

WEDDING PACKAGES 2022/23

	Year 2022	Year 2023
Wedding Dinner (Monday - Friday)	\$1,158 Nett	\$1,188 Nett
Wedding Lunch (Monday - Sunday)	\$1,158 Nett	\$1,188 Nett
Wedding Dinner (Saturday & Sunday)	\$1,288 Nett	\$1,318 Nett

For a minimum of 6 tables of 10 persons or 60 persons:

- Free-flow beer
- House wine (red/white) from commencement of first course till last course
- Complimentary live-feed throughout the event

Add-on (with a minimum of 8 tables of 10 persons or 80 persons* and above):

- Additional 01 night stay in a Bridal Suite with breakfast for 2
- Complimentary late check-out till 1400 hours
- Standard printing of wedding invitation inserts

Terms & Conditions:

- Booking is subject to availability of date and venue upon confirmation
- Applicable with a booking of minimum 6 tables
- Not valid with any other offers or promotion, and is not transferable or exchangeable for cash or any other items
- Prices are subject to 10% service charge and prevailing government taxes
- Packages are subject to changes without prior notice
- Promotion is only valid upon payment of a non-refundable deposit of \$3,000.00
- Special package price is only valid for weddings booked by 31 March 2022



AN IHG® HOTEL

SINGAPORE ATRIUM

8-COURSE WEDDING PACKAGE

DINING

- 8-Course Cantonese feast prepared by our team of Hong Kong Chefs from the award-winning Xin Cuisine Chinese Restaurant
- Complimentary food tasting for 1 table of 8 persons based on confirmed menu. Applicable on weekdays only (Monday - Thursday, excludes Eve & Public Holidays)

BEVERAGE

- Free-flow soft drinks, mixers & Chinese tea
- Pre-reception cocktail (soft drinks & mixers only) with light bites for guests
- Special price for purchase of additional wine from the hotel
- Complimentary bottle of champagne and a 5-tier champagne fountain
- Waiver of corkage charge for all hard liquor (duty-paid) brought into the hotel

DECORATIONS

- Selection of exquisite wedding themes
- Romantic entry for first bridal march-in
- Fresh flower centrepieces for VIP & bridal tables
- Specially adorned VIP, bridal tables & chairs
- Complimentary seat covers for all chairs
- An intricately designed wedding cake (dummy) for cake-cutting ceremony

PRIVILEGES

- Complimentary 1 night stay in a Bridal Suite with in-room welcome amenities
- Breakfast for 2 persons at the Executive Lounge OR Atrium Restaurant
- Exquisitely designed wedding invitation cards based on 70% of your guaranteed attendance (excludes printing cost & accessories)
- Choice of wedding favors 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 laser projector, screens and stereo sound system
- 1 VIP parking lot at the hotel's entrance for the bridal car
- Complimentary carpark coupons for up to 30% of your guaranteed attendance

*Terms & conditions apply. For more information, please contact our Wedding Specialists.

T: +65 6731 7158 / 59 E: weddings.sinhi@ihg.com



AN IHG® HOTEL

SINGAPORE ATRIUM

8-COURSE WEDDING MENU

Weekday Lunch & Dinner

Weekend Lunch

Happiness Platter

(Marinated Jellyfish, Drunken Chicken Roulade, Crispy Deep Fried Silverfish, Chicken Ngoh Hiang & Vegetarian Fried Spring Roll)

Seafood Treasure Soup

Steamed Seabass with Crispy Bean Crumb

Crispy Roast Chicken with Prawn Crackers

Sauteed Prawn and Clam with Broccoli

Braised Bai Ling Mushroom with Dried Beancurd & Seasonal Vegetables

Braised Ee-Fu Noodles

Chilled Honeydew Sago



For more information, please contact our Wedding Specialists.
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AN IHG® HOTEL

SINGAPORE ATRIUM

8-COURSE WEDDING MENU

Weekend Dinner

Happiness Platter

*(Marinated Jellyfish, Drunken Chicken Roulade, Deep Fried Silverfish,
Chicken Ngho Hiang & Vegetarian Fried Spring Roll)*

Braised Bird's Nest with Chicken and Pumpkin Soup

Deep-Fried Marble Goby in Light Soya Sauce

Crispy Roast Chicken with Prawn Crackers

Golden Deep-Fried Prawn tossed with Yuzu Sauce

Braised Whole Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables

Braised Ee-Fu Noodles

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

For more information, please contact our Wedding Specialists.
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MENU OF YOUR CHOICE (8-COURSE)

