



Wedding
Your
Way



Make Memories To Have And Hold Forever

Your wedding deserves the finest venue with an incomparable level of service and there is no better choice than Hilton Singapore Orchard, an inspiring landmark hotel with a premier address right in the heart of Orchard Road. Whether it is a traditional grand wedding or a one-of-a-kind celebration, each wedding at Hilton Singapore Orchard is finely crafted to create a truly memorable experience.

From selecting your date to deciding on the Guest meal and tableware, let our dedicated specialists handle the details of your special occasion so you can celebrate the day. Pamper yourself and your day with custom detailing, thematic decor and inspiring packages to make your dreams a reality. Saying 'I Do' at Hilton Singapore Orchard promises to be a moment filled with passion and unforgettable memories.

CONTACT INFORMATION

Call or email our Weddings Team to discuss any wedding or ceremony requirements:

T: +65 6737 4411

E: hiltongsingaporeorchard.weddings@hilton.com

W: hiltongsingaporeorchard.com/weddings



We'll Make Your Once-In-A-Lifetime Perfection

Embark on a graceful journey towards wedded bliss and entrust your most important day to our dedicated wedding specialists, who are ever-ready in listening, planning and creating a perfect wedding customised to your desire. Relax in the knowledge that our team, like a maid-of-honour, is devoted to help you incorporate your cherished traditions into your dream wedding, starting from customising a wedding checklist to supporting you in the various options you have to make and offering all the advice that you will need in the preparations. We're here to turn every moment of wedded bliss into precious memories to cherish forever. That's our vow to you.

Couple The Occasion With Delightful Food

Relish a wedding banquet full of lasting flavors. Our creative culinary Team Members specialise in sophisticated flavors, unexpected dishes and eye-catching food that is sure to wow your Guests.

Table settings and decor are fit to match. Exquisite centre pieces and flower arrangements, along with meticulously selected linens, fuse together to create your space.

Our wedding package includes a pre-trial dinner that allows us to fine tune the menu to your liking so everything is sure to be exactly how you like it.

Venues And Themes

You'll Fall In Love With

Transform your magical day into a lifetime of memories, with a selection of enchanting themes to reflect your style and personality from the polished and sweet to whimsical and perennial favourites. All are refined with exquisite menu selections, intricate decor, wedding favours and invitations.

Select from our pillar-less wedding venues ideal for any requirements. With stunning LED walls, advanced lighting and sound systems to create an unforgettable day.

GRAND BALLROOM, LEVEL 6, ORCHARD WING

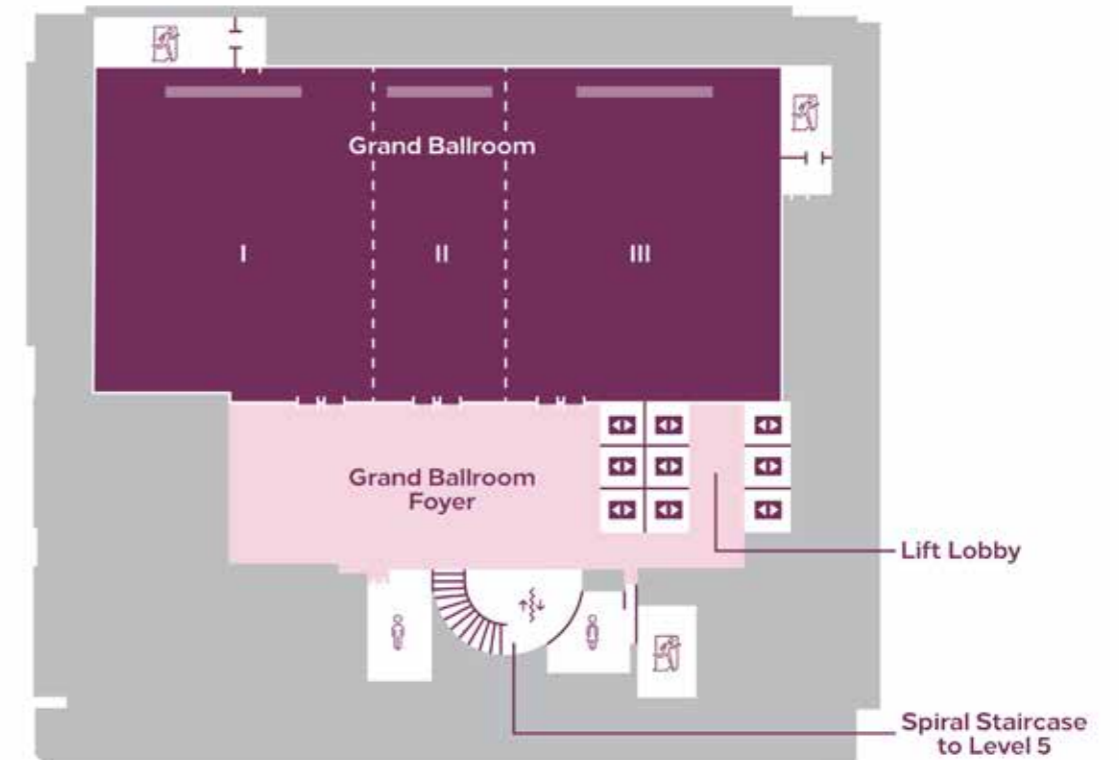
- Floor area: 1219m²
- Accommodates up to 900 Guests

