



YOUR DREAM WEDDING

BROUGHT TO LIFE



Holiday Inn

AN IHG® HOTEL

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.

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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 \$98nett per person! Moreover, the Fire Ceremony is permitted here!

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!



*Images are for illustration purposes only.



PACKAGE INCLUSIONS

DINING

- A sumptuous Indian Wedding Set Menu
- A bottle of Sparkling Juice for toasting
- 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
- Romantic entry for first bridal march-in
- 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
- Exclusively-designed wedding invitation cards based on 70% of your guaranteed attendance (excludes printing cost & accessories)
- 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
- 1 VIP parking lot at the hotel's entrance for the bridal car
- Complimentary car park coupons for up to 30% of your guaranteed attendance
- The Fire Ceremony is permitted. T&Cs applies.

Prices are subject to prevailing government taxes.

Packages are subject to changes without prior notice. Eligible with a minimum of 100 pax.

Full Course
1
Vegetarian Set Menu

\$98nett*
per person

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 roti

DESSERT

Gulab Jamun

Deep-fried khoya balls in rose syrup

Ras Malai

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

*Price for weddings held in 2022. \$108 nett per person for 2023.

Full Course **2**
Vegetarian Set Menu

\$98nett*
per person

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 Paneer

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 roti

DESSERT

Gulab Jamun

Deep-fried khoya balls in rose syrup

Fruit Platter

Sliced seasonal fresh fruits

*Price for weddings held in 2022. \$108 nett per person for 2023.

*Full
Course* **1**
Gala Menu

\$98nett*
per person

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 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

*Price for weddings held in 2022. \$108 nett per person for 2023.

*Full
Course* **2**
Gala Menu

\$98nett*
per person

STARTERS

Murgh Tikka

Marinated cubes of tenderized chicken meat baked in tandoor topped with chaat masala and lemon juice

Salad Bar

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

MAINS

Keema Matar

Minced lamb with peas

Butter Chicken

Curry of boneless chicken in a spiced tomato, butter and cream sauce

Fish Masala

Boneless sole braised in onion, garlic, ginger and spices

Dal Makhani

Lentil based curry made with tomato puree and garlic, enriched with butter and cream

Matar Pulao

Fragrant saffron rice with green peas

Assorted Indian Breads

Plain, garlic & butter roti

DESSERT

Gulab Jamun

Deep-fried khoya balls in rose syrup

Rasgulla

Soft ball-shaped dumplings soaked in syrup

Fruit Platter

Sliced seasonal fresh fruits

*Price for weddings held in 2022. \$108 nett per person for 2023.

GET IN TOUCH

OUR WEDDING SPECIALISTS

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singaporeatrium.holidayinn.com



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AN **IHG**[®] HOTEL

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