



AN IHG® HOTEL

SINGAPORE  
ORCHARD CITY CENTRE

# Stay Truly

WEDDING PACKAGE

2024/25



# Stay Truly

## PACKAGE DETAILS

*Applicable from Monday to Sunday, Eve of PH & PH*

Lunch                                S\$120nett per person

Dinner                                S\$168nett per person

## CAPACITY CHART

Crystal Ballroom                Min: 200 persons                Max: 340 persons

Orchid Ballroom                Min: 150 persons                Max: 200 persons

Reach us at [weddings.hisinorcharde@ihg.com](mailto:weddings.hisinorcharde@ihg.com) for more details.



*Nestled in the heart of Orchard Road, our wedding venue is an enchanting oasis where love flourishes amidst lush surroundings, ensuring a truly magical celebration.*

# Stay Truly

## LUNCH BUFFET PACKAGE

S\$120nett per person

### FOOD & BEVERAGE

- Selection of Indian cuisine menu
- Free-flow of soft drinks, mixer and Masala tea
- Complimentary 1 barrel of beer (with minimum 160 persons)
- Complimentary bottle of sparkling wine and champagne glass fountain
- Waiver of corkage charge for all duty-paid & sealed hard liquor, wine and champagne

### DECORATIONS

- Wedding model cake for cake-cutting ceremony
- Specially curated floral décor arrangement for stage, aisle and dining tables

### PRIVILEGES

- Complimentary 1-night stay in the 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 25% 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

# Stay Truly

## DINNER BUFFET PACKAGE

S\$168nett per person

### FOOD & BEVERAGE

- Selection of Indian cuisine menu
- Complimentary food tasting for up to 10 person
- Free-flow of soft drinks, mixer and Masala tea
- Complimentary 1 barrel of beer
- Complimentary bottle of sparkling wine and champagne glass fountain
- Waiver of corkage charge for all duty-paid & sealed hard liquor, wine and champagne

### DECORATIONS

- Wedding model cake for cake-cutting ceremony
- Specially curated floral décor arrangement for stage, aisle and dining tables

### PRIVILEGES

- Complimentary 2-night stay in the Bridal Suite with breakfast for 2, welcome amenities and S\$80 nett in-room dining credit
- Complimentary day-use room from 3pm to 8pm
- 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 25% 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



# Stay Truly

## NORTH-INDIAN BUFFET MENU

### Appetiser *(Select 1 Item)*

#### Vegetarian

- Punjabi Samosas
- Paneer Tikka
- Mint Potato Ball
- Hara Bhara Kebab
- Paneer Hariyali Kebab
- Tandoori Khumb

#### Non-Vegetarian

- Murgh Tikka
- Nimbu Murgh Tikka
- Malmali Seekh Kebab
- Boti Kebab

### Main Course - Chicken *(Select 1 Item)*

- Tandoori Chicken
- Butter Chicken
- Handi Chicken
- Kadhai Chicken
- Murgh Shahjahani
- Methi Murgh
- Chicken Kali Mirch
- Murgh Khatta Pyaaz
- Murgh Aur Badi Mirch Ka Salan
- Chicken Lazeez

### Main Course - Mutton *(Select 1 Item)*

- Classic Mutton Curry
- Gosht Dum Handi
- Lamb Vindaloo
- Keema Matar
- Martaban Ka Meat

### Main Course - Fish *(Select 1 Item)*

- Fish Masala
- Malabari Fish Curry
- Methi Fish
- Fish Vindaloo

### Main Course - Vegetable & Dhal *(Select 3 Items)*

- Kadhai Paneer
- Paneer Makhani
- Palak Paneer
- Cheese Kurchan
- Subz Meloni
- Mushroom Do Piazza
- Mirch Baigan Ka Salan
- Ajwaini Bhindi
- Rajma Masala
- Dal Makhani
- Mushroom Mattar Hara Dhaniya
- Gobi, Gajar & SnowPeas
- Aloo Gobhi Mattar
- Aloo Zeera
- Sabz Jalfrezi
- Vegetable Kai Korma
- Aloo Baigan
- Channa Masala
- Yellow Dal Tadka

### Main Course - Rice *(Select 1 Item)*

- Kesari Pulao
- Jeera Pulao
- Peas Pulao
- Kashmiri Pulao

### Main Course - Bread *(Select 2 Items)*

- Plain Naan
- Garlic Naan
- Butter Naan
- Tandoori Roti

### Dessert *(Select 2 Items)*

- Rasmalai
- Gulab Jamun
- Gajar Ka Halwa
- Vermicelli Payasam
- Rose and Cardamom Panna Cotta
- Seasonal Fresh Fruit Platter