egg

龙虾沙律
Lobster Salad
or

乳猪
Sliced Suckling Pig

SOUP

Choose one item from the below selections

干贝蟹肉鱼翅
Braised Shark's Fin* with
Crabmeat and Conpoy

竹笙龙虾羹
Lobster and Bamboo Shoot
Broth

黄焖蟹肉鱼肚羹
Braised Crabmeat and Fish
Maw Broth in Golden Sauce

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we offer premium alternative seafood options for your dining pleasure.
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Chinese Dinner Menu

Weekend 2/3

SEAFOOD

Choose one item from the below selections

辣椒虾球拼馒头

Stir-fried Prawns in Chilli
Sauce with Fried Buns

夏果松菇百合炒带子

Stir-fried Scallop with
Macadamia, Shimeji
Mushroom and Lily Bulbs

XO酱凤凰蚌虾球西兰花

Stir-fried Prawns and
Phoenix Clam with
Broccoli in XO Sauce

FISH

Choose one item from the below selections

潮州蒸澳洲红斑

Steamed Australian Red
Garoupa 'Teochew' Style

昆布汁蒸鲈鱼

Steamed Sea Perch
with Kombu Sauce

蒜茸蒸顺壳鱼

Steamed Soon Hock
with Minced Garlic
in Superior Sauce

POULTRY

Choose one item from the below selections

脆皮吊烧鸡

Crispy Roasted Chicken
with Prawn Crackers

西施鸡

Roasted Chicken with Crispy
Egg Floss in Homemade
Spicy and Sour Sauce

栗子扒大鸭

Braised Duck with Chestnut

VEGETABLES

Choose one item from the below selections

鲍鱼仔天白菇时蔬

Braised Baby Abalone
with Shiitake Mushroom
and Seasonal Vegetable

海参冬菇时蔬

Braised Sea Cucumber with
Shiitake Mushroom and
Seasonal Vegetable

干贝松菇鲍鱼仔时蔬

Braised Baby Abalone
with Conpoy and Shimeji
Mushroom and Seasonal
Vegetable



Chinese Dinner Menu

Weekend 3/3

MEAT

Choose one item from the below selections

黑椒蜜椒炒鹿肉
Wok-fried Venison
with Capsicum
in Black Pepper Sauce

排骨皇
Roasted Spare Ribs
with Capital Sauce

镇江无锡排骨
Pan-roasted Wu Xi Spare
Ribs in Black Vinegar Glaze

NOODLES AND RICE

Choose one item from the below selections

双菇/蟹肉烩伊面
Braised Ee-Fu Noodles
with Mushroom/Crabmeat

腊味荷叶饭
Fried Rice with Chinese
Sausage in Lotus Leaf

干炒海鲜乌冬
Stir-fried Seafood Udon

DESSERT

Choose one item from the below selections

金瓜芋泥
Sweetened Cream of
Pumpkin with Yam Paste

香茅芦荟冻
Chilled Aloe Vera
and Lemongrass Jelly
in Calamansi Juice

日本红豆绿茶布丁
Japanese Green Tea Pudding
topped with Azuki Red Bean



Chinese Vegetarian Menu

Lunch and Weekday Dinner

斋拼盘

(春卷, 腌菜, 紫菜卷, 蜜汁素叉烧, 炸冬菇)

Deluxe Vegetarian Cold Dish Combination

(Spring Roll, Marinated Vegetable, Seaweed Roll, Barbequed Pork with Gravy,
Salt and Pepper Shimeji Mushroom)

滑子磨三丝羹

Nameko Mushroom Broth with Three Treasures

金盏松茸菇炒马蹄鸡丁

Sautéed Diced Chicken with Hon-shimeji Mushroom
and Chestnut in Quail's Nest

罗汉腐皮卷

Vegetarian Beancurd Skin Roll

南瓜鲜淮山芦笋让竹笙

Bamboo Pith stuffed with Asparagus and Chinese Yam Braised
in Pumpkin Sauce

鲍鱼豆根扒菜苗

Braised Abalone with Gluten Puff and Tender Vegetable

素荷叶饭

Vegetarian Fried Rice in Lotus Leaf

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice



Chinese Vegetarian Menu

Weekend Dinner

斋拼盘

(春卷, 腌菜, 紫菜卷, 蜜汁素叉烧, 炸冬菇)

Deluxe Vegetarian Cold Dish Combination

(Spring Roll, Marinated Vegetable, Seaweed Roll, Barbequed Pork with Gravy,
Salt and Pepper Shimeji Mushroom)

素酸辣汤

Vegetarian Sour and Spicy Broth

金盏松茸菇炒马蹄鸡丁

Sautéed Diced Chicken with Hon-shimeji Mushroom
and Chestnut in Quail's Nest

罗汉腐皮卷

Vegetarian Beancurd Skin Roll

酸甜素鱼

Sweet and Sour Vegetarian Fish

南瓜鲜淮山芦笋让竹笙

Bamboo Pith stuffed with Asparagus and Chinese Yam
Braised in Pumpkin Sauce

鲍鱼黑木耳扒菜苗

Braised Abalone with Black Fungus and Tender Vegetable

双菇干烧伊面

Braised Ee-Fu Noodles with Assorted Mushrooms

南北杏炖雪耳

Double-boiled Snow Fungus with Almond



Malay Cuisine Menu

Lunch and Weekday dinner

Gado-Gado Campur Makanan Laut

Seafood Gado-gado
(Prawn, Cuttlefish and Scallop)

