

Yours Happily Ever After

Stay Blissful Wedding Package 2024/25



Holiday Inn

AN IHG® HOTEL

SINGAPORE
ORCHARD CITY CENTRE

Stay Blissful

Wedding Promotion Package 2024/25

Package Details

Weekday / Weekend Lunch	S\$1,488nett per table of 10 persons
Dinner (Mon -Thur)	S\$1,588nett per table of 10 persons
Dinner (Fri to Sun, Eve PH & PH)	S\$1,688nett per table of 10 persons

Venue	Minimum	Maximum
Crystal Ballroom	200 persons	340 persons
Orchid Ballroom	150 persons	200 persons
Maharajah Suite	40 persons	60 persons

Reach us at weddings.hisinorcharde@ihg.com for package details.

Terms and condition apply.

Price quoted are inclusive of 10% service charge and prevailing government taxes (unless otherwise stated as nett)

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Lunch Package

S\$ 1,488nett per table of 10 persons

Dinner Package (Mon to Thurs)

S\$ 1,588nett per table of 10 persons

(Applicable for Crystal Ballroom & Orchid Ballroom only)

- 7-Course Chinese Set Lunch Menu *or* 8-Course Chinese Set Dinner Menu
- Free flow of soft drinks, mixer and Chinese tea
- One barrel of house beer (30ltr)
- Wedding model cake for cake cutting ceremony
- Champagne fountain with a bottle of sparkling wine for toasting ceremony
- Dry ice effect provided for first march-in & rose petals for second march-in
- Waiver of corkage charge for all duty-paid & sealed hard liquor, wine & champagne
- Specially curated floral decor arrangement for stage, aisle & dining tables
- Guestbook and token box at reception table
- Wedding favours for all guests
- Invitation cards for up to 70% of the guaranteed attendance (exclude printing)
- Usage of projector and screen with built-in sound & AV system
- Enjoy one (01) night stay in our Bridal Suite with buffet breakfast for 2 persons, welcome amenities & S\$80nett in-room dining credit
- Complimentary carpark passes base on 25% of the guaranteed attendance
- Complimentary food tasting for up to 10 persons (*with minimum 200 persons*)
- Complimentary enrollment for IHG Business Rewards member and earn up to maximum of 20,000 points

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7 Course Lunch Menu

8 Course Dinner Menu (Mon to Thurs)

1st Course (Please select four (4) items)

- Golden Vegetable Spring Roll 黄金春卷
- Marinated Japanese Baby Octopus 日本小章鱼
- Spicy Marinated Jelly fish 辣汁海蜇
- Honey Baked Pork Char Siew 密汁叉烧
- Crispy Yam Spring Roll 香脆芋泥春卷
- Crispy Kataifi Prawn 千丝虾卷
- Poached Chicken with Spicy Chongqing Chilli Pepper Sauce 重庆口水鸡
- Braised Soya Duck 潮州式卤鸭
- Deep Fried Prawn Dates 虾枣
- Homemade Ngoh Hiang 酥炸五香
- Szechuan Style Marinated Baby Cucumber with Black Fungus 川味小黄瓜秋耳
- Drunken Chicken Roulade 酒香醉鸡卷

2nd Course (Please select one (1) item)

- Double Boiled Chicken, Cordyceps and Conch 虫草花螺头炖鸡
- Braised Golden Seafood Soup with Shredded Sliced Topshell 红烧螺丝海味羹

3rd Course (Please select one (1) item)

- Barramundi Fish 西曹
- Red Snapper 红鲷

Sauce (Please Select 1 Sauce and Cooking Method)

- Hong Kong Style Steamed 清蒸 配鱼鼓油
- Deep Fried with Minced Garlic and Soy Sauce 酥炸 配金银蒜錫

4th Course (Please select one (1) item)

- Fermented Beancurd Crispy Roasted Chicken with Prawn Crackers 大红吊烧鸡伴虾饼
- Braised Herbal Emperor Chicken 药膳帝王花雕鸡
- Stewed Chicken Peking Style in Quail Egg and Whole Garlic 京烧蒜子鹌鹑蛋焖鸡

5th Course (Please select one (1) item)*

(Applicable for weekday dinner only)

