

Indian Wedding Package

Holiday Inn Singapore Orchard City Centre

A successful wedding celebration involves a great deal of planning and an endless number of details to consider. From the programme and food to the décor and gifts, our experienced consultants at Holiday Inn® Singapore Orchard City Centre will coordinate your entire event so that you can bask in the glory of your special day.

Elevate your wedding celebration at Holiday Inn® Singapore Orchard City Centre, featuring two ballrooms along with the Maharajah Suite that can accommodate up to *270 guests interconnected through a live feed system. With a variety of high ceilings, glittering chandeliers and adjustable lighting systems evoking different moods, we are ready to create your emotive entrance, express your personal style and leave you with memories that last a lifetime!


Take your pick from our wedding concepts to suit your favoured style. From a grand entrance to elegant table centrepiece, each exquisite theme exudes an ambience that is unique and original.

For the gourmet lovers, our team of experienced chefs is sure to satiate your expectations with a host of delectable Chinese, Western, Muslim, Indian or Vegetarian menus.

So, come along and let us build fond memories that will last a lifetime for you.

**Call +65 6730 0125 or
email weddings.hisinorchard@ihg.com to get started.**

*Based on government's guideline of 5 persons per table



Indian Wedding Package

2022 & 2023

2022

Set Lunch
Set Dinner

S\$88.00++ per person
S\$98.00++ per person

2023

Set Lunch
Set Dinner

S\$93.00++ per person
S\$103.00++ per person

CONFIRM WITH US TO ENJOY THE FOLLOWING:


- One barrel of beer with minimum guaranteed 80 persons
- Complimentary enrollment as an IHG Business rewards member & be rewarded up to maximum 20,000 points.
- \$100.00nett Holiday Inn Singapore Orchard City Centre's food & beverage voucher, valid for 6 months from wedding date (with minimum guaranteed of 10 tables (100 persons))
- One day-use room (Standard Room) usage:
 - *Lunch: 9am to 2pm
 - *Dinner: 3pm to 8pm

Ballroom Capacity (With Social Distancing & 5 Guests per table)

Crystal Ballroom: Maximum 130 persons
Orchid Ballroom: Maximum 90 persons
Maharajah Suite: Maximum 50 persons

Prices are subject to 10% service charge and 7% government tax unless otherwise stated as nett

All current practices in cooperation to the prevailing Singapore government guidelines, subject to changes



Indian Wedding Package

- Sumptuous selection of Indian Menu
- Champagne pyramid with a bottle of sparkling wine for toasting
- Free flow of soft drinks and mixers
- Wedding Decorations on the stage, aisle & dining tables
- Dummy cake
- Guest Book & Token Box
- Selection of Wedding favors for all guests
- Invitation cards for 70% of your confirmed attendance (excluding printing)
- One VIP parking lot for the Bridal Car
- Car park coupons for 30% of confirmed attendance
- Selection of table linen
- March in with dry ice effect
- One (1) night stay in Bridal Suite inclusive of buffet breakfast, welcome amenities & \$80.00nett room service credit
- Complimentary use of projectors for video montage and standard AV System

North Indian Menu

Appetizer (Pre-Plated Individual Serving)

Vegetarian (Please select any one (1) item)

- Vegetarian Punjabi Samosas
- Paneer Tikka
- Mint Potato Ball
- Hara Bhara Kebab
- Paneer Hariyali Kebab
- Tandoori Khumb

Non-Vegetarian (Please select any one (1) item)

- Murgh Tikka
- Nimbu Murgh Tikka
- Malmali Seekh Kebab
- Boti Kebab

Main Course (Family Style)

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

- | | |
|---|--|
| <input type="checkbox"/> Tandoori Chicken | <input type="checkbox"/> Methi Murgh |
| <input type="checkbox"/> Butter Chicken | <input type="checkbox"/> Chicken Kali Mirch |
| <input type="checkbox"/> Handi Chicken | <input type="checkbox"/> Murgh Khatta Pyaaz |
| <input type="checkbox"/> Kadhai Chicken | <input type="checkbox"/> Murgh Aur Badi Mirch Ka Salan |
| <input type="checkbox"/> Murgh Shahjahani | <input type="checkbox"/> Chicken Lazeez |

Mutton (Please select one (1) item)

