



*Make Your
Dream Wedding Come True...*

A successful wedding celebration involves a great deal of planning and an endless number of details to consider. From the programme and food to the décor and gifts, our experienced consultants at **Holiday Inn® Singapore Orchard City Centre** will coordinate your entire event so that you can bask in the glory of your special day.

Elevate your wedding celebration at **Holiday Inn® Singapore Orchard City Centre**, featuring two ballrooms along with the Maharajah Suite that can accommodate up to 650 guests interconnected through a live feed system. With a variety of high ceilings, glittering chandeliers and adjustable lighting systems evoking different moods, we are ready to create your emotive entrance, express your personal style and leave you with memories that last a lifetime!

Take your pick from our wedding concepts to suit your favoured style. From a grand entrance to elegant table centrepiece, each exquisite theme exudes an ambience that is unique and original.

For the gourmet lovers, our team of experienced chefs is sure to satiate your expectations with a host of delectable Chinese, Western, Muslim, Indian or Vegetarian menus.

**So, come along and let us
build fond memories
that will last a lifetime for you.**

Call +65 6734 1098 or
email weddings.hisinorchard@ihg.com to get started

Rate Guide

Chinese Wedding Package

2018

Lunch (Weekday & Weekend)	S\$988++
Weekday Dinner (Monday to Thursday)	S\$1,188++
Weekend Dinner (Friday to Sunday, Eve of PH & PH)	S\$1,388++

2019

Lunch (Weekday & Weekend)	S\$1,038++
Weekday Dinner (Monday to Thursday)	S\$1,238++
Weekend Dinner (Friday to Sunday, Eve of PH & PH)	S\$1,488++

Table Requirement

2018

Crystal Ballroom: Maximum 38 tables
Orchid Ballroom: Maximum 22 tables
Maharajah Suite: Maximum 7 tables

2019

Crystal Ballroom: Maximum 38 tables
Orchid Ballroom: Maximum 22 tables
Maharajah Suite: Maximum 7 tables

Earn points through IHG® Business Rewards at any participating IHG® Property with each hotel room you reserve, meeting you plan, or event you organise. Redeem rewards through the global IHG® Rewards Club Redemption catalogue – from Reward Nights, unique experiences to gift certificates. This is our way of saying Thank You. For more information, please log on to www.ihgbusinessrewards.com

The above rates are based on 10 persons per table.

The above rates are exclusive of 10% service charge and 7% government tax unless otherwise stated.

Wedding Lunch Package

Stay Indulgent...

- ∞ Choice of 7-course set menu or buffet menu
- ∞ Free-flow of soft drinks, mixers and Chinese tea for four (4) hours
- ∞ Free-flow of house pour beer and house pour red wine for (4) hours
- ∞ Champagne pyramid with a bottle of champagne for toasting
- ∞ Waiver of corkage charge for sealed and duty-paid hard liquor and wines
- ∞ Complimentary food tasting for up to 10 persons

Stay Mesmerised...

- ∞ Unique wedding decorations on stage and individual centrepiece on each dining table
- ∞ Specially designed model wedding cake for the wedding affair
- ∞ Elegant chair covers and selections of table linen to enhance the ambience

Stay Memorable...

- ∞ Complimentary one (1) night stay in the spacious Deluxe Suite inclusive of breakfast at Window on the Park
- ∞ Welcome amenities in bridal suite
- ∞ \$80.00 nett credit for room service in bridal suite
- ∞ One VIP parking lot for the bridal car at the entrance of the hotel
- ∞ Complimentary car park coupons for 30% of the confirmed guest attendance

Stay Enchanted...

- ∞ Unique selection of wedding favours
- ∞ Choice of wedding invitation cards for 70% of the confirmed guest attendance (excluding printing)
- ∞ Specially designed wedding guest book and token box
- ∞ Wedding march-in with dry ice effect

Stay Connected...

- ∞ Complimentary use of projectors for video montage and live feed

Wedding Weekday Dinner Package

Stay Indulgent...

- ∞ Choice of 8-course set menu or buffet menu
- ∞ Free-flow of soft drinks, mixers and Chinese tea for four (4) hours
- ∞ Free-flow of house pour beer and house pour red wine for (4) hours
- ∞ Champagne pyramid with a bottle of champagne for toasting
- ∞ Waiver of corkage charge for sealed and duty-paid hard liquor and wines
- ∞ Complimentary food tasting for up to 10 persons

Stay Mesmerised...