Our largest wedding venue, the Grand Ballroom, has an LED wall with spectacular projection that acts as a digital canvas to realise your dream wedding setting. A truly awe-inspiring celebration is what you can expect from Hilton Singapore Orchard. With its high ceiling, pillar-less and elegant design, our Grand Ballroom is the perfect venue ideal for a lavish party of 900 Guests and more, featuring an array of stage light options to create different ambience, stunning chandeliers and abstract carpeted flooring. The Grand Ballroom can be divided into three smaller wedding venues.



Level 6 FLOOR MAP KEY

- Event Space
- Amenities
- Public Space
- Back-Of-House/Private Area
- LED Walls
- 🚪 Emergency Exit



IMPERIAL BALLROOM, LEVEL 35, MANDARIN WING

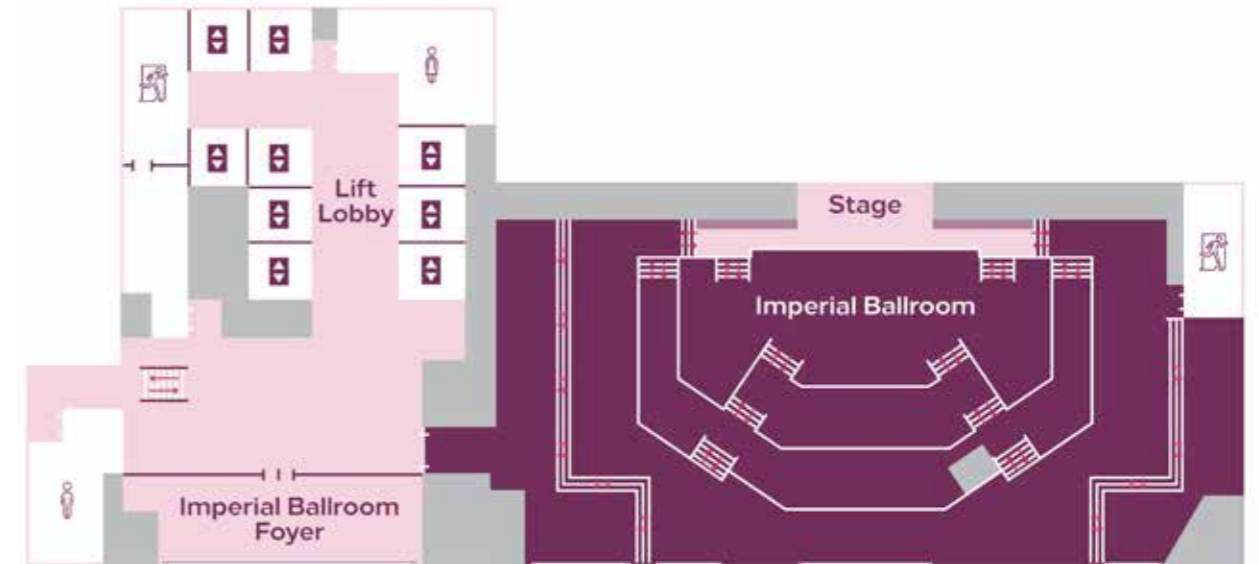
- Floor area: 480m²
- Accommodates up to 220 Guests

Offering a panoramic city view from the 35th floor, the Imperial Ballroom is a four-tiered amphitheatre-style venue promising an intimate and signature space for your wedding day.



