

Indian Weddings at Holiday Inn Singapore Orchard City Centre

(Valid for Weddings from January 2011 to December 2011)

Crystal Ballroom: Min 25 tables, Max 38 tables

Emerald Wedding Packages at \$63.00nett per person

Sapphire Wedding Packages at \$68.00nett per person

Diamond Wedding Packages at \$80.00nett per person

Orchid Room: Min 15 tables, Max 20 tables

Emerald Wedding Packages at \$58.00nett per person

Sapphire Wedding Packages at \$63.00nett per person

Diamond Wedding Packages at \$75.00nett per person

Our Wedding package includes:

- ✎ Choice of Indian Buffet or Set Menu*
- ✎ Free flow of soft drinks and mixers for four hours*
- ✎ A champagne pyramid including a bottle of champagne for toasting*
- ✎ Corkage waived for all sealed and duty-paid hard liquor*
- ✎ Corkage charge for sealed and duty paid wine is levied at \$10.00nett per bottle*
- ✎ Selection of wines at attractive prices from our wine list*
- ✎ Wedding floral decorations on stage and individual unique centrepieces to accentuate every table*
- ✎ Enjoy one night stay in our luxurious Deluxe Suite including breakfast in bed or breakfast from our coffeeshouse, Window on the Park*
- ✎ Exclusive Premier Room rates for your family or helpers (Room subject to availability)*
- ✎ A specially created model wedding cake for the ceremony*
- ✎ Choice of wedding invitation cards for 70% of your invited guests (Not including printing)*
- ✎ Specially designed wedding guest book*
- ✎ One VIP lot at the Hotel's entrance for Bridal car*
- ✎ Complimentary car park coupons for 30% of confirmed attendance (special rate for additional car park coupons)*
- ✎ Elegantly styled chair covers to enhance the ambience of room*
- ✎ Complimentary use of a projector for your video montage*

**The management reserves the right to replace any perks or rates without prior notice.*

EMERALD WEDDING PACKAGE

VEGETARIAN BUFFET MENU I

PASS AROUND SNACKS

Samosa

Fried Pyramid-shaped Pastry Shell with a savoury Potato and Green Pea stuffing, served with Tamarind Chutney

Paneer Ka Soola

Cubes of Cottage Cheese marinated in Hung Curd, tempered with Cumin, Coriander, Fenugreek, Pickle Paste, Black Onion Seed and finished in the Tandoor

APPETIZERS

Salad Bar

(Cucumber and Tomato slices, Onion Rings and Lemon Wedges)

Pickles, Mango Chutney and Mint Sauce

Mixed Vegetable Raita

MAIN COURSE

Paneer Makhani

cooked in Fresh Tomato Puree, accented with Fenugreek

Mushroom Do Piazza

“Do Piazza” literally translates to Onions being added twice in the cooking process with Mushrooms

Chana Masala

Chick Peas cooked with Onion, Tomato and Coriander

Aloo Jeera

Potatoes Stir-fried with crushed Jeera Cumin

Yellow Dal Tadka

Popularly known as ‘Dal Fry’ husked split Yellow Moong Lentils, tempered in Ghee with Onion, Tomato, Garlic, Whole Red Chillies and Cumin

Kesari Pulao

Saffron flavoured Basmati Rice

Assorted Indian Breads

Plain, Garlic, Butter, Tandoori Roti

DESSERT

Gulab Jamun

Khoya (Reduced Milk) Balls deep-fried to a Golden colour and immersed in Rose flavoured Sugar Syrup

Rasmalai

Dumpling made from Cottage Cheese soaked in sweetened, thickened Milk delicately flavoured with Cardamom and served chilled with Slices of Kiwi

Fresh Fruit Platter

EMERALD WEDDING PACKAGE

VEGETARIAN BUFFET MENU II

PASS AROUND SNACKS

Paneer Ka Soola

Cubes of Cottage Cheese marinated in Hung Curd, tempered in Cumin, Coriander Seeds, Fenugreek, Pickle Paste, Black Onion Seeds and finished in the Tandoor

Pakoda

The Punjabi Passion! Fritters with Gram Flour Batter

APPETIZERS

Salad Bar

(Cucumber and Tomato Slices, Onion Rings and Lemon Wedges)

Pickles, Mango Chutney and Mint Sauce

Mixed Vegetable Raita

MAIN COURSE

Palak Paneer

Cottage Cheese cooked on a slow fire with blanched Puree of Fresh Spinach Leaves

Broccoli and Raisin Kofta

Dumplings of Broccoli and Raisins

served on Velvety Gravy of Cashew Nut, Yoghurt, Turmeric and Cardamom Powder.

