

Your Dream Wedding

BROUGHT TO LIFE



SINGAPORE ATRIUM

CAPTURING TIMELESS MOMENTS

You have decided on FOREVER

Now let us mark the start of it all, in more ways than one.

Awarded the Her World Brides Venue Awards 2018 and 2019 for Best Wedding Venue (4-star) and Best Wedding Menu (4-star) respectively, Holiday Inn Singapore Atrium promises to be as splendid as your celebration of love.

Centrally located in the heart of the city, we offer beautifully crafted venues, and carefully curated menus, matched only by our conviction to create a wedding that's as unique as your love.

LET US BE THE KEEPER OF YOUR MEMORIES.

ONE STEP CLOSER



BASK IN THE GLOW

on your special day and leave your guests impressed!

From intimate celebrations to grand traditional setups, talk to our Wedding Specialists to get your needs customised with your choice of décor and a sumptuous wedding menu for only \$78++ per person!

COMING SOON!

Located along the Thomson East Coast line, a new MRT station located at the doorstep of our hotel will be operational in 2022 (Havelock MRT Station). Present your guests a gift of convenience!





PACKAGE INCLUSIONS

DINING

- A sumptuous Indian Wedding Set Menu
- Complimentary food tasting for 6 persons on weekdays, excludes Eve of and Public Holidays (advance booking is required)
- Free-flow soft drinks

DECORATIONS

- Choice of exclusively designed wedding theme
- Distinctive fresh flower centerpieces for VIP & Bridal tables
- Specially adorned VIP, bridal tables & chairs
- An intricately designed wedding cake (dummy) for cake-cutting ceremony
- Complimentary seat covers for all chairs of your guaranteed attendance

PRIVILEGES

- Usage of private wedding venue
- Complimentary 1 night stay in the Bridal Room with in-room welcome amenities
- Breakfast for 2 persons at Atrium Restaurant
- Choice of wedding favours for all invited guests
- Complimentary usage of 1 Money Box on actual day of wedding for reception desk
- Specially designed complimentary guest signature book
- Complimentary usage of laser projectors, screens and stereo sound system
- I VIP parking lot at the hotel's entrance for the bridal car
- Complimentary car park coupons for up to 30% of your guaranteed attendance





STARTERS

Samosa Fried samosa with potato and green pea stuffing served with tamarind chutney

> **Salad Bar** Cucumber, tomato, onions slices & lemon wedges served with pickle, mango chutney, mint sauce & vegetable raita

MAINS

Paneer Makhani Cottage cheese cubes in fresh tomato purée

Vegetable Bhaji Chopped vegetables braised in curry compote

Sautéed Assorted Vegetables Cauliflower, carrots and snow peas sautéed with tomato, chilli, garlic & onion

> Aloo Jeera Stir-fried potato with crushed cumin seeds

Yellow Dal Tadka Lentil based curry made with split pea lentil and aromatic spices

> **Kesari Pulao** Basmati rice flavoured with saffron

> > Assorted Indian Breads Plain, garlic & butter

DESSERT

Gulab Jamun Deep-fried khoya balls in rose syrup

Ras Malai Soft cheese dumplings soaked in sweetened milk, topped with pistachio nuts





STARTERS

Paneer Ka Soola Grilled cottage cheese cubes marinated in hung curd

Salad Bar

Cucumber, tomato, onions slices & lemon wedges served with pickle, mango chutney, mint sauce & vegetable raita

MAINS

Palak Peneer Cottage cheese cubes in spinach purée

Sabzi Makhanwala Assorted vegetables braised in tangy tomato sauce with fenugreek leaves

Chana Masala Chick pea masala cooked with onion, tomato & coriander

Aloo Kali Mirch Stir-fried potato with crush black peppercorns

Dal Makhani Whole black lentil simmered with creamy tomato purée on tandoor

> **Kesari Pulao** Basmati rice flavoured with saffron

> **Assorted Indian Breads** Plain, garlic, butter & tandoori roti

DESSERT

Gulab Jamun Deep-fried khoya balls in rose syrup

> **Fruit Platter** Sliced seasonal fresh fruits





STARTERS

Samosa

Fried samosa with potato and green pea stuffing served with tamarind chutney

Salad Bar Cucumber, tomato, onions slices & lemon wedges served with pickle, mango chutney, mint sauce & vegetable raita

MAINS

Tandoori Chicken Marinated chicken roasted in a tandoor

Mutton Rogan Josh Mutton cubes braised in aromatic spiced gravy

Goan Fish Curry Boneless sole in tomato, onion and coconut gravy

Yellow Dal Tadka Lentil based curry made with split pea lentil and aromatic spices

> **Kesari Pulao** Basmati rice flavoured with saffron

> **Assorted Indian Breads** Plain, garlic, butter & tandoori roti

DESSERT

Gulab Jamun Deep-fried khoya balls in rose syrup

Ras Malai Soft cheese dumplings soaked in sweetened milk, topped with pistachio nuts

> **Fruit Platter** Sliced seasonal fresh fruits

GET IN TOUCH

Our Wedding Specialists

+65 6731 7158 / 59 weddings.sinhi@ihg.com



Scan QR code or visit this link: singaporeatrium.holidayinn.com



SINGAPORE ATRIUM

317 Outram Road Singapore 169075



hiatrium



O in holidayinnsgatrium