



TUNGLOK EVENTS

CULINARY VOW

Lunch / Dinner Buffet | \$18.00+ onward, min. 50 persons

Tea Buffet | \$15.00+ onward, min. 30 persons

A curated showcase of hospitality, menu, decor and bespoke services catered for your ROM, Solemnisation or Wedding at church or venue of choice

Transportation at \$60.00+. Bio-Degradable Sustainable Diningware

DINNER DESIGN. BUILD-YOUR-OWN (BYO) MENU

Social Buffet | Tea Collection Buffet | Canapé Atelier | Pop-Up Chef Station

ENHANCE & ENCHANT (OPTIONAL ADD-ON'S)

Timeless White OR Romantic Pink themed wedding floral decor by Jubilant Fields, Floral Studio at \$538.00+ per set (Floral tower arch (1 set), aisle floral (6 nos), reception & solemnisation centerpieces, buffet centerpiece and faux wedding cake

Katong V Hotel Deluxe room with breakfast for 2 persons at \$180.00++ per night

Unique wedding favours at \$1.80+ each (Min. 50 pcs)

Designer wedding cards and printing service at special rate

OUR WEDDING GIFT

- Complimentary BELLYGOOD Party Set worth \$168.00+ (min. 150 pax buffet)
- Treat your wedding helpers to a 15% off all BELLYGOOD Menus

WEDDING PARTNERS

Venue

- Trendy venues rates for wedding, solemnisation, bachelor / bachelorette party
- HAUS 217, Jolly Space, Lolly Space, The Secret Patio

Photography

10% off Pre-Wedding & Wedding photography by JC Atelier

Resident Wedding Singers

- Buddy-rates from \$1,000 nett (3 piece, 45 minute set) by The Frankel
- Smooth melodies and soulful rhythms

Audio Visual

- Exclusive audio-visual equipment rates
- LCD projector and screen, microphone, karaoke
- Partner packages are available on request.

Begin Your Wedding Journey With TungLok Weddings

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✉ weddings@tunglok.com

Catering package valid until 31 Dec 2027

Menus may contain allergen such as Nut and Seafood. Vegetarian items may contain Dairy, Egg and Allium. Terms & Conditions apply, subject to prevailing GST and/or service charge, where applicable

tunglokweddings.com



TUNGLOK EVENTS

SOCIAL BUFFET

\$18.00+ onward | Lunch or Dinner Buffet | Min. 50 persons

*1 Appetiser, 5 Mains, (1 from each category, excluding Seafood), 1 Decadence.
Complimentary Chilled Jasmine Green Tea (NUTRI-GRADE B) for Buffet Menu only*

ADD-ON | Diner Design. Build-Your-Own (BYO) Lunch / Dinner Menu

Appetiser, Side, Decadence at \$2.50+ per item / person

Main at \$3.00+ per item / person

Main (Seafood) at \$3.50+ per item / person

DIY Street Food Culture at \$6.00+ per item / person

Pop Up Chef Station A with Chef at \$8.50+ per item / person

Pop-Up Chef Station B with Chef at \$12.50+ per item / person

Min. 50 persons, refer to separate menu

Filtered Coffee & Tea at \$3.00+ per person

Transportation at \$60.00+. All Bio-Degradable Sustainable Diningware

APPETISER

- Asian Style Cucumber Salad with Shredded Chicken
- Locally Farmed Mesclun Salad with Green Pesto Coated Chicken Breast and Citrus Dressing
- Deep-fried Beancurd, Sakura Bean Sprout and Local Long Bean with Sweet and Spicy Peanut Dressing
- Japanese Cucumber Salad with Deshelled Tiger Prawn and Goma Sesame Dressing
- Rustic Macaroni Chicken Salad with Tomato, Capsicum, Parmesan Cheese and Pesto Dressing
- Marinated Grilled Chicken with Mixed Green Salad, Cherry Tomato and Sun-dried Tomato in Olive Oil
- Signature Roasted Tea Smoked Duck Breast and Cucumber Salad with Citrus Honey Plum Sauce
- Classic Caesar Salad with Anchovy Dressing