Sup Cendawan Isi Kambing

Mushroom Soup with Minced Lamb

Ayam Masak Daun Bayam

Boiled Chicken with Spinach and Spicy Oyster Sauce

Ikan Siakap Pepes

Spicy Steamed Sea Bass in Banana Leaf

Raja Udang Masak Merah

Deep-fried Prawn with Tomato Puree

Sayur Goreng Rampai

Fried Assorted Vegetable

Nasi Kuning Opor Ayam Dan Acar

Yellow Rice with Opor Chicken and Pickle

Keladi Bersama Sagu Krim

Yam in Sago Cream



Malay Cuisine Menu

Weekend Dinner

Gado-Gado Campur Makanan Laut

Seafood Gado-gado
(Prawn, Cuttlefish and Scallop)

Sup Cendawan Isi Kambing

Mushroom Soup with Minced Lamb

Ayam Masak Daun Bayam

Boiled Chicken with Spinach and Spicy Oyster Sauce

Ikan Siakap Pepes

Spicy Steamed Sea Bass in Banana Leaf

Raja Udang Masak Merah

Deep-fried Prawn with Tomato Puree

Daging Rusok Rendang

Lamb Chop Rendang

Sayur Goreng Rampai

Fried Assorted Vegetable

Nasi Kuning Opor Ayam Dan Acar

Yellow Rice with Opor Chicken and Pickle

Keladi Bersama Sagu Krim

Yam in Sago Cream



Chinese Menu

Premium Package

龙虾沙律拼盘

龙虾沙律, 烧鸭, 八仙醉鸡, 辣汁小墨鱼, 鱼肉海鲜卷

Lobster Deluxe Platter

(Lobster Salad, Roasted Duck, Drunken Chicken, Mini Octopus and Seafood Roll)

蟹肉冬茸燕窝羹

Crabmeat and Winter Melon Paste in Bird's Nest Broth

燕盏XO酱芦笋炒带子虾球

Sautéed Prawn and Scallop with Asparagus in XO Chilli Sauce in Quail's Nest

蒜香蒸鲈鱼扒

Steamed Sea Perch with Garlic Sauce

黄焖鲍鱼海参天白菇扒菜苗

Braised Abalone and Sea Cucumber with Japanese Mushroom and Seasonal Vegetable

黑椒蜜椒炒鹿肉

Wok-fried Venison with Capsicum in Black Pepper Sauce

日式海鲜焖乌东面

Braised Udon with Seafood

无花果炖红枣雪耳

Double-boiled White Fungus with Red Date and Fresh Fig



Chinese Vegetarian Menu

Premium Package

斋拼盘

(春卷, 腌菜, 沙拉猴头菇, 蜜汁叉烧, 紫菜卷)

Deluxe Vegetarian Cold Dish Platter

(Spring Roll, Marinated Vegetable, Monkey Head Mushroom Salad, Barbecued Pork and Seaweed Roll)

炖双菇素翅羹

Double-boiled Duo Mushroom with Vegetarian Shark's Fin Broth

金盏蜜豆栗子百合炒斋虾

Sautéed Prawn with Honey Pea, Chestnut and Lily Bulb in Quail's Nest

滑子磨雪菜蒸豆腐盒

Homemade Beancurd topped with Nameko Mushroom and Snow Pea

斋鲍鱼云耳扒菜苗

Braised Abalone with Black Fungus and Tender Vegetable

荔枝酸甜炒鸡丁

Sautéed Diced Chicken with Lychee in Sweet and Sour Sauce

荷叶松子菜粒炒饭

Fried Rice with Vegetable and Pine Nut in Lotus Leaf

无花果炖红枣雪耳

Double-boiled White Fungus with Red Date and Fresh Fig



Malay Cuisine Menu

Premium Package

Makanan Sejuk Dan Panas

Barbequed Cuttlefish, Seafood Dumpling, Vietnamese Rice Paper Spring Roll,
Sugarcane Prawn and Pandan Leaf Wrapped Chicken

Soto Banjar

Spiced Pumpkin Soup with Quail Egg and Scallop Glass Noodles and Chinese Celery

Ayam Selera

Roasted Chicken with Hot Paprika, Kaffir Lime and Curry Leaf

Singgang Serani

Steamed Whole Sea Garoupa with Fresh Red Chilli Paste Okra and Tomato

Daging Bakar

Coriander Sambal Roasted Beef Tenderloin
with Evaporated Milk Condiment: Chilli Padi in Sweet Soya Sauce

Udang Masak Buah Chilli Sambal

Poached LIVE Herbal Prawn with Coriander and Chilli Sauce

Tumis Goreng

Stir-fried Spinach Leaf with Mushroom, Green Chilli and Crispy Fried Garlic Flakes

Nasi Goreng Kerabu

Stir-fried Rice with Seafood, Lemon Grass, Long Bean and Malaysian Fresh Herbs

Tropical Fresh Fruits