Level 35 FLOOR MAP KEY

- Event Space
- Amenities
- Public Space
- Back-Of-House/Private Area
- LED Walls
- Windows
- 🚪 Emergency Exit





Let the Romance Continue in Suite Comfort

The celebration continues in our well-appointed bridal suite. Retreat to stylishly furnished newlyweds' sanctuary, a spacious 56 square meter, one-bedroom suite with complimentary Champagne and chocolates. Click your Champagne glasses to new beginnings!

Our warm hospitality extends to your out-of-town Guests as well, who may like to come a few days early or stay on after the wedding. We extend preferential rates for group accommodations. Your Guests will also be able to reserve their own rooms within your room block through a free personalised events link, made just for you.

Hilton Honors Event Planner Program



Make your special occasion more fulfilling by earning loyalty points. Simply register as a Hilton Honors member today and enjoy special promotions and benefits each time you stay or eat at our participating hotels. There is no minimum amount you need to spend, and you can earn Hilton Honors Points up to USD 100,000 on your spend. Use these Points for your next milestone celebration or your honeymoon getaway. Find out what is eligible, learn how to earn and how to redeem from our wedding specialists.



Wedding Package

STANDARD WEDDING PACKAGE

Lunch

Mondays to Sundays | \$1,488++ per table

- Grand Ballroom (min 28, max 80 tables)
- Imperial Ballroom (min 12, max 22 tables)

Dinner

Mondays to Thursdays | \$1,488++ per table

- Grand Ballroom (min 30, max 80 tables)
- Imperial Ballroom (min 12, max 22 tables)

Saturday | \$1,888++ per table

- Grand Ballroom (min 40, max 80 tables)
- Imperial Ballroom (min 15, max 22 tables)

**Fridays, Sundays, Eve and Day of Public Holidays
\$1,688++ per table**

- Grand Ballroom (min 38, max 80 tables)
- Imperial Ballroom (min 15, max 22 tables)

PACKAGE HIGHLIGHTS

Food

- Signature food specially prepared by our team of chefs
- Iced tea, nuts and chips served during pre-event reception
- Exclusive pre-event 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)
- A specially designed five-tier wedding cake on display with an extra cake by our Executive Pastry Chef for your private celebration

Drinks

- Champagne fountain with a bottle of Champagne to toast to the joyous occasion
- Assorted soft drinks and Chinese tea served throughout the event for up to four hours
- House-pour wine can be booked at a special price of \$48++ per bottle

- One barrel of beer for your event
- Extra barrels can be booked at a special price of \$600++ per barrel
- Corkage fee for duty-paid and sealed wine and hard liquor can be booked at \$30++ per bottle

Decorations

- Choice of sophisticated wedding theme and floral decoration

Other Inclusions

- Partial sponsorship of your wedding invitation cards and wedding favours at \$3 per Guest (before GST)
- One-night stay in our bridal suite with welcome amenities
- Breakfast for two at Estate or served in your bridal suite
- Usage of our innovative LED walls and screens for your wedding video montage
- Valet parking service for your bridal car

ADDITIONAL WEDDING PERKS

Choose TWO wedding perks with a min. of 12 tables

Choose THREE wedding perks with a min. of 28 tables

Choose FOUR wedding perks with a min. of 38 tables

- \$100 nett food and drinks credit to be used at any of our in-house restaurants
- A bottle of house-pour wine per confirmed table (for consumption during event only)
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- One barrel of beer
- One day-use room (deluxe room) from 10:00am to 3:00pm (Wedding Lunch) or 3:00pm to 8:00pm
- One night's stay in a deluxe room
- Delicious butler-style canapés during pre-event reception
- A second night stay in our stylish bridal suite (for weekend wedding dinner packages only)

The hotel reserves the rights to amend the prices without prior notice. All prices are in Singapore dollar and subject to 10% service charge and prevailing GST.



