

H
Holiday Inn
AN IHG® HOTEL
SINGAPORE
ORCHARD CITY CENTRE

Stay Blissful

WEDDING PACKAGE

2024/25



Stay Blissful

PACKAGE DETAILS

LUNCH

Applicable from Monday to Sunday

| | |
|----------------------------------|-------------------------|
| Crystal Suite / Crystal Ballroom | S\$1,488 nett per table |
| Orchid Ballroom | S\$1,368 nett per table |

WEEKDAY DINNER

Applicable from Monday to Friday

| | |
|----------------------------------|-------------------------|
| Crystal Suite / Crystal Ballroom | S\$1,488 nett per table |
| Orchid Ballroom | S\$1,368 nett per table |

WEEKEND DINNER

Applicable on Saturday, Sunday, Eve of PH and PH

| | |
|----------------------------------|-------------------------|
| Crystal Suite / Crystal Ballroom | S\$1,688 nett per table |
| Orchid Ballroom | S\$1,568 nett per table |

CAPACITY CHART

| | | |
|------------------|----------------|----------------|
| Crystal Suite | Min: 12 tables | Max: 15 tables |
| Crystal Ballroom | Min: 20 tables | Max: 32 tables |
| Orchid Ballroom | Min: 12 tables | Max: 20 tables |

Reach us at weddings.hisinorcharde@ihg.com for more details.



Nestled in the heart of Orchard Road, our wedding venue is an enchanting oasis where love flourishes amidst lush surroundings, ensuring a truly magical celebration.

Stay Blissful

LUNCH &

WEEKDAY DINNER PACKAGE

Lunch applicable from Monday to Sunday | Weekday Dinner applicable from Monday to Friday

| | |
|----------------------------------|-------------------------|
| Crystal Suite / Crystal Ballroom | S\$1,488 nett per table |
| Orchid Ballroom | S\$1,368 nett per table |

FOOD & BEVERAGE

- Selection of 8-Course Chinese Set Menu
- Complimentary food tasting for up to 10 person
- Complimentary 1 barrel of beer and 12 bottles of house wine
- Complimentary bottle of sparkling wine and champagne fountain
- Free-flow of soft drinks, mixers and Chinese tea
- Waiver of corkage charge for all duty-paid & sealed hard liquor, wine and champagne

DECORATIONS

- Wedding model cake for cake-cutting ceremony
- Dry ice effect for first march-in and rose petals for second march-in
- Specially curated floral décor arrangement for stage, aisle and dining tables

PRIVILEGES

- Complimentary 2-night stay in the Bridal Suite with breakfast for 2, welcome amenities and S\$80 nett in-room dining credit
- Invitation cards based on 70% of your guaranteed attendance (excluding printing)
- Guestbook and token box at reception table
- Wedding favours for all guests
- Complimentary car park coupons based on 30% of your guaranteed attendance
- Usage of projector and screen with built-in sound and AV system
- Complimentary enrolment for IHG Business Rewards member and earn up to a maximum of 20,000 points

Stay Blissful

LUNCH &

WEEKDAY DINNER MENU

Lunch applicable from Monday to Sunday | Weekday Dinner applicable from Monday to Friday

1st Course (Select 5 Items)

- Golden Vegetable Spring Roll 黄金春卷
- Marinated Japanese Baby Octopus 日本小章鱼
- Spicy Marinated Jellyfish 辣汁海蜇
- Honey Baked Pork Char Siew 蜜汁叉烧
- Roasted Pork Belly 脆皮烧肉
- Crispy Yam Spring Roll 香脆芋泥春卷
- Crispy Kataifi Prawn 干丝虾卷
- Poached Chicken with Spicy Chongqing Chilli Pepper Sauce 重庆口水鸡
- Braised Soya Duck 潮州式卤鸭
- Deep Fried Prawn Dates 炸虾枣
- Deep Fried Yam Scallop 泥茸带子
- Szechuan Style Marinated Baby Cucumber with Black Fungus 川味小黄瓜秋耳
- Drunken Chicken Roulade 酒香醉鸡卷
- Deep Fried Golden Chicken Pocket 炸脆石榴鸡

