

Grand Mandarin Ballroom Imperial Ballroom

WEDDING LUNCH - JANUARY TO DECEMBER 2018

Mondays to Sundays Min 35, Max 95 tables (Grand Mandarin Ballroom) Min 15, Max 22 tables (Imperial Ballroom)	\$1218++ per table
Premium Package	\$1688++ 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 lunch for up to four hours
- Assorted iced tea, cocktail nuts and chips served during the pre-event reception
- Special invitation to a dining experience for 10 guests of your choice based on your confirmed menu (applicable from Tuesdays to Thursdays, excluding Eve of and Public Holidays and blackout dates)

BEVERAGES

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- House wine can be arranged at a special price of \$38++ per bottle
- One complimentary 30-litre barrel of beer for your event. Additional barrels can be arranged at a special price of \$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
- Choice of elegant wedding themes 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 suite with complimentary welcome amenities
- Breakfast for two at Top of the M or served in your bridal suite
- Enjoy pre-event refreshments or post-event meals worth \$100nett in your bridal suite
- 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 2 wedding perks with a minimum of 15 tables

Choose 3 wedding perks with a minimum of 35 tables

Choose 4 wedding perks with a minimum of 45 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 30-litre barrel of beer
- Complimentary printing of inserts for invitation cards
- One complimentary day use of Deluxe Room from 10am to 3pm
- One complimentary night stay in a Deluxe Room
- Delectable butler-style canapés during pre-event reception

ADDITIONAL WEDDING PERKS FOR PREMIUM PACKAGE

- Complimentary printing of inserts for invitation cards
- Complimentary 2nd night stay in 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

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 selection below

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 selection below

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 selection below

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

荔茸带子
Scallop and Yam Croquette

FISH

Choose one item from the selection below

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 selection below

脆皮吊烧鸡

Crispy Roasted Chicken with Prawn Cracker

栗子鸭

Braised Duck with Chestnut

VEGETABLE

Choose one item from the selection below

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

NOODLE AND RICE

Choose one item from the selection below

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 selection below

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 Vegetarian Menu

Lunch and Weekday Dinner 1/2

APPETISER

Choose five items from the selection below

素春卷
Spring Roll

凉拌木耳藕片
Marinated Black Fungus
with Lotus Root

素紫菜卷
Seaweed Roll

日本素寿司
Japanese Rice with
Mushroom Sauce

熏冬菇
Smoked Black Mushroom

素鹅
Vegetarian Goose

清味杞子西芹
Marinated Celery
with Wolfberry

炸豆腐拼海苔酱
Fried Tofu with
Seaweed Sauce

SOUP

Choose one item from the selection below

虫草花山药竹笙炖汤
Double-Boiled Soup with Chinese Yam,
Bamboo Pith and Cordyceps Flower

金菇鲍丝羹
Braised Shredded Abalone with
Golden Mushroom in Superior Broth

VEGETABLE I

Choose one item from the selection below

夏果松菇炒猴头菇
Sautéed Monkey Head Mushroom and
Shimeji Mushroom with Macadamia

辣汁花枝片炒时蔬
Stir-Fried King Oyster Mushroom
in Chilli Sauce with Seasonal Vegetable

MOCK FISH

Choose one item from the selection below

糖醋炸素鱼
Deep-Fried Fish in Chef's Special Sauce

香煎素鱼
Pan-Fried Fish with Assorted Vegetables

Chinese Vegetarian Menu

Lunch and Weekday Dinner 2/2

BEANCURD

Choose one item from the selection below

松露鱼香扒双色豆腐

Dual Beancurd with Assorted Mushrooms
in Truffle Sauce

八宝珍藏

Braised Eight Treasures wrapped in
Beancurd Skin

VEGETABLE II

Choose one item from the selection below

佛手瓜白菜扒鲍鱼菇

Braised Cabbage and Chayote
with Abalone Mushroom

金瓜竹笙烩芦笋

Braised Pumpkin and Bamboo Pith
with Asparagus

算盘子炒素菜丁

Stir-Fried Yam Abacus
with Assorted Diced Vegetables

罗汉上素

Braised Lo Han Vegetables

NOODLE & RICE

Choose one item from the selection below

翡翠焖伊府面

Braised Ee-Fu Noodle
with Assorted Vegetables

素荷叶饭

Vegetarian Fried Rice in Lotus Leaf

DESSERT

Choose one item from the selection below

南北杏炖雪耳

Double-Boiled Snow Fungus with Almond

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
in Calamansi Juice



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 Purée

Sayur Goreng Rampai

Fried Assorted Vegetables

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时蔬

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 Mushrooms 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

斋鲍鱼云耳扒时蔬

Braised Abalone with Black Fungus and Seasonal 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 Diced 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 Noodle 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

