

SOLEMNIZATION PACKAGE 2010
AT
HOLIDAY INN SINGAPORE ORCHARD CITY CENTRE

DINING

- *A sumptuous lunch, high tea reception or buffet dinner reception*
- *Free flow of soft drinks and mixers throughout the lunch, high tea or dinner*
- *One complimentary bottle of sparkling wine for toasting*
- *Corkage waived for sealed and duty paid hard liquor brought in by host*
- *Attractive Special rates for wines purchased from the Hotel*
- *Cocktail reception served with assorted nuts*

PACKAGE

- *Complimentary day-use room for the couple to freshen up before the reception*
- *Invitation cards for up to 50% of your guaranteed guests*
- *One VIP car park lot at the Hotel's entrance for your bridal car*
- *Parking coupons based on 20% of the confirmed attendance*
- *Complimentary ivory seat covers for all chairs*

DOUBLE HAPPINESS BUNDLE

Double your happiness today when you sign up with our "Double Happiness Bundle". You will get to enjoy the cash discount when you hold your wedding banquet and solemnisation at our hotel between 2009 to end of 2010.

- *\$1000.00nett off wedding banquet package for weddings to be held at Crystal Ballroom (minimum 25 tables)*
- *\$500.00nett off wedding banquet package for weddings to be held at Orchid Room (minimum 15 tables)*

** Terms and conditions apply.*

** Kindly note all entitlements are non-transferable*

** Package is subject to change without prior notice*

CHINESE SET LUNCH

Cold and Hot Platter

Pacific Clams, Japanese Octopus, Prawn Salad and 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 Ginkgo Nuts



Chinese Tea

\$668.00nett per table of 10 persons (Minimum 30 persons)

BUFFET LUNCH MENU

Cold Selection

Squid with Roast Pepper Vinaigrette

Thai Vermicelli Salad

Mushroom with Potatoes Salad

Tomato and Cheese Salad with Pesto

Soup

Cream of Mushroom

(served with assorted bread rolls)

Hot Selection

Honey Lemon Chicken

Baked Garlic Potatoes

Sayur Lodeh

Seabass with Gulai Sauce

Fried Egg Noodles with Shredded Chicken

Stir-fried Beef with Black Pepper Sauce

Steamed Rice

Sweets

Assorted Fresh Fruits Platter

Assorted Cakes and Pastries

Ice Jelly with Palm Seed

Bread and Butter Pudding

Coffee/Tea

\$66.80nett per person (Minimum 30 persons)

HIGH TEA MENU

Station

Singapore Laksa

Rice Vermicelli in a rich coconut gravy

Condiments: *Prawn, Fish Cake, Laksa Leaves, Bean Sprout and Chilli Paste*

Cold Selection

Assorted Finger Sandwiches

Gado Gado

Hot Selection

Fried Carrot Cake with Salted Turnip

Steamed Dim Sum

(Crystal Dumpling, Siew Mai, Lotus Bun)

Mini Curry Puff

Marinated Chicken Wing

Vietnamese Spring Roll

Fried Mee Goreng / Stir-fried Ee-Fu Noodles

Soon Kueh

Crispy Wonton with Sweet and Sour Sauce

Sweets

Assorted Fresh Fruits Platter

Egg Tart

Assorted Nyonya Kuehs

Assorted Agar Agar/Jelly

Assorted Cakes and Pastries

Coffee / Tea

\$50.00nett per person for Dinner (Minimum 50 persons)

\$55.00nett per person for Dinner (Minimum 30 persons)

CHINESE SET DINNER MENU

Cold and Hot Platter

Vegetarian Spring Roll, Prawn Salad, Drunken Chicken, Japanese Octopus and Prawn Roll



Shark's Fin Soup with Crabmeat



Camphor Wood and Tea Leaves Smoked Duck



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 Tea

*\$818.00nett per person for Dinner
(Minimum 50 persons)*

BUFFET DINNER MENU

Cold Selection

Prawn with Tomato Vinaigrette
Squid with Pickle Ginger
Chicken with Mint Leaves
Grilled Endive and Leek

Salad Station

Iceberg Lettuce, Romaine Lettuce, Cherry Tomatoes and Cucumber

Dressings

Vinaigrette, Thousand Island and French

Soup

Cream of Asparagus Soup
(served with assorted bread rolls)

Hot Selection

Mushroom Gratinated with Cheese
Southern Fried Chicken
Creole Vegetables
Chinese Endive with 'Tau Pok'
Fried Prawn with Curry Sauce
Black Pepper Beef Steak
Red Snapper with Sambal
Fried Vegetarian Noodles
Steamed Rice

Sweets

Assorted Fresh Fruits Platter
Assorted Cakes and Pastries
Mango Pudding
Bread and Butter Pudding
Cream Caramel

Coffee/Tea

\$70.00nett per person for Dinner (Minimum 50 persons)

\$75.00nett per person for Dinner (Minimum 30 persons)