7-COURSE CHINESE MENU Lunch and Weekday Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Prawn Salad 沙律虾
- Marinated Jellyfish 辣汁海蜇
- Spring Roll 春卷
- Thai-style Marinated Conch 泰式海螺
- Marinated Octopus 八爪鱼
- Golden Nest Roll 金网卷
- Prawn Roll in Wasabi Mayo 芥末美乃滋虾卷
- Smoked Duck Breast 烟鸭胸
- Barbecued Pork 叉烧

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Shredded Abalone in Superior Soup 鲍丝海味羹
- Braised Crab Meat and Fish Maw in Golden Sauce 黄焖蟹肉鱼肚羹

Happiness 濃情似海深 (Seafood 海鮮)

Choice of 1 item

- Prawn and Scallop Sautéed with Asparagus and Mushroom 露笋松菇带子虾球
- Chinese Herb Drunken Prawn 药材醉生虾
- Scallop and Yam Croquette 荔茸带子
- Hong Kong-Style Steamed Garoupa 清蒸石斑
- Steamed Patin Fish with Garlic 蒜香巴丁鱼
- Steamed Sea Bass with Black Bean Sauce 鼓汁金目鲈

Togetherness 凤凰于飞 (Meat 肉)

Choice of 1 item

- Crispy Roasted Chicken with Almond Slice 避风塘烧鸡
- Roasted Spare Rib with Capital Sauce 排骨皇
- Chinese Herb-Infused Roasted Duck 药材烧鸭

Blissful 永恆照愛 (Vegetable 菜)

Choice of 1 item

- Braised Sliced Conch with Shiitake Mushroom and Seasonal Vegetable 北菇响螺片时蔬
- Braised Sea Cucumber with Shiitake Mushroom and Seasonal Vegetable 海参冬菇时蔬
- Braised Sliced Jade Abalone with Shiitake Mushroom and Seasonal Vegetable in Crab Meat Sauce 蟹汁鲍鱼螺鲜菇时蔬

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Duo Mushrooms in Superior Abalone Sauce 鲍汁双菇干烧伊面
- Fried Rice with Chinese Sausage Wrapped in Lotus Leaf 腊味荷叶饭
- Vermicelli Stewed with Shredded Chicken Meat and Preserved Cabbage 雪菜鸡丝焖米粉

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Cream of Red Bean with Glutinous Rice Dumpling 红豆沙汤圆
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻
- Chilled Mango Sago with Pomelo 杨枝甘露



8-COURSE CHINESE MENU Weekend Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Prawn Salad with Fresh Fruit 鲜果沙律虾
- Marinated Jellyfish 辣汁海蜇
- Spring Roll 春卷
- Ebiko Sushi 鱼子寿司
- Thai-Style Marinated Conch 泰式海螺
- Barbecued Pork 叉烧
- Marinated Octopus 八爪鱼
- Avocado Sushi 牛油果寿司
- Prawn Roll in Wasabi Mayo 芥末美乃滋虾卷
- Smoked Duck Breast 烟鸭胸
- Stir-Fried Crab Meat with Egg 桂花蟹肉
- Lobster Salad/Sliced Suckling Pig 龙虾沙律/乳猪

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Lobster and Bamboo Shoot Soup 竹笙龙虾羹
- Braised Crab Meat and Fish Maw in Golden Sauce 黄焖蟹肉鱼肚羹

Happiness 濃情似海深 (Seafood 海鮮)

Choice of 1 item

- Stir-Fried Prawn in Chilli Sauce with Deep-Fried Bun 辣椒虾球拼馒头
- Stir-Fried Scallop, Macadamia, Shimeji Mushroom and Lily Bulb 夏果松菇百合炒带子
- Stir-Fried Prawn and Phoenix Clam with Broccoli in XO Sauce XO酱凤凰蚌虾球西兰花
- Teochew-Style Steamed Australian Red Garoupa 潮州蒸澳洲红斑
- Steamed Sea Perch with Kombu Sauce 昆布汁蒸鲈鱼
- Steamed Soon Hock with Minced Garlic in Superior Sauce 蒜茸蒸顺壳鱼

Togetherness 凤凰于飞 (Meat 肉)

Choice of 1 item

- Wok-Fried Venison with Capsicum in Black Pepper Sauce 黑椒蜜椒炒鹿肉
- Roasted Spare Rib with Capital Sauce 排骨皇

- Pan-Roasted Wu Xi Spare Rib in Black Vinegar Glaze 镇江无锡排骨
- Crispy Roasted Chicken with Prawn Cracker 脆皮吊烧鸡
- Roasted Chicken with Crispy Egg Floss in Homemade Spicy and Sour Sauce 西施鸡
- Braised Duck with Chestnut 栗子扒大鸭

