

## ***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 wedding package includes:***

- ☒ Choice of 7- course Chinese Set Lunch 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*

\*Price is subject to change without prior notice

## ***Chinese Set Lunch Menu***

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

*Deluxe Cold Dish Combination*

(Please select any **5** items below)

*Jelly Fish in Spicy Sauce, Roast Duck, Salted Egg Roll, Shark's Fin Omelette, California Maki Roll, Vegetarian Goose, Seafood Seaweed 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 below)

*Assorted Meat*

*Shredded Chicken*

*Crabmeat and Bamboo Pith*

*Shredded Crabmeat*

*Four Treasures*

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

(Please select **1** item below)

*Crispy Roast Chicken*

*Crispy 'Pi Pa' Duck*

*Smoked Duck*

*Herbal Emperor Chicken*

*Double Boil Ginseng Herbal Chicken*

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

(Please select **1** item below)

*Fried Garoupa with Fruit Sauce*

*Steamed Garoupa 'Hong Kong' Style*

*Steamed Seabass 'Teochew' Style*

*Fried Seabass with Thai Sauce*

*Steamed Garoupa with Black Bean Sauce*

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

(Please select **1** item below)

*Crispy-fried Prawn with Sweet and Sour Sauce*

*Sautéed Prawn with Celery in Yam Basket*

*Wok-fried Prawn in Black Bean Sauce*

*Stir-fried Chilli Prawn*

*Wok-fried Prawn with Ginger and Spring Onion*

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

(Please select **1** item below)

*Hong Kong Style Crabmeat Fried Rice*

*Fried Rice wrapped in Lotus Leaf*

*Singapore Style Shrimp Fried Rice*

*Braised Ee-fu Noodle with Straw Mushroom and Yellow Chive*

*Hong Kong Style Fried Noodle with Mushroom*

### ***7<sup>th</sup> Course***

(Please select **1** item below)

*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*