



Solemnisations

2025 / 2026



Capturing Timeless Moments



You have decided on FOREVER

Now let us mark the start of it all, in more ways than one.

Awarded the preferred Banquet Venues Winner 2022 by Blissful Brides, 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.

SOLEMNISE IN STYLE



AN IDYLLIC AND INTIMATE SETTING

for your weddings at Holiday Inn Singapore Atrium.

From \$1,168 nett per table for an 8-course meal, say "I DO" in a private setting. Choose from an option of Western or Chinese Cuisine, and make merry with your closest kin and best friend.

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-minute walk to the hotel!



SOLEMNISE IN STYLE

4
Course
Western Set Menu

\$128 nett
per person

8
Course
Chinese Set Menu

From
\$1,168 nett
per 10 people*

PACKAGE INCLUSIONS

- Usage of a private wedding venue
- Specially tailored menu for your guests
- Free-flow soft drinks throughout the event
- Complimentary seat covers for all chairs
- Inclusive of a reception table, a red packet box, a ring pillow and a feather pen
- Waiver of corkage charge for sealed duty-paid hard liquor
- Complimentary usage of sound system with two microphones and one laser projector
- Complimentary car park coupons for up to 30% of confirmed attendance

ADD-ONS

- Choice of wedding favors - \$2 nett each
- 5-tier champagne pyramid with a bottle of champagne for toasting - \$188 nett
- 30-litres Tiger beer - \$878 nett per barrel
- House pour red / white wine - \$58 nett per bottle
- Floral decoration with a selection of floral wedding themes - from \$800 nett

Prices are inclusive of service charge and prevailing government taxes. Packages are subject to changes without prior notice. *Eligible with a minimum of 30 people.

SOLEMNISATION SET MENU

4
Course
Western Set Menu

\$128 Nett*
per person

Amore

STARTERS

Smoked Salmon, Kaluga Caviar, Pineapple Relish

SOUP

Butternut Pumpkin Soup infused with Truffle Oil

MAINS

Black Cod Basil Emulsion and Mushroom Ragout

or

Roast Chicken Breast and Market Vegetables & Thyme Jus

DESSERT

Earl Grey Mousse with Raspberries Marmalade

BEVERAGE

Coffee & Tea

***Price for weddings held in 2025.
\$148 nett per person for 2026.**

SOLEMNISATION SET MENU

8
Course
Chinese Set Menu

\$1,168 Nett*
per 10 people

Rhapsody

STARTERS

Crabmeat Omelette, Drunken Chicken, Marinated Jellyfish,
California Maki with Tobikko & Vegetarian Fried Spring Roll

SOUP

Braised Dried Scallop, Crabmeat and Winter Melon Soup

MAINS

Sautéed Prawn with Sliced Chicken and Broccoli

Steamed Sea Bass in Hong Kong Style

Soya Chicken

Braised Sea Whelk with Mushroom and Seasonal Vegetables

Braised Ee-Fu Noodles with Yellow Chive

DESSERT

Chilled Melon Sago

***Price for weddings held in 2025.
\$1,188 nett per 10 people for 2026.**

SOLEMNISATION SET MENU

8
Course
Chinese Set Menu

\$1,268 Nett*
per 10 people

Euphoria

STARTERS

Marinated Jellyfish, Prawn Salad, Baby Octopus,
Deep-fried Spring Roll & Drunken Chicken

SOUP

Seafood Lobster Soup

MAINS

Sautéed Prawn with Sliced Chicken and Broccoli

Steamed Marble Goby with Superior Soya Sauce

Crispy Roast Chicken with Crackers

Braised Dried Scallop with Mushroom & Seasonal Vegetables

Braised Ee-fu Noodles with Yellow Chive

DESSERT

Chilled Pomelo Mango Sago with Dragon Fruit

***Price for weddings held in 2025.
\$1,288 nett per 10 people for 2026.**

GET IN TOUCH

Solemnisation

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



H *Holiday Inn*
AN IHG® HOTEL
SINGAPORE ATRIUM



Weddings



2025 / 2026

Capturing Timeless Moments



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LET US BE THE KEEPER OF YOUR MEMORIES.