MAIN: POULTRY

- Signature Curry Chicken with Potato
- Oriental-style Wok-braised Chicken in Sesame Oil
- Gong Pao Chicken with Dried Red Chillies and Cashew
- Braised Boneless Herbal Chicken
- Oven-baked Boneless Chicken Leg with Argentinian Spice
- Oven-baked Cajun Boneless Chicken Thigh
- Roasted Boneless Chicken in Swiss Mushroom Sauce
- Marinated Country Style Roasted Chicken with Rosemary Chicken Jus

MAIN: OCEAN'S CATCH

- Sweet and Sour Fish Fillet with Longan and Capsicum
- Steamed Fish Fillet in Singapore-style Black Pepper Sauce
- Crispy Fish Fillet with Wasabi Mayo
- Breaded Fish Fillet with Salted Egg
- Pan-seared Fish Fillet with Lemongrass Parsley in Cream Butter Sauce
- Steam Fish Fillet with Citrus Caper Sauce
- Baked Fish Fillet with Black Olive and Pomodoro Sauce
- Oven Baked Fish Fillet with Smoked Tomato Sauce

MAIN: SEAFOOD

Add-On \$3.50+ per item / person

- Salted Egg Prawn (deshelled)
- Gong Pao Prawn with Capsicum (deshelled)
- Wok-fried Trio Pepper Prawn (deshelled)
- Singapore-style Chilli Prawn and Flower Squid with Dry Chilli, Celery and Capsicum (deshelled)
- Sautéed Prawn with Crustacean Sauce (deshelled)
- Sautéed Prawn with Smoked Paprika and Bell Pepper (deshelled)
- Sautéed Tiger Prawn with Garlic, Cajun Spice, Capsicum and Chopped Chive (deshelled)
- Tempura Prawn with Chipotle Mayo



TUNGLOK EVENTS

SOCIAL BUFFET

ADD-ON | Diner Design. Build-Your-Own (BYO) Lunch / Dinner Menu

MAIN: VEGETABLE

- Broccoli with Assorted Mushroom and Wolfberry
- Poached Broccoli and Deep-fried Beancurd with Egg White Sauce and Wolfberry
- Mixed Vegetable with Assorted Mushroom
- Poached Spinach with Braised Black Shiitake Mushroom and Abalone Mushroom in Premium Oyster Sauce
- Garden Pesto Roasted Vegetable
- Traditional Cauliflower Mornay
- Butter Mixed Vegetable with Garlic and Herb
- Roasted Root Vegetable with Garlic Butter

MAIN: SIDE

- MAIN : SIDE
- Deep-fried Seafood Wanton
- Steamed Thai Fish Cake with Curry Leaf and Chilli Padi
- Chicken 'Ngho Hiang' served with Sweet Sauce
- Lychee Seafood Ball with Yuzu Mayo
- Deep-fried Breaded Cod Fish Finger
- Grilled Chicken Chipolata with Caramelised Onion
- Fried Potato Croquette with Tomato Sauce
- Chicken Cocktail Sausage with Grilled Pineapple

MAIN: STAPLE

- Stir-fried Vegetarian Bee Hoon
- Hokkien Yellow Noodle with Seafood
- Laksa Goreng
- Fragrant Salted Fish Fried Rice
- Hong Kong Fried Rice with Seafood
- Pasta Vongole with Garlic and Parsley
- Pasta Aglio Olio with Mushroom
- Steamed Butter Rice with Raisin and Roasted Nut
- Fragrant Pilaf Rice with Green Pea and Chickpea

DIY STREET FOOD CULTURE

Add-On \$6.00+ per item / person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa

DECADENCE

- Mini Lychee and Rose Scented Cake
- Tropical Fresh Fruit Platter
- Almond Beancurd Jelly with Longan and Basil Seed
- Osmanthus Jelly with Fruit Cocktail
- Aloe Vera Aiyu Jelly with Fruit Cocktail
- Chilled Cheng Tng
- Almond Cream with "Tang Yuan" (Hot)
- Chilled Almond Jelly with Fruit Cocktail
- Homemade Grass Jelly with Longan
- Mini Fruit Tart
- Mini Chocolate Éclair
- Mini Snowy Cream Puff
- Mini Chocolate Brownie
- Mini Red Velvet Cake
- Mini Cheesecake
- Mini Gula Melaka Cake



