

Weddings at Holiday Inn Singapore Orchard City Centre *(Valid for wedding dinner in 2011 and 2012)*

Crystal Ballroom: Min 25 tables, Max 38 tables
Orchid Room: Min 15 tables, Max 20 tables

Our Wedding package includes:

- ⌘ *A sumptuous 8 (weekday) or 9 (weekend) course Chinese Dinner or International Buffet Dinner*
- ⌘ *Free flow of soft drinks, mixers and Chinese Tea for four hours*
- ⌘ *Free flow of beer throughout the dinner for four hours*
- ⌘ *Free flow of wine from the serving of the first dish to the end of dinner*
- ⌘ *\$80.00nett credit for room service in bridal suite*
- ⌘ *Butler-pass snacks for your guests during the cocktail reception*
- ⌘ *A champagne pyramid including a bottle of champagne for toasting*
- ⌘ *Corkage waived for all sealed and duty-paid hard liquor and wines*
- ⌘ *Wedding 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 Window on the Park*
- ⌘ *Exclusive Premier room rate 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 (including standard printing service)*
- ⌘ *Specially designed wedding guest book*
- ⌘ *One VIP parking lot at the Hotel's entrance for Bridal car*
- ⌘ *Complimentary car park coupons based on for 30% of your confirmed attendance*
- ⌘ *Elegantly styled chair covers to enhance the ambience of room*
- ⌘ *Complimentary use of a projector for your video montage*

Option 1

- ⌘ *Complimentary food tasting for up to 10 persons (Monday to Thursday only)*
- Chinese Menu in a private function room or Buffet Menu in our Window on the Park
- ⌘ *One day-use room for your coordinators' use from 3.00pm to 8.00pm*

Option 2

- ⌘ *Complimentary one table of 10 persons on actual day*

Chinese Dinner Menu – Weekday (8-course)

1st Course

Deluxe Cold Dish Combination

(Please select any 5 items)

*Jelly Fish in Spicy Sauce, Roast Duck, Salted Egg Roll, Shark's Fin Omelette, California Maki Roll,
Vegetarian Goose, Seaweed Seafood Roll, Prawn Salad, Braised Nanking Duck, Drunken Chicken,
Japanese Octopus, Spicy Top Shell Salad*

2nd Course

Braised Shark's Fin Soup with

(Please select 1 item)

Assorted Meat

Shredded Chicken

Crabmeat and Bamboo Pith

Shredded Crabmeat

Four Treasures

3rd Course

(Please select 1 item)

Crispy Roast Chicken

Crispy 'Pi Pa' Duck

Smoked Duck

Herbal Emperor Chicken

Double-boiled Ginseng Herbal Chicken

4th Course

(Please select 1 item)

Fried Seabass with Fruit Sauce

Steamed Garoupa 'Hong Kong' Style

Steamed Garoupa 'Teochew' Style

Fried Soon Hock with Thai Sauce and Julienne Raw Mango

Steamed Black Cod with Black Bean Sauce

5th Course

(Please select 1 item)

Braised Sliced Abalone with Spinach and Chinese Black Mushroom

Abalone Duo with Spinach

Braised Abalone with Mushroom on Iceberg Lettuce

Braised Sliced Abalone served on 'Tianjin' Cabbage

Braised Abalone with Sea Cucumber on Iceberg Lettuce

6th Course

(Please select 1 item)

Crispy-fried Prawn with Sweet and Sour Sauce

Sautéed Prawn with Celery in Yam Basket

Wok-fried Prawn in Black Bean Sauce

Crispy Wasabi Prawn

Wok-fried Prawn with Ginger and Spring Onion

Chinese Dinner Menu – Weekday (8-course)
(continued)

7th Course

(Please select 1 item)

- Crabmeat Fried Rice 'Hong Kong' Style*
- Fried Rice wrapped in Lotus Leaf*
- Shrimp Fried Rice 'Singapore' Style*
- Braised Ee-fu Noodle with Straw Mushroom and Yellow Chive*
- Fried 'Hong Kong' Noodle with Mushroom*

8th Course

(Please select 1 item)

- Sweetened Yam Paste with Ginkgo Nuts*
- Chilled Melon Cream with Sago*
- Sweetened Red Bean Broth with Lotus Seed*
- Mango Pudding with Mixed Fruits*
- Sweet Beancurd with Longan*

Chinese Dinner Menu – Weekend (9-course)