- | | |
|---|---|
| <input type="checkbox"/> Classic Mutton Curry | <input type="checkbox"/> Keema Matar |
| <input type="checkbox"/> Gosht Dum Handi | <input type="checkbox"/> Martaban Ka Meat |
| <input type="checkbox"/> Lamb Vindaloo | |

North Indian Menu

Fish (Please select one (1) item)

- Fish Masala
- Malabari Fish Curry
- Methi Fish
- Fish Vindaloo

Vegetable & Dal (Please select three (3) items)

- Kadhai Paneer
- Paneer Makhani
- Palak Paneer
- Cheese Kurchan
- Subz Meloni
- Mushroom Do Piazza
- Mirch Baigan Ka Salan
- Ajwaini Bhindi
- Rajma Masala
- Dal Makhani
- Mushroom Mattar Hara Dhaniya
- Gobi, Gajar & Snow Peas
- Aloo Gobhi Mattar
- Aloo Zeera
- Sabz Jalfrezi
- Vegetable Kai Korma
- Aloo Baigan
- Channa Masala
- Yellow Dal Tadka


Rice (Please select one (1) item)

- Kesari Pulao
- Jeera Pulao
- Peas Pulao
- Kashmiri Pulao

Assorted Indian Breads (Optional – Choose two types)
(Plain, Garlic & Butter Naan and Tandoori Roti)

Desserts (Please select three (2) items)

(Pre-Plated, Individual Serving)

- Rasmalai
 - Gulab Jamun
 - Gajar Ka Halwa
 - Coffee & Masala Tea or Tea (Optional)
 - Vermicelli Payasam
 - Rose and Cardamom Panna Cotta
- 

North Indian Non-Vegetarian Set Menu

APPETIZERS

Bhatti Murgh

Traditional Indian Speciality of Chicken marinated overnight and grilled in the tandoor

Mahi Rai

Cubes of Sole Fillet marinated in Lemon Juice, Gram Flour, Yoghurt and Mustard Seeds, cooked in the Tandoor

Garlic Naan

Indian Bread of Superfine Flour flavoured with Garlic

MAIN COURSE

Crab Curry

Crab Meat with Onion, Tomato, Coriander, Turmeric and Curry Leaf

Methi Murgh

Boneless Chicken with Fenugreek Leaves, Kasuri Methi, Onion, Cloves and Cinnamon

Keema Mattar

Minced Lamb Gravy – Garlic and Ginger Paste, Mace

Aloo Gobhi Mattar

Potato, Cauliflower and Green Pea tossed with Tomato, Fresh Coriander and Indian Spices

Yellow Dal Tadka

Split Yellow Lentil –tempered in Ghee with Onion, Tomato, Garlic and Cumin

Jeera Pulao

Basmati Rice flavoured with Cumin Seed Laccha Parantha

DESSERT

Gulab Jamun

Khoya (Reduced Milk) Balls deep-fried to a golden colour and immersed in Rose flavoured Sugar Syrup

Fresh Fruit Platter



North Indian Vegetarian Set Menu

APPETIZERS

Paneer Ka Soola

Cubes of Cottage Cheese marinated in Hung Curd, tempered with Cumin, Coriander, Fenugreek, Pickle Paste, Black Onion Seed, finished in tandoor

Samosa

Fried Pyramid-shaped Pastry Shell with a Savoury Potato and Green Pea stuffing, served with Tamarind Chutney

Garlic Naan

Indian Bread of Superfine Flour flavoured with Garlic

MAIN COURSE

Palak Paneer

A Traditional Home-made Cottage Cheesecooked on a slow fire with blanched puree of Fresh Spinach Leaf

Mirch Baingan Ka Salan

A unique delicacy from the region of Hyderabad, Eggplant and Chillies simmered with Coconut and Peanut Gravy

Mushroom Do Piazza

“Do Piazza” translates to Onions being added twice in cooking process with Mushroom

Gobi, Gajar and Snow Peas

Florets of Cauliflower, Carrots and Pods of Snow Pea sautéed with Garlic, Chilli, Onion, Tomato and garnished with Fresh Coriander

Dal Makhani

India’s Favourite Lentil Delicacy of whole Black Urad Lentils, Tomato Puree and Garlic, simmered overnight on the tandoor, enriched with Cream and Butter

Kesari Pulao

Saffron flavoured Basmati Rice

Lachha Paratha

DESSERT

Gulab Jamun

Khoya (Reