



Ban Heng® Group
of Restaurants

*Outstanding food
from its tempting
wedding menus of
Teochew and
Cantonese fare*



*including its
signature Lobster &
Suckling Pig Cold
Dish & Pomfret that
will please the
fussiest taste buds*





Our Wedding Packages



theme wedding

Theme weddings with Ban Heng never disappoint.

Discerning couples get to realise their dream wedding, be it an elegant and glamorous ballroom at HarbourFront Centre, cosy wedding by the pool at Aranda Country Club, romantic wedding with absolutely free parking at Orchid Country Club or intimate rooftop garden wedding at Orchard Central.

Ban Heng Group of Restaurants has nearly a decade's worth of experience in wedding banquets in all types of styles so you know you are always in good hands.





*Outdoor
Solemnization*





*We welcome you to embark
on a familiarisation visit
to recce the venue.*

*For enquiries and consultation,
please contact*

Sammi at 9109 4064 / 9297 0134

or

www.banheng.com.sg



Just Married At Ban Heng Group Of Restaurants

Capacity & Contact:

Ban Heng @ HarbourFront 5 - 120 Tables
Hotline: 6278 0288 / 6278 1354 / 9297 0134

Ban Heng @ Orchard Central 15 - 30 Tables
Hotline: 6238 1516 / 6238 7816 / 9298 9344

Ban Heng @ Orchid Country Club 15 - 40 Tables
Hotline: 6732 7888 / 6732 6623 / 8399 8430

Ban Heng @ Aranda Country Club 5 - 20 Tables
Hotline: 6585 1770 / 6585 1093 / 9233 7816

Dear Guest,

Thank you for considering Ban Heng Group of Restaurants as preferred venue for your celebrations. We are pleased to share the latest packages for your selection. Ban Heng Group of Restaurants has nearly a decade's worth of experience in wedding banquets in all types of styles so you know you are always in good hands.





Ban Heng Group of Restaurants Wedding Package Price List

Monday to Thursday Lunch & Dinner, excluding Eve of PHs

	HarbourFront & Aranda Country Club	Orchard Central	Orchid Country Club
Cupid	\$668 Nett	\$698 Nett	\$758 Nett
Venus	\$728 Nett	\$758 Nett	\$818 Nett
Eternity	\$768 Nett	\$798 Nett	\$858 Nett
Grandeur	\$888 Nett	\$918 Nett	\$988 Nett
Endless Love	\$1158 Nett	\$1188 Nett	\$1258 Nett

Friday to Sunday, Eve & Public Holidays Lunch & Dinner

	HarbourFront & Aranda Country Club	Orchard Central	Orchid Country Club
Cupid	\$728 Nett	\$758 Nett	\$818 Nett
Venus	\$788 Nett	\$818 Nett	\$888 Nett
Eternity	\$828 Nett	\$858 Nett	\$918 Nett
Grandeur	\$958 Nett	\$988 Nett	\$1058 Nett
Endless Love	\$1218 Nett	\$1258 Nett	\$1318 Nett





Our Wedding Package Include:

- 🍷 Sumptuous 8 or 9-course Cantonese cuisine prepared by our renowned master chefs
- 🍷 Free flow of Beer & Red Wine from first course till last course of menu served (minimum 25 tables)
- 🍷 Free flow Soft Drinks & Chinese Tea till last course of the menu is served
- 🍷 Free Cocktail Reception from: 6.30pm to 7.30pm
(Soft Drinks and Complimentary Popcorns)
- 🍷 Complimentary Hand Towels & Pickles
- 🍷 Chocolate in decorative box for every guest
- 🍷 Waiver of duty paid hard liquor & wine
- 🍷 Free Wedding Invitation Card (printing of inserts is included) for 75% of the confirmed guests
- 🍷 Exclusive romantic laser lighting system with crystal effect
- 🍷 An intricately designed multi-tier model wedding cake
- 🍷 Champagne fountain with Complimentary one bottle of Champagne for toasting
- 🍷 An elegantly designed guest's book
- 🍷 Bridal Changing room available
- 🍷 Complimentary one night stay in a Double Deluxe Room for booking of minimum 30 tables
- 🍷 Fifty percent discount for 10 persons food tasting upon confirmation
- 🍷 Wedding march with romantic music with dry ice & bubble effect
- 🍷 Elegant seat covers to enhance the ambience of the venue
- 🍷 All prices quoted are inclusive of 10% Service Charge & 7% GST





