



Weddings



2026 / 2027

Capturing Timeless Moments



You've chosen your forever!

Now let us help you fulfil it in the most meaningful way. At Holiday Inn Singapore Atrium, we make your celebration of love truly unforgettable.

Perfectly located in the heart of the city, our elegant venues and thoughtfully curated menus come together with our heartfelt commitment to craft a wedding as unique and beautiful as your love story.



LET US BE THE KEEPER OF YOUR MEMORIES.

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WEDDING BANQUETS

A grand celebration with
extended family and friends

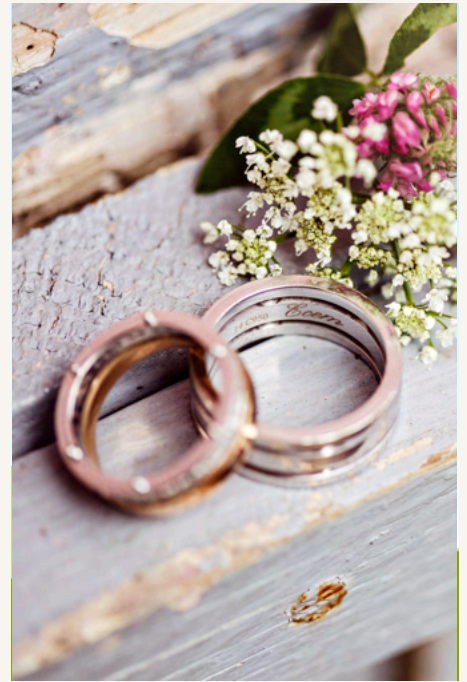
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GET IN TOUCH

Our Wedding Specialists
will have you covered



WEDDING BANQUETS



SEAL YOUR MEMORY OF A LIFETIME

in a ballroom at Holiday Inn
Singapore Atrium.

Connected to Havelock MRT Station
(Thomson-East Coast line), it
provides direct access to our hotel
from Woodlands, Orchard, Outram
and Marina Bay. Simply alight and
exit at Exit 5 for a short 3-minutes
walk to the hotel!



WEDDING BANQUETS

	2026	2027
<i>Lunch</i> Monday - Sunday	\$1,758 nett per 10 people	\$1,808 nett per 10 people
<i>Dinner</i> Monday - Friday	\$1,758 nett per 10 people	\$1,808 nett per 10 people
<i>Dinner</i> Saturday - Sunday	\$1,958 nett per 10 people	\$2,018 nett per 10 people

For a minimum of 8 tables (10 people each)

- Unlimited serving of beer upon commencement of first course till last course
- Unlimited serving of house wine (red & white) upon commencement of first course till last course
- Live-feed throughout the event
- Special discount of \$1,288 nett off standard bridal package or 30% off ala carte gown rental from Thomson Wedding Collection

Add-on (with a minimum of 10 tables, 10 people each)

- Standard printing of wedding invitation inserts
- 01 standard room night stay with breakfast for 2

Add-on (with a minimum of 14 tables, 10 people each)

- Additional 01 night stay in Bridal Suite with breakfast for 2
- Late check-out till 2pm
- 2 hours of photo booth from Selfieprint

Terms & Conditions

- This promotion is valid for new bookings and only for Chinese Set Lunch / Dinner
- Booking is subject to availability of date and venue upon confirmation
- Not valid with any other offers or promotions, and is not transferable or exchangeable for cash or any other items
- Prices are inclusive of 10% service charge and prevailing government taxes, unless stated otherwise
- Packages are subject to changes without prior notice
- Promotion is only valid upon payment of a non-refundable deposit of \$5,000 nett, an advance payment total of 80% is required one (01) Month before actual wedding. The remaining balance amount must be paid upon completion of event
- Offers are only valid for new bookings for weddings up till 31 December 2027

PACKAGE INCLUSIONS FOR WEDDING BANQUETS

Food & Beverage

- 8-Course Cantonese feast prepared by our team of Chefs from Xin Cuisine Chinese Restaurant
- Complimentary food tasting for 1 table of 10 people based on confirmed menu. Applicable from Wednesday - Friday (lunch/dinner) or Sunday (dinner), excluding eve & public holidays.
- Unlimited serving of soft drinks & Chinese tea
- Special price for purchase of additional wine from the hotel
- Complimentary bottle of champagne and a champagne fountain
- Waiver of corkage charge for all hard liquor (duty-paid)

Decorations

- Selection of exquisite wedding themes
- Romantic entry for first bridal march-in
- Silk floral centerpieces for VIP & bridal tables
- Specially adorned VIP, bridal tables & chairs with seat covers
- An intricately designed wedding cake (dummy) for cake-cutting ceremony

Privileges

- Complimentary 1 night stay in the bridal suite with in-room welcome amenities
- Breakfast for 2 people at Atrium Restaurant
- Exquisitely designed wedding invitation cards based on 70% of your guaranteed attendance (excludes printing cost & accessories)
- Choice of wedding favours for all invited guests and complimentary usage of 1 Ang Bao Box on actual day of wedding for reception desk
- Complimentary guest signature book
- Complimentary usage of 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

WEDDING BANQUET SET MENU

Lunch *Dinner* **\$1,758 NETT***
Monday - Sunday Monday - Friday per 10 people

Enchanted

HAPPINESS PLATTER

Roasted Pork, Baby Octopus, Marinated Jellyfish, Drunken Chicken &
Deep-fried Spring Roll

SOUP

Braised Dried Scallop with Shredded Chicken

MAINS

Deep-fried Sea Bass in Light Soya Sauce
Stir-fried Prawn with Capsicum, Cashew Nuts & Broccoli
Crispy Roast Chicken with Crackers
Braised Bai Ling Mushroom with Dried Beancurd & Seasonal Vegetables
Braised Ee-fu Noodles with Yellow Chive

DESSERT

Chilled Melon Sago

*Price for weddings held in 2026.
\$1,808 nett per 10 people for 2027.

