



# **WEDDING PACKAGES**

## **2018 / 19 / 20**



## 8-COURSE WEDDING LUNCH

**S\$888++ for Year 2018 | S\$938++ for Year 2019 | S\$988++ for Year 2020**  
**(per table of 10 persons, minimum 15 tables)**

### DINING

- **8-Course Cantonese feast** prepared by our team of Hong Kong Chefs from Xin Cuisine Chinese Restaurant
- **Complimentary food tasting** for one 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
- **1 x 30 litres barrel of beer** to be served during lunch
- **1 bottle of house wine per confirmed table** to be served during event
- **Special price** for purchase of additional bottles of wine
- **Complimentary bottle of champagne** and a 5-tier champagne fountain
- **Waiver of corkage charge** for all hard liquor (duty paid) brought into the hotel

### WEDDING THEMES

- 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
- **Choice of international buffet breakfast at Atrium Restaurant/Executive Lounge** for 2 person **OR in-room breakfast** worth up to S\$68 nett
- Exclusively-designed **wedding invitation cards** based on 70% of your guaranteed attendance (excludes printing cost & accessories)
- **15,000 IHG Business Rewards Points** to be awarded
- **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.*

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## 8-COURSE WEDDING DINNER (WEEKDAY)

**S\$988++ for Year 2018 | S\$1,038++ for Year 2019 | S\$1088++ for Year 2020**  
(per table of 10 persons, minimum 15 tables)

### DINING

- **8-Course Cantonese feast** prepared by our team of Hong Kong Chefs from Xin Cuisine Chinese Restaurant
- **Complimentary food tasting** for one 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
- **1 x 30 litres barrel of beer** to be served during dinner (15 – 19 tables) **OR 2 x 30 litres barrels of beer** to be served during dinner (20 tables and above)
- **1 bottle of house wine per confirmed table** to be served during dinner
- **Special price** for purchase of additional bottles of wine
- **Complimentary bottle of champagne** and a 5-tier champagne fountain
- **Waiver of corkage charge** for all hard liquor (duty paid) brought into the hotel

### WEDDING THEMES

- 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
- **Choice of international buffet breakfast at Atrium Restaurant/Executive Lounge** for 2 person **OR in-room breakfast** worth up to S\$68 nett
- Exclusively-designed **wedding invitation cards** based on 70% of your guaranteed attendance (excludes printing cost & accessories)
- **20,000 IHG Business Rewards Points** to be awarded
- **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

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## 8-COURSE WEDDING LUNCH OR DINNER (WEEKDAY)

五福大拼盘

Deluxe Combination Platter

*(Roast Duck, Deep-fried Spring Roll, Drunken Chicken,  
Baby Octopus & Deep-fried Chicken Money Bag)*

\*\*\*

瑶柱蟹肉冬茸羹

Braised Dried Scallop, Crabmeat and Winter Melon Soup

\*\*\*

豆酥蒸金目鲈

Steamed Sea Bass in Hong Kong Style

\*\*\*

虾饼吊烧鸡

Crispy Roasted Chicken with Crackers

\*\*\*

咕嚕虾球

Deep-fried Prawn with Sweet & Sour Sauce

\*\*\*

百灵菇豆根扒时蔬

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

\*\*\*

韭皇干烧伊面

Braised Ee-Fu Noodles with Yellow Chives

\*\*\*

蜜瓜西米露

Chilled Honeydew Sago

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

**S\$1,038++ for Year 2018 | S\$1,098++ for Year 2019 | S\$1148++ for Year 2020**  
**(per table of 10 persons, minimum 15 tables)**

### **DINING**

- **8-Course Cantonese feast** prepared by our team of Hong Kong Chefs from Xin Cuisine Chinese Restaurant
- **Complimentary food tasting** for one table of 10 person based on confirmed menu. Applicable on weekdays only (Monday - Thursday, excluding Eve & Public Holidays)

### **BEVERAGE**

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- 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
- **Choice of international buffet breakfast at Atrium Restaurant/Executive Lounge** for 2 person **OR in-room breakfast** worth up to S\$68 nett
- Exclusively-designed **wedding invitation cards** based on 70% of your guaranteed attendance (excludes printing cost & accessories)
- **25,000 IHG Business Rewards Points** to be awarded
- **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

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## 8-COURSE WEDDING DINNER (WEEKEND)

五福大拼盘

Deluxe Combination Platter

*(Xin's 'Home-Style' Roast Duck with Tea Leaves, Deep-fried Spring Roll, Roasted Pork, Baby Octopus & Deep-fried Chicken Money Bag)*

