

WEDDING PACKAGE PERKS

For a minimum of 15 tables and above:

- Free flow of beer for 4 hours (12pm - 4pm) or (7pm - 11pm)
- House wine (red / white) from commencement of first course till last course
- Standard Printing of wedding invitation inserts
- 1 Night stay in a Standard Superior Room with Breakfast for 2 persons*
- Additional 1 night stay in Bridal Suite with Breakfast for 2 persons*

For bookings of 15 to 19 tables, enjoy the following additional perks:

- Rebate of \$68 nett per confirmed table
- Special price of \$400 nett (U.P. \$600 nett) for rental of a photo booth station for 2 hours during cocktail. Includes unlimited printing of customized 4R photo cards (downloadable link will be shared with the couple)
- Special price of \$450 nett (U.P. \$600 nett) for 120 cups of Frozen Yogurt (assorted flavours) by Coolgurt during pre-event cocktails (12pm for Lunch OR 7pm for Dinner)
- Complimentary 15,000 IHG Rewards Club Points

For bookings of 20 tables and above, enjoy the following additional perks:

- Rebate of \$88 nett per confirmed table
- Photo booth station for 2 hours during cocktail. Includes unlimited printing of customized 4R photo cards (downloadable link will be shared with the couple)
- 120 cups of Frozen Yogurt (assorted flavours) by Coolgurt during pre-event cocktails (12pm for Lunch OR 7pm for Dinner)
- Complimentary 25,000 IHG Rewards Club Points

*Term & conditions applies. For more information, please contact our wedding specialists.

T: +65 6731 7159 / 77 E: weddings.sinhi@ihg.com



Awarded for:
Best Wedding Dinner menu (4 Star)
Best Wedding Dinner Hotel Venue (4 Star)

Terms & Conditions:

- Cash Rebate is based on the minimum number of tables stated
- Booking is subject to availability of date and venue upon confirmation
- Not valid with any other offers or promotion, and is not transferable or exchangeable for cash or any other items
- Prices are subject to 10% service charge and prevailing government taxes, unless stated nett
- Packages are subject to changes without prior notice
- Promotion is only valid upon payment of a non-refundable deposit of S\$5,000.00
- IHG Rewards Club Points will be awarded after the event
- Prices are valid for new bookings from 06 to 30 April 2019 only

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SINGAPORE ATRIUM

8-COURSE WEDDING LUNCH & WEEKDAY DINNER PRICE

\$938++ for Year 2019

\$988++ for Year 2020

(minimum 15 tables, 10 persons per table)

DINING

- 8-Course Cantonese feast prepared by our team of Hong Kong Chefs from the award-winning Xin Cuisine Chinese Restaurant
- Complimentary food tasting for 1 table of 10 persons based on confirmed menu. Applicable on weekdays only (Monday - Thursday, excluding Eve & Public Holidays)

BEVERAGE

- Free flow of soft drinks, mixers & Chinese tea
- Pre-reception cocktail (soft drinks & mixers only) with light bites for all guests
- Special price for purchase of additional wine from the hotel
- Complimentary bottle of champagne and a 5-tier champagne fountain
- Waiver of corkage charge for all hard liquor (duty paid) brought into the hotel

DECORATIONS

- Selection of exquisite wedding themes
- Romantic entry for first bridal march-in
- Fresh flower centrepieces for VIP & bridal tables
- Specially adorned VIP, bridal tables & chairs
- Complimentary seat covers for all chairs
- An intricately designed wedding cake (dummy) for cake-cutting ceremony

PRIVILEGES

- Complimentary 1 night stay in the Bridal Suite with in-room welcome amenities
- Breakfast for 2 persons at the Executive Lounge OR Atrium Restaurant
- Exclusively-designed wedding invitation cards based on 70% of your guaranteed attendance (excludes printing cost & accessories)
- Choice of wedding favors for all invited guests and complimentary usage of 1 Ang Bao Box on actual day of wedding for reception desk
- Complimentary guest signature book
- Complimentary usage of 2 LCD projectors, screens and stereo sound system
- 1 VIP parking lot at the hotel's entrance for the bridal car
- Complimentary car park coupons for up to 30% of your guaranteed attendance



