



# 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, preferred Banquet Venues Winner 2022, 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!

Located along the Thomson East Coast line, **Havelock MRT station** is located at the doorstep of our hotel. Present your guests a gift of convenience!

\*Images are for illustration purposes only.





# PACKAGE INCLUSIONS

## DINING

- A sumptuous Indian Wedding Buffet 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 silk 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

Price includes prevailing government taxes.

Packages are subject to changes without prior notice. Eligible with a minimum of 150 pax.

*Full Course* **1**  
Vegetarian Set Menu

**\$138nett\***  
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 2024. \$148 nett per person for 2025.

*Full Course* **2**  
Vegetarian Set Menu

**\$138nett\***  
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 2024. \$148 nett per person for 2025.

*Full  
Course* **1**  
Gala Menu

**\$138nett\***  
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 2024. \$148 nett per person for 2025.

*Full Course* **2**  
Gala Menu

**\$138nett\***  
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 2024. \$148 nett per person for 2025.

# GET IN TOUCH

## OUR WEDDING SPECIALISTS

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