



ETERNAL
wedding



同乐 TUNGLOK

ORCHARD RENDEZVOUS HOTEL
THE ANTICA BALLROOM
1 Tanglin Road - Singapore 247905



The Essence of
TRUE LOVE



Exclusive
PRIVILEGES

Enjoy authentic and quality Chinese cuisine complemented with exclusive banquet privileges at two venues located within the 4-star Orchard Rendezvous Hotel. Choose to walk down the aisle of the luxurious Antica Ballroom, or the elegant and classy TungLok Signatures.

Offering you a wide range of delectable menu selections, our dishes are prepared with precision and skill by our masterchefs using only the finest ingredients - guaranteeing you the best quality on your special day.



CALL US TODAY!

Enquiries: 6690 0844 / 9186 7209
Email: jasminehuang@tunglok.com

Our banquet team will be pleased to assist you.

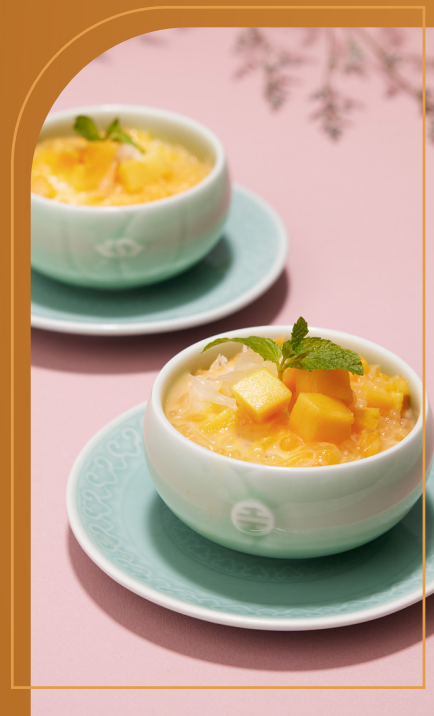


同樂 經典
TUNGLOK
SIGNATURES

*A tantalising range of traditional Chinese Cuisine
with modern creations.*



TungLok Signatures offers a tantalising range of traditional Chinese cuisine, such as Cantonese, Shanghainese and Sichuan dishes with a dash of Modern creations authentic in tastes but with TungLok's distinctive touch. Be swept away by a myriad of flavours from our premium ingredients.



Our masterchefs' skilful execution and innovative vision have produced a unique dining concept that has impressed many. Reminisce the taste and soul of Chinese tradition as these delicacies charm your palate with each tender morsel.





PRIVILEGES

At A Glance

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.

TOPPED WITH AMBIENCE & SETTINGS



- Exquisite decorations with fresh flowers and floral centerpiece 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.

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.

OTHER PRIVILEGES TO COMPLEMENT



- One-night stay in a luxurious bridal suite with complimentary American Buffet Breakfast the next morning.
- Provision of one night stay in superior room for bridal / groom's party.
- An elegant guest signature book.
- Choice of wedding favours for every guest.
- 1 VIP carpark lot for Bridal Car at hotel entrance.
- Choice of Complimentary Oriental or Western theme invitation cards based on your guaranteed attendance (Printing of inserts not included).
- Complimentary car passes for 25% of your guaranteed attendance (First come first served basis).
- Complimentary usage of LCD projector, DVD player and screen during wedding banquet.



Bridal SUITE



CLUB SUITE

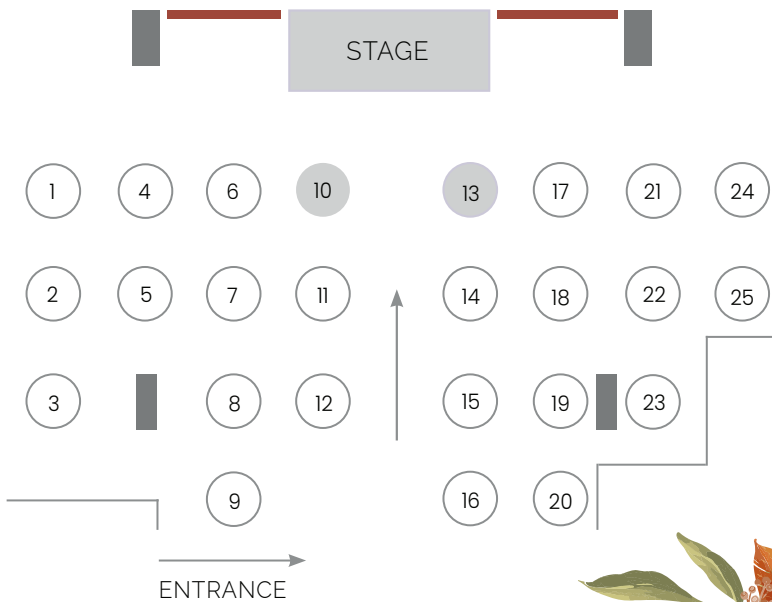
Newly-weds enjoy a stay at the newly refurbished 43 square metres Club Suite with exclusive Club Lounge access with breakfast and evening cocktails, mini-bar and unlimited Internet access. Be greeted with a fruit platter and soothe those knots with a soak in the bathtub and our Naturals bath amenities. Late check-out till 4pm can be arranged.