TEA COLLECTION BUFET

\$15.00+ onward | Tea Buffet | Min. 30 persons

Mix & Match SIX Tea Buffet Menu Items

Complimentary Chilled Jasmine Green Tea (NUTRI-GRADE B) for Buffet Menus only

ADD-ON | Diner Design. Build-Your-Own (BYO) Lunch / Dinner Menu

Tea item/s from any category at \$2.50+ per item / person

DIY Street Food Culture at \$6.00+ per item / person

Pop Up Chef Station A with Chef at \$8.50+ per item / person

Pop-Up Chef Station B with Chef at \$12.50+ per item / person

Min. 50 persons, refer to separate menu

Filtered Coffee & Tea at \$3.00+ per person

Transportation at \$60.00+. All Bio-Degradable Sustainable Diningware

TEA FINGER SANDWICH

- Tuna Mousse
- Egg Mayonnaise
- Sliced Chicken Ham
- Cheese Slice
- Tomato Salsa
- Grilled Vegetables
- Roasted Chicken Slice

OVEN BAKED

- Roasted Garlic Chicken Drumlet Tikka
- Honey-glazed Chicken Drumlet
- BBQ Chicken Puff Pastry
- Spinach Quiche
- Chicken Ham Quiche
- Mini Hawaiian Pizza
- Mini Vegetarian Pizza

CRISP

- Deep Fried Carrot Cake
- Deep Fried Yam Cake
- Fried Shell Curry Puff
- Vegetable Spring Roll
- Potato Samosa
- Chicken and Seafood with Beancurd Skin
- Crispy Chicken Nugget
- Crispy Scallop Nugget

CLASSIC DIM SUM

- Steamed Shrimp 'Har Gao'
- Steamed Chicken 'Siew Mai'
- Steamed Chives Dumpling
- Steamed Chicken Bun
- Steamed Lotus Bun
- Steamed Red Bean Bun
- Steamed Crystal Dumpling
- Steamed Seafood Dumpling

STAPLE

- Mee Goreng
- Fried Mee Tai Mak
- Fried Rice with Chicken Ham
- Fried Rice with Egg and Garlic
- Kampong Fried Rice
- Kampong Mee Siam with Egg
- Malay Nasi Goreng
- Nasi Minyak
- Vegetarian Fried Rice
- Hong Kong Fried Noodle
- Singapore-style Fried Bee Hoon
- Thai-Style Stir Fried Thick Rice Vermicelli

DIY STREET FOOD CULTURE

Add-On \$6.00+ per item / person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa

DECADENCE

- Chocolate Cake Slice
- Marble Cake Slice
- Banana Cake Slice
- Mini Pandan Swiss Roll
- Mini Chocolate Swiss Roll
- Mini Strawberry Swiss Roll
- Mini Chocolate Éclair
- Mini Snowy Cream Puff
- Mini Donut with Icing Sugar
- Mini Muffin



TUNGLOK EVENTS

CANAPÉ ATELIER

Total 8 Dozen | Minimum Order (96 pieces)

ADD-ON : Diner Design. Build-Your-Own (BYO) Canapé, DIY menu and / or Pop-Up Chef Station

DIY Street Food Culture at \$6.00+ per item / person (min. 30 persons)

Pop-Up Chef Station A with Chef | \$8.50+ per item / person

Pop-Up Chef Station B with Chef | \$12.50+ per item / person

(min. 50 persons, refer to separate menu)

Chilled Jasmine Tea | \$3.00 per person

Filtered Coffee & Tea | \$3.00+ per person

Transportation at \$60.00+. All Bio-Degradable Sustainable Diningware

On-Site Chef at \$120.00 per Chef may be required depending on items and order quantity

Optional : Servers at \$100+ per 3 hour block

MEAT

\$38.00 per doz / item (min. 4 doz / per item)

- 24hr Pulled Beef Cheek Rendang Tartlet, Achar, Locally Grown Flower
- Applewood Smoked Duck, Compressed Melon, Semi Dried Tomato
- Santori Chicken Roulade, Asian Pesto, Truffle Salsa, Asparagus
- Mexican Style Chicken with Tomato Salsa

