



Wedding Package 2022/2023
Orchard Rendezvous Hotel
Antica Ballroom (For 100 paxs or more)

*Call us at **6733 6755** to book now!*

Wedding Package 2022/2023

- Wedding Package at **\$2200++** (1 Session)
(Package is worth \$2550)
- Rental of LCD projector, DVD player, screen during wedding banquet (worth \$1000)
- Exquisite decorations for backdrop, aisle stand with fresh flowers and floral centrepieces for all tables (worth \$850)
- Wedding favours for every guest (worth \$400)
- Choice of complimentary Oriental or Western theme invitation cards based on your guaranteed attendance (Printing of inserts not included) (worth \$300)

Optional:

- House pour wines @ \$45 per bottle
- Tiger Beer (20L) @ \$480 per barrel
- One Night Stay in Superior Room @ \$300 per room, per night (preferred rate)

Menu A (Lunch Only)

沙律虾伴蚧枣
Salad Prawns with Deep-fried Crab Meat Ball

海味鱼鳔羹
Braised Fish Maw w/ Sea Treasure Thick Soup

蒜茸菜甫蒸银鳕鱼
Steamed Cod Fish w/ Preserved Vegetable & Minced Garlic

京都排骨皇
Deep-fried Spare Ribs w/ Jing Du Sauce

野菌自制豆腐
Braised Homemade Beancurd w/ Wild Mushroom

扬州炒饭
Yang Zhou Fried Rice

八宝甜汤冻
Chilled Sweetened Lotus Seed & Fungus w/ Fresh Lily Bulb

\$800++ per table (10 paxs)

Menu B (Lunch & Dinner)

金沙翠盏虾球鲜果
Deep-fried Prawns Ball w/ Salted Egg Yolk served with Fresh Fruit

海味花胶羹
Braised Fish Maw w/ Sea Treasure Thick Soup

米酒芹香油浸海鳘鱼
Deep-fried Barramundi Fish with Chinese Wine and Parsley

鲍鱼伴花菇
Braised Abalone w/ Mushroom

黑椒鸡扒
Black Pepper Chicken Chop

幸福伊面
Ee-Fu Noodle

莲子红豆沙
Red Bean Soup w/ Lotus Seed

\$898++ per table (10 paxs)

Menu C (Lunch & Dinner)

沙律大虾伴鲜果

Salad Prawns with Fresh Fruit

花胶鲨鱼骨汤

Double boiled Shark's Fin Soup w/ Fish Maw

潮式蒸龙虎斑

Steamed Dragon Garoupa Fish in Teochew Style

古法盐焗鸡脯

Traditional-style Salt-baked Sakura

Chicken Steak

鲍鱼花菇时蔬

Braised Abalone w/Mushroom with Vegetables

潮式炒面线

Wok Fried Mee Sua in Teochew Style

福果芋泥

Mashed Taro Paste w/ Gingko Nuts

\$1180++ per table (10 paxs)

Menu D (Lunch & Dinner)

金沙带子鲜果

Deep-fried Scallop w/ Salted Egg Yolk
with Fresh Fruit

古法鸡鲍翅

Traditional-style Shark's Fin Soup w/Chicken

日式酱烧银鳕鱼

Pan-fried Cod Fish w/Teriyaki Sauce

脆皮烧鸡

Crispy Roasted Chicken

6头鲍鱼扒时蔬

Braised 6 Head Type Abalone w/ Vegetables

大澳米粉

Braised Bee Hoon w/Seafood, Diced Vegetables &
Salted Fish

莲子红豆沙

Red Bean Soup w/ Lotus Seed

\$1280++ per table (10 paxs)