



2026/2027 WEDDING PACKAGE

# STAY BLISSFUL

Begin your forever with a celebration made effortless and elegant. From a beautifully styled ballroom to a romantic stay in our decorated bridal suite, every detail is thoughtfully crafted for your perfect day. With exquisite cuisine, warm hospitality, and dedicated wedding specialists by your side, your journey to “I Do” begins blissfully at Holiday Inn Singapore Orchard City Centre.



**STAY** *Intimate*  
**AT MAHARAJAH SUITE**

**INTIMATE WEDDING LUNCH & WEEKDAY DINNER**  
**S\$1,088++ PER TABLE OF 10 PERSONS**

*Lunch applicable from Monday to Sunday | Weekday Dinner applicable from Monday to Friday |  
Excluding Eve of Public Holidays and Public Holidays*

**INTIMATE WEEKEND DINNER**  
**S\$1,188++ PER TABLE OF 10 PERSONS**

*Applicable on Saturday, Sunday, Eve of Public Holiday and Public Holiday*

**C A P A C I T Y   C H A R T**

Maharajah Suite

Minimum: 05 Tables

Maximum: 07 Tables

## **INTIMATE WEDDING LUNCH & WEEKDAY DINNER** **S\$1,088++ PER TABLE OF 10 PERSONS**

*Lunch applicable from Monday to Sunday / Weekday Dinner applicable from Monday to Friday /  
Excluding Eve of Public Holidays and Public Holidays*

### **FEAST & MERRIMENT**

- Seven-course Chinese Set Menu
- Free-flow soft drinks and Chinese tea
- Waiver of corkage charge for all Duty-paid and Sealed hard liquor brought in
- Corkage fee for Duty-paid and Sealed wines at S\$15++ per opened bottle

### **PRIVILEGES**

- Complimentary 1-night stay in Standard Room with breakfast for 2 pax
- Complimentary 1 bottle of house wine per confirmed table
- Complimentary car park coupons based on 20% of your guaranteed attendance
- Usage of projector and screen with built-in sound and AV system

### **OPTIONAL**

- Beer can be arranged from S\$780.00++ per 30 litres barrel
- House wine can be arranged from S\$55.00++ per opened bottle
- Beer jug can be arranged from S\$70.00++ per jug
- Champagne fountain can be arranged from S\$150.00++ (include 1 bottle of Sparkling Wine)
- Floral décor arrangements can be arranged from S\$500.00++ (inclusive of backdrop, 2 x aisle stand and up to 7 x dining table centerpiece)

## **INTIMATE WEEKEND DINNER** **S\$1,188++ PER TABLE OF 10 PERSONS**

*Applicable on Saturday, Sunday, Eve of Public Holiday and Public Holiday*

### **FEAST & MERRIMENT**

- Eight-course Chinese Set Menu
- Free-flow soft drinks and Chinese tea
- Waiver of corkage charge for all Duty-paid and Sealed hard liquor brought in
- Corkage fee for Duty-paid and Sealed wines at S\$15++ per opened bottle

### **PRIVILEGES**

- Complimentary 1-night stay in Standard Room with breakfast for 2 pax
- Complimentary 1 bottle of house wine per confirmed table
- Complimentary car park coupons based on 20% of your guaranteed attendance
- Usage of projector and screen with built-in sound and AV system

### **OPTIONAL**

- Beer can be arranged from S\$780.00++ per 30 litres barrel
- House wine can be arranged from S\$55.00++ per opened bottle
- Beer jug can be arranged from S\$70.00++ per jug
- Champagne fountain can be arranged from S\$150.00++ (include 1 bottle of Sparkling Wine)
- Floral décor arrangements can be arrange from S\$500.00++ (inclusive of backdrop, 2 x aisle stand and up to 7 x dining table centerpiece)