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

Appetizer (Please select 1 item):

Additional \$5 nett per item change per table

- | | | |
|--|---|---|
| <input type="checkbox"/> 桂花蟹肉
Crabmeat Omelette | <input type="checkbox"/> 卤鸭
Marinated Duck | <input type="checkbox"/> 脆皮烧肉
Roast Pork |
| <input type="checkbox"/> 蜜汁叉烧
Barbecued
Char Siew | <input type="checkbox"/> 玫瑰油鸡
Soya Chicken | <input type="checkbox"/> 纯真海螺
Sea Whelk |
| <input type="checkbox"/> XO酱带子
Scallop with
X.O. Sauce | <input type="checkbox"/> 龙虾丸
Deep-fried Lobster
Ball | <input type="checkbox"/> 炸石榴鸡
Deep-fried
Chicken Money
Bag |
| <input type="checkbox"/> 沙律带子
Scallop with
Mayonnaise | <input type="checkbox"/> 椒盐豆根
Deep-fried Dried
Beancurd | <input type="checkbox"/> 花雕醉鸡
Drunken Chicken |
| <input type="checkbox"/> 宫保猴头菇
Monkey Head
Mushroom with
Dried Chilli | <input type="checkbox"/> 烧鸭
Roast Duck | <input type="checkbox"/> 沙律生虾
Prawn Salad |
| <input type="checkbox"/> 紫菜海鲜卷
Deep-fried Seaweed
Seafood Roll | <input type="checkbox"/> 炸春卷
Deep-fried Spring
Roll | <input type="checkbox"/> 凉拌海蜇
Jellyfish |
| <input type="checkbox"/> 日本八爪鱼
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 \$30 nett per table

- | | |
|---|--|
| <input type="checkbox"/> 鲍鱼海味羹
Shredded Abalone with Dried Seafood Soup | <input type="checkbox"/> 燕窝蟹肉冬茸羹
Braised Bird Nest with Crab Meat and Winter Melon Soup |
| <input type="checkbox"/> 韭皇瑶柱羹
Braised Dried Scallop and Yellow Chives in Superior Soup | <input type="checkbox"/> 金瓜燕窝鸡丝羹
Braised Bird Nest with Chicken and Pumpkin Soup |
| <input type="checkbox"/> 蟹皇燕窝瑶柱羹
Braised Bird Nest with Crab Meat and Dried Scallop Soup | <input type="checkbox"/> 冬茸干贝燕窝羹
Braised Bird Nest with Winter Melon and Dried Scallop |
| <input type="checkbox"/> 金瓜蟹肉燕窝羹
Braised Bird Nest with Crab Meat and Pumpkin | <input type="checkbox"/> 龙虾海味羹
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 \$20 nett per table

- | | |
|--|---|
| <input type="checkbox"/> 镇江虾球
Deep-fried Prawn with
"Zhenjiang" Vinegar | <input type="checkbox"/> 辣汁虾球凤凰蚌
Sautéed Prawn with Pacific
Clam in Spicy Sauce |
| <input type="checkbox"/> 腰果西芹凤凰蚌虾球
Sautéed Prawn, Pacific Clam
with Celery & Cashew Nuts | <input type="checkbox"/> XO酱凤凰蚌虾球
Sautéed Prawn with Pacific
Clam in X.O. Sauce |
| <input type="checkbox"/> 青芥酱虾球
Deep-fried Prawn with Wasabi
Sauce | <input type="checkbox"/> 咕嚕虾球
Deep-fried Prawn with
Sweet & Sour Sauce |
| <input type="checkbox"/> 黑椒炒虾球凤凰蚌
Sautéed Prawn with Pacific
Clam & Black Pepper | <input type="checkbox"/> 宫保虾球凤凰蚌
Sautéed Prawn with
Pacific Clam & Dried Chilli |

Chicken (Please select 1 item):

Additional \$5 nett per table

- | | | |
|--|---|---|
| <input type="checkbox"/> 吊烧
Roast | <input type="checkbox"/> 黑椒
Black Pepper | <input type="checkbox"/> 风沙
Garlic |
| <input type="checkbox"/> 芝麻
Sesame | <input type="checkbox"/> 南乳
Preserved Beancurd | <input type="checkbox"/> 虾酱
Shrimp Paste |
| <input type="checkbox"/> 泰式酱
Thai Sauce | <input type="checkbox"/> 避风塘
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 \$30 nett per table

