



**8-COURSE WEDDING LUNCH & WEEKDAY DINNER PRICE**  
**S\$938++ for Year 2019 | S\$1104.03 nett for Year 2019**  
**S\$988++ for Year 2020 | S\$1162.88 nett for Year 2020**  
(minimum 15 tables, 10 person per table)

**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 10 person based on confirmed menu. Applicable on weekdays only (Monday - Thursday, excluding Eve & Public Holidays)

**BEVERAGE**

- **Free flow** of soft drinks, mixers & Chinese tea
- **Pre-reception cocktail** (soft drinks & mixers only) with light bites for all 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 the Bridal Suite.** Inclusive of in-room welcome amenities
- **Breakfast for 2 person** at the Executive Lounge OR Atrium Restaurant
- Exclusively-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 2 LCD 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

*For more information, please contact our wedding specialists.*

*T: +65 6731 7159 / 77 E: [weddings.sinhi@ihg.com](mailto:weddings.sinhi@ihg.com)*

*W: [singaporeatrium.holidayinn.com/weddings](http://singaporeatrium.holidayinn.com/weddings)*

## 8-COURSE WEDDING LUNCH & WEEKDAY DINNER MENU

Happiness Platter

*(Home-style Roast Duck with Tea Leaves, Drunken Chicken, Monkey Mushroom with Dried Chilli, Baby Octopus, Deep-fried Spring Roll)*

\*\*\*

Braised Dried Scallop Soup with Shredded Chicken

\*\*\*

Steamed Seabass with Crispy Bean Crumb

\*\*\*

Crispy Roasted Chicken with Crackers

\*\*\*

Deep-fried Prawn with 'Zhenjiang' Vinegar

\*\*\*

Braised 'Bai Ling' Mushroom with Dried Beancurd & Seasonal Vegetables

\*\*\*

Fried Rice with Octopus and Diced Chicken in Abalone Sauce

\*\*\*

Chilled Honeydew Sago





**8-COURSE WEDDING DINNER PRICE(WEEKEND)**  
**S\$1098++ for Year 2019 | S\$1292.35 nett for Year 2019**  
**S\$1158++ for Year 2020 | S\$1362.97 nett for Year 2020**  
(minimum 15 tables, 10 person per table)

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- **Complimentary bottle of champagne** and a 5-tier champagne fountain
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**DECORATIONS**

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- Complimentary seat covers for all chairs
- An intricately designed wedding cake (dummy) for cake cutting ceremony

**PRIVILEGES**

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- **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**
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## 8-COURSE WEDDING DINNER MENU (WEEKEND)

Happiness Platter

*(Xin Cuisine Signature Roast Duck with Tea Leaves, Braised Soya Chicken, California Roll, Baby Octopus, Deep-fried Spring Roll)*

\*\*\*

Braised Dried Scallop, Crabmeat and Winter Melon in Thick Soup

\*\*\*

Deep Fried Soon Hock in light Soya Sauce

\*\*\*

Crispy Roasted Chicken with Crackers

\*\*\*

Sauteed Prawns & Phoenix Clams with Spicy Sauce

\*\*\*

Braised Whole Baby Abalone with “Bai Ling” Mushroom & Seasonal Vegetables

\*\*\*

Braised Ee-Fu Noodles with Yellow Chive

\*\*\*

Sweetened Red Bean Paste with Sesame Dumpling



## MENU OF YOUR CHOICE (8-Course)

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

### **Appetizer (Please select any one (1) item):**

*Additional S\$5++ per item change per table*

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



## MENU OF YOUR CHOICE (8-Course)

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

### Soup (Please select any one (1) item):

*Additional S\$30++ per table*

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

## MENU OF YOUR CHOICE (8-Course)

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

### Prawn (Please select any one (1) item):

*Additional S\$20++ per table*

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

### Chicken (Please select any one (1) item):

*Additional S\$5++ per table*

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 吊烧<br>Roasted Crispy | <input type="checkbox"/> 黑椒<br>Black Pepper       | <input type="checkbox"/> 风沙<br>Garlic       |
| <input type="checkbox"/> 芝麻<br>Sesame         | <input type="checkbox"/> 南乳<br>Preserved Beancurd | <input type="checkbox"/> 虾酱<br>Shrimp Paste |
| <input type="checkbox"/> 泰式酱<br>Thai Sauce    | <input type="checkbox"/> 避风塘<br>Fisherman Style   |   |

## MENU OF YOUR CHOICE (8-Course)

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

### Fish (Please select any one (1) item):

*Additional S\$30++ per table*

Choice of Fish  
(Please select any one (1) item)

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

Cooking Style  
(Please select any one (1) style)

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



## **MENU OF YOUR CHOICE (8-Course)**

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

### **Vegetable (Please select any one (1) item):**

*Additional S\$30++ 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

### Noodle (Please select any one (1) item):

*Additional S\$10++ per table*

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

## **MENU OF YOUR CHOICE (8-Course)**

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

### **Dessert (Please select any one (1) item):**

*Additional S\$20++ per table*

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