



# Stay BLISSFUL

2026 WEDDING PACKAGE



**Holiday Inn**

AN IHG HOTEL

SINGAPORE  
ORCHARD CITY CENTRE

# STAY BLISSFUL

## PACKAGE PRICES

### LUNCH & WEEKDAY DINNER S\$1,538++ PER TABLE

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

### WEEKEND DINNER S\$1,688++ PER TABLE

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

---

## CAPACITY CHART

Crystal Suite	Minimum: 13 Tables	Maximum: 14 Tables
Crystal Ballroom	Minimum: 16 Tables	Maximum: 35 Tables
Orchid Ballroom	Minimum: 10 Tables	Maximum: 20 Tables



Prices are subject to 10% Service Charge and prevailing GST unless otherwise stated.  
The Hotel reserves the right to amend or modify the package offerings as per our discretion. Other terms and conditions apply.  
Contact our Wedding Specialist at +65 6733 8333 or email [weddings.hisinorchard@ihg.com](mailto:weddings.hisinorchard@ihg.com)



# STAY BLISSFUL

## PACKAGE DETAILS

### LUNCH & WEEKDAY DINNER

#### S\$1,538++ PER TABLE

*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
- Complimentary one barrel of beer (30L), served during the event
- 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
- Corkage fee for 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
- Invitation cards based on 70% of guaranteed attendance (excluding printing)
- Guestbook and token box
- Wedding favours for all guests
- Carpark coupons based on 30% of guaranteed attendance
- Usage of projector and screen with built-in sound and AV system
- Enrolment for IHG Business Rewards member and earn up to maximum of 20,000 points\*

\*Not applicable with promotions

Prices are subject to 10% Service Charge and prevailing GST unless otherwise stated.

The Hotel reserves the right to amend or modify the package offerings as per our discretion. Other terms and conditions apply.

Contact our Wedding Specialist at +65 6733 8333 or email [weddings.hisinorchard@ihg.com](mailto:weddings.hisinorchard@ihg.com)

# STAY BLISSFUL

## 7 - COURSE CHINESE MENU

### LUNCH & WEEKDAY DINNER

**S\$1,538++ PER TABLE**

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

#### FIRST COURSE *(SELECT 5 DISHES)*

- Golden Vegetable Spring Roll
- Marinated Japanese Baby Octopus
- Spicy Marinated Jellyfish
- Honey Baked Pork Char Siew
- Roasted Pork Belly
- Crispy Yam Spring Roll
- Crispy Kataifi Prawn
- Poached Chicken with Spicy Chongqing Chilli Pepper Sauce
- Braised Soya Duck
- Deep Fried Prawn Dates
- Deep Fried Yam Scallop
- Szechuan Style Marinated Baby Cucumber with Black Fungus
- Drunken Chicken Roulade
- Deep Fried Golden Chicken Pocket

*Replacement / Add-on Option:*

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

#### SECOND COURSE *(SELECT 1 DISH)*

- Double Boiled Chicken, Cordyceps and Conch
- Double Boiled Chicken Soup with Shredded of Bamboo Piths, Abalone, Black Truffle
- Braised Four Treasure Seafood Crab Meat, Dried Scallop, Fish Maw and Bamboo Piths Soup
- Braised Golden Seafood Soup with Shredded Sliced Topshell

#### THIRD COURSE *(SELECT 1 DISH)*

- Oven Baked Halibut Fillet with Bonito Sauce
- Steamed Red Snapper Hong Kong Style
- Steamed Barramundi in Traditional Style with Mushroom, Red Dates and Ginger
- Deep Fried Seabass Coriander Thai Sweet Chilli
- Steamed Red Snapper with Preserved Bean

#### FOURTH COURSE *(SELECT 1 DISH)*

- Fermented Beancurd Crispy Roasted Chicken with Prawn Crackers
- Roasted Duck Served with Plum Sauce
- Braised Premium Light Soya Sauce and Rose Wine Chicken
- Braised Herbal Emperor Chicken
- Stewed Chicken Peking Style in Quail Egg and Whole Garlic