FISH

\$38.00 per doz / item (min. 4 doz / per item)

- Smoked Salmon Otah Eclair with Ikura, Celeriac Puree, Bouquet de fleurs
- Fish Goujon with Citrus Tartare Sauce, Potato Cake
- Grilled Eel, Umami Potato, Scallions, Goma

SEAFOOD

\$48.00+ per doz (min. 4 doz / per item)

- Greenland Shrimp Cocktail, Acacia Honeydew, Thousand Island
- Salmon Quiche with Grilled Leek
- Pepper Crusted Tuna Tataki, Asian Pesto

VEGETARIAN

\$38.00+ per Doz (min. 4 doz / per item)

- Porcini Arancini
- Roasted Aloo Gobi Chickpea in Cup
- Mushroom Bouchee

DIY STREET FOOD CULTURE

\$6.00+ per item / min. 30 person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa

DECADENCE

\$38.00+ per doz (min. 4 doz / per item)

- Mini Lemon Meringue Tart
- Opera Cake, Chocolate Pearl, Sea Salt
- Classic Tiramisu
- Mini Japanese Mochi
- Mini French Pastry
- Banana Chocolate Mousse



TUNGLOK EVENTS

POP-UP CHEF STATION

**ADD-ON to any Buffet Menu or Canape Atelier Diner Design.
Build-Your-Own (BYO) Pop-Up**

LIVE KITCHEN POP UP STATION A

\$8.50+ per item | Min. 50 persons

Classic Laksa

Malaysian Mee Siam

Poached Mee Sua

Prawn Noodle Soup

Singapore Popiah

Kueh Pie Tee

LIVE KITCHEN POP UP B

\$12.50+ per item | Min. 50 persons

Mini Slider Station, Grilled Chicken OR Beef Slider with Pickle on a Sesame Bun
(Select any ONE Protein)

Signature Laksa Station with Slipper Lobster, Quail Egg, Beansprout and Fish Cake
Roasted Whole Sirloin Beef with Black Pepper Sauce Station



TUNGLOK SIGNATURES

ORCHARD RENDEZVOUS HOTEL

*Award-winning Cantonese culinary mastery
in a ballroom of enduring prestige.*

Banquet / Buffet  230 guests

Cocktail / Theatre  300 guests

AN EXQUISITE RECEPTION & DINING EXPERIENCES

- A choice of traditional Chinese banquet menu meticulously prepared by our renowned award-winning masterchef.
- Complimentary tasting session for 10 persons.
- Free-flow of soft drinks and mixed nuts.
- Free-flow of soft drinks and Chinese tea throughout wedding banquet.


COUPLED WITH BEVERAGES


- Free-flow beer or complimentary 1 bottle of wine for every confirmed table for all packages.
- Waiver of corkage charge for duty paid and sealed hard liquor.
- Wine brought in for consumption during wedding banquet will be charged at \$30.00* per bottle as corkage fee.
- Complimentary 1 bottle of champagne to toast the once-in-a-lifetime occasion.

DINING EXPERIENCES

- Exquisite decorations with fresh flowers and floral centrepiece for VIP tables.
- Complimentary ivory-coloured cushion chairs covers (Antica Ballroom only).
- Romantic bridal march-in effects.
- An elegant 5-tier model wedding cake display.

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TUNGLOK
SIGNATURES
ORCHARD RENDEZVOUS HOTEL

DREAM PACKAGE

Weekdays (Mon-Fri) \$1,298.00+

Weekdays Lunch (Sat & PH) \$1,298.00+

Weekends Dinner (Sat-Sun & PH) \$1,348.00+

Cold Platter Combination

Barbecued Pork, Smoked Duck Breast, Vietnamese Spring Roll,

Braised Mini Pearl Abalone and Dried Seafood in Brown Sauce

Lobster Claw with Organic Vegetables

Steamed Sliced Sea Bass in Light Soy Sauce

Braised Sea Whelk with Mushroom and Spinach

Steamed Sakura Chicken with Ginseng

Braised 'Ee-fu' Noodles with Yellow Chives and Dried Sole Fish

Red Bean Cream with Lily Bulbs and Lotus Seeds

EVERLASTING PACKAGE

Weekdays (Mon-Fri) \$1,388.00+

Weekdays Lunch (Sat & PH) \$1,388.00+

Weekends Dinner (Sat-Sun & PH) \$1,438.00+

TungLok Signatures Premium Cold Cut Platter
*Smoked Duck, Roast Suckling Pig, Lobster Salad, Vietnamese Spring Roll,
Deep-fried Sliced Cod with Wasabi-mayo Sauce*

