



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.

**Begin Your Wedding Journey
With TungLok Weddings**

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 weddings@tunglok.com

tunglokweddings.com

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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