



Wedding Packages

Your Dream Wedding, Our Perfect Setting



Eternity Set Menu

Lunch Wedding

\$1188.00++ for 10 persons

白头偕老拼盘 Everlasting Medley (选 / choose 5)

松露三星饺
Truffle Dumpling with King Oyster and
Shiitake Mushroom
照烧烧卖
Teriyaki-glazed Shrimp and Pork Siew Mai
潮州蒸粉粿
Teochew-style Pork Dumpling
酥炸小南瓜
Crispy Mini Pumpkin Pastry with Minced Chicken,
Mushroom and Thyme
泰式海蜇
Chilled Thai-style Jellyfish Salad
冰镇川味粉条手撕甘榜口水鸡
Ice Chilled Szechuan Shredded Kampong Chicken
烤秘制走地鸡
Roasted Barbecued Free Range Chicken
橙香熏鸭 (切片)
Sliced Smoked Duck on Orange

汤 Soup (选 / choose 1)

松茸菌石斛瑶柱炖法国安心鸡
Double-boiled French 'An Xin' Chicken Soup with
Matsutake Mushroom, Dendrobium Stem and Conpoy
海皇金瓜羹
Double-boiled Seafood Treasures and Crab Meat Bisque

鱼 Fish (选 / choose 1)

阿嬷普宁豆酱蒸龙虎斑
Steamed Dragon-Tiger Garoupa with
Granny Pu Ning Soya Bean Paste
油浸龙虎斑
Deep-fried Dragon-Tiger Garoupa with
Superior Soya Sauce

Includes:

- Free-flow Chinese tea and soft drinks.
- Complimentary House Wine: One (1) bottle per table of 10 persons.
Choice of Leopard's Leap Unwooded Chardonnay OR Leopard's Leap Cabernet Sauvignon

海鲜 Seafood (选 / choose 1)

百香果虾球
Sautéed Prawn in Passion Fruit Sauce
椒盐脆米虾
Deep-fried Prawn with Salt and Pepper
topped with Crispy Rice

肉类 Meat/Poultry (选 / choose 1)

烟熏法国安心鸡
Smoked Crispy French 'An Xin' Chicken
脆皮花茶法国安心鸡
Roasted Floral Tea Infused French 'An Xin' Chicken

蔬菜 Vegetables (选 / choose 1)

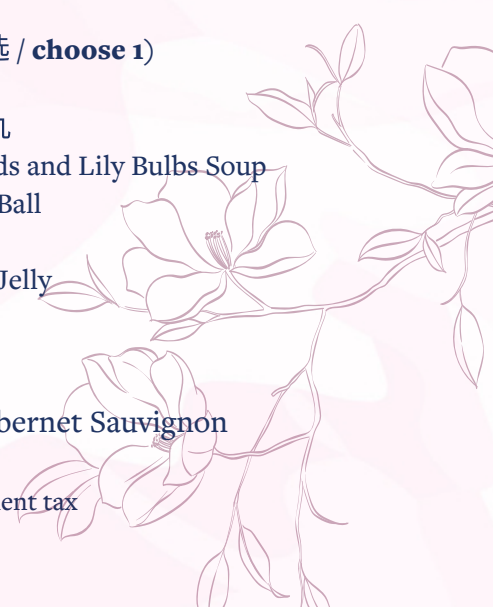
十头鲍鱼天白菇扒西兰花
Braised 10-head Abalone with White Shiitake
Mushroom and Broccoli
十头鲍鱼扒自制杏仁黑豆腐
Braised 10-head Abalone with Homemade
Almond Black Bean Curd

饭面 Rice & Noodles (选 / choose 1)

虾籽野菌焖香港伊面
Stir-fried Ee-fu Noodles with Wild Mushroom
and Shrimp Roe
葱香腊味五谷糯米饭
Steamed Five-Grain and Glutinous Rice with
Chinese Sausages topped with Crispy Shallots

甜品 Desserts (选 / choose 1)

莲子百合红豆沙汤丸
Red Bean, Lotus Seeds and Lily Bulbs Soup
with Glutinous Rice Ball
青柠香茅冻
Chilled Lemongrass Jelly