## STAY BLISSFUL AT ORCHID BALLROOM

### LUNCH & WEEKDAY DINNER **S\$1,488++ PER TABLE OF 10 PERSONS**

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

### WEEKEND DINNER **S\$1,638++ PER TABLE OF 10 PERSONS**

*Applicable on Saturday, Sunday, Eve of Public Holiday and Public Holiday*

## CAPACITY CHART

Orchid Ballroom

Minimum: 08 Tables

Maximum: 18 Tables

## **LUNCH & WEEKDAY DINNER** **S\$1,488++ PER TABLE OF 10 PERSONS**

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

### **FEAST & MERRIMENT**

- Choice of seven-course Chinese Set Menu
- Menu tasting for up to ten persons
- Free-flow house beer throughout the wedding event (up to 4 hours)
- Complimentary one bottle of house wine per confirmed table, served during the event
- Complimentary one bottle of Sparkling Wine and champagne fountain for toasting ceremony
- Free-flow soft drinks, mixers and Chinese tea
- Waiver of corkage charge for all Duty-paid and Sealed hard liquor brought in
- Corkage fee for Duty-paid and Sealed wines at S\$15++ per opened bottle

### **EMBELLISHMENTS**

- Choice of specially curated floral décor arrangements for stage, aisle and dining tables
- Model wedding cake for cake cutting ceremony
- Dry ice effect for first march-in and rose petals for second march-in

### **WITH COMPLIMENTS**

- One-night stay in the Junior Suite with breakfast for two, welcome amenities and Executive Lounge access
- In-room dining credit worth S\$80nett to be utilized on wedding day
- Invitation cards based on 70% of guaranteed attendance (excluding printing)
- Guestbook and token box
- Wedding favours for all guests
- Carpark coupons based on 20% of guaranteed attendance
- Usage of projector and screen with built-in sound and AV system

## WEEKEND DINNER

### **S\$1,638++ PER TABLE OF 10 PERSONS**

*Applicable on Saturday, Sunday, Eve of Public Holiday and Holiday*

## FEAST & MERRIMENT

- Choice of eight-course Chinese Set Menu
- Menu tasting for up to ten persons
- Free-flow house beer throughout the wedding event (up to 4 hours)
- Complimentary one bottle of house wine per confirmed table, served during the event
- Complimentary one bottle of Sparkling Wine and champagne fountain for toasting ceremony
- Free-flow soft drinks, mixers and Chinese tea
- Waiver of corkage charge for all Duty-paid and Sealed hard liquor brought in
- Corkage fee for Duty-paid and Sealed wines at S\$15++ per opened bottle

## EMBELLISHMENTS

- Choice of specially curated floral décor arrangements for stage, aisle and dining tables
- Model wedding cake for cake cutting ceremony
- Dry ice effect for first march-in and rose petals for second march-in

## WITH COMPLIMENTS

- One-night stay in the Junior Suite with breakfast for two, welcome amenities and Executive Lounge access
- In-room dining credit worth S\$80nett to be utilized on wedding day
- One-night stay in a Standard Room with breakfast for two to be utilized on wedding day
- Invitation cards based on 70% of guaranteed attendance (excluding printing)
- Guestbook and token box
- Wedding favours for all guests
- Carpark coupons based on 20% of guaranteed attendance
- Usage of projector and screen with built-in sound and AV system





## STAY BLISSFUL AT CRYSTAL BALLROOM

### LUNCH & WEEKDAY DINNER S\$1,488++ PER TABLE OF 10 PERSONS

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

### WEEKEND DINNER S\$1,638++ PER TABLE OF 10 PERSONS

*Applicable on Saturday, Sunday, Eve of Public Holiday and Public Holiday*

## CAPACITY CHART

Crystal Suite  
Crystal Ballroom

Minimum: 12 Tables  
Minimum: 16 Tables

Maximum: 14 Tables  
Maximum: 30 Tables



## **LUNCH & WEEKDAY DINNER** **S\$1,488++ PER TABLE OF 10 PERSONS**

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

### **FEAST & MERRIMENT**

- Choice of seven-course Chinese Set Menu
- Menu tasting for up to ten persons
- Free-flow house beer throughout the wedding event (up to 4 hours)
- Complimentary one bottle of house wine per confirmed table, served during the event
- Complimentary one bottle of Sparkling Wine and champagne fountain for toasting ceremony
- Free-flow soft drinks, mixers and Chinese tea
- Waiver of corkage charge for all Duty-paid and Sealed hard liquor brought in
- Corkage fee for Duty-paid and Sealed wines at S\$15++ per opened bottle

