

Weddings at Holiday Inn Singapore Orchard City Centre **(Valid for Weddings by December 2011)** **Crystal Ballroom: Min 25 tables, Max 38 tables**

Weekday - \$838.00++ per table of 10 persons
(Monday to Thursday, excluding Public Holiday and eve of Public Holiday)
Weekend - \$888.00++ per table of 10 persons
(Friday to Sunday, including Public Holiday and eve of Public Holiday)

Orchid Room: Min 15 tables, Max 20 tables

Weekday - \$700.00++ per table of 10 persons
(Monday to Thursday, excluding Public Holiday and eve of Public Holiday)
Weekend - \$800.00++ per table of 10 persons
(Friday to Sunday, including Public Holiday and eve of Public Holiday)

Our Wedding package includes:

- ⌘ *A sumptuous 8 (weekday) or 9 (weekend) course Chinese Dinner*
- ⌘ *Free flow of soft drinks and mixers for four hours*
- ⌘ *Free flow of beer throughout the dinner for four hours*
- ⌘ *\$80.00nett credit for room service in bridal suite*
- ⌘ *Butler passed snacks for your guests during cocktail reception*
- ⌘ *A champagne pyramid inclusive of a bottle of champagne for toasting*
- ⌘ *Corkage waived for all sealed duty-paid hard liquor*
- ⌘ *Waiver of corkage charge for 1 bottle of duty paid wine per confirmed table. Subsequent bottle 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 inclusive of breakfast from Window on the Park or breakfast in bed*
- ⌘ *Exclusive Deluxe Room rates for your family or helpers (Room(s) subject to availability)*
- ⌘ *A specially created model wedding cake for the ceremony*
- ⌘ *Unique selection of wedding favours for your guests*
- ⌘ *Choice of wedding invitation cards for 80% of your invited guests (inclusive of standard printing service)*
- ⌘ *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*
- ⌘ *Elegantly styled chair covers to enhance the ambience of room*
- ⌘ *Complimentary usage of a LCD Projector for your video montage*

Option 1

- ⌘ *Complimentary food tasting for up to 10 persons (Monday - Thursday)*
- ⌘ *1 day-use room for your coordinators' usage from 3.00pm to 8.00pm*

Option 2

- ⌘ *Complimentary one table on actual day*

Above package is inclusive of Option 1 or Option 2
The Management reserve the right to replace any perks or rates without prior notice

Chinese Weekday Menu

Cold and Hot Platter

Suckling Pig, Shark's Fin Omelette, Prawn Salad, Braised 'Nanking' Duck, Vegetarian Spring Roll



Braised Shark's Fin Soup with Assorted Meat



Crispy Roast Chicken



Steamed Garoupa 'Teochew' Style



Chilean Abalone and Mushroom with Lettuce



Sautéed Prawns with Spicy Sauce



Fried Rice wrapped in Lotus Leaf



Sweetened Red Bean Soup with Lily Bulb and Lotus Seed

Chinese Weekday Menu

Cold and Hot Platter

Suckling Pig, Prawn Salad, Drunken Chicken, Japanese Octopus, Prawn Roll



Shark's Fin Soup with Crabmeat



Smoked Duck in Camphor Wood and Tea Leaves



Steamed Garoupa with Superior Soya Sauce



Chilean Abalone and Sea Cucumber with Lettuce



Yam Ring with Prawns and Celery in XO Sauce



Braised Ee-fu Noodles with Crabmeat and Chives



Yam Paste with Ginkgo Nuts

Chinese Weekend Menu

Cold and Hot Platter

Suckling Pig, Prawns Salad, Jellyfish in Spicy Sauce, Roast Duck, Salted Egg Roll



Shark's Fin Soup with Crabmeat and Shredded Chicken



Roast Chicken with Sesame Sauce



Braised Sea Cucumber with Abalone and Spinach



Steamed Red Garoupa 'Teochew' Style



Stir-fried Prawns and Scallops in Black Pepper Sauce



Jade Broccoli with Shimeiji Mushroom in Brown Sauce



Braised Ee-Fu Noodles with Crabmeat and Chives



Yam Paste with Ginkgo Nuts and Pumpkin

Chinese Weekend Menu

Cold and Hot Platter

Suckling Pig, Prawn Salad, Drunken Chicken, Japanese Octopus, Prawn Roll



Shark's Fin Soup with Crabmeat and Conpoy



Pi-Pa Duck



Braised Sliced Abalone and Mushroom with Spinach



Steamed Soon Hock with Superior Soya Sauce



Yam Ring with Prawns and Cashew Nuts



Mixed Mushroom with Chinese cabbage



Fried Rice wrapped in Lotus Leaf



Glutinous Rice Dumplings in Peanut Cream