Choice of
Fish

- | | | | | | |
|--------------------------|-----------------|--------------------------|---------------------|--------------------------|---------------|
| <input type="checkbox"/> | 金目鲈
Sea Bass | <input type="checkbox"/> | 顺壳
Soon Hock | <input type="checkbox"/> | 鲷鱼
Pomfret |
| <input type="checkbox"/> | 石斑
Garoupa | <input type="checkbox"/> | 西星斑
Star Garoupa | <input type="checkbox"/> | 多宝鱼
Turbot |

Cooking
Style

- | | | | | | |
|--------------------------|--|--------------------------|---|--------------------------|--|
| <input type="checkbox"/> | 港蒸
Hong Kong
Style
(Steamed) | <input type="checkbox"/> | 潮式蒸
Teochew Style
(Steamed) | <input type="checkbox"/> | 豉汁蒸
with Black
Bean
(Steamed) |
| <input type="checkbox"/> | 梅菜蒸
with
Preserved
Vegetable
(Steamed) | <input type="checkbox"/> | 家乡蒸
Home Style
(Steamed) | <input type="checkbox"/> | 蒜茸蒸
with Garlic
(Steamed) |
| <input type="checkbox"/> | 豆酥蒸
with Minced
Beancurd
(Steamed) | <input type="checkbox"/> | 豆酱蒸
with Yellow
Bean
(Steamed) | <input type="checkbox"/> | 油浸
Deep-fried |



MENU OF YOUR CHOICE (8-COURSE)

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

Vegetable (Please select 1 item):

Additional \$30 nett per table

鲍鱼仔参扒时蔬

Braised Whole Baby Abalone with Sea Cucumber & Seasonal Vegetables

鲍鱼仔百灵菇扒时蔬

Braised Whole Baby Abalone with "Bai Ling" Mushroom & Seasonal Vegetables

鲍鱼仔豆根扒时蔬

Braised Whole Baby Abalone with Dried Beancurd & Seasonal Vegetables

鲍鱼仔冬菇扒时蔬

Braised Whole Baby Abalone with Mushroom & Seasonal Vegetables

乾贝竹笙冬菇扒时蔬

Braised Bamboo Pith, Dried Scallop with Mushroom & Seasonal Vegetables

瑶柱冬菇扒时蔬

Braised Dried Scallop with Mushroom & Seasonal Vegetables

百灵菇柱甫扒时蔬

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 \$10 nett per table

- | | | |
|---|---|--|
| <input type="checkbox"/> 豉油皇海鲜炒面
Wok-Fried Noodles
with Seafood in
Superior Soya Sauce | <input type="checkbox"/> 腊味荷叶饭
Steamed Rice with
Diced Wax Meat
Wrapped in Lotus
Leaf | <input type="checkbox"/> 炸酱焖伊面
Braised Ee-Fu
Noodles with
Spicy Minced
Pork Sauce |
| <input type="checkbox"/> 海鲜炒生面
Wok-fried Seafood
Crispy Noodles | <input type="checkbox"/> 海鲜伊面
Braised Ee Mian
with Seafood | <input type="checkbox"/> 黑椒海鲜炒面
Wok-fried
Noodles with
Seafood in Black
Pepper Sauce |
| <input type="checkbox"/> 九王乾烧伊面
Braised Ee-Fu
Noodles with Yellow
Chives | | |

Dessert (Please select 1 item):

Additional \$20 nett per table

- | | |
|---|---|
| <input type="checkbox"/> 龙珠果杨芝甘露
Chilled Pomelo Mango Sago
with Dragon Fruit | <input type="checkbox"/> 红豆沙汤圆
Sweetened Red Bean Paste with
Sesame Dumpling |
| <input type="checkbox"/> 莲子百合红豆沙
Sweetened Cream of Red Bean
with Lotus Seed & Dried Lily
Bulb | <input type="checkbox"/> 海底椰香蜜西米露
Chilled Sea Coconut with
Honeydew Sago |
| <input type="checkbox"/> 潮州白果芋泥
Teochew Yam Paste with
Ginkgo Nut & Coconut Cream | <input type="checkbox"/> 什果龙眼冻豆腐
Sweetened Beancurd with Mixed
Fruit & Longan |
| <input type="checkbox"/> 鲜果香芒布甸
Chilled Mango Pudding with
Mixed Fruit | <input type="checkbox"/> 红莲百合清汤汤圆
Double-Boiled Red Dates with
Sesame Dumpling & Dried Lily
Bulb |