- ∞ Unique wedding decorations on stage and individual centrepiece on each dining table
- ∞ Specially designed model wedding cake for the wedding affair
- ∞ Elegant chair covers and selections of table linen to enhance the ambience

Stay Memorable...

- ∞ Complimentary one (1) night stay in the spacious Deluxe Suite inclusive of breakfast at Window on the Park
- ∞ Welcome amenities in bridal suite
- ∞ \$80.00 nett credit for room service in bridal suite
- ∞ One VIP parking lot for the bridal car at the entrance of the hotel
- ∞ Complimentary car park coupons for 30% of the confirmed guest attendance

Stay Enchanted...

- ∞ Unique selection of wedding favours
- ∞ Choice of wedding invitation cards for 70% of the confirmed guest attendance (excluding printing)
- ∞ Specially designed wedding guest book and token box
- ∞ Wedding march-in with dry ice effect

Stay Connected...

- ∞ Complimentary use of projectors for video montage and live feed

Wedding Weekend Dinner Package

Stay Indulgent...

- ≈ Choice of 8-course set menu
- ≈ Free-flow of soft drinks, mixers and Chinese tea for four (4) hours
- ≈ One (1) barrel of house pour beer
- ≈ One (1) bottle of house pour red wine for every confirmed table
- ≈ Champagne pyramid with a bottle of champagne for toasting
- ≈ Waiver of corkage charge for sealed and duty-paid hard liquor and wines
- ≈ Complimentary food tasting for up to 10 persons

Stay Mesmerised...

- ≈ Unique wedding decorations on stage and individual centrepiece on each dining table
- ≈ Specially designed model wedding cake for the wedding affair
- ≈ Elegant chair covers and selections of table linen to enhance the ambience

Stay Memorable...

- ≈ Complimentary one (1) night stay in the spacious Deluxe Suite inclusive of breakfast at Window on the Park
- ≈ Welcome amenities in bridal suite
- ≈ \$80.00 nett credit for room service in bridal suite
- ≈ Complimentary one day-use room for coordinators' usage from 3.00pm to 8.00pm
- ≈ One VIP parking lot for the bridal car at the entrance of the hotel
- ≈ Complimentary car park coupons for 30% of the confirmed guest attendance

Stay Enchanted...

- ≈ Unique selection of wedding favours
- ≈ Choice of wedding invitation cards for 70% of the confirmed guest attendance (excluding printing)
- ≈ Specially designed wedding guest book and token box
- ≈ Wedding march-in with dry ice effect

Stay Connected...

- ≈ Complimentary use of projectors for video montage and live feed

Wedding Lunch Package

CHINESE SET MENU

1st Course

Deluxe Cold Dish Combination (Please select any five (5) items)

- | | |
|---|--|
| <input type="checkbox"/> Pickled Jellyfish in Spicy Sauce | <input type="checkbox"/> Japanese Octopus |
| <input type="checkbox"/> Roasted Duck | <input type="checkbox"/> Braised Nanking Duck |
| <input type="checkbox"/> Barbecued Chicken Coins | <input type="checkbox"/> Soya Chicken |
| <input type="checkbox"/> Prawn Rolls | <input type="checkbox"/> Seaweed Seafood Roll |
| <input type="checkbox"/> California Maki Roll | <input type="checkbox"/> Spicy Top Shell Salad |
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Deep Fried Prawn Dumpling |
| <input type="checkbox"/> Deep Fried Beancurd Skill Roll with Shrimp | <input type="checkbox"/> Seafood Beancurd Roll |
| <input type="checkbox"/> Deep Fried Crab Claw | <input type="checkbox"/> Vegetarian Spring Roll |

Premium upgrade:

- Sliced Roast Suckling Pig at S\$30.00++ per table of 10 persons
- Sliced Lobster Salad at S\$30.00++ per table of 10 persons
- Whole Roast Suckling Pig at S\$240.00++ per table of 10 persons
- Whole Lobster Salad at S\$180.00++ per table of 10 persons

2nd Course (Please select one (1) item)

- Crab Meat and Fish Maw in Thick, Superior Broth
- Braised Eight-Treasure Seafood Soup
- Double-Boiled Chicken Soup with Baby Abalone

3rd Course (Please select one (1) item)

- Crispy Roasted Chicken with Crackers
- Smoked Duck
- Herbal Emperor Chicken

4th Course (Please select one (1) item)