Replacement / Add-on Option:

- Sliced Sucking Pig (+\$50 per table)
- Whole Sucking Pig (Replacement +\$250, Add-on +\$280)

2nd Course (Select 1 Item)

- Double Boiled Chicken, Cordyceps and Conch 虫草花螺头炖鸡
- Shredded of Bamboo Piths, Abalone, Black Truffle with Chicken Soup 松露菌竹笙鲍鱼炖鸡汤
- Braised Four Treasure Seafood Crab Meat, Dried Scallop, Fish Maw and Bamboo Piths Soup 红烧瑶柱蟹肉鱼鳔竹笙四宝羹
- Braised Golden Seafood Soup with Shredded Sliced Topshell 红烧螺丝海味羹

3rd Course (Select 1 Item)

- Oven Baked Halibut Fillet with Bonito Sauce 日式木鱼花照烧酱
- Steamed Red Snapper with Hong Kong Style 港式清蒸红鲷
- Steamed Barramundi in Traditional Style with Mushroom, Red Dates and Ginger 家乡古法蒸西曹
- Deep Fried Seabass with Coriander Thai Sweet Chilli 酥炸泰式西曹
- Steamed Red Snapper with Preserved Bean 酱蒸红鲷

4th Course (Select 1 Item)

- Deep Fried Crispy Cereal Prawns 香脆麦片虾球
- Wok Fried De-Shell Prawns with Lemon Cream Salted Egg Sauce 香滑咸蛋虾球
- Deep Fried Crispy Prawn with Wasabi Salad 沙律芥末虾球
- Deep Fried Yam Ring with Scallop and Celery 芋环带子炒西芹
- Poached Tiger Prawns with Chinese Herbal and Cooking Wine 花雕药膳醉虾

5th Course (Select 1 Item)

- Fermented Beancurd Crispy Roasted Chicken with Prawn Crackers 大红吊烧鸡伴虾饼
- Roasted Duck Served with Plum Sauce 挂炉烧鸭伴酸梅酱
- Braised Premium Light Soya Sauce and Rose Wine Chicken 顶级鼓油皇玫瑰鸡
- Braised Herbal Emperor Chicken 药膳帝王花雕鸡
- Stewed Chicken Peking Style in Quail Egg and Whole Garlic 京烧蒜子鹌鹑蛋焖鸡

6th Course (Select 1 Item)

- Braised Flower Mushroom with Fried Fish Maw and Seasonal Vegetables 红烧花菇厚鱼鳔伴时蔬
- Slow Braised Sea Cucumber with Bai Ling Mushroom and Nai Bai 海参白灵菇伴奶白
- Braised Flower Mushroom with Bamboo Piths and Seasonal Vegetable 红烧花菇竹笙伴时蔬
- Braised Fried Fish Maw and Japanese Dried Scallop with Broccoli 宗谷瑶柱脯伴厚鱼鳔西兰花

Add-on Option:

- Braised Abalone (+\$100 per table)
- Braised Sea Cucumber (+\$80 per table)

7th Course (Select 1 Item)

- Braised Glutinous Rice with Chinese Sausage, Mushroom and Dried Shrimp 香蒸糯米饭
- Wok Fried Jiang Xi Black Olive Rice with Roasted Duck and Shrimp 黑榄鸭粒炒饭
- Japanese Ramen with Seafood 海鲜炒日本拉面
- Braised Ee Fu Noodle with Crabmeat 干烧伊面烩蟹肉
- Wok Fried Japanese Udon Noodles with Seafood 海鲜炒日本乌冬面
- Glutinous with Dried Shrimp, Mushroom and Chicken Wrapped in Beancurd Skin 家厨金衣糯米饭