### **EMBELLISHMENTS**

- Choice of specially curated floral décor arrangements for stage, aisle and dining tables
- Model wedding cake for cake cutting ceremony
- Dry ice effect for first march-in and rose petals for second march-in

### **WITH COMPLIMENTS**

- One-night stay in the Junior Suite with breakfast for two, welcome amenities and Executive Lounge access
- In-room dining credit worth S\$80nett to be utilized on wedding day
- Invitation cards based on 70% of guaranteed attendance (excluding printing)
- Guestbook and token box
- Wedding favours for all guests
- Carpark coupons based on 20% of guaranteed attendance
- Usage of projector and screen with built-in sound and AV system

## WEEKEND DINNER

### **S\$1,638++ PER TABLE OF 10 PERSONS**

*Applicable on Saturday, Sunday, Eve of Public Holiday and Holiday*

## FEAST & MERRIMENT

- Choice of eight-course Chinese Set Menu
- Menu tasting for up to ten persons
- Free-flow house beer throughout the wedding event (up to 4 hours)
- Complimentary one bottle of house wine per confirmed table, served during the event
- Complimentary one bottle of Sparkling Wine and champagne fountain for toasting ceremony
- Free-flow soft drinks, mixers and Chinese tea
- Waiver of corkage charge for all Duty-paid and Sealed hard liquor brought in
- Corkage fee for Duty-paid and Sealed wines at S\$15++ per opened bottle

## EMBELLISHMENTS

- Choice of specially curated floral décor arrangements for stage, aisle and dining tables
- Model wedding cake for cake cutting ceremony
- Dry ice effect for first march-in and rose petals for second march-in

## WITH COMPLIMENTS

- One-night stay in the Junior Suite with breakfast for two, welcome amenities and Executive Lounge access
- In-room dining credit worth S\$80nett to be utilized on wedding day
- One-night stay in a Standard Room with breakfast for two to be utilized on wedding day
- Invitation cards based on 70% of guaranteed attendance (excluding printing)
- Guestbook and token box
- Wedding favours for all guests
- Carpark coupons based on 20% of guaranteed attendance
- Usage of projector and screen with built-in sound and AV system

## 7 - C O U R S E C H I N E S E M E N U

### INTIMATE WEDDING LUNCH & WEEKDAY DINNER

**S\$1,088++ PER TABLE**

*Lunch applicable from Monday to Sunday / Weekday Dinner applicable from Monday to Friday /*

*Excluding Eve of Public Holidays and Public Holidays*

- **FIRST COURSE: APPETISER**

黄金春卷, 川味小黄瓜秋耳, 姜茸生捞章鱼片, 脆皮烧肉, 千丝虾卷

Golden Vegetable Spring Roll, Szechuan Style Marinated Baby Cucumber with Black Fungus, Marinated Japanese Sliced Tako with Ginger Puree, Roasted Pork Belly, Crispy Kataifi Prawn