WEDDING BANQUET SET MENU

Dinner
Saturday - Sunday

\$1,958 NETT*
per 10 people

Splendour

HAPPINESS PLATTER

Roasted Pork, Baby Octopus, Marinated Jellyfish, Drunken Chicken &
Deep-fried Spring Roll

SOUP

Braised Bird's Nest with Winter Melon & Dried Scallop

MAINS

Deep-fried Soon Hock in Light Soya Sauce
Golden Crusted Prawn with Zhengjiang Vinegar
Crispy Roast Chicken with Crackers
Braised Whole Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables
Braised Ee-fu Noodles with Yellow Chive

DESSERT

Double-boiled Red Dates with Sesame Dumpling & Dried Lily Bulb

*Price for weddings held in 2026.
\$2,018 nett per 10 people for 2027.

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Appetizer (Please select 1 item)

Additional \$10 nett per item change per table

- Crabmeat Omelette
- Marinated Duck
- Roast Pork
- Barbecue Char Siew
- Soya Chicken
- Sea Whelk
- Scallop with X.O. Sauce
- Deep-fried Lobster Ball
- Deep-fried Chicken Money Bag
- Scallop with Mayonnaise
- Deep-fried Beancurd
- Drunken Chicken
- Monkey Head Mushroom with Dried Chilli
- Roast Duck
- Prawn Salad
- Deep-fried Spring Roll
- Deep-fried Seaweed Seafood Roll
- Jellyfish
- Baby Japanese Octopus

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Soup (Please select 1 item)

Additional \$40 nett per table

- **Shredded Abalone with Dried Seafood Soup**
- **Braised Bird Nest with Crab Meat and Winter Melon Soup**
- **Braised Dried Scallop and Yellow Chives in Superior Soup**
- **Braised Bird Nest with Chicken and Pumpkin Soup**
- **Braised Bird Nest with Crab Meat and Dried Scallop Soup**
- **Braised Bird Nest with Winter Melon and Dried Scallop**
- **Braised Bird Nest with Crab Meat and Pumpkin**
- **Seafood Lobster Soup**

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Prawn (Please select 1 item)

Additional \$40 nett per table

- Golden Crusted Prawn with "Zhenjiang" Vinegar
- Sautéed Prawn, Pacific Clam with Celery & Cashew Nuts
- Golden Crusted Prawn with Wasabi Sauce
- Sautéed Prawn with Pacific Clam & Black Pepper
- Sautéed Prawn with Pacific Clam in Spicy Sauce
- Sautéed Prawn with Pacific Clam in X.O. Sauce
- Golden Crusted Prawn with Sweet & Sour Sauce
- Sautéed Prawn with Pacific Clam & Dried Chilli

Chicken (Please select 1 item)

Additional \$8 nett per table

- Roast
- Black Pepper
- Garlic
- Sesame
- Preserved Beancurd
- Shrimp Paste
- Thai Sauce
- Fisherman Style

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Fish (Please select 1 type of fish and your preferred cooking style)

Additional \$50 nett per table

Choice of Fish

- Sea Bass
- Soon Hock
- Pomfret
- Garoupa
- Star Garoupa

Cooking Style

- Hong Kong Style (Steamed)
- Teochew Style (Steamed)
- with Black Bean (Steamed)
- with Preserved Vegetables (Steamed)
- Home Style (Steamed)
- with Garlic (Steamed)
- with Minced Beancurd (Steamed)
- with Yellow Bean (Steamed)
- Deep-fried

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Seafood (Please select 1 item)

Additional \$50 nett per table

- **Braised Whole Baby Abalone with Sea Cucumber & Seasonal Vegetables**
- **Braised Whole Baby Abalone with “Bai Ling” Mushroom & Seasonal Vegetables**
- **Braised Whole Baby Abalone with Dried Beancurd & Seasonal Vegetables**
- **Braised Whole Baby Abalone with Mushroom & Seasonal Vegetables**
- **Braised Bamboo Pith, Dried Scallop with Mushroom & Seasonal Vegetables**
- **Braised Dried Scallop with Mushroom & Seasonal Vegetables**
- **Braised “Bai Ling” Mushroom with Dried Scallop & Seasonal Vegetables**

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Noodles (Please select 1 item)

Additional \$20 nett per table

- Wok-Fried Noodles with Seafood in Superior Soya Sauce
- Wok-fried Seafood Crispy Noodles
- Braised Ee-fu Noodles with Yellow Chives
- Steamed Rice with Diced Wax Meat Wrapped in Lotus Leaf
- Braised Ee-fu Noodles with Seafood
- Braised Ee-fu Noodles with Spicy Minced Pork Sauce
- Wok-fried Noodles with Seafood in Black Pepper Sauce

Dessert (Please select 1 item)

Additional \$30 nett per table

- Chilled Pomelo Mango Sago with Dragon Fruit
- Sweetened Cream of Red Bean with Lotus Seed & Dried Lily Bulb
- Teochew Yam Paste with Gingko Nut & Coconut Cream
- Chilled Mango Pudding with Mixed Fruit
- Sweetened Red Bean Paste with Sesame Dumpling
- Chilled Sea Coconut with Melon Sago
- Sweetened Beancurd with Mixed Fruit & Longan
- Double-Boiled Red Dates with Sesame Dumpling & Dried Lily Bulb

GET IN TOUCH

Weddings

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For more information, scan QR code or
visit this link:
singaporeatrium.holidayinn.com