8th Course (Select 1 Item)

- Chilled Mango Sago Pomelo 杨枝甘露
- Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- Double Boiled Papaya with White Fungus, Chinese Almond and Gum Tragacanth 万寿果南北杏炖雪燕
- Double-boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot) 雪梨蜂蜜炖桃胶
- Chilled Double Boiled Pear with Dried Longan, Wolfberries and Gum Tragacanth 龙眼肉枸杞雪燕炖梨
- Sweeten Red Bean Soup with Dried Orange Skin and Sesame Glutinous Ball 陈皮红豆沙汤圆

Add-On Option:

- Wedding Themed Macaroon (+\$6 per guests)
- Bird's Nest (+\$28 per guests)

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WEEKEND DINNER PACKAGE

Weekend Dinner applicable on Saturday, Sunday, Eve of PH and PH

Crystal Suite / Crystal Ballroom S\$1,688 nett per table

Orchid Ballroom S\$1,568 nett per table

FOOD & BEVERAGE

- Selection of 8-Course Chinese Set Menu
- Complimentary food tasting for up to 10 person
- Free-flow of beer for 4 hours
- Complimentary bottle of house wine per confirmed table of 10 persons
- Complimentary bottle of sparkling wine and champagne fountain
- Free-flow of soft drinks, mixers and Chinese tea
- Waiver of corkage charge for all duty-paid & sealed hard liquor, wine and champagne

DECORATIONS

- Wedding model cake for cake-cutting ceremony
- Dry ice effect for first march-in and rose petals for second march-in
- Specially curated floral décor arrangement for stage, aisle and dining tables

PRIVILEGES

- Complimentary 2-night stay in the Bridal Suite with breakfast for 2, welcome amenities and S\$80 nett in-room dining credit
- Complimentary day-use room from 3pm to 8pm
- Invitation cards based on 70% of your guaranteed attendance (excluding printing)
- Guestbook and token box at reception table
- Wedding favours for all guests
- Complimentary car park coupons based on 30% of your guaranteed attendance
- Usage of projector and screen with built-in sound and AV system
- Complimentary enrolment for IHG Business Rewards member and earn up to a maximum of 20,000 points

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WEEKEND DINNER MENU

Lunch applicable from Monday to Sunday | Weekday Dinner applicable from Monday to Friday

1st Course (Select 5 Items)

- Golden Vegetable Spring Roll 黄金春卷
- Marinated Japanese Baby Octopus 日本小章鱼
- Spicy Marinated Jellyfish 辣汁海蜇
- Honey Baked Pork Char Siew 密汁叉烧
- Roasted Pork Belly 脆皮烧肉
- Crispy Yam Spring Roll 香脆芋泥春卷
- Crispy Kataifi Prawn 干丝虾卷
- Poached Chicken with Spicy Chongqing Chilli Pepper Sauce 重庆口水鸡
- Traditional Roasted Duck 烧鸭
- Deep Fried Prawn Dates 虾枣
- Deep Fried Yam Scallop 泥茸带子
- Marinated Pacific Clams with Cucumber in Szechuan Style 川味鲍贝拍黄瓜
- Crispy Fish Fillet in Old Shanghai Style 老上海熏鱼

Replacement / Add-on Option:

- Sliced Sucking Pig (+\$50 per table)
- Whole Sucking Pig (Replacement +\$250, Add-on +\$280)

2nd Course (Select 1 Item)

- Double Boiled Chicken, Cordyceps and Conch and Fish Maw 虫草花螺头花胶炖鸡汤
- Shredded of Bamboo Piths, Abalone, Black Truffle with Chicken Soup 松露菌竹笙鲍鱼炖鸡汤
- Braised Four Treasure Seafood Crab Meat, Dried Scallop, Fish Maw and Bamboo Piths Soup 红烧瑶柱蟹肉鱼鳔竹笙四宝羹
- Braised Golden Seafood Soup with Shredded Sliced Topshell 红烧螺丝海味羹
- Braised Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop 瑶柱金瓜龙虾羹