Blissful Set Menu

Lunch/Dinner Wedding

\$1388.00++ for 10 persons

永結同心拼盤 Blissful Medley (选 / choose 5)

松露三星饺
Truffle Dumpling with King Oyster and
Shiitake Mushroom
泡椒鲈鱼饺
Cod Fish Dumpling with Pickled Chilli
韭菜餃
Steamed Chives and Minced Meat Dumpling
古越龙山陈年花雕醉鸡卷
Chilled "Gu Yue Long Shan" Aged Hua Diao
Drunken Chicken Roll
金盞芝麻酱伴熏鸭蜜瓜
Smoked Duck and Melon with Sesame Sauce
脆皮烧肉
Crispy Roasted Pork Belly
秘制伊比利亚黑毛猪叉烧
Chef's Roasted Barbecued Iberico Pork
泰式海蜇
Chilled Thai-style Jellyfish Salad
百香果鲜虾蜜瓜盅
Sautéed Prawn in Passion Fruit Sauce

汤 Soup (选 / choose 1)

干松露石斛竹笙炖安心鸡汤
Double-boiled French 'An Xin' Chicken Soup with
Dried Truffle, Dendrobium Stem and Bamboo Pith
鲜蟹肉海皇翅骨汤
Double-boiled Shark's Bone Cartilage Soup with
Sea Treasures and Crab Meat

鱼 Fish (选 / choose 1)

潮蒸大斗昌
Steamed Chinese Pomfret in Teochew Style
油浸笋壳
Deep-fried Marble Goby with Superior Soya Sauce

Includes:

- Floral centerpiece for the VIP table.
- Free-flow Chinese tea and soft drinks.
- Complimentary House Wine: One (1) bottle per table of 10 persons.
Choice of Leopard's Leap Unwooded Chardonnay OR Leopard's Leap Cabernet Sauvignon
- Complimentary Tiger Draught Beer: One (1) jug per table of 10 persons.
- Wedding tea set and red dates tea available upon request for tea ceremony.

海鲜 Seafood (选 / choose 1)

椒盐脆米虾
Deep-fried Live Prawn with Salt and Pepper
topped with Crispy Rice
佛手XO酱炒鲜虾芦笋百合
Sautéed Prawn, Lily Bulbs and Asparagus with
X.O. Sauce in Crispy Yam Ring

肉类 Meat/Poultry (选 / choose 1)

脆皮花茶法国安心鸡
Roasted Floral Tea Infused French 'An Xin' Chicken
熟成脆皮烧鸭 (168小时)
168-hour Roasted Dry-Aged Duck

蔬菜 Vegetables (选 / choose 1)

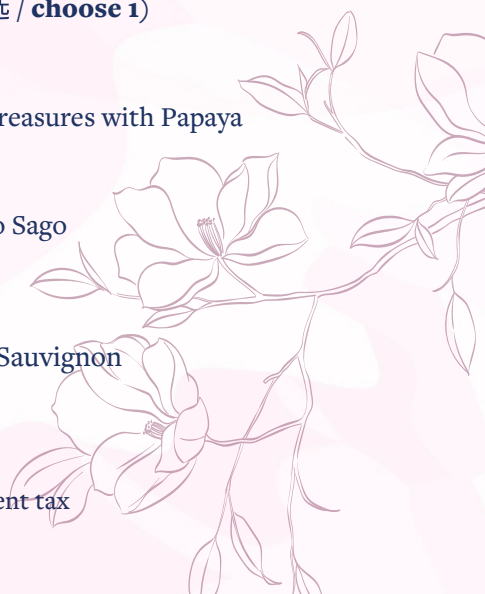
八头鲍鱼天白菇扒西兰花
Braised 8-head Abalone with White Shiitake
Mushroom and Broccoli
八头鲍鱼扒自制杏仁黑豆腐
Braised 8-head Abalone with Homemade
Almond Black Bean Curd

饭面 Rice & Noodles (选 / choose 1)

荷香鲍汁干贝饭
Steamed Lotus Leaf Fragrance Rice with
Conpoy in Abalone Sauce
虾籽野菌烩香港伊面
Stir-fried Ee-fu Noodles with Wild Mushroom
and Shrimp Roe

甜品 Desserts (选 / choose 1)