1st Course

Deluxe Cold Dish Combination

(Please select any 5 items)

*Roast Suckling Pig, Lobster Salad, Jelly Fish in Spicy Sauce, Roast Duck, Salted Egg Roll,
Shark's Fin Omelette, California Maki Roll, Vegetarian Goose, Seaweed Seafood Roll, Breaded Crab Claw,
Prawn Salad, Braised Nanking Duck, Drunken Chicken, Japanese Octopus, Spicy Top Shell Salad*

2nd Course

Braised Shark's Fin Soup with

(Please select 1 item)

Assorted Meat

Conpoy and Golden Mushroom

Crabmeat and Bamboo Pith

Shredded Crabmeat

Four Treasures

3rd Course

(Please select 1 item)

Crispy Roast Chicken

Crispy 'Pi Pa' Duck

Smoked Duck

Herbal Emperor Chicken

Double Boiled Ginseng Herbal Chicken

4th Course

(Please select 1 item)

Steamed Soon Hock 'Hong Kong' Style

Steamed Garoupa 'Hong Kong' Style

Steamed Garoupa 'Teochew' Style

Fried Soon Hock with Thai Sauce and Julienne Raw Mango

Steamed Black Cod 'Hong Kong' Style

Steamed Black Cod with Black Bean Sauce

5th Course

(Please select 1 item)

Braised Sliced Abalone with Spinach

Abalone Duo with Spinach

Braised Abalone with Mushroom on Iceberg Lettuce

Braised Sliced Abalone on 'Tianjin' Cabbage

Braised Abalone with 'Siow Bai Chye'

6th Course

(Please select 1 item)

Crispy Fried Prawn with Sweet and Sour Sauce

Sautéed Prawn with Celery in Yam Basket

Wok-fried Prawn in Black Bean Sauce

Drunken Prawn with Chinese Wine and Herbs

Wok-fried Prawn with X.O. Sauce

Chinese Dinner Menu – Weekend (9-course)
(continued)

7th Course

(Please select 1 item)

Mixed Mushrooms with Chinese Cabbage
Jade Broccoli with Shimeiji Mushroom in Brown Sauce
Asparagus with Crabmeat Sauce
Mixed 'Lo Han' Vegetable in Beancurd Skin
Steamed Beancurd on Spinach with Crabmeat Sauce

8th Course

(Please select 1 item)

Hong Kong Style Crabmeat Fried Rice
Fried Rice wrapped in Lotus Leaf
Singapore Style Fried Rice with White Bait and Egg White
Braised Ee-fu Noodle with Straw Mushroom and Yellow Chive
Fried 'Hong Kong' Noodle with Mushroom

9th Course

(Please select 1 item)

Sweetened Yam Paste with Ginkgo Nuts and Pumpkin
Glutinous Rice Dumplings in Peanut Cream
Sweetened Red Bean Broth with Lotus Seed
Chilled Mango Cream with Pomelo and Pearl Sago
Sweet Beancurd with Longan

Wedding Dinner Buffet Menu

Appetisers

Marinated Spicy Jelly Fish
Assorted Sushi and Maki Rolls
Raw Papaya Salad with Dried Shrimps
Bay Shrimp with Mango and Asparagus Salad
Marinated Chicken Salad with Chilli Pepper

Salad Bar

Romaine Lettuce, Red Frisée, Yellow Frisée, Butterhead Lettuce

Salad Condiments

Corn Kernel, Black Olives, Cherry Tomatoes, Onion Rings, Kidney Beans, Garbanzo Beans

Salad Dressings

Balsamic Vinaigrette, French, Thousand Island

Soups

Braised Superior Shark's Fin Soup

Creamy Pumpkin Soup scented with Coriander
(served with Assorted Bread Rolls, Butter and Margarine)

Hot Selections

Seafood Fried Rice
Braised Sea Cucumber with Chinese Black Mushroom
Steamed Black Cod with Black Bean Sauce
Roast Chicken with Peanut Sauce
Broccoli with Crabmeat Sauce
Lamb Rendang
Sayur Lodeh
Black Pepper 'Udon' Noodle with Shredded Meat

Desserts

Yam Paste with Ginkgo Nuts and Pumpkin
Assorted French Pastries
Assorted Fresh Fruit Platter
Mango Pudding
Chilled Sago with Honeydew
Chocolate Cake

Coffee / Tea