CONTENT

pg.
04

WEDDING BANQUETS

A grand celebration with
extended family and friends

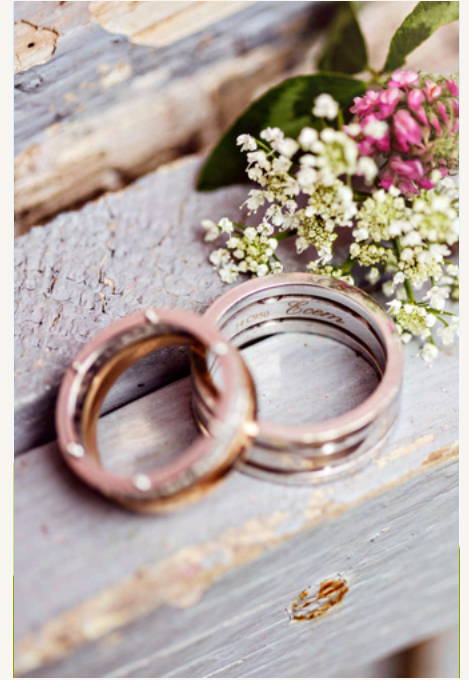
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15

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.

Dreaming of a rustic forest wedding? Or one that oozes magical garden enchantment? Or perhaps simply one that's wrapped in pretty champagne elegance? Whatever your dream theme, we offer ballrooms that match perfectly to your required capacity.



WEDDING BANQUETS

	2025	2026
<i>Lunch</i> Monday - Sunday	\$1,658 nett per 10 people	\$1,698 nett per 10 people
<i>Dinner</i> Monday - Friday	\$1,658 nett per 10 people	\$1,698 nett per 10 people
<i>Dinner</i> Saturday - Sunday	\$1,868 nett per 10 people	\$1,908 nett per 10 people

FOR A MINIMUM OF 12 TABLES (10 PEOPLE EACH)

- Free-flow beer from commencement of first course till last course
- Free-flow house wine (red/white) from commencement of first course till last course
- Standard printing of wedding invitation inserts
- Complimentary live-feed throughout the event
- Special discount of \$1,288 nett off standard bridal package OR 30% off a la carte gown rental from Thomson Wedding Collection

ADD-ON (WITH A MINIMUM OF 15 TABLES, 10 PEOPLE EACH)

- Additional 01 night stay in a bridal suite with breakfast for 2
- Complimentary late check out till 1400hours
- 01 standard room for Helper on day of wedding
- Complimentary 2 hours photobooth from Selfieprint

TERMS & CONDITIONS

- Booking is subject to availability of date and venue upon confirmation
- Applicable with a booking of minimum 12 tables
- Not valid with any other offers or promotion, and is not transferable or exchangeable for cash or any other items
- Prices are inclusive of 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 \$5,000

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.
- Free-flow soft drinks, mixers & Chinese tea
- Pre-reception cocktail (soft drinks & mixers only) with light bites
- 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)

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

Monday - Sunday

Dinner

Monday - Friday

\$1,658 NETT*
per 10 people

Enchanted

STARTERS

Marinated Jellyfish, Deep-fried Spring Roll, Fish Skin with Salted Egg Yolk,
Baby Octopus and Drunken Chicken

SOUP

Braised Dried Scallop with Shredded Chicken

MAINS

Steamed Seabass in Hong Kong Style

Deep-fried Prawn with Wasabi Sauce

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 2025.
\$1,698 nett per 10 people for 2026.**

WEDDING BANQUET SET MENU

Dinner
Saturday - Sunday

\$1,868 NETT*
per 10 people

Splendour

STARTERS

Marinated Jellyfish, Deep-fried Spring Roll, Fish Skin with Salted Egg Yolk,
Baby Octopus and Drunken Chicken

SOUP

Braised Bird's Nest with Crab Meat and Pumpkin Soup

MAINS

Steamed Soon Hock in Hong Kong Style
Golden Deep-fried Prawn with Zhengjiang Sauce
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 2025.
\$1,908 nett per 10 people for 2026.**

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 Seaweed Seafood Roll
- Deep-fried Spring 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 Dried Scallop and Yellow Chives in Superior Soup
- Braised Bird Nest with Crab Meat and Dried Scallop Soup
- Braised Bird Nest with Crab Meat and Pumpkin
- Braised Bird Nest with Crab Meat and Winter Melon Soup
- Braised Bird Nest with Chicken and Pumpkin Soup
- Braised Bird Nest with Winter Melon and Dried Scallop
- 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

- Deep-fried Prawn with “Zhenjiang” Vinegar
- Sautéed Prawn, Pacific Clam with Celery & Cashew Nuts
- Deep-fried 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
- Deep-fried 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
- Garoupa
- Soon Hock
- Star Garoupa
- Pomfret

Cooking Style

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