



TUNGLOK WEDDINGS

CHURCH WEDDINGS

Lunch / Dinner Buffet | \$18.00+ onward | Min. 50 persons
Tea Buffet | \$15.00+ onward | Min. 30 persons



"Celebrate your forever with an elegant wedding venue, exceptional cuisine, and heartfelt hospitality. Backed by over 40 years of culinary excellence."

15% off

Church Wedding Catering

Valid for 2026 - 2027 bookings

BUILD-YOUR-OWN (BYO) MENU

- Social Buffet
- Tea Reception Buffet
- Canapé Atelier
- Pop-Up Chef Station



Begin Your Wedding Journey with Us Today!

 +65 6337 2055  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



SOCIAL BUFFET

Lunch or Dinner Buffet
\$18.00+ onward | Min. 30 persons

1 Appetiser, 5 Mains, 1 Decadence and 1 Beverage

Transportation at \$70.00+
Bio-Degradable Sustainable Diningware



APPETISER (Choice of 1 item)

Add more for \$2.50+ per item / person

- 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

POULTRY (Choice of 1 item)

Add more for \$3.00+ per item / person

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

OCEAN'S CATCH (Choice of 1 item)

Add more for \$3.00+ per item / person

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

RICE/NOODLE (Choice of 1 item)

Add more for \$3.00+ per item / person

- Stir-fried Vegetarian Bee Hoon
- Laksa Goreng
- Hong Kong Fried Rice with Seafood
- Pasta Napolitana with Seafood
- Pasta Aglio Olio with Mushroom
- Steamed Butter Rice with Raisin and Roasted Nut
- Baked Fish Fillet with Black Olive and Pomodoro Sauce
- Oven Baked Fish Fillet with Smoked Tomato Sauce



VEGETABLE (Choice of 1 item)

Add more for \$3.00+ per item / person

- Broccoli with Assorted Mushrooms and Wolfberries
- Poached Broccoli and Deep-fried Beancurd with Egg White Sauce and Wolfberries
- Poached Spinach with Braised Mushrooms in Premium Oyster Sauce
- Herb Roasted Garden Vegetable
- Traditional Cauliflower Mornay
- Butter Mixed Vegetable with Garlic and Herb

SIDES (Choice of 1 item)

Add more for \$2.50+ per item / person

- Deep-fried Seafood Wanton
- Steamed Thai Fish Cake with Curry Leaf and Chilli Padi
- Chicken 'Ngho Hiang' served with Sweet Sauce
- Chicken Cocktail Sausage with Grilled Pineapple
- Deep-fried Breaded Cod Fish Finger
- Grilled Chicken Chipolata with Roasted Onion

DECADENCE (Choice of 1 item)

Add more for \$2.50+ per item / person

- Tropical Fresh Fruit Platter
- Almond Beancurd Jelly with Longan and Basil Seed
- Osmanthus Jelly with Fruit Cocktail
- Chilled Cheng Tng
- Mini French Pastries
- Assorted Petite Cakes

BEVERAGE (Choice of 1 item)

- Hot Coffee and Tea
- Ice Lemon Tea
- Ice Jasmine Green Tea



ADD-ONS

SEAFOOD

\$3.50+ per item / person

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

DIY STREET FOOD CULTURE

\$6.00+ per item / person

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

TEA RECEPTION BUFFET

\$15.00+ onward | Min. 30 persons

Mix & Match 6 Tea Buffet Menus and 1 Beverage

Transportation at \$70.00+

Bio-Degradable Sustainable Diningware



FINGER SANDWICH (Choice of 1 item)

Add more for \$2.50+ per item / person

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

OVEN BAKED (Choice of 1 item)

Add more for \$2.50+ per item / person

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

CRISP (Choice of 1 item)

Add more for \$2.50+ per item / person

1. Deep Fried Carrot Cake
2. Deep Fried Yam Cake
3. Fried Shell Curry Puff
4. Vegetable Spring Roll
5. Potato Samosa
6. Crispy Chicken Nugget

CLASSIC DIM SUM (Choice of 1 item)

Add more for \$2.50+ per item / person

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

STAPLE (Choice of 1 item)

Add more for \$2.50+ per item / person

- Mee Goreng
- Fried Mee Tai Mak
- Kampong Mee Siam with Egg
- Fried Rice with Chicken Ham
- Kampong Fried Rice
- Malay Nasi Goreng

DECADENCE (Choice of 1 item)

Add more for \$2.50+ per item / person

- Chocolate Cake Slice
- Marble Cake Slice
- Banana Cake Slice
- Mini Pandan Swiss Roll
- Mini Chocolate Swiss Roll
- Mini Donut with Icing Sugar

BEVERAGE (Choice of 1 item)