- Fried Sea Bass with Fruit Sauce
- Steamed Sea Bass 'Hong Kong' Style
- Steamed Sea Bass 'Teochew' Style
- Steamed Sea Bass with Black Bean Sauce

Premium upgrade:

- Cod Fish at S\$80.00++ per table of 10 persons
- Red Garoupa at S\$50.00++ per table of 10 persons
- Black Garoupa at S\$40.00++ per table of 10 persons
- Soon Hock at S\$40.00++ per table of 10 persons

**The Management reserves the right to amend prices, perks and menus without prior notice.*

Wedding Lunch Package

CHINESE SET MENU

(Continued)

5th Course (Please select one (1) item)

- Braised Trio Mushrooms with Spinach
- Jade Broccoli with Shimeji Mushrooms in Brown Sauce
- Asparagus in Crab Meat Sauce
- Monkey Head Mushrooms with Broccoli in Conpoy (Dried Scallop) Sauce

6th Course (Please select one (1) item)

- Crispy Mantou with Chilli Crab Meat Sauce
- Fried Rice Wrapped in Lotus Leaf
- Braised Ee-Fu Noodles with Straw Mushrooms and Yellow Chives
- Fried 'Hong Kong' Noodles with Mushrooms

7th Course (Please select one (1) item)

- Sweetened Yam Paste with Ginkgo Nuts and Pumpkin
- Sweetened Red Bean Broth with Lotus Seeds
- Chilled Mango Purée with Pomelo and Pearl Sago
- Chilled Snow Fungus with Almonds
- Chilled Aromatic Lemongrass Infused Broth with Aloe Vera & Nata De Coco
- Combination of Sesame Balls coated with Peanut Crush & Pan Fried Red Bean Pancake (served in 2 individual platter for 10 persons each)

Optional

Additional Course (Please select one (1) item)

Priced at S\$40.00++ per table of 10 persons

- Deep-Fried Prawns with Salted Egg Crumbs
- Sautéed Prawns with Celery in Yam Ring
- Drunken Prawns with Chinese Wine and Herbs
- Wok-Fried Prawns in X.O. Sauce

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Wedding Lunch Package

BUFFET MENU

Appetisers

Seafood Pasta Salad
Mushroom Confit
Spicy Sausages with Peppers
Mediterranean Salad
Pickled Jellyfish

Salad Bar

Romaine Lettuce, Butterhead Lettuce, Red Chicory, Yellow Frisée Olives, Corn,
Tomatoes, Cucumber, Onions, Peppers
Dressings: Thousand Island, Vinaigrette, Caesar, French

Soup

Seafood Chowder
(Served with Assorted Bread Rolls, Butter and Margarine)

Hot Dishes

Crab Meat Fried Rice
Stir-Fry Black Pepper Udon with Prawns
Beef Lasagne
Butter Chicken
Baby 'Bok Choy' with Crispy Garlic
Grilled Sea Bass with Kaffir Butter Sauce
Bean Curd with Enoki Mushrooms
Crab Curry
Fragrant Rice

Desserts

Chocolate Cake
French Pastries
Strawberry Mousse
Mochi
Opera Chocolate Cake
Tropical Fresh Fruit Platter

Coffee / Tea

**The Management reserves the right to amend prices, perks and menus without prior notice.*

Wedding Weekday Dinner Package

CHINESE SET MENU

1st Course

Deluxe Cold Dish Combination (Please select any five (5) items)

- | | |
|---|--|
| <input type="checkbox"/> Pickled Jellyfish in Spicy Sauce | <input type="checkbox"/> Japanese Octopus |
| <input type="checkbox"/> Roasted Duck | <input type="checkbox"/> Braised Nanking Duck |
| <input type="checkbox"/> Roasted Suckling Pig | <input type="checkbox"/> Soya Chicken |
| <input type="checkbox"/> Barbecued Chicken Coins | <input type="checkbox"/> Prawn Salad |
| <input type="checkbox"/> Lobster Salad | <input type="checkbox"/> Spicy Top Shell Salad |
| <input type="checkbox"/> Prawn Rolls | <input type="checkbox"/> California Maki Roll |
| <input type="checkbox"/> Seaweed Seafood Roll | |

2nd Course (Please select one (1) item)

- Crab Meat and Fish Maw in Thick, Superior Broth
- Braised Eight-Treasure Seafood Soup
- Double-Boiled Chicken Soup with Baby Abalone

3rd Course (Please select one (1) item)

- Crispy Roasted Chicken with Crackers
- Smoked Duck
- Herbal Emperor Chicken
- Cantonese Roasted Duck with Aromatic Hoi Sin Sauce

