

Stay TRULY

2025 WEDDING PACKAGE



Holiday Inn

AN IHG HOTEL

SINGAPORE
ORCHARD CITY CENTRE



STAY TRULY

PACKAGE DETAILS

LUNCH
S\$108++ PER PERSON

DINNER
S\$128++ PER PERSON

Applicable from Monday to Sunday, Eve of PH & PH

CAPACITY CHART

Crystal Ballroom
Orchid Ballroom

Minimum: 200 Persons
Minimum: 150 Persons

Maximum: 350 Persons
Maximum: 200 Persons



STAY TRULY

LUNCH BUFFET PACKAGE

S\$108++ PER PERSON

Applicable from Monday to Sunday, Eve of PH & PH



FEAST & MERRIMENT

- Selection of Indian cuisine menu specially curated by award-winning Tandoor restaurant
- Free-flow of soft drinks, mixer and Masala tea
- Complimentary one barrel of beer (30L), served during the event (with minimum 160 persons)
- Complimentary one bottle of sparkling wine and champagne glass fountain
- Waiver of corkage charge for all duty-paid & sealed hard liquor
- Corkage fee for wines at S\$15++ per opened bottle

EMBELLISHMENTS

- Choice of specially curated floral décor arrangements for stage, aisle and dining tables
- Model wedding cake for cake cutting ceremony

WITH COMPLIMENTS

- One-night stay in the Junior Suite with breakfast for two and welcome amenities
- In-room dining credit worth S\$80nett
- Invitation cards based on 70% of guaranteed attendance (excluding printing)
- Guestbook and token box at reception table
- Wedding favours for all guests
- Car park coupons based on 30% of your guaranteed attendance
- Usage of projector and screen with built-in sound and AV system
- Enrolment for IHG Business Rewards member and earn up to a maximum of 20,000 points*

*Not applicable with promotions

Prices are subject to 10% Service Charge and prevailing GST unless otherwise stated.

The Hotel reserves the right to amend or modify the package offerings as per our discretion. Other terms and conditions apply.

Contact our Wedding Specialist via WhatsApp +65 9827 3046 or email weddings.hisinoorchard@ihg.com

STAY TRULY

DINNER BUFFET PACKAGE

S\$128++ PER PERSON

Applicable from Monday to Sunday, Eve of PH & PH

FEAST & MERRIMENT

- Selection of Indian cuisine menu specially curated by award-winning Tandoor restaurant
- Menu tasting for up to ten persons
- Free-flow of soft drinks, mixer and Masala tea
- Complimentary one barrel of beer (30L), served during the event (with minimum 160 persons)
- Complimentary one bottle of sparkling wine and champagne glass fountain
- Waiver of corkage charge for all duty-paid & sealed hard liquor
- Corkage fee for wines at S\$15++ per opened bottle

EMBELLISHMENTS

- Choice of specially curated floral décor arrangements for stage, aisle and dining tables
- Model wedding cake for cake cutting ceremony

WITH COMPLIMENTS

- Two-night stay in the Junior Suite with breakfast for two with welcome amenities
- In-room dining credit worth S\$80nett
- One day-use room from 3pm to 8pm
- Invitation cards based on 70% of guaranteed attendance (excluding printing)
- Guestbook and token box
- Wedding favours for all guests
- Car park coupons based on 30% of your guaranteed attendance
- Usage of projector and screen with built-in sound and AV system
- Enrolment for IHG Business Rewards member and earn up to a maximum of 20,000 points*

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STAY TRULY

NORTH - INDIAN BUFFET MENU

LUNCH & DINNER



APPETISER

Vegetarian (Select 1 Item)

- ☐ Punjabi Samosas
- ☐ Paneer Tikka
- ☐ Mint Potato Ball
- ☐ Hara Bhara Kebab
- ☐ Paneer Hariyali Kebab
- ☐ Tandoori Khumb

Non-Vegetarian (Select 2 Items)

- ☐ Murgh Tikka
- ☐ Nimbu Murgh Tikka
- ☐ Malmali Seekh Kebab
- ☐ Boti Kebab

MAIN COURSE - CHICKEN (SELECT 1 DISH)

- ☐ Tandoori Chicken
- ☐ Butter Chicken
- ☐ Handi Chicken
- ☐ Kadhai Chicken
- ☐ Murgh Shahjahani
- ☐ Methi Murgh
- ☐ Chicken Kali Mirch
- ☐ Murgh Khatta Pyaaz
- ☐ Murgh Aur Badi Mirch Ka Salan
- ☐ Chicken Lazeez

MAIN COURSE - MUTTON (SELECT 1 DISH)

- ☐ Classic Mutton Curry
- ☐ Gosht Dum Handi
- ☐ Lamb Vindaloo
- ☐ Keema Matar
- ☐ Martaban Ka Meat

MAIN COURSE - FISH (SELECT 1 DISH)

- ☐ Fish Masala
- ☐ Malabari Fish Curry
- ☐ Methi Fish
- ☐ Fish Vindaloo

MAIN COURSE - VEGETABLE & DHAL (SELECT 3 DISHES)

- ☐ Kadhai Paneer
- ☐ Paneer Makhani
- ☐ Palak Paneer
- ☐ Cheese Kurchan
- ☐ Subz Meloni
- ☐ Mushroom Do Piazza
- ☐ Mirch Baigan Ka Salan
- ☐ Ajwaini Bhindi
- ☐ Rajma Masala
- ☐ Dal Makhani
- ☐ Mushroom Mattar Hara Dhaniya
- ☐ Gobi, Gajar & SnowPeas
- ☐ Aloo Gobhi Mattar
- ☐ Aloo Zeera
- ☐ Sabz Jalfrezi
- ☐ Vegetable Kai Korma
- ☐ Aloo Baigan
- ☐ Channa Masala
- ☐ Yellow Dal Tadka

MAIN COURSE - RICE (SELECT 1 DISH)

- ☐ Kesari Pulao
- ☐ Jeera Pulao
- ☐ Peas Pulao
- ☐ Kashmiri Pulao

MAIN COURSE - BREAD (SELECT 2 ITEMS)

- ☐ Plain Naan
- ☐ Garlic Naan
- ☐ Butter Naan
- ☐ Tandoori Roti

DESSERT (SELECT 2 ITEMS)

- ☐ Rasmalai
- ☐ Gulab Jamun
- ☐ Gajar Ka Halwa
- ☐ Vermicelli Payasam
- ☐ Rose and Cardamom Panna Cotta
- ☐ Seasonal Fresh Fruit Platter

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