SUPERIOR ROOM

The contemporary classic designed Superior Rooms includes unlimited Internet access and provides the comfort and rest for your stay.

Antica Ballroom FLOOR PLAN



The view of screen and stage is unobstructed.
Floorplan not drawn to scale.



Wedding PACKAGES



Dream

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

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

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

Everlasting

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

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

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

Paradise

**Weekdays
(Mon - Fri)**
\$1,488.00+

**Weekends Lunch
(Sat & PH)**
\$1,488.00+

**Weekends Dinner
(Sat - Sun & PH)**
\$1,538.00+



Ballroom

**Weekdays
(Mon -Fri)**

Minimum
15 tables

Maximum
25 tables

**Weekends
(Sat - Sun & PH)**

Minimum
18 tables

Maximum
25 tables

*All rates and quotes are subject to prevailing government taxes.
8-course Chinese menus per table of 10 persons.
All menus and prices are subject to change without notice.*

DREAM

五福拼盘

Cold Platter Combination

明炉叉烧, 烟熏鸭胸, 越南春卷, 日式海蜇, 红米脆虾丸
*Barbecued Pork, Smoked Duck Breast, Vietnamese Spring Roll,
Japanese-style Jellyfish, Deep-fried Prawn Ball coated with Crispy Rice*

红烧海味珍珠鲍鱼羹

Braised Mini Pearl Abalone and Dried Seafood
in Brown Sauce

爆浆龙虾钳伴有机蔬菜

Lobster Claw with Organic Vegetables

清蒸海鲈鱼件

Steamed Sliced Sea Bass in Light Soy Sauce

海螺肉花菇扒菠菜

Braised Sea Whelk with Mushroom and Spinach

鲜人参滋补樱花鸡

Steamed Sakura Chicken with Ginseng

韭皇甫鱼伊面

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

百年好合

Red Bean Cream with Lily Bulbs and Lotus Seeds



EVERLASTING

大红乳猪拼盘

TungLok Signatures Premium Cold Cut Platter

烟熏鸭, 乳猪, 龙虾沙律, 越南春卷, 芥末鳕鱼件

Smoked Duck, Roast Suckling Pig, Lobster Salad,

Vietnamese Spring Roll, Deep-fried Sliced Cod with Wasabi-mayo Sauce

金汤蟹肉花胶烩鱼翅 或 金汤蟹肉花胶烩鱼鳔羹

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

Braised Fish Maw and Crab Meat in Pumpkin Stock

两仪虾

Prawn prepared in Two Ways

云翠虾球, 蝴蝶虾

Stir-fried Prawn Ball, Deep-fried Butterflied Prawn

清蒸笋壳

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

鲍鱼海参扒菠菜

Braised Baby Abalone and Sea Cucumber with Spinach

碳烧爱尔兰鸭

Signature Roast Irish Duck

瑶柱海味荷叶饭

Fragrant Lotus Rice with Conpoy, Chicken and Duck

杨枝甘露

Chilled Mango Cream with Pomelo and Sago



PARADISE

龙舞轻纱

Lobster prepared in Two Ways

龙虾沙律, 芝士法式焗龙虾

*Chilled Lobster Salad with Fresh Vegetables,
French-style Baked Lobster with Cheese*

金汤蟹肉海味烩鱼翅 或 金汤蟹肉海味烩鱼鳔羹

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

X.O. 酱带子炒芦笋

Sautéed Scallop and Asparagus in X.O. Sauce

清蒸笋壳

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

蚝皇原粒四头鲍鱼扒青蔬

Braised 4-head Abalone and Vegetables
in Superior Oyster Sauce

碳烧爱尔兰鸭

Signature Roast Irish Duck

荷香生炒腊味鸳鸯糯米饭

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

白果芋泥

Yam Paste with Ginkgo Nuts



• *Love is* •
A LIFELONG
JOURNEY

Tell Your Love Story,
Call Us Now!





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www.tunglokevents.com