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Best Wedding Dinner menu (4 Star)

Best Wedding Dinner Hotel Venue (4 Star)

8-COURSE WEDDING LUNCH & WEEKDAY DINNER MENU

Happiness Platter

*(Home-style Roast Duck with Tea Leaves, Drunken Chicken,
Monkey Head Mushroom with Dried Chilli, Baby Octopus, Deep-fried Spring Roll)*

Braised Dried Scallop Soup with Shredded Chicken

Steamed Seabass with Crispy Bean Crumb

Crispy Roasted Chicken with Crackers

Deep-fried Prawn with 'Zhenjiang' Vinegar

Braised 'Bai Ling' Mushroom with Dried Beancurd & Seasonal Vegetables

Fried Rice with Octopus and Diced Chicken in Abalone Sauce

Chilled Honeydew Sago

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8-COURSE WEDDING DINNER PRICE (WEEKEND)

\$1098++ for Year 2019

\$1158++ for Year 2020

(minimum 15 tables, 10 persons per table)

DINING

- 8-Course Cantonese feast prepared by our team of Hong Kong Chefs from the award-winning Xin Cuisine Chinese Restaurant
- Complimentary food tasting for 1 table of 10 persons based on confirmed menu. Applicable on weekdays only (Monday - Thursday, excluding Eve & Public Holidays)

BEVERAGE

- Free flow of soft drinks, mixers & Chinese tea
- Pre-reception cocktail (soft drinks & mixers) with light bites for all guests
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- Choice of wedding favors for all invited guests and complimentary usage of 1 Ang Bao Box on actual day of wedding for reception desk
- Complimentary guest signature book
- Complimentary usage of 2 LCD projectors, screens and stereo sound system
- 1 VIP parking lot at the hotel's entrance for the bridal car
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8-COURSE WEDDING DINNER MENU (WEEKEND)

Happiness Platter

(Xin Cuisine Signature Roast Duck with Tea Leaves, Braised Soya Chicken, California Roll, Baby Octopus, Deep-fried Spring Roll)

Braised Dried Scallop, Crabmeat and Winter Melon in Thick Soup

Deep Fried Soon Hock in Light Soya Sauce

Crispy Roasted Chicken with Crackers

Sautéed Prawns & Phoenix Clams with Spicy Sauce

Braised Whole Baby Abalone with "Bai Ling" Mushroom & Seasonal Vegetables

Braised Ee-Fu Noodles with Yellow Chive

Sweetened Red Bean Paste with Sesame Dumpling



MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Appetizer (Please select any 1 item):

Additional \$5++ per item change per table

- | | | |
|--------------------------------------------------------------------------|------------------------------------------------------------|---------------------------------------------------------------|
| <input type="checkbox"/> 桂花蟹肉
Crabmeat Omelette | <input type="checkbox"/> 卤鸭
Marinated Duck | <input type="checkbox"/> 脆皮烧肉
Roast Pork |
| <input type="checkbox"/> 蜜汁叉烧
Barbecued Char Siew | <input type="checkbox"/> 玫瑰油鸡
Soya Chicken | <input type="checkbox"/> 纯真海螺
Sea Whelk |
| <input type="checkbox"/> XO酱带子
Scallop with XO sauce | <input type="checkbox"/> 龙虾丸
Deep-fried Lobster Ball | <input type="checkbox"/> 炸石榴鸡
Deep-fried Chicken Money Bag |
| <input type="checkbox"/> 沙律带子
Scallop with Mayonnaise | <input type="checkbox"/> 椒盐豆根
Deep-fried Dried Beancurd | <input type="checkbox"/> 花雕醉鸡
Drunken Chicken |
| <input type="checkbox"/> 宫保猴头菇
Monkey Head Mushroom with Dried Chilli | <input type="checkbox"/> 烧鸭
Roasted Duck | <input type="checkbox"/> 沙律生虾
Prawn Salad |
| <input type="checkbox"/> 紫菜海鲜卷
Deep-fried Seaweed Seafood Roll | <input type="checkbox"/> 炸春卷
Deep-fried Spring Roll | <input type="checkbox"/> 凉拌海蜇
Jellyfish |
| <input type="checkbox"/> 日本八爪鱼
Baby Japanese Octopus | | |



MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Soup (Please select any 1 item):

Additional \$30++ per table

- | | |
|-----------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 鲍鱼海味羹
Shredded Abalone with Dried Seafood Soup | <input type="checkbox"/> 燕窝蟹肉冬茸羹
Braised Bird's Nest with Crab Meat and Winter Melon Soup |
| <input type="checkbox"/> 韭皇瑶柱羹
Braised Dried Scallop and Yellow Chives in Superior Soup | <input type="checkbox"/> 金瓜燕窝鸡丝羹
Braised Bird's Nest with Chicken and Pumpkin Soup |
| <input type="checkbox"/> 蟹皇燕窝瑶柱羹
Braised Bird's Nest with Crab Meat and Dried Scallop Soup | <input type="checkbox"/> 冬茸干贝燕窝羹
Braised Bird's Nest with Winter Melon and Dried Scallop |
| <input type="checkbox"/> 金瓜蟹肉燕窝羹
Braised Bird's Nest with Crab Meat and Pumpkin | <input type="checkbox"/> 龙虾海味羹
Seafood Lobster Soup |



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MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Prawn (Please select any 1 item):

Additional \$20++ per table

- | | |
|------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <input type="checkbox"/> 镇江虾球
Deep-fried Prawn with
"Zhenjiang" Vinegar | <input type="checkbox"/> 辣汁虾球凤凰蚌
Sautéed Prawn with Pacific
Clam in Spicy Sauce |
| <input type="checkbox"/> 腰果西芹凤凰蚌虾球
Sautéed Prawn, Pacific Clam
with Celery & Cashew Nuts | <input type="checkbox"/> XO酱凤凰蚌虾球
Sautéed Prawn with Pacific
Clam in XO Sauce |
| <input type="checkbox"/> 青芥酱虾球
Deep-fried Prawn with Wasabi
Sauce | <input type="checkbox"/> 咕嚕虾球
Deep-fried Prawn with
Sweet & Sour Sauce |
| <input type="checkbox"/> 黑椒炒虾球凤凰蚌
Sautéed Prawn with Pacific
Clam & Black Pepper | <input type="checkbox"/> 宫保虾球凤凰蚌
Sautéed Prawn with
Pacific Clam & Dried Chilli |

Chicken (Please select any 1 item):

Additional \$5++ per table

- | | | |
|-----------------------------------------------|---------------------------------------------------|---------------------------------------------|
| <input type="checkbox"/> 吊烧
Roasted Crispy | <input type="checkbox"/> 黑椒
Black Pepper | <input type="checkbox"/> 风沙
Garlic |
| <input type="checkbox"/> 芝麻
Sesame | <input type="checkbox"/> 南乳
Preserved Beancurd | <input type="checkbox"/> 虾酱
Shrimp Paste |
| <input type="checkbox"/> 泰式酱
Thai Sauce | <input type="checkbox"/> 避风塘
Fisherman Style | |



MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Fish (Please select any 1 item):

Additional \$30++ per table

Choice of Fish
(Please select any 1 item)

- | | | | | | |
|--------------------------|-----------------|--------------------------|---------------------|--------------------------|---------------|
| <input type="checkbox"/> | 金目鲈
Sea Bass | <input type="checkbox"/> | 顺壳
Soon Hock | <input type="checkbox"/> | 鲳鱼
Pomfret |
| <input type="checkbox"/> | 石斑
Garoupa | <input type="checkbox"/> | 西星斑
Star Garoupa | <input type="checkbox"/> | 多宝鱼
Turbot |

Cooking Style (Please select any 1 style)