- Hot Coffee and Tea
- Ice Lemon Tea
- Ice Jasmine Green Tea

ADD-ONS

DIY STREET FOOD CULTURE

\$6.00+ per item / person

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





CANAPÉ ATELIER

Total 8 Dozen | Min. Order 96 pieces

MEAT

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

- 24-hour 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

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



VEGETARIAN

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

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

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



POP-UP CHEF STATION

Add-on to any Buffet Menu or Canape Atelier



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 STATION B

\$12.50+ per item | Min. 50 persons

- Mini Grilled Chicken Slider with Pickle on Sesame Bun
- Mini Beef Slider with Pickle on Sesame Bun
- Signature Laksa Station with Slipper Lobster, Quail Egg, Beansprout and Fish Cake
- Roasted Whole Sirloin Beef with Black Pepper Sauce Station



TUNGLOK WEDDINGS

Pop-Up Chef Station



TUNGLOK SIGNATURES

ORCHARD RENDEZVOUS HOTEL

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

Banquet / Buffet  250 guests

Cocktail / Theatre  250 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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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



QIN

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)
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VENUE PARTNERS



GARDENS BY THE BAY

👥 600 pax 🏡 Grand & Romantic Set Up
Singapore's iconic garden wedding celebration.

- Breathtaking Garden Views
- Stunning Photo Opportunities



CHIJMES HALL

👥 300 pax 🏡 Classic & Elegant Set Up
A timeless heritage chapel for elegant wedding celebrations.

- Restored Gothic Architecture
- National Monument Venue



ESPLANADE THEATRE & CONCERT HALL

👥 200 pax 🏡 Modern & Iconic Set Up
An iconic architectural landmark for wedding celebrations.

- Waterfront Location
- World-Class Concert Hall



THE STAR PERFORMING ARTS CENTRE

👥 200 pax 🏡 Stylish & Contemporary Set Up
A versatile venue for stylish wedding celebrations.

- Award-Winning Architecture
- Purpose-Built Event Spaces

TungLok Weddings Exclusive

MÖVENPICK

HOTELS & RESORTS

Available Q2 2027



*Celebrate your dream wedding at **Mövenpick Hotel Singapore**, where elegant venues and exceptional dining come together for an unforgettable celebration..*

VENUE HIGHLIGHTS

- ✓ **Prime CBD Location**
Located on the edge of Singapore's Central Business District.
- ✓ **Asia Pacific's Largest Mövenpick**
A landmark destination for wedding celebrations.
- ✓ **Newly Designed Event Spaces**
Equipped with modern amenities for seamless wedding celebrations.

VENDOR PARTNERS

*Exclusive promotions valid for couples who sign their wedding packages with TungLok Weddings



1011 PRODUCTION

SAVE UP TO SGD 1,000

for Wedding Stage & Styling



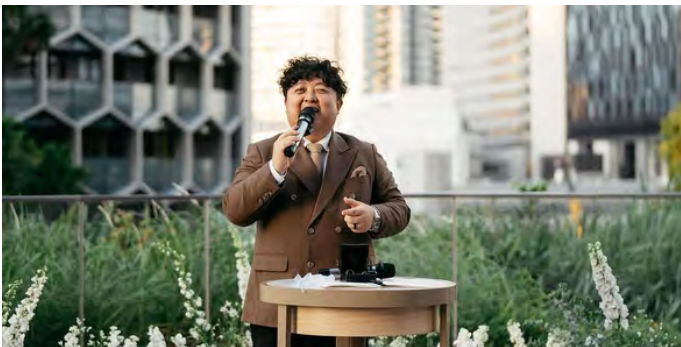
Melissa



+65 9479 8431



melissatan@1011production.com



EMCEE

Alex Tan

THE WEDDING GURU

10% Off All Emcee Packages & Wedding Planner



Emcee Alex Tan



+ +65 8567 6187



planforme@theweddingguru.sg | emceealextan@gmail.com



Exclusive Wedding Walkway Package

a special rate of **SGD 799**



Yong Ting



+65 8907 8853



ask@starflorist.com.sg



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Charles | Pau



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AMPERIAN

\$200 Off for Wedding Planning and Actual Day Coordination & **FREE Bridal Bouquet** worth **\$250**



Yan Ling



+65 9794 0933



hello@amperian.sg

VENDOR PARTNERS

*Exclusive promotions valid for couples who sign their wedding packages with TungLok Weddings



ETORIARU

\$150 Off for All Wedding Dress Rentals

👤 Li Xuan
📞 +65 8076 7809
✉️ enquiry@etoriaru.com



lunalab. 15% Off TungLok Catering
(Min. 100 pax)
SCENT EXPERIENCES

👤 Lindsey Lim
📞 +65 8770 5884
✉️ lindsey@lunalabglobal.com | hello@lunalabglobal.com



BETTR \$100 Off for All Wedding
COFFEE Brew Bars

👤 Charlene
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✉️ charlene@bettr.group



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COFFEE Brew Bars

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