

H
Holiday Inn
AN IHG® HOTEL
SINGAPORE
ORCHARD CITY CENTRE

Stay Serene

WEEKDAY WEDDING DINNER PACKAGE

2024



Stay Serene

WEEKDAY DINNER PACKAGE

Applicable from Monday to Thursday

\$899++ per table

CAPACITY CHART

Crystal Suite	Min: 12 tables	Max: 15 tables
Crystal Ballroom	Min: 18 tables	Max: 32 tables
Orchid Ballroom	Min: 12 tables	Max: 20 tables

FOOD & BEVERAGE

- Selection of 7-Course Chinese Set Menu
- Complimentary food tasting for up to 10 person
- 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 1-night stay in 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

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WEEKDAY DINNER MENU

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1st Course: Appetiser

- Golden Vegetable Spring Roll 黄金春卷
- Marinated Japanese Sliced Tako with Ginger Puree 姜茸生捞章鱼片
- Roasted Pork Belly 脆皮烧肉
- Crispy Kataifi Prawn 千丝虾卷
- Szechuan Style Marinated Baby Cucumber with Black Fungus 川味小黄瓜秋耳

2nd Course: Soup

- Double Boiled Chicken, Cordyceps and Conch 虫草花螺头炖鸡汤

3rd Course: Fish

- Steamed Red Snapper with Hong Kong Style 港式清蒸红鲷

4th Course: Meat

- Fermented Beancurd Crispy Roasted Chicken with Prawn Crackers 大红吊烧鸡伴虾饼

5th Course: Vegetable

- Slow Braised Sea Cucumber with Bai Ling Mushroom and Nai Bai 海参白灵菇伴奶白

6th Course: Rice / Noodles

- Braised Glutinous Rice with Chinese Sausage, Mushroom and Dried Shrimp 香蒸糯米饭

7th Course: Dessert

- Chilled Mango Sago Pomelo 杨枝甘露