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- Braised Baby Abalone with Shiitake Mushroom and Seasonal Vegetable 鲍鱼仔天白菇时蔬
- Braised Baby Abalone with Conpoy and Shimeji Mushroom and Seasonal Vegetable 干贝松菇鲍鱼仔时蔬

Blissful 永恆照愛 (Vegetable 菜)

Choice of 1 item

- Braised Sliced Conch with Shiitake Mushroom and Seasonal Vegetable 北菇响螺片时蔬
- Braised Sea Cucumber with Shiitake Mushroom and Seasonal Vegetable 海参冬菇时蔬
- Braised Sliced Jade Abalone with Shiitake Mushroom and Seasonal Vegetable in Crab Meat Sauce 蟹汁鲍鱼螺鲜菇时蔬

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Duo Mushrooms/ Crab Meat 双菇/蟹肉烩伊面
- Fried Rice with Chinese Sausage wrapped in Lotus Leaf 腊味荷叶饭
- Stir-Fried Seafood Udon 干炒海鲜乌冬

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Cream of Pumpkin with Yam Paste 金瓜芋泥
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻
- Japanese Green Tea Pudding Topped with Azuki Red Bean 日本红豆绿茶布丁



7-COURSE CHINESE VEGETARIAN MENU Lunch and Weekday Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Spring Roll 素春卷
- Marinated Black Fungus with Lotus Root 凉拌木耳藕片
- Seaweed Roll 素紫菜卷
- Japanese Rice with Mushroom Sauce 日本素寿司
- Smoked Black Mushroom 熏冬菇
- Deep-Fried Mock Goose 素鹅
- Marinated Celery with Wolfberry 清味杞子西芹
- Fried Tofu with Seaweed Sauce 炸豆腐拼海苔酱

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Double-Boiled Soup with Chinese Yam, Bamboo Pith, and Cordyceps Flower 虫草花山药竹笙炖汤
- Braised Shredded Mock Abalone with Golden Mushroom in Superior Soup 金菇鲍丝羹

Happiness 濃情似海深 (Mushroom 蘑菇)

Choice of 1 item

- Sautéed Monkey Head Mushroom, Shimeji Mushroom and Macadamia 夏果松菇炒猴头菇
- Stir-Fried King Oyster Mushroom in Chilli Sauce with Seasonal Vegetable 辣汁杏鲍菇炒时蔬

Blissful 永恆照愛 (Bean Curd 豆腐)

Choice of 1 item

- Duo Bean Curd with Assorted Vegetables 蔬菜双色豆腐
- Braised Eight Treasures Wrapped in Bean Curd Skin 八宝珍藏

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- Braised Cabbage and Chayote with Ling Zhi Mushroom 佛手瓜白菜扒灵芝菇
- Braised Pumpkin and Bamboo Pith with Asparagus 金瓜竹笙烩芦笋

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Assorted Vegetables 翡翠焗伊府面
- Fried Rice Wrapped in Lotus Leaf 素荷叶饭

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Double-Boiled Snow Fungus with Almond 南北杏炖雪耳
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻



8-COURSE CHINESE VEGETARIAN MENU Weekend Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Spring Roll 素春卷
- Marinated Black Fungus with Lotus Root 凉拌木耳藕片
- Seaweed Roll 素紫菜卷
- Japanese Rice with Mushroom Sauce 日本素寿司
- Smoked Black Mushroom 熏冬菇
- Deep-Fried Mock Goose 素鹅
- Marinated Celery with Wolfberry 清味杞子西芹
- Fried Tofu with Seaweed Sauce 炸豆腐拼海苔酱

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Double-Boiled Soup with Chinese Yam, Bamboo Pith, and Cordycep Flower 虫草花山药竹笙炖汤
- Braised Shredded Mock Abalone with Golden Mushroom in Superior Soup 金菇鲍丝羹

Happiness 濃情似海深 (Mushroom 蘑菇)

Choice of 1 item

- Sautéed Monkey Head Mushroom, Shimeji Mushroom and Macadamia 夏果松菇炒猴头菇
- Stir-Fried King Oyster Mushroom in Chilli Sauce with Seasonal Vegetable 辣汁杏鲍菇炒时蔬

Blissful 永恆照愛 (Bean Curd 豆腐)

