



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

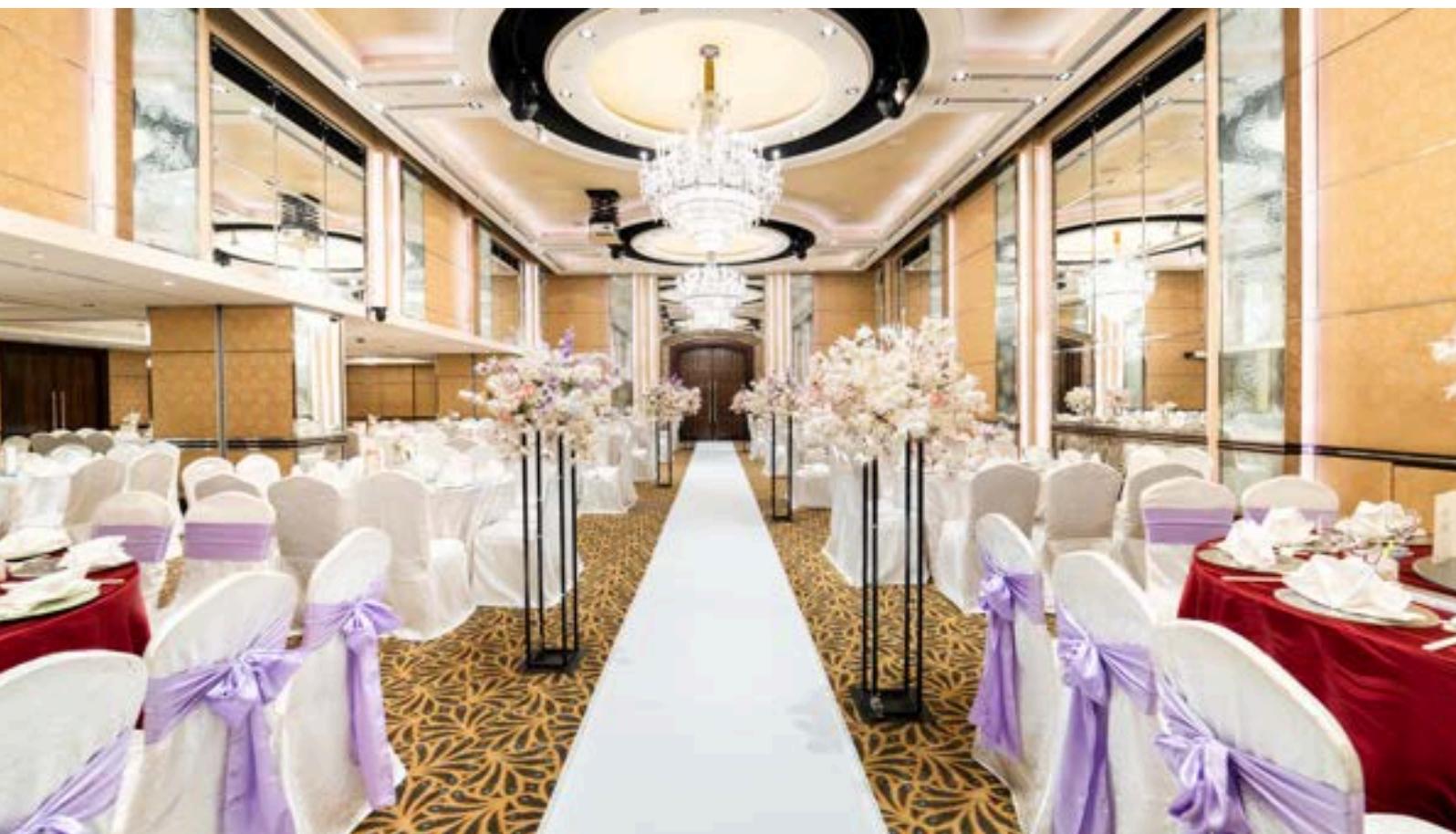
Lunch applicable from Monday to Sunday | Weekday Dinner applicable from Monday to Friday

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



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.

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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 万寿果南北杏炖雪梨
- 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 龙眼肉枸杞雪梨炖梨
- 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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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*

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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 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 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 日式木鱼花照烧酱
- Steamed Soon Hock with Hong Kong Style 港式清蒸顺壳
- Steamed Cod Fish with Minced Garlic and Soy Sauce 清蒸雪鱼配金银蒜钗
- 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

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)

- 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 Ginkgo 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

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