Cupid 爱神丘比特宴

四季平安大拼盘
Four Kinds of Cold Dish Combination

干贝蟹肉鱼翅
Braised Shark's Fin Soup with Dried Scallop & Crabmeat

港式蒸游水金目鲈
Steamed Live Seabass with Superior Soya Sauce in Hong Kong Style

虾饼伴烧鸡
Roasted Chicken served with Prawn Crackers

锅灼游水活虾
Poached Live Prawns

潮州八宝素菜
Braised Cabbage with Eight Treasures in Teochew Style

飘香腊味荷叶饭
Steamed Rice with Diced Chinese Sausage in Lotus Leaf

奇异果籽龙眼什果冻
Refreshing Kiwi Seeds Jelly with Longan & Fruit Cocktail





Venus 维纳斯女神宴

五福临门大拼盘
Five Kinds of Cold Dish Combination

竹笙蚧肉鱼翅
Braised Shark's Fin Soup with Bamboo Pith & Crabmeat

金银蒜蒸游水金目鲈
Steamed Live Seabass with Garlic & Superior Soya Sauce

蜜汁醋香排骨
Wok-fried Spare Ribs with Honey Vinegar Sauce

螺鲍片北菇扒时蔬
Sliced Jade Abalone with Black Mushroom & Vegetables

荷叶药膳炖香鸡
Braised Chicken with Chinese Herbs in Fragrant Lotus Leaf

花雕酒锅灼活虾
Steamed Live Prawns with Chinese Wine

韭皇甫鱼炆伊面
Braised Ee-fu Noodles with Chives & Mushrooms

奇异果籽龙眼什果冻
Refreshing Kiwi Seeds Jelly with Longan & Fruit Cocktail





Eternity 天长地久宴

龙虾乳猪大拼盘

Lobster & Suckling Pig Cold Dish Combination

高汤瑶柱蟹肉烩鱼翅

Shark's Fin Soup with Shredded Dried Scallop & Crabmeat

港式蒸游水石斑

Steamed Live Sea Garoupa with Superior Soya Sauce in Hong Kong Style

雀巢XO西兰花玉带

Sautéed Scallops with Broccoli in XO Sauce

劲蒜吊烧鸡伴虾饼

Roasted Chicken with Garlic served with Prawn Crackers

原粒十头鲍鱼北菇时蔬

Braised Whole Abalone (10 Headed) with Chinese Mushroom & Vegetables

花旗参杞子上汤活虾

Poached Live Prawns with American Ginseng & Wolfberries in Superior Stock

韭皇甫鱼炆伊面

Braised Ee-fu Noodles with Chives & Mushrooms

金瓜福果芋泥

Sweetened Yam Paste with Pumpkin & Gingko Nuts





Grandeur 金碧迎婚宴

龙虾乳猪大拼盘

Lobster & Suckling Pig Cold Dish Combination

高汤红烧鲍翅

Braised Superior Shark's Fin Soup in Brown Sauce

港式蒸游水红斑

Steamed Red Garoupa with Superior Soya Sauce in Hong Kong Style

雀巢腰果 XO 西兰花玉带

Sautéed Scallops with Broccoli & Cashew Nut in XO Sauce

潮州卤水鹅片

Braised Sliced Goose Meat with Chef's Special Sauce

原粒六头鲍鱼北菇时蔬

Braised Whole Abalone (6 Headed) with Chinese Mushroom & Vegetables

黄金大虾球

Wok-fried King Prawns with Salted Egg Yolk

海鲜炒面线

Fried Mian Xian with Seafood

花旗参炖雪蛤

Double-boiled Hasma with American Ginseng





Endless Love 永浴爱河宴

脆皮碳烤全乳猪
Crispy Whole Suckling Pig

潮州大鲍翅
Braised Superior Shark's Fin Soup in Teochew Style

潮式泗水斗鲷
Steamed Pomfret in Teochew Style

雀巢腰果 XO 西兰花玉带
Sautéed Scallops with Broccoli & Cashew Nut in XO Sauce

海参栗子焖鸭
Braised Whole Duck with Sea cucumber & Chestnuts

双味大虾球 (黄金蛋黄酱 / 日式芥末酱)
King Prawns cooked in two-way Salted Egg Yolk & Wasabi Mayo

原粒六头鲍鱼北菇时蔬
Braised Whole Abalone (6 Headed) with Chinese Mushroom & Vegetables

美点双辉
Special Dim Sum Combination

花旗参雪耳炖燕窝
Double-boiled Bird Nest with Snow Fungus & American Ginseng