八宝桃胶炖万寿露
Double-boiled Eight Treasures with Papaya
and Peach Resin
杨枝甘露
Chilled Mango Pomelo Sago





Happiness Set Menu

Lunch/Dinner Wedding
\$1688.00++ for 10 persons



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百年好合 Happiness Platter

澳龙百香果沙律

Chilled Australian Lobster with Passion Fruits Sauce

脆皮蜜汁烧排骨

Chef's Special Sauce Pork Rib

柚子盐脆皮烧肉

Crispy Roasted Pork Belly with Yuzu Salt

汤 Soup (选 / choose 1)

干松露石斛炖笙竹安心鸡汤

Double-boiled French 'An Xin' Chicken Soup with

Dried Truffle, Dendrobium Stem and Bamboo Pith

鲜蟹黄蟹肉烩金钱骨翅

Braised Shark's Fin with Fresh Crab Meat and Crab Roe

鱼 Fish (选 / choose 1)

潮蒸大斗昌

Steamed Chinese Pomfret in Teochew-style

清蒸红斑

Steamed Red Garoupa with Hong Kong-style

海鲜 Seafood (选 / choose 1)

京式虾球爆澳洲西芹

Sautéed Deseeded Prawn with Australian Celery in

Chinese Sauce

干煎大虾碌

Wok-fried Prawn with Superior Soya Sauce

肉类 Meat/Poultry (选 / choose 1)

熟成脆皮烧鸭 (168小时)

168-hour Roasted Dry-Aged Duck

鲜黄梨烤厚腩排骨

Roasted In-bone Pork Belly with

Fresh Pineapple Sauce

蔬菜 Vegetables (选 / choose 1)

六头鲍鱼天白菇扒西兰花

Braised 6-head Abalone with White Shiitake

Mushroom and Broccoli

六头鲍鱼扒自制杏仁黑豆腐

Braised 6-head Abalone with Homemade

Almond Black Bean Curd

饭面 Rice & Noodles (选 / choose 1)

XO虾仁带子五谷野米炒饭

Fried Five Grain Rice with Shrimp and

Scallop in X.O. Sauce

意大利红胡椒鹅肝烩伊面

Stir-fried Hong Kong Ee-fu Noodles with Foie Gras

and Italian Peppercorn

甜品 Desserts (选 / choose 1)

八宝桃胶炖万寿露 拼 雪花香蕉豆沙酥饼

Double-boiled Eight Treasures with Papaya

and Peach Resin, served with Banana and Red Bean

Pastry dusted with Icing Sugar

杨枝甘露 拼 雪花香蕉豆沙酥饼

Chilled Mango Pomelo Sago, served with Banana and

Red Bean Pastry dusted with Icing Sugar

Includes:

- Floral centerpiece for the VIP table.
- Free-flow Chinese tea and soft drinks.
- Complimentary House Wine: One (1) bottle per table of 10 persons.
Choice of Leopard's Leap Unwooded Chardonnay OR Leopard's Leap Cabernet Sauvignon
- Complimentary Tiger Draught Beer: One (1) jug per table of 10 persons.
- Complimentary one (1) bottle Le Contesse Prosecco Spumante DOC Treviso Brut for Champagne toasting.
- Wedding tea set and red dates tea available upon request for tea ceremony.
- Waiver of corkage charges for sealed & duty-paid hard liquor and wine.

Price is subject to 10% service charge and prevailing government tax





Everlasting Set Menu

Lunch/Dinner Wedding
\$2388.00++ for 10 persons



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永浴爱河 Everlasting Platter

脆皮烧猪

Crispy Roasted Suckling Pig

汤 Soup (选 / choose 1)

松茸石斛花胶干贝炖安心鸡汤

Double-boiled French 'An Xing' Chicken Soup with Matsutake Mushroom, Dendrobium Stem, Conpoy and Fish Maw

翅骨炖中鲍翅

Double-boiled Superior Shark's Fin in Shark's Bone Cartilage Soup

鱼 Fish (选 / choose 1)

潮蒸红斑

Steamed Red Garoupa in Teochew-style

清蒸红斑

Steamed Red Garoupa with Hong Kong-style

海鲜 Seafood (选 / choose 1)

