

## **Weddings at Holiday Inn Singapore Orchard City Centre** **(Valid for Weddings to be held from January 2012 to June 2012)**

**Crystal Ballroom: Min 25 tables, Max 38 tables**

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

*Weekday - \$988.00nett per table of 10 persons*

*(Monday to Thursday, excluding Public Holiday and eve of Public Holiday)*

*Weekend - \$1138.00nett 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 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*
- & *\$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*
- & *Waiver of corkage charge for 1 bottle of sealed and 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 decorations on stage and individual unique centrepieces to accentuate every table*
- & *Enjoy one night stay in our luxurious Deluxe Suite including breakfast from Window on the Park or breakfast in bed*
- & *Exclusive Premier 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 (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)*  
*- 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*

**Above package includes Option 1 or Option 2**

**The Management reserves the right to replace any perks or rates without prior notice**

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

#### **1<sup>st</sup> 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*

#### **2<sup>nd</sup> Course**

*Braised Shark's Fin Soup with*

(Please select 1 item)

*Assorted Meat*

*Shredded Chicken*

*Crabmeat and Bamboo Pith*

*Shredded Crabmeat*

*Four Treasures*

#### **3<sup>rd</sup> Course**

(Please select 1 item)

*Crispy Roast Chicken*

*Crispy 'Pi Pa' Duck*

*Smoked Duck*

*Herbal Emperor Chicken*

*Double-boiled Ginseng Herbal Chicken*

#### **4<sup>th</sup> 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*

#### **5<sup>th</sup> 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*

#### **6<sup>th</sup> 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*

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**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)

### **1<sup>st</sup> 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*

### **2<sup>nd</sup> 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*

### **3<sup>rd</sup> Course**

(Please select 1 item)

*Crispy Roast Chicken*

*Crispy 'Pi Pa' Duck*

*Smoked Duck*

*Herbal Emperor Chicken*

*Double-boiled Ginseng Herbal Chicken*

### **4<sup>th</sup> 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*

### **5<sup>th</sup> 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'*

### **6<sup>th</sup> 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*

**7<sup>th</sup> 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*

**8<sup>th</sup> Course**

(Please select 1 item)

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

**9<sup>th</sup> 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*