- | | | | | | |
|--------------------------|----------------------------------------------|--------------------------|--------------------------------------|--------------------------|-------------------------------------|
| <input type="checkbox"/> | 港蒸
Hong Kong Style
(Steamed) | <input type="checkbox"/> | 潮式蒸
Teochew Style
(Steamed) | <input type="checkbox"/> | 豉汁蒸
with Black Bean
(Steamed) |
| <input type="checkbox"/> | 梅菜蒸
with Preserved Vegetable
(Steamed) | <input type="checkbox"/> | 家乡蒸
Home Style
(Steamed) | <input type="checkbox"/> | 蒜茸蒸
with Garlic
(Steamed) |
| <input type="checkbox"/> | 豆酥蒸
with Minced Beancurd
(Steamed) | <input type="checkbox"/> | 豆酱蒸
with Yellow Bean
(Steamed) | <input type="checkbox"/> | 油浸
Deep-fried |



MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Vegetable (Please select any 1 item):

Additional \$30++ per table

- | | |
|----------------------------------------------------------------------------------------|--------------------------|
| 鲍鱼仔参扒时蔬
Braised Whole Baby Abalone with Sea Cucumber & Seasonal Vegetables | <input type="checkbox"/> |
| 鲍鱼仔百灵菇扒时蔬
Braised Whole Baby Abalone with "Bai Ling" Mushroom & Seasonal Vegetables | <input type="checkbox"/> |
| 鲍鱼仔豆根扒时蔬
Braised Whole Baby Abalone with Dried Beancurd & Seasonal Vegetables | <input type="checkbox"/> |
| 鲍鱼仔冬菇扒时蔬
Braised Whole Baby Abalone with Mushroom & Seasonal Vegetables | <input type="checkbox"/> |
| 乾贝竹笙冬菇扒时蔬
Braised Bamboo Pith, Dried Scallop with Mushroom & Seasonal Vegetables | <input type="checkbox"/> |
| 瑶柱冬菇扒时蔬
Braised Dried Scallop with Mushroom & Seasonal Vegetables | <input type="checkbox"/> |
| 百灵菇柱甫扒时蔬
Braised "Bai Ling" Mushroom with Dried Scallop & Seasonal Vegetables | <input type="checkbox"/> |



MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Noodle (Please select any 1 item):

Additional \$10++ per table

- | | | |
|-------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 豉油皇海鲜炒面
Wok-Fried Noodles
with Seafood in
Superior Soya Sauce | <input type="checkbox"/> 腊味荷叶饭
Steamed Rice with
Diced Wax Meat
Wrapped in Lotus
Leaf | <input type="checkbox"/> 炸酱焖伊面
Braised Ee-Fu
Noodles with
Spicy Minced
Pork Sauce |
| <input type="checkbox"/> 海鲜炒生面
Wok-fried Seafood
Crispy Noodles | <input type="checkbox"/> 海鲜伊面
Braised Ee Mian
with Seafood | <input type="checkbox"/> 黑椒海鲜炒面
Wok-fried
Noodles with
Seafood in Black
Pepper Sauce |
| <input type="checkbox"/> 九王乾烧伊面
Braised Ee-Fu
Noodles with Yellow
Chives | | |



MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Dessert (Please select any 1 item):

Additional \$20++ per table

- | | |
|---------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 龙珠果杨芝甘露
Chilled Pomelo Mango Sago
with Dragon Fruit | <input type="checkbox"/> 红豆沙汤圆
Sweetened Red Bean Paste with
Sesame Dumpling |
| <input type="checkbox"/> 莲子百合红豆沙
Sweetened Cream of Red Bean
with Lotus Seed & Dried Lily
Bulb | <input type="checkbox"/> 海底椰香蜜西米露
Chilled Sea Coconut with
Honeydew Sago |
| <input type="checkbox"/> 潮州白果芋泥
Teochew Yam Paste with
Ginkgo Nut & Coconut Cream | <input type="checkbox"/> 什果龙眼冻豆腐
Sweetened Beancurd with Mixed
Fruit & Longan |
| <input type="checkbox"/> 鲜果香芒布甸
Chilled Mango Pudding with
Mixed Fruit | <input type="checkbox"/> 红莲百合清汤汤圆
Double-Boiled Red Dates with
Sesame Dumpling & Dried Lily
Bulb |



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