松露酱芦笋鲜虾炒带子

Sautéed Scallop, Prawn and Asparagus in Truffle Sauce

脆芋圈X O芦笋百合爆炒竹蚌

Sautéed Bamboo Clam, Lily Bulbs and Asparagus with X.O. Sauce in Crispy Yam Ring

蔬菜 Vegetables (选 / choose 1)

五头鲍鱼天白菇扒西兰花

Braised 5-head Abalone with White Shiitake Mushroom and Broccoli

五头鲍鱼扒自制杏仁黑豆腐

Braised 5-head Abalone with Homemade Almond Black Bean Curd

肉类 Meat/Poultry (选 / choose 1)

红烧大元蹄

Braised Pork Knuckle

古早味姜茸贵妃安心鸡

Traditional Steamed French 'An Xin' Chicken topped with Minced Ginger

饭面 Rice & Noodles (选 / choose 1)

姜葱澳龙焖香港云吞面 (1kg)

Stewed Hong Kong Noodles with Australian Lobster 澳龙糯米饭

Baked Australian Lobster on Glutinous Rice 1kg

甜品 Desserts (选 / choose 1)

杏仁糊汤圆 拼 雪花香蕉豆沙酥饼

Almond Paste with Black Sesame Glutinous Rice Ball, served with Banana and Red Bean Pastry dusted with Icing Sugar

杨枝甘露 拼 雪花香蕉豆沙酥饼

Chilled Mango Pomelo Sago, served with Banana and Red Bean Pastry dusted with Icing Sugar

Includes:

- Floral centerpiece for the VIP table.
- Complimentary use of the Herb Garden for Solemnisation.
- Complimentary door gift for guests.
- Free-flow Chinese tea and soft drinks.
- Free-flow House Wine:
Choice of Leopard's Leap Unwooded Chardonnay OR Leopard's Leap Cabernet Sauvignon
- Complimentary Tiger Beer: One (1) 20-litre barrel for every five (5) confirmed tables.
- Complimentary Glenfiddich Whiskey 12 years: One (1) bottle for every five (5) confirmed tables.
- Wedding tea set and red dates tea available upon request for tea ceremony.
- Waiver of corkage charges for sealed & duty-paid hard liquor and wine.

Price is subject to 10% service charge and prevailing government tax





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TERMS AND CONDITIONS

To confirm your booking, please note the following:

Minimum Booking Requirement:

- A minimum of 50 persons is required.

Deposit & Payment:

- A non-refundable deposit of 20% of the total amount is required upon event confirmation.
- The outstanding balance must be settled on the event day.

Wedding Set-Up:

- Complimentary use of LED projector and screen.
- Complimentary use of built-in sound system and two (2) wireless microphones.
- Complimentary wedding guest book where your loved ones can leave heartfelt messages and well-wishes to treasure forever.

Additional Services and Charges:

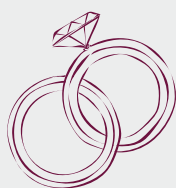
- Extra chairs: \$10.00++ per chair for Solemnisation
- House wine: \$60.00++ per bottle (usual price: \$70.00++ per bottle)
- Tiger Draught Beer: \$38.00++ per jug (usual price: \$45.00++ per jug)
- Wine corkage: \$30.00++ per bottle (for wine) or \$50.00++ per bottle (for hard liquor). All BYO alcohol must be sealed and duty-paid.
- For more elaborate floral decoration, additional charges will incur.

Additional Notes:

- Bookings are subject to availability.
- Upon confirmation of any wedding package for a minimum of 80 persons, you will receive a complimentary food tasting for five (5) persons based on your selected set menu.
- A complimentary 20% car park coupon will be provided based on final attendance.
- Deposit will be forfeited if the event is cancelled after confirmation.
- Package is applicable for events held on or before 31 March 2026.
- Package cannot be used in conjunction with other promotions, loyalty programme or offers (blackout dates apply).
- Ya Ge management reserves the right to cancel or amend packages without prior notice.



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Ya Ge

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Email: events@orchidhotel.com.sg

Website: www.orchidhotel.com.sg/dining/ya-ge

Operating Hours:

11.30am - 2.30pm (last order 2pm) | Daily

5.30pm - 10pm (last order 9pm) | Daily