Braised Shark's Fin and Crab Meat in Pumpkin Stock or
Braised Fish Maw and Crab Meat in Pumpkin Stock

Prawn prepared in Two Ways
*Stir-fried Prawn Ball, Deep-fried
Butterflied Prawn*

Hong Kong-style Steamed 'Soon Hock' in Superior Soy Sauce

Braised Baby Abalone and Sea Cucumber with Spinach

Signature Roast Irish Duck

Fragrant Lotus Rice with Conpoy,
Chicken and Duck

Chilled Mango Cream with Pomelo and Sago

PARADISE PACKAGE

Weekdays (Mon-Fri) \$1,488.00+
Weekdays Lunch (Sat & PH) \$1,488.00+
Weekends Dinner (Sat-Sun & PH) \$1,538.00+

Lobster prepared in Two Ways
Chilled Lobster Salad with Fresh Vegetables,
French-style Baked Lobster with Cheese

Braised Shark's Fin with Crab Meat and Dried Seafood in Pumpkin Stock or
Braised Fish Maw with Crab Meat and Dried Seafood in Pumpkin Stock

Sautéed Scallop and Asparagus in X.O. Sauce

Hong Kong-style Steamed 'Soon Hock' in Superior Soy Sauce

Braised 4-head Abalone and Vegetables
in Superior Oyster Sauce

Signature Roast Irish Duck

'Yuan Yang' Fried Glutinous Rice with Preserved Waxed Meat served on Lotus Leaf

Yam Paste with Ginkgo Nuts

BALLROOM

Weekdays (Mon-Fri)

Min. 15 tables
Max. 25 tables

Weekdays Lunch (Sat & PH)

Min. 18 tables
Max. 25 tables



QTN

RESTAURANT & BAR

👤 120 pax

MAIN DINING - LEVEL 4 🪑 60 👤 60

Lunch Minimum Spend

- Monday to Friday: \$8,000++
- Saturday & Sunday: \$12,000++

Dinner Minimum Spend

- Monday to Friday: \$10,000++
- Saturday & Sunday: \$15,000++

TERRACE - LEVEL 4 🪑 20 👤 20

Lunch Minimum Spend

- Monday to Friday: \$3,000++
- Saturday & Sunday: \$5,000++

Dinner Minimum Spend

- Monday to Friday: \$5,000++
- Saturday & Sunday: \$7,000++

Bar - Level 5 🪑 20 👤 20

Lunch Minimum Spend

- Monday to Friday: \$3,000++
- Saturday & Sunday: \$5,000++

Dinner Minimum Spend

- Monday to Friday: \$5,000++
- Saturday & Sunday: \$7,000++

DINING EXPERIENCES

- Set Menus
- Standing Menus
- Live Stations

**All menus are specially curated according to guests' requirements. Dietary restrictions can be accommodated upon request.*

BEVERAGE PACKAGES (2 HOURS)

Non-Alcoholic: \$15++ per guest

Classic: \$50++ per guest

Premium: \$80++ per guest

**Hourly extension charges will apply.*

ESSENTIALS & ENHANCEMENTS

- Custom collaterals (printed menus, tented place cards, seating charts, table numbers)
- In-house AV system with two wireless microphones
- Partnered vendor rates for florists and furniture rental
- Venue booking extensions available at additional charges

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WEDDING PACKAGE A

\$188++ Per Pax

Prosperity "Mantou"

Whipped Condensed Milk, Red Date Honey, Cha Soba

Local Marinated Cherries Tomato

Chrysanthemum Jelly, Citrus, Local Sorrel

Straits Wild Caught Sea Bream "Hai Diao"