\*\*\*

金瓜燕窝鸡丝羹

Braised Bird's Nest with Chicken and Pumpkin Soup

\*\*\*

油浸顺壳

Deep-fried Soon Hock in Light Soya Sauce

\*\*\*

虾饼吊烧鸡

Crispy Roasted Chicken with Crackers

\*\*\*

镇江虾球

Deep-fried Prawn with "Zhenjiang" Vinegar

\*\*\*

鲍鱼仔豆根扒时蔬

Braised Whole Baby Abalone with Dried Beancurd & Seasonal Vegetables

\*\*\*

生炒腊味糯米饭

Wok-fried Glutinous Rice with Waxed Meat

\*\*\*

红豆沙汤圆

Sweetened Red Bean Paste with Sesame Dumpling

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## MENU OF YOUR CHOICE: 8 COURSE

Select your preferred items for the wedding banquet

**APPETISER** (Please select any one (01) item):

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

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

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## MENU OF YOUR CHOICE: 8 COURSE

Select your preferred items for the wedding banquet

**SOUP** (Please select any one (01) 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 Meat<br>and Winter Melon Soup |
| <input type="checkbox"/> | 韭皇瑶柱羹<br>Braised Dried Scallop and<br>Yellow Chives in Superior Soup     | <input type="checkbox"/> | 金瓜燕窝鸡丝羹<br>Braised Bird' s Nest with Chicken and<br>Pumpkin Soup        |
| <input type="checkbox"/> | 蟹皇燕窝瑶柱羹<br>Braised Bird' s Nest with Crab<br>Meat and Dried Scallop Soup | <input type="checkbox"/> | 冬茸干贝燕窝羹<br>Braised Bird' s Nest with Winter Melon<br>and Dried Scallop  |
| <input type="checkbox"/> | 金瓜蟹肉燕窝羹<br>Braised Bird' s Nest with Crab<br>Meat and Pumpkin            | <input type="checkbox"/> | 龙虾海味羹<br>Seafood Lobster Soup   |

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## MENU OF YOUR CHOICE: 8 COURSE

Select your preferred items for the wedding banquet

### **PRAWN** (Please select any one (01) item) :

Additional S\$20++ per dish 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 Clam<br>in Spicy Sauce |
| <input type="checkbox"/> 腰果西芹凤凰蚌虾球<br>Sautéed Prawn, Pacific Clam<br>with<br>Celery & Cashew Nuts | <input type="checkbox"/> XO酱凤凰蚌虾球<br>Sautéed Prawn with Pacific Clam in<br>XO Sauce   |
| <input type="checkbox"/> 青芥酱虾球<br>Deep-fried Prawn with Wasabi<br>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 Clam<br>& 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 (01) item) :

Additional S\$5++ per dish 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   |   |

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## MENU OF YOUR CHOICE: 8 COURSE

Select your preferred items for the wedding banquet

**FISH** (Please select any one (01) item) :  
Additional S\$30++ per dish 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"/> | 鲷鱼<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<br>Style<br>(Steamed)              | <input type="checkbox"/> | 潮式蒸<br>Teochew Style<br>(Steamed)    | <input type="checkbox"/> | 豉汁蒸<br>with Black<br>Bean<br>(Steamed) |
| <input type="checkbox"/> | 梅菜蒸<br>with<br>Preserved<br>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<br>Beancurd<br>(Steamed)        | <input type="checkbox"/> | 豆酱蒸<br>with Yellow<br>Bean (Steamed) | <input type="checkbox"/> | 油浸<br>Deep-fried                       |

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## MENU OF YOUR CHOICE: 8 COURSE

Select your preferred items for the wedding banquet

**VEGETABLE** (Please select any one (01) item) :

*Additional S\$30++ per dish per table*

鲍鱼仔参扒时蔬

Braised Whole Baby Abalone with Sea Cucumber & 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



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## MENU OF YOUR CHOICE: 8 COURSE

Select your preferred items for the wedding banquet

### **NOODLE** (Please select any one (01) item) :

Additional S\$10++ per dish per table

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> 豉油皇海鲜炒面<br>Wok-Fried Noodles<br>with Seafood in<br>Superior Soya 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 Pork<br>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 with<br>Seafood                                  | <input type="checkbox"/> 黑椒海鲜炒面<br>Wok-fried Noodles<br>with Seafood in<br>Black Pepper<br>Sauce |
| <input type="checkbox"/> 九王乾烧伊面<br>Braised Ee-Fu<br>Noodles with Yellow<br>Chives               |   |  |

### **DESSERT** (Please select any one (01) item) :

Additional S\$20++ per dish per table

- |  |   |
|--|---|
| <input type="checkbox"/> 龙珠果杨芝甘露<br>Chilled Pomelo Mango Sago with<br>Dragon Fruit                   | <input type="checkbox"/> 红豆沙汤圆<br>Sweetened Red Bean Paste with<br>Sesame Dumpling                        |
| <input type="checkbox"/> 莲子百合红豆沙<br>Sweetened Cream of Red Bean<br>with Lotus Seed & Dried 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 Gingko<br>Nut & Coconut Cream              | <input type="checkbox"/> 什果龙眼冻豆腐<br>Sweetened Beancurd with Mixed<br>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 |