- **SECOND COURSE: SOUP**

蟲草花螺头炖鸡汤

Double Boiled Chicken, Cordyceps and Conch Soup

- **THIRD COURSE: FISH**

港式清蒸红魷

Steamed Red Snapper Hong Kong Style

- **FOURTH COURSE: POULTRY**

大红吊烧鸡伴虾饼

Fermented Beancurd Crispy Roasted Chicken with Prawn Crackers

- **FIFTH COURSE: VEGETABLES**

红烧花菇竹笙伴时蔬

Braised Flower Mushroom with Bamboo Piths and Seasonal Vegetables

- **SIXTH COURSE: RICE**

香蒸糯米饭

Braised Glutinous Rice with Chinese Sausage, Mushroom and Dried Shrimp

- **SEVENTH COURSE: DESSERT**

杨枝甘露

Chilled Mango Sago Pomelo



## 8 - COURSE CHINESE MENU

### INTIMATE WEEKEND DINNER

**S\$1,188++ PER TABLE**

*Applicable on Saturday, Sunday, Eve of Public Holiday and Public Holiday*

- **FIRST COURSE: APPETISER**

香脆芋泥春卷, 川味小黄瓜秋耳, 日本小章鱼, 密汁叉烧, 辣汁海蜇  
Crispy Yam Spring Roll, Szechuan Style Marinated Baby Cucumber with Black Fungus,  
Marinated Japanese Baby Octopus, Honey Baked Pork Char Siew, Spicy Marinated Jellyfish

- **SECOND COURSE: SOUP**

红烧瑶柱蟹肉鱼鳔竹笙四宝羹  
Braised Four Treasure Seafood Crab Meat, Dried Scallop, Fish Maw and Bamboo Piths Soup

- **THIRD COURSE: FISH**

家乡古法蒸西曹  
Steamed Barramundi in Traditional Style with Mushroom, Red Dates and Ginger

- **FOURTH COURSE: SEAFOOD**

香脆麦片虾球  
Deep Fried Crispy Cereal Prawns

- **FIFTH COURSE: MEAT**

挂炉烧鸭伴酸梅  
Roasted Duck Served with Plum Sauce

- **SIXTH COURSE: VEGETABLES**

宗谷瑶柱脯伴厚鱼鳔西兰花  
Braised Fried Fish Maw and Japanese Dried Scallop with Broccoli

- **SEVENTH COURSE: NOODLES**

海鲜彩椒炒福建面线  
Wok-fried Hokkien Mee Sua with Seafood and Capsicum

- **EIGHTH COURSE: DESSERT**

龙眼肉枸杞雪燕炖梨  
Chilled Double Boiled Pear with Dried Longan, Wolfberries and Gum Tragacanth

## 7 - COURSE CHINESE MENU

### LUNCH & WEEKDAY DINNER

**S\$1,488++ PER TABLE**

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

#### FIRST COURSE (SELECT 5 DISHES)

- 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 千丝虾卷
- Poached Canadian Scallop with Roasted Sesame Sauce 带子伴西式芝麻
- Braised Soya Duck 潮州式卤鸭
- Deep Fried Prawn Dates 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

*Replacement / Add-on Option:*

- Sliced Sucking Pig 脆皮乳猪件 (+\$68 per table) minimum order of 1 piglet
- Whole Sucking Pig 脆皮烧乳猪 (Replacement +\$268, Add-on +\$298)

#### SECOND COURSE (SELECT 1 DISH)

- Double Boiled Chicken, Cordyceps and Conch 虫草花螺头炖鸡
- Double Boiled Chicken Soup with Shredded of Bamboo Piths, Abalone, Black Truffle 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

#### THIRD COURSE (SELECT 1 DISH)

- Steamed Red Snapper 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
- Steamed Red Snapper with Preserved Bean 酱蒸蒸红鲷

#### FOURTH COURSE (SELECT 1 DISH)

- 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 Herbal Emperor Chicken 药膳帝王花雕鸡

#### FIFTH COURSE (SELECT 1 DISH)

- 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 Fish Maw and Japanese Dried Scallops with Broccoli 宗谷瑶柱脯伴厚鱼鳔西兰花

*Add-on Option:*

- Braised Abalone (from \$88 per table)
- Braised Sea Cucumber (from \$108 per table)

#### SIXTH COURSE (SELECT 1 DISH)

- Japanese Ramen with Seafood 海鲜炒日本拉面
- Braised Ee Fu Noodle with Crabmeat 干烧伊面烩蟹肉
- Glutinous Rice with Dried Shrimp, Mushroom and Chicken Wrapped in Beancurd Skin 家厨金衣糯米饭