- Deep Fried Crispy Cereal Prawns 香脆麦片虾球
- Pan Fried Giant Prawns in Har Lok Style 干煎大虾鼓油皇味
- Wok Fried Scallops, Capsicum and Asparagus with X.O Sauce XO 芦笋彩椒炒带子
- Wok Fried Scallops and Sweet Peas with X.O Sauce 酱爆川汁蜜豆炒带子

6th Course (Please select one (1) item)

Vegetable (Main) (Please Select 1 Item)

- Braised Sliced Topshell 螺片
- Braised Bai Ling Mushroom 白灵菇
- Braised Pacific Clam 鲍贝
- Braised Mushroom 冬菇

Sauce (Please Select 1 Sauce)

- Oyster Sauce 蚝皇汁
- Dried Scallop Oyster Sauce 瑶柱蚝皇汁

Vegetable (Please Select 1 Vegetable)

- Chinese Spinach 菠菜
- Broccoli 西兰花

7th Course (Please select one (1) item)

- Braised Glutinous Rice with Chinese Sausage, Mushroom, Dried Shrimp 香蒸糯米饭
- Wok Fried Jiang Xi Black Olive Rice with Roasted Duck and Shrimp 黑榄鸭粒炒饭
- Japanese Ramen with Seafood 海鲜炒日本拉面
- Braised Ee Fu Noodle with Crabmeat 干烧伊面烩蟹肉

8th Course (Please select one (1) item)

- Chilled Mango Sago Pomelo 杨枝甘露
- Warm Yam Paste Orh Nee with Ginkgo Nuts and Coconut Milk 椰汁白果芋泥
- Chilled Double Boiled Pear with Dried Longan, Wolfberries and Gum Tragacanth 龙眼肉枸杞雪燕炖梨

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Dinner Package

S\$ 1,688nett per table of 10 persons (Fri & Sun)

S\$ 1,688nett per table of 10 persons (Sat, Eve PH & PH)

(Applicable for Crystal Ballroom & Orchid Ballroom only)

- Selection of 8 Course Chinese Set Menu
- Free flow of soft drinks, mixer and Chinese tea
- One barrel of house beer (30ltr)
- One bottle of house wine per confirmed 10 paying guests
- Wedding model cake for cake cutting ceremony
- Champagne fountain with a bottle of sparkling wine for toasting ceremony
- Dry ice effect provided for first march-in & rose petals for second march-in
- Waiver of corkage charge for all duty-paid & sealed hard liquor, wine & champagne
- Specially curated floral decor arrangement for stage, aisle & dining tables
- Guestbook and token box at reception table
- Wedding favours for all guests
- Invitation cards for up to 70% of the guaranteed attendance (exclude printing)
- Usage of projector and screen with built-in sound & AV system
- Usage of separate function room for solemnization and tea ceremony
- Enjoy one (01) night stay in our Bridal Suite with buffet breakfast for 2 persons, welcome amenities & S\$80nett in-room dining credit
- Complimentary carpark passes base on 30% of the guaranteed attendance
- Complimentary food tasting for up to 10 persons (*with minimum 200 persons*)
- Complimentary enrollment for IHG Business Rewards member and earn up to maximum of 20,000 points

Additional Perks for Dinner *Sat, Eve PH, & PH):

- One barrel of house beer (30ltr)
- Additional one (01) night stay in Bridal Suite with buffet breakfast for 2 persons
- Complimentary one (01) day-use room (room only for usage from 3PM to 8PM)

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Dinner Menu

1st Course (Please select four (4) items)

- Golden Vegetable Spring Roll 黄金春卷
- Marinated Japanese Baby Octopus 日本小章鱼
- Spicy Marinated Jelly fish 辣汁海蜇
- Honey Baked Pork Char Siew 蜜汁叉烧
- Crispy Yam Spring Roll 香脆芋泥春卷
- Crispy Kataifi Prawn 千丝虾卷
- Poached Chicken with Spicy Chongqing Chilli Pepper Sauce 重庆口水鸡
- Braised Soya Duck 潮州式卤鸭
- Deep Fried Prawn Dates 虾枣
- Homemade Ngoh Hiang 酥炸五香
- Szechuan Style Marinated Baby Cucumber with Black Fungus 川味小黄瓜秋耳
- Drunken Chicken Roulade 酒香醉鸡卷

2nd Course (Please select one (1) item)