Choice of 1 item

- Duo Bean Curd with Assorted Vegetables 蔬菜双色豆腐
- Braised Eight Treasures Wrapped in Bean Curd Skin 八宝珍藏

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- Braised Cabbage and Chayote with Ling Zhi Mushroom 佛手瓜白菜扒灵芝菇
- Braised Pumpkin and Bamboo Pith with Asparagus 金瓜竹笙烩芦笋

Together 良緣悅美滿 (Vegetable 菜)

Choice of 1 item

- Stir-Fried Yam Abacus with Assorted Diced Vegetables 算盘子炒素菜丁
- Braised Lo Han Vegetable 罗汉上素

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Assorted Vegetables 翡翠焗伊府面
- Fried Rice Wrapped in Lotus Leaf 素荷叶饭

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Double-Boiled Snow Fungus with Almond 南北杏炖雪耳
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻



Wedding Packages

“WEDDING YOUR WAY” PACKAGE

Lunch

Mondays to Sundays | \$1,288++ per table

- Grand Ballroom (min 28, max 80 tables)
- Imperial Ballroom (min 15, max 22 tables)

Dinner

Mondays to Thursdays | \$1,288++ per table

- Grand Ballroom (min 30, max 80 tables)
- Imperial Ballroom (min 15, max 22 tables)

PACKAGE HIGHLIGHTS

Food

- Exquisite food specially prepared by our team of chefs
- Nuts and chips served during pre-event reception
- A specially designed five-tier wedding cake on display with an extra cake by our Executive Pastry Chef for your private celebration

Drinks

- Sparkling wine fountain with a bottle of sparkling wine to toast to the joyous occasion
- Assorted soft drinks and Chinese tea served throughout the event for up to four hours
- House-pour wine can be booked at a special price of \$48++ per bottle
- One barrel of beer for your event
- Extra barrels of beer can be booked at a special price of \$600++ per barrel
- Corkage fee for duty-paid and sealed wine and hard liquor can be booked at \$30++ per bottle

Decorations

- Choice of sophisticated wedding theme and floral decoration

Other Inclusions

- One-night stay in our bridal suite with welcome amenities
- Breakfast for two at Estate or served in your bridal suite
- Usage of our innovative LED walls and screens for your wedding video montage
- Valet parking service for your bridal car



7-COURSE CHINESE MENU Lunch and Weekday Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Prawn Salad 沙律虾
- Marinated Jellyfish 辣汁海蜇
- Spring Roll 春卷
- Thai-Style Marinated Conch 泰式海螺
- Marinated Octopus 八爪鱼
- Golden Nest Roll 金网卷
- Prawn Roll in Wasabi Mayo 芥末美乃滋虾卷
- Smoked Duck Breast 烟鸭胸
- Barbecued Pork 叉烧

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Shredded Abalone in Superior Soup 鲍丝海味羹
- Braised Crab Meat and Fish Maw in Golden Sauce 黄焖蟹肉鱼肚羹

Happiness 濃情似海深 (Seafood 海鮮)

Choice of 1 item

- Prawn and Scallop Sautéed with Asparagus and Mushroom 露笋松菇带子虾球
- Chinese Herb Drunken Prawn 药材醉生虾
- Scallop and Yam Croquette 荔茸带子
- Hong Kong-Style Steamed Garoupa 清蒸石斑
- Steamed Patin Fish with Garlic 蒜香巴丁鱼
- Steamed Sea Bass with Black Bean Sauce 鼓汁金目鲈

Togetherness 凤凰于飞 (Meat 肉)

Choice of 1 item

- Crispy Roasted Chicken with Almond Slice 避风塘烧鸡
- Roasted Spare Rib with Capital Sauce 排骨皇
- Chinese Herb-Infused Roasted Duck 药材烧鸭

Blissful 永恆照愛 (Vegetable 菜)

Choice of 1 item

- Braised Sliced Conch with Shiitake Mushroom and Seasonal Vegetable 北菇响螺片时蔬
- Braised Sea Cucumber with Shiitake Mushroom and Seasonal Vegetable 海参冬菇时蔬
- Braised Sliced Jade Abalone with Shiitake Mushroom and Seasonal Vegetable in Crab Meat Sauce 蟹汁鲍鱼螺鲜菇时蔬