Local Vegetable Spring roll, Sauce Hainan

Shanghainese Hairy Crab Roe "Dou Hua"

Brown Crab, Pickle Chili, Local Soy Curd

Spanish Bellota Ribs "Shao Kao"

Chu Hou Sauce, Tomato, Crispy Aromatics

Stir Fry E-Fu Noodles

Wild Mountain Green Pepper, Nori, Sakura Ebi

Straits Line Caught Local Threadfin "Qing Zhen"

Tubers, Canton Style Shallot Soy Vinaigrette

OR

Aus Wagyu Short Rib Mbs 4/5 "Tang Shao"

Pistachio Puree, Mala Glaze, XO Beef

Cameron Highland "Nai Cha"

Nai Gai, Roasted Black Tea, Buckwheat

Gula Melaka "Ma Shu"

Coconut Flakes, Sea Salt

Including free flow orange juice, coke & table water throughout event

WEDDING PACKAGE B

\$138++ Per Pax

Prosperity "Mantou"

Whipped Condensed Milk, Red Date Honey, Cha Soba

Local Marinated Cherries Tomato

Chrysanthemum Jelly, Citrus, Local Sorrel

Shanghainese Hairy Crab Roe "Dou Hua"

Brown Crab, Pickle Chili, Local Soy Curd

Stir Fry E-Fu Noodles

Wild Mountain Green Pepper, Nori, Sakura Ebi

Straits Line Caught Local Threadfin "Qing Zhen"

Tubers, Canton Style Shallot Soy Vinaigrette

OR

French GG Poulet "Roulade"

Ginger Scallion Puree, Zucchini

Cameron Highland "Nai Cha"

Nai Gai, Roasted Black Tea, Buckwheat

Gula Melaka "Ma Shu"

Coconut Flakes, Sea Salt

Including free flow orange juice, coke & table water throughout event



FUSION STYLE DINNER SET

\$20,888 to \$26,888+ | 80 pax to 120 pax | 6-10 PM

5 COURSE SET MENU

Soup

Smoke Potato with Mushroom Broth

Starters

X.O Burrata

Jumbo Prawn with Black Pepper Sauce

Course (Choice of One)

Seabass with Pea Veloute

Five Spice Jus with Honey Spiced Glazed Duck Breast

Dessert

Oolong Cheesecake

BEVERAGE PROGRAMME

Free-flow Package: Pre-Event Reception

Free-flow Coke Zero, Sprite, Orange Juice, Prosecco

Dinner Service

Free-flow Coke Zero, Sprite, Orange Juice

Free-flow of red, white wine and Tiger Beer Btl (325 ml)

OTHERS

- Complimentary Three-tier champagne fountain (using sparkling wine for toasting)
- Complimentary floral package (basic or premium based on package price)
- Includes AV and mic system, 2 portable screens
- Optional wedding gifts to guests

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WESTERN STYLE DINNER SET

\$20,888 to \$26,888** | 80 pax to 120 pax | 6-10 PM

5 COURSE SET MENU

Appetiser

Scallop Tartare with Caviar, Yuzu Kosho and Green Apple
Beetroot with Burrata (vegetarian option)

Starter

Cod Fish with Char Cauliflower Puré and Lobster Bisque
Smoked Potato Foam with Mushroom Broth (vegetarian option)

Main Course (choice of one)

Beef Wagyu (Live Station) with roasted tomatoes and mash
Sea Bass with Yuzu Beurre Blanc and Caviar Dill Oil
Char Cauliflower Purée with Roasted Cauliflower Steak and Truffle Cream (vegetarian)

Dessert

Strawberry Vanilla Ice Cream, finished with Lemon Verbena Powder

BEVERAGE PROGRAMME

Free-flow Package: Pre-Event Reception

Free-flow Coke Zero, Sprite, Orange Juice, Prosecco

Dinner Service

Free-flow Coke Zero, Sprite, Orange Juice
Free-flow of red, white wine and Tiger Beer Btl (325 ml)

OTHERS

- Complimentary Three-tier champagne fountain (using sparkling wine for toasting)
- Complimentary floral package (basic or premium based on package price)
- Includes AV and mic system, 2 portable screens
- Optional wedding gifts to guests

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