- Braised Lobster, Crab Meat, Sea Whelk with Conpoy 龍蝦蟹肉瑶柱海味羹
- Double Boiled Chicken Broth with Bamboo Piths, Fish Maw and Chinese Herbs 竹笙花胶淮山枸杞烩浓鸡汤
- Double Boiled Bamboo Piths, Abalone, Black Truffle and Chicken Soup 松露菌竹笙鲍鱼炖鸡汤

3rd Course (Please select one (1) item)

- Grouper Fish 红斑
- Red Snapper 红魷
- Halibut Fish 比目鱼

Sauce (Please Select 1 Sauce and Cooking Method)

- Hong Kong Style Steamed with Superior Sauce 清蒸配鱼鼓油
- Deep Fried with Minced Garlic and Soy Sauce 酥炸配金银蒜錫
- Oven Baked Halibut Fillet with Bonito Sauce 日式木鱼花照烧醬

4th Course (Please select one (1) item)

- Fermented Beancurd Crispy Roasted Chicken with Prawn Crackers 大红吊烧鸡伴虾饼
- Braised Premium Light Soya Sauce and Rose Wine Chicken 顶级鼓油皇玫瑰鸡
- Stewed Chicken Peking Style in Quail Egg and Whole Garlic 京烧蒜子鹌鹑蛋焖鸡

5th Course (Please select one (1) item)

- Deep Fried Crispy Cereal Prawns 香脆麦片虾球
- Pan Fried Giant Prawns in Har Lok Style 干煎大虾鼓油皇味
- Wok Fried Scallops, Capsicum and Asparagus with X.O Sauce XO 芦笋彩椒炒带子
- Wok Fried Scallops and Sweet Peas with X.O Sauce 酱爆川汁蜜豆炒带子

6th Course

Vegetable (Main) (Please Select 1 Item)

- Braised Sea Cucumber 海参
- Braised Abalone 鲍鱼
- Braised Sliced Topshell 螺片
- Braised Bai Ling Mushroom 白灵菇
- Braised Mushroom 冬菇

Sauce (Please Select 1 Sauce)

- Oyster Sauce 蚝皇汁
- Dried Scallop Oyster Sauce 瑶柱蚝皇汁

Vegetable (Please Select 1 Vegetable)

- Chinese Spinach 菠菜
- Broccoli 西兰花

7th Course (Please select one (1) item)

- Braised Glutinous Rice with Chinese Sausage, Mushroom, Dried Shrimp 香蒸糯米饭
- Wok Fried Jiang Xi Black Olive Rice with Roasted Duck and Shrimp 黑榄鸭粒炒饭
- Japanese Ramen with Seafood 海鲜炒日本拉面
- Braised Ee Fu Noodle with Crabmeat 干烧伊面烩蟹肉

8th Course (Please select one (1) item)

- Chilled Mango Sago Pomelo 杨枝甘露
- Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- Traditional Bird's Nest, Lotus Seed, Lily Bulb and Red Dates Soup (Indv Portion) 燕窝莲子百合红枣糖水
- Chilled Double Boiled Pear with Dried Longan, Wolfberries and Hashima 龙眼肉枸杞雪蛤炖梨

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Wedding Timeline

Time Line	Notes/ Remarks
4 TO 6 MONTHS PRIOR: <ul style="list-style-type: none">- Invitation card printing & RSVP- Initial Stage of Planning- Review on decor, floor plan, linen, etc.- Accommodation arrangement (if required)	
3 MONTHS PRIOR: <ul style="list-style-type: none">- Food Tasting- Liaising with external vendors (makeup, photo booth, etc.)- Drafting all the programme & guest list	
1 MONTH PRIOR: <ul style="list-style-type: none">- Finalisation on food & beverage- Finalisation of logistics (décor, linen, wedding gifts, floor plan, etc.)- Follow up with outstanding RSVPS & finalise your guest list- Finalising on your accommodation arrangement	
2 TO 3 WEEKS PRIOR: <ul style="list-style-type: none">- AV Testing & Rehearsal (Video Montage, March-in, Lighting, Songs)- Latest updates on your guest list & programme (if any changes)	
WEDDING DAY: CONGRATULATIONS! <ul style="list-style-type: none">- Check in to your Bridal Suite at 10.00am/ 3.00pm- AV test & run through programme with the coordinators & emcee- Setup of reception & photo album tables- Balance payment after the event or upon check out	