Gobi, Gajar and Snow Peas

Florets of Cauliflower, Carrots and Pods of Snow Peas sautéed with Garlic, Chilli, Onion, Tomato and garnished with Fresh Coriander

Aloo Kali Mirch

Potatoes Stir-fried with crushed 'Kali Mirch' Black Peppercorn

Dal Makhani

India's favourite Lentil Delicacy of whole Black Urad Lentil, Tomato Puree and Garlic, simmered overnight on the Tandoor, enriched with Cream and Butter

Peas Pulao

Saffron Rice Cooked With Green Peas

Kashmiri Pulao

Saffron flavoured Basmati Rice garnished with Dried Fruits and Nuts

Assorted Indian Breads

Plain, Garlic, Butter, Tandoori Roti

DESSERT

Gulab Jamun

Khoya (Reduced Milk) Balls deep-fried to a Golden colour and immersed in Rose flavoured Sugar Syrup

Fruit Ice-Cream

Assorted Fruits in a Creamy Rabri Drape - A Speciality from the Novelty Sweets of Lawrence Road, Punjab

Fresh Fruit Platter

SAPPHIRE WEDDING PACKAGE

BUFFET MENU I

PASS AROUND SNACKS

Samosa

Fried Pyramid-shaped Pastry Shell with a savoury Potato and Green Pea Stuffing

Malmali Seekh Kebab

Seekh of finely minced Mutton smoked with singing flavours of Ghee, Cinnamon, Bay Leaf and Black Cardamom, creating an extraordinary play of tastes

APPETIZERS

Salad Bar

(Cucumber and Tomato Slices, Onion Rings and Lemon Wedges)

Pickles, Mango Chutney and Mint Sauce

Mixed Vegetable Raita

MAIN COURSE

Bhatti Murgh – Tandoori Chicken

Traditional Indian Speciality of Chicken marinated overnight and grilled on the Bhatti

Classic Mutton Curry

Cubes of Lamb

Gravy – Yoghurt, Onion, Cloves, Cinnamon and Cardamom

Fish Goa Curry

Chunks of Boneless Sole

Gravy – Tomato, Onion and Coconut

Gobi, Gajar and Snow Peas

Florets of Cauliflower, Carrots and Pods of Snow Peas sautéed with Garlic, Chilli, Onion, Tomato and garnished with Fresh Coriander

Aloo Zeera

Potatoes Stir-fried with crushed Zeera Cumin

Yellow Dal Tadka

Popularly known as 'Dal Fry' husked split Yellow Moong Lentils, tempered in Ghee with Onion, Tomato, Garlic, Whole Red Chillies and Cumin

Kesari Pulao

Saffron flavoured Basmati Rice

Assorted Indian Breads

Plain, Garlic, Butter, Tandoori Roti

DESSERT

Gulab Jamun

Khoya (Reduced Milk) Balls deep-fried to a Golden colour and immersed in Rose flavoured Sugar Syrup

Rasmalai

Fresh Cream Cheesecakes soaked in reduced sweetened Milk topped with Pistachio Nuts

Fresh Fruit Platter

SAPPHIRE WEDDING PACKAGE

BUFFET MENU II

PASS AROUND SNACKS

Paneer Ka Soola

Cubes of Cottage Cheese marinated in Hung Curd, tempered Cumin, Coriander Seeds, Fenugreek, Pickle Paste, Black Onion Seeds and finished in the Tandoor

Murgh Tikka

Cubes of Chicken, steeped in a marinade of Yoghurt, Ginger, Garlic, Cumin Powder, glazed in the Tandoor and sprinkled with Chat Masala and Lemon Juice

APPETIZERS

Salad Bar

(Cucumber and Tomato Slices, Onion Rings and Lemon Wedges)

Pickles, Mango Chutney and Mint Sauce

Mixed Vegetable Raita

MAIN COURSE

Keema Mattar

Minced Lamb with Peas

Gravy – Garlic and Ginger Paste, Mace

Butter Chicken

Boneless Chicken cooked in the Tandoor

Gravy – Tomato, Cashew Nut, Honey, Butter, Kasuri Methi, Garam Masala

Fish Masala

Chunks of Boneless Sole

Gravy -Onion, Garlic, Ginger and Spices

Mushroom Do Piazza

“Do Piazza” literally translates to Onions being added twice in the cooking process with Mushrooms