3rd Course (Select 1 Item)

- Oven Baked Halibut Fillet with Bonito Sauce 日式木鱼花照烧酱
- Steamed Soon Hock with Hong Kong Style 港式清蒸顺壳
- Steamed Cob Fish with Minced Garlic and Soy Sauce 清蒸雪鱼配金银蒜
- Steamed Red Garoupa with Dried Orange Skin and Ginger 陈皮姜丝蒸红斑
- Steamed Red Snapper with Preserved Bean 酱蒸蒸红鲷

4th Course (Select 1 Item)

- Deep Fried Crispy Cereal Prawns 香脆麦片虾球
- Wok Fried De-Shell Prawns with Lemon Cream Salted Egg Sauce 香滑咸蛋虾球
- Deep Fried Crispy Prawn with Wasabi Salad 沙律芥末虾球
- Stir-Fried Scallop with Black Truffle Paste, Egg White and Broccoli 西兰花松露酱炒芙蓉带子
- Poached Tiger Prawns with Chinese Herbal and Cooking Wine 花雕药膳醉虾
- Stir-Fried Scallop and Asparagus with XO Sauce 极品酱炒玉带芦笋

5th Course (Select 1 Item)

- Fermented Beancurd Crispy Roasted Chicken with Prawn Crackers 大红吊烧鸡伴虾饼
- Roasted Duck Served with Plum Sauce 挂炉烧鸭伴酸梅酱
- Braised Premium Light Soya Sauce and Rose Wine Chicken 顶级鼓油皇玫瑰鸡
- Braised Herbal Emperor Chicken 药膳帝王花雕鸡
- Oven Baked Pork Prime Rib Marinated with Mongolian BBQ Sauce 香烤蒙古排骨
- Traditional Roasted Duck with XO Sauce 酱吊烧鸭

6th Course (Select 1 Item)

- Braised Flower Mushroom with Fried Fish Maw and Seasonal Vegetables 红烧花菇厚鱼鳔伴时蔬
- Slow Braised Sea Cucumber with Bai Ling Mushroom and Nai Bai 海参白灵菇伴奶白
- Braised Abalone with Bamboo Piths and Seasonal Vegetable 红烧鲍鱼竹笙伴时蔬
- Braised Fried Fish Maw and Japanese Dried Scallop with Broccoli 宗谷瑶柱脯伴厚鱼鳔西兰花
- Imperial Braised Sea Cucumber with Abalone and Seasonal Vegetable 鲍汁海参鲍鱼伴时蔬

7th Course (Select 1 Item)

- Braised Glutinous Rice with Chinese Sausage, Mushroom and Dried Shrimp 香蒸糯米饭
- Wok Fried Jiang Xi Black Olive Rice with Roasted Duck and Shrimp 黑榄鸭粒炒饭
- Japanese Ramen with Seafood and Mini Abalone 海鲜鲍鱼仔炒日本拉面
- Braised Ee Fu Noodle with Crabmeat 干烧伊面烩蟹肉
- Glutinous with Dried Shrimp, Mushroom and Chicken Wrapped in Beancurd Skin 家厨金衣糯米饭
- Wok-fried Hokkien Mee Sua with Seafood and Capsicum 海鲜彩椒炒福建面线

8th Course (Select 1 Item)

- Chilled Mango Sago Pomelo 杨枝甘露
- Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- Traditional Bird's Nest, Lotus Seed, Lily Bulb and Red Dates Soup (Individual Portion) 燕窝莲子百合红枣糖水
- Double-boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot) 雪梨蜂蜜炖桃胶
- Chilled Double Boiled Hashima with Dried Longan, Wolfberries 红枣桂圆枸杞炖雪蛤
- Sweeten Red Bean Soup with Dried Orange Skin and Sesame Glutinous Ball 陈皮红豆沙汤圆