

Weddings at Holiday Inn Singapore Orchard City Centre (Valid for Weddings by December 2011)

Crystal Ballroom: Min 25 tables, Max 38 tables

\$650.00++ per table of 10 persons

Orchid Room: Min 15 tables, Max 20 tables

\$610.00++ per table of 10 persons

Our package includes:

- ☒ Choice of 7- course Chinese Set Menus*
- ☒ Complimentary free flow of beer for three hours*
- ☒ Food tasting for a table of 10 persons at 50% of the package price per table*
- ☒ Pre-event cocktail reception*
- ☒ Free flow of soft drinks, mixers and Chinese tea throughout lunch*
- ☒ Waiver of corkage for sealed duty-paid hard liquor*
- ☒ Selection of wines at attractive prices from our wine list*
- ☒ Preferential corkage charge of \$10nett per bottle of sealed duty-paid wine*
- ☒ A bottle of champagne for toasting ceremony*
- ☒ One night's stay in our luxurious Bridal Suite with amenities*
- ☒ Breakfast in bed or at Window On The Park for the bride and groom*
- ☒ Exclusive Deluxe Room rates for your family or helpers (Room(s) subject to availability)*
- ☒ Choice of wedding favours for all guests*
- ☒ Choice of wedding invitation cards for 70% of confirmed attendance*
- ☒ Choice of guest book*
- ☒ VIP parking at foyer of hotel for bridal car*
- ☒ Complimentary car passes for 30% of confirmed attendance (special rate for additional car passes)*
- ☒ Choice of theme decoration*
- ☒ Seat covers for all chairs*
- ☒ Wedding march-in with dry-ice effect*
- ☒ Champagne fountain*
- ☒ Specially decorated model wedding cake for the ceremony*

Chinese Set Lunch

Menu 1

Cold and Hot Platter

Pacific Clams, Japanese Octopus, Prawn Salad, Spring Roll

Shark's Fin Soup with Crabmeat and Conpoy

Roast Chicken with Sesame Sauce

Steamed Seabass 'Teochew' Style

Braised Black Mushroom with Broccoli

Hong Kong Fried Noodles

Yam Paste with Gingko Nuts

Menu 2

Cold and Hot Platter

Top Shell Salad, Prawns Salad, Jellyfish in Spicy Sauce, Salted Egg Roll

Shark's Fin Soup with Crabmeat and Fish Maw

Smoked Duck in Camphor Wood and Tea Leaves

Steamed Seabass 'Nonya' Style

Jade Broccoli with Shimeiji Mushroom in Brown Sauce

Braised Ee-fu Noodles with Golden Mushrooms and Chives

Chilled Mango Pudding with Fruit Cocktail