4th Course (Please select one (1) item)

- Braised Trio Mushrooms with Spinach
- Jade Broccoli with Shimeji Mushrooms in Brown Sauce
- Asparagus in Crab Meat Sauce
- Monkey Head Mushrooms with Broccoli in Conpoy (Dried Scallop) Sauce

**The Management reserves the right to amend prices, perks and menus without prior notice.*

Wedding Weekday Dinner Package
CHINESE SET MENU
(Continued)

5th Course (Please select one (1) item)

- Steamed Soon Hock 'Hong Kong' Style
- Steamed Garoupa 'Hong Kong' Style
- Steamed Garoupa 'Teochew' Style
- Fried Soon Hock with Thai Sauce and Julienne Raw Mango
- Steamed Black Cod 'Hong Kong' Style
- Steamed Black Cod with Black Bean Sauce

6th Course (Please select one (1) item)

- Deep-Fried Prawns with Salted Egg Crumbs
- Sautéed Prawns with Celery in Yam Ring
- Drunken Prawns with Chinese Wine and Herbs
- Wok-Fried Prawns in X.O. Sauce

7th Course (Please select one (1) item)

- Crispy Mantou with Chilli Crab Meat Sauce
- Fried Rice Wrapped in Lotus Leaf
- Braised Ee-Fu Noodles with Straw Mushrooms and Yellow Chives
- Fried 'Hong Kong' Noodles with Mushrooms

8th Course (Please select one (1) item)

- Sweetened Yam Paste with Ginkgo Nuts and Pumpkin
- Sweetened Red Bean Broth with Lotus Seeds
- Chilled Mango Purée with Pomelo and Pearl Sago
- Chilled Snow Fungus with Almonds
- Chilled Aromatic Lemongrass Infused Broth with Aloe Vera & Nata De Coco
- Combination of Sesame Balls coated with Peanut Crush & Pan Fried Red Bean Pancake (served in 2 individual platter for 10 persons each)

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Wedding Weekday Dinner Package
BUFFET MENU

Appetisers

Pickled Jellyfish in Spicy Sauce
Assorted Sushi and Maki Rolls
Raw Papaya Salad with Dried Shrimps
Mango and Asparagus Salad with Bay Shrimps
Marinated Chicken Salad with Chilli Pepper

Salad Bar

Romaine Lettuce, Butterhead Lettuce, Red Chicory, Yellow Frisée Olives, Corn,
Tomatoes, Cucumber, Onions, Peppers
Dressings: Thousand Island, Vinaigrette, Caesar, French

Soups

Braised Eight-Treasure Seafood Soup
Creamy Pumpkin Soup with Coriander Garnish
(Served with Assorted Bread Rolls, Butter and Margarine)

Hot Dishes

Seafood Fried Rice
Braised Sea Cucumber with Chinese Black Mushrooms
Steamed Black Cod with Black Bean Sauce
Roast Chicken with Peanut Sauce
Broccoli with Crab Meat Sauce
Lamb Rendang
Sayur Lodeh
Black Pepper Udon Noodles with Shredded Meat

Desserts

Chocolate Cake
Assorted French Pastries
Strawberry Mousse
Mochi
Opera Chocolate Cake
Tropical Fresh Fruit Platter

Coffee / Tea

**The Management reserves the right to amend prices, perks and menus without prior notice.*

Wedding Weekend Dinner Package

CHINESE SET MENU

1st Course

Deluxe Cold Dish Combination (Please select any five (5) items)

- | | |
|---|--|
| <input type="checkbox"/> Pickled Jellyfish in Spicy Sauce | <input type="checkbox"/> Japanese Octopus |
| <input type="checkbox"/> Roasted Duck | <input type="checkbox"/> Braised Nanking Duck |
| <input type="checkbox"/> Roasted Suckling Pig | <input type="checkbox"/> Soya Chicken |
| <input type="checkbox"/> Barbecued Chicken Coins | <input type="checkbox"/> Prawn Salad |
| <input type="checkbox"/> Lobster Salad | <input type="checkbox"/> Spicy Top Shell Salad |
| <input type="checkbox"/> Prawn Rolls | <input type="checkbox"/> California Maki Roll |
| <input type="checkbox"/> Seaweed Seafood Roll | |

2nd Course (Please select one (1) item)

- Crab Meat and Fish Maw in Thick, Superior Broth
- Braised Eight-Treasure Seafood Soup
- Double-Boiled Chicken Soup with Baby Abalone