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Duo Mushrooms in Superior Abalone Sauce 鲍汁双菇干烧伊面
- Fried Rice with Chinese Sausage Wrapped in Lotus Leaf 腊味荷叶饭
- Vermicelli Stewed with Shredded Chicken Meat and Preserved Cabbage 雪菜鸡丝焖米粉

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Cream of Red Bean with Glutinous Rice Dumpling 红豆沙汤圆
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻
- Chilled Mango Sago with Pomelo 杨枝甘露



7-COURSE CHINESE VEGETARIAN MENU Lunch and Weekday Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Spring Roll 素春卷
- Marinated Black Fungus with Lotus Root 凉拌木耳藕片
- Seaweed Roll 素紫菜卷
- Japanese Rice with Mushroom Sauce 日本素寿司
- Smoked Black Mushroom 熏冬菇
- Deep-Fried Mock Goose 素鹅
- Marinated Celery with Wolfberry 清味杞子西芹
- Fried Tofu with Seaweed Sauce 炸豆腐拼海苔酱

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Double-Boiled Soup with Chinese Yam, Bamboo Pith, and Cordyceps Flower 虫草花山药竹笙炖汤
- Braised Shredded Mock Abalone with Golden Mushroom in Superior Soup 金菇鲍丝羹

Happiness 濃情似海深 (Mushroom 蘑菇)

Choice of 1 item

- Sautéed Monkey Head Mushroom, Shimeji Mushroom and Macadamia 夏果松菇炒猴头菇
- Stir-Fried King Oyster Mushroom in Chilli Sauce with Seasonal Vegetable 辣汁杏鲍菇炒时蔬

Blissful 永恆照愛 (Bean Curd 豆腐)

Choice of 1 item

- Duo Bean Curd with Assorted Vegetables 蔬菜双色豆腐
- Braised Eight Treasures Wrapped in Bean Curd Skin 八宝珍藏

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- Braised Cabbage and Chayote with Ling Zhi Mushroom 佛手瓜白菜扒灵芝菇
- Braised Pumpkin and Bamboo Pith with Asparagus 金瓜竹笙烩芦笋

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Assorted Vegetables 翡翠焖伊府面
- Fried Rice Wrapped in Lotus Leaf 素荷叶饭

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Double-Boiled Snow Fungus with Almond 南北杏炖雪耳
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻

Wedding Checklist

Here's a helpful timeline and tips on how to enjoy each milestone along the way. Our wedding specialist is also always ready to help and guide your wedding planning.

3 MONTHS BEFORE THE WEDDING

- Visit invitation card vendor to select your invitation cards
- Finalise the text and design of your invitation cards with printer for printing
- Arrange for pre-trial tasting session (from Tuesday to Thursday, not applicable on eve of and on public holidays)
- Visit our florist to discuss floral arrangement (should you wish to enhance your wedding floral decoration)

2 MONTHS BEFORE THE WEDDING

- Reconfirm your booking for hairstylist, makeup artist, photographer and limousine
- Confirm your Wedding Coordinator and Master of Ceremony
- Collect and mail printed invitation cards to Guests

1 MONTH BEFORE THE WEDDING

- To achieve 75% milestone payment based on updated guaranteed number with hotel
- Check for special dietary requirements with your Guests (e.g., vegetarian or halal)
- Pay a visit to the hotel and review the following arrangements for your wedding with our wedding specialist:
 - Finalisation of menu, after food tasting session
 - Choosing of wedding favours and linens
 - Finalisation of wedding programme
 - Confirmation of Guest list and attendance
 - Confirmation of special dietary requests, i.e. vegetarian or halal meals for Muslim Guests
- If credit card is preferred for settlement of bills, arrange for credit limit approval with your bank or credit card company

7 TO 3 DAYS BEFORE WEDDING

- Confirmation of floor plan and preparation of seat allocation with reference to the floor plan
- Call your invited Guests for confirmation of attendance and ask if there are any special dietary requirements
- Final confirmation of attendance and revised floor plan
- Confirmation of bridal car details and sharing them with the hotel

1 DAY BEFORE THE WEDDING

- Relax, rest, and enjoy your significant other's company.

ON YOUR BIG DAY

- To bring along your Wedding Coordinator and Master of Ceremony to meet the hotel banquet manager and Wedding Coordinator at 10am or 5pm for final briefing of the wedding programme and music



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