#### FIFTH COURSE *(SELECT 1 DISH)*

- Braised Flower Mushroom with Fish Maw and Seasonal Vegetables
- Slow Braised Sea Cucumber with Bai Ling Mushroom and Nai Bai
- Braised Flower Mushroom with Bamboo Piths and Seasonal Vegetable
- Braised Fish Maw and Japanese Dried Scallops with Broccoli
- Stewed Chicken Peking Style in Quail Egg and Whole Garlic

*Add-on Option:*

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

#### SIXTH COURSE *(SELECT 1 DISH)*

- Braised Glutinous Rice with Chinese Sausage, Mushroom and Dried Shrimp
- Wok Fried Jiang Xi Black Olive Rice with Roasted Duck and Shrimp
- Japanese Ramen with Seafood
- Braised Ee Fu Noodle with Crabmeat
- Wok Fried Japanese Udon Noodles with Seafood
- Glutinous Rice with Dried Shrimp, Mushroom and Chicken Wrapped in Beancurd Skin

#### SEVENTH COURSE *(SELECT 1 DISH)*

- Chilled Mango Sago Pomelo
- 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)

# STAY BLISSFUL

## PACKAGE DETAILS

### WEEKEND DINNER S\$1,688++ PER TABLE

*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
- Complimentary one barrel of beer (30L), served during the event
- 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
- Corkage fee for 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
- One-night stay in a Standard Room with breakfast for two
- Invitation cards based on 70% of guaranteed attendance (excluding printing)
- Guestbook and token box
- Wedding favours for all guests
- Carpark coupons based on 30% of guaranteed attendance
- Usage of projector and screen with built-in sound and AV system
- Enrolment for IHG Business Rewards member and earn up to maximum of 20,000 points\*

\*Not applicable with promotions

Prices are subject to 10% Service Charge and prevailing GST unless otherwise stated.

The Hotel reserves the right to amend or modify the package offerings as per our discretion. Other terms and conditions apply.

Contact our Wedding Specialist at +65 6733 8333 or email [weddings.hisinorchard@ihg.com](mailto:weddings.hisinorchard@ihg.com)

# STAY BLISSFUL

## 8 - COURSE CHINESE MENU

WEEKEND DINNER  
S\$1,688++ PER TABLE

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

### FIRST COURSE *(SELECT 5 DISHES)*

- Golden Vegetable Spring Roll
- Marinated Japanese Baby Octopus
- Spicy Marinated Jellyfish
- Honey Baked Pork Char Siew
- Roasted Pork Belly
- Crispy Yam Spring Roll
- Crispy Kataifi Prawn
- Poached Chicken with Spicy Chongqing Chilli Pepper Sauce
- Traditional Roasted Duck
- Deep Fried Prawn Dates
- Deep Fried Yam Scallop
- Marinated Pacific Clams with Cucumber in Szechuan Style 川味鲍贝拍黄瓜
- Crispy Fish Fillet in Old Shanghai Style

*Replacement / Add-on Option:*

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

### SECOND COURSE *(SELECT 1 DISH)*

- Double Boiled Chicken, Cordyceps and Conch and Fish Maw 蟲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 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

### THIRD COURSE *(SELECT 1 DISH)*

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

### FOURTH COURSE *(SELECT 1 DISH)*

- Deep Fried Crispy Cereal Prawns 香脆麦片虾球
- Wok Fried Deshelled 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

### 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 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

### SIXTH COURSE *(SELECT 1 DISH)*

- Braised Flower Mushroom with Fish Maw and Seasonal Vegetables
- 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 宗谷瑶柱腩伴厚鱼鳔西兰花
- Imperial Braised Sea Cucumber with Abalone and Seasonal Vegetable 鲍汁海参鲍鱼伴时蔬

### SEVENTH COURSE *(SELECT 1 DISH)*

- 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 Rice 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

### EIGHTH COURSE *(SELECT 1 DISH)*

- Chilled Mango Sago Pomelo
- 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 燕窝莲子百合红枣糖水 (Individual Portion)
- Double-boiled Peach Gum with Hosui Pear and Honey 雪梨蜂蜜炖桃胶 (Chilled or Hot)
- 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