3rd Course (Please select one (1) item)

- Crispy Roasted Chicken with Crackers
- Smoked Duck
- Herbal Emperor Chicken
- Cantonese Roasted Duck with Aromatic Hoi Sin Sauce

4th Course (Please select one (1) item)

- Braised Baby Abalone with Spinach
- Braised Baby Abalone with Broccoli
- Braised Baby Abalone with Mushrooms on Iceberg Lettuce
- Braised Sea Cucumber with Broccoli in Supreme Oyster Sauce

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Wedding Weekend Dinner Package

CHINESE SET MENU

(Continued)

5th Course (Please select one (1) item)

- Steamed Soon Hock 'Hong Kong' Style
- Steamed Garoupa 'Hong Kong' Style
- Steamed Garoupa 'Teochew' Style
- Fried Soon Hock with Thai Sauce and Julienne Raw Mango
- Steamed Black Cod 'Hong Kong' Style
- Steamed Black Cod with Black Bean Sauce

6th Course (Please select one (1) item)

- Wok-Fried Scallops with Celery and Garlic
- Sautéed Scallops with Celery in Yam Basket
- Deep-Fried Prawns with Salted Egg Crumbs
- Sautéed Prawns with Celery in Yam Ring
- Drunken Prawns with Chinese Wine and Herbs
- Wok-Fried Prawns in X.O. Sauce

7th Course (Please select one (1) item)

- Crispy Mantou with Chilli Crab Meat Sauce
- Fried Rice Wrapped in Lotus Leaf
- Braised Ee-Fu Noodles with Straw Mushrooms and Yellow Chives
- Fried 'Hong Kong' Noodles with Mushrooms

8th Course (Please select one (1) item)

- Sweetened Yam Paste with Ginkgo Nuts and Pumpkin
- Sweetened Red Bean Broth with Lotus Seeds
- Chilled Mango Purée with Pomelo and Pearl Sago
- Chilled Snow Fungus with Almonds
- Chilled Aromatic Lemongrass Infused Broth with Aloe Vera & Nata De Coco
- Combination of Sesame Balls coated with Peanut Crush & Pan Fried Red Bean Pancake (served in 2 individual platter for 10 persons each)

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Wedding Weekend Dinner Package

BUFFET MENU

Appetisers

Pickled Jellyfish in Spicy Sauce
Assorted Sushi and Maki Rolls
Raw Papaya Salad with Dried Shrimps
Mango and Asparagus Salad with Bay Shrimps
Marinated Chicken Salad with Chilli Pepper

Salad Bar

Romaine Lettuce, Red Frisée, Yellow Frisée, Butterhead Lettuce, Corn Kernels,
Black Olives, Cherry Tomatoes, Onion Rings, Kidney Beans, Garbanzo Beans
Dressings: Thousand Island, Vinaigrette, Caesar, French

Soups

Braised Eight-Treasure Seafood Soup
Creamy Pumpkin Soup with Coriander Garnish
(Served with Assorted Bread Rolls, Butter and Margarine)

Hot Dishes

Seafood Fried Rice
Braised Sea Cucumber with Chinese Black Mushrooms
Steamed Black Cod with Black Bean Sauce
Roast Chicken with Peanut Sauce
Broccoli with Crab Meat Sauce
Lamb Rendang
Sayur Lodeh
Black Pepper Udon Noodles with Shredded Meat

Desserts

Yam Paste with Ginkgo Nuts and Pumpkin
Chocolate Cake
Assorted French Pastries
Mango Pudding
Chilled Sago with Honeydew
Tropical Fresh Fruit Platter

Coffee / Tea

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Wedding Dinner Package
WESTERN SET MENU

Appetizer

Hickory Chip Smoked Duck Breast
Haricot Vert, Mesclun, Pomegranate, Raspberry Vinaigrette

Soup

Oven Roasted Pumpkin Volute
Scented with Cumin. Crushed Walnuts & Caramelized "Granny Smith" Apples

Main Course

Oven Baked Chilean Black Cod
Teriyaki Glazed. Top with Bonito Flakes

OR

Pan Seared Farm Chicken Breast
Thyme Jus

(Mains are served with Truffle Mousseline, Glazed Balsamic Asparagus, Tomato Confit & Grilled Courgettes)

Dessert

Mocha Cappuccino with Walnut Crunch
Kiwi Coulis with A Medley of Wild Berries
Pralines

Coffee & Tea

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