Broccoli and Raisin Kofta

Dumplings of Broccoli and Raisins served on velvety gravy of Cashew Nut, Yoghurt, Turmeric and Cardamom Powder

Aloo Kali Mirch

Potatoes Stir-fried with choice of crushed Kali Mirch or Black Peppercorn

Dal Makhani

India’s Favourite Lentil Delicacy of whole Black Urad Lentil, Tomato Puree and Garlic, simmered overnight on the Tandoor, enriched with Cream and Butter

Peas Pulao

Saffron Rice cooked with Green Peas

Assorted Indian Breads

Plain, Garlic, Butter, Tandoori Roti

DESSERT

Gulab Jamun

Khoya (Reduced Milk) Balls deep-fried to a Golden colour and immersed in Rose flavoured Sugar Syrup

Fruit Ice–Cream

Assorted Fruits In A Creamy Rabri Drape – A Speciality From Novelty Sweets Of Lawrence Road, Punjab

Fresh Fruit Platter

DIAMOND WEDDING PACKAGE

VEGETARIAN SET MENU

APPETIZER

Paneer Ka Soola

Cubes Of Cottage Cheese Marinated In Hung Curd, Tempered With Cumin, Coriander, Fenugreek, Pickle Paste, Black Onion Seed, Finished In Tandoor

Samosa

Fried Pyramid-shaped Pastry Shell with a Savoury Potato and Green Pea stuffing, served with Tamarind Chutney

Garlic Naan

Indian Bread of Superfine Flour flavoured with Garlic

MAIN COURSE

Palak Paneer

A Traditional Home-made Cottage Cheese cooked on a slow fire with blanched Puree of Fresh Spinach Leaves

Broccoli and Raisin Kofta

Dumpling of Broccoli and Raisins served on velvety gravy of Cashew Nut, Yoghurt, Turmeric and Cardamom Powder

Mushroom Do Piazza

"Do Piazza" literally translates to Onions being added twice in the cooking process with Mushroom

Gobi, Gajar and Snow Peas

Florets of Cauliflower, Carrots and Pods of Snow Peas sautéed With Garlic, Chilli, Onion, Tomato and garnished with Fresh Coriander

Dal Makhani

India's Favourite Lentil Delicacy of whole Black Urad Lentils, Tomato Puree and Garlic, simmered overnight on the Tandoor, enriched with Cream and Butter

Kesari Pulao

Saffron flavoured Basmati Rice

Lachha Paratha

DESSERT

Fruit Ice-Cream

*Assorted Fruits in a Creamy Rabri Drape
- A Speciality from the Novelty Sweets of Lawrence Road, Punjab*

Fresh Fruit Platter

DIAMOND WEDDING PACKAGE

NON-VEGETARIAN SET MENU

APPETIZER

Bhatti Murgh

*Traditional Indian Speciality of Chicken marinated overnight
and grilled in the Tandoor*

Mahi Rai

*Cubes of Sole Fillet marinated in Lemon Juice, Gram Flour, Yoghurt and Mustard Seeds,
cooked in the Tandoor*

Garlic Naan

Indian Bread of Superfine Flour flavoured with Garlic

MAIN COURSE

Crab Curry

Crab Meat with Onion, Tomato, Coriander, Turmeric and Curry Leaf

Methi Murgh

Boneless Chicken with Fenugreek Leaves, Kasuri Methi, Onion, Cloves and Cinnamon

Keema Mattar

Minced Lamb

Gravy – Garlic and Ginger Paste, Mace

Aloo Gobhi Mattar

Potatoes, Cauliflower and Green Peas

tossed with Tomato, Fresh Coriander and Indian Spices

Yellow Dal Tadka

Split Yellow Lentils –tempered in Ghee with Onion, Tomato, Garlic and Cumin

Jeera Pulao

Basmati Rice flavoured with Cumin Seeds

Laccha Parantha

DESSERT

Fruit Ice-Cream

Assorted Fruits in a Creamy Rabri Drape

- A Speciality from the Novelty Sweets of Lawrence Road, Punjab

Fresh Fruit Platter