#### SEVENTH COURSE (SELECT 1 DISH)

- Chilled Mango Sago Pomelo 杨枝甘露
- Warm Yam Paste Orh Nee with Ginkgo Nuts and Coconut Milk 椰汁白果芋泥
- Double-boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot) 雪梨蜂蜜炖桃胶

*Add-on Option:*

- Wedding Themed Macaroon (+\$6 per guests)
- Double Boiled Bird's Nest with American Ginseng, Ginkgo nut and Wolfberries 燕窝泡参炖红枣糖水配白果枸杞 (from \$30 per guests - Individual portion)

# 8 - COURSE CHINESE MENU

## WEEKEND DINNER

**S\$1,638++ PER TABLE**

*Applicable on Saturday, Sunday, Eve of Public Holiday and Holiday*

### FIRST COURSE (SELECT 5 DISHES)

- 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 千丝虾卷
- Traditional Roasted Duck 烧鸭
- Deep Fried Prawn Dates 虾枣
- Deep Fried Yam Scallop 泥茸带子
- Deep Fried Golden Oyster with Mentaiko Sauce 香脆炸生蚝配明太酱
- Crispy Fish Fillet in Old Shanghai Style 老上海熏鱼

Replacement / Add-on Option:

- Sliced Sucking Pig 脆皮乳猪件 (+\$68 per table) minimum order of 1 piglet
- Whole Sucking Pig 脆皮烧乳猪 (Replacement +\$268, Add-on +\$298)

### SECOND COURSE (SELECT 1 DISH)

- Double Boiled Chicken, Cordyceps and Conch and Fish Maw 虫草花螺头花胶炖鸡汤
- Double Boiled Chicken Soup with Shredded Bamboo Piths, Abalone, Black Truffle 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 Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop 瑶柱金瓜龙虾羹

### THIRD COURSE (SELECT 1 DISH)

- 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 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

Replacement Option:

- Steamed Cod Fish with Minced Garlic and Soy Sauce 清蒸雪鱼配金银蒜 (from S\$158++ per table)

### FOURTH COURSE (SELECT 1 DISH)

- Deep Fried Crispy Prawn with Wasabi Salad 沙律芥末虾球
- Poached Tiger Prawns with Chinese Herbal and Cooking Wine 花雕药膳醉虾
- Stir-Fried Scallop with Black Truffle Paste, Egg White and Broccoli 西兰花松露酱炒芙蓉带子
- Stir-Fried Scallop and Asparagus with XO Sauce 极品酱炒玉带芦笋

### FIFTH COURSE (SELECT 1 DISH)

- 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 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

### SIXTH COURSE (SELECT 1 DISH)

- 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 Vegetables 红烧鲍鱼竹笙伴时蔬
- Braised 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

### SEVENTH COURSE (SELECT 1 DISH)

- 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 Rice with Dried Shrimp, Mushroom and Chicken Wrapped in Beancurd Skin 家厨金衣糯米饭

### EIGHTH COURSE (SELECT 1 DISH)

- 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
- Chilled Double Boiled Hashima with Dried Longan and 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

Replacement Option:

- Double Boiled Bird's Nest with American Ginseng, Ginko nut and Wolfberries 燕窝泡参炖红枣糖水配白果枸杞 (from \$30 per guests - Individual portion)



## Terms & Conditions

- Valid for new bookings and events held on or before 30 December 2027.
- Additional surcharge applies on Eve of Public Holidays, Public Holidays and Auspicious dates determined by the hotel.
- Booking is subject to availability upon confirmation.
- A non-refundable and non-transferable deposit of S\$5,000.00nett is required to secure the date and venue, followed by 50% payment 6 months prior to event date, 80% payment 3 months prior to event date and balance amount 1 month prior to event date.
- Alcohol Beverages for consumption at event venue only.
- Not valid with other discounts, offers and privileges. Complimentary items are not exchangeable for cash or other items and is non transferable.
- Wedding packages, privileges and menus are subject to change without prior notice.
- Prices are subject to 10% service charge and GST unless otherwise stated as nett.



### Realise your dream wedding:



6733 8333



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