

## *Indian Weddings at Holiday Inn Singapore Orchard City Centre*

*(Valid for Weddings by December 2010)*  
**Crystal Ballroom: Min 25 tables, Max 38 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*

**Orchid Room: Min 15 tables, Max 20 tables**

*Emerald Wedding Packages at \$53.00nett per person*

*Sapphire Wedding Packages at \$58.00nett per person*

*Diamond Wedding Packages at \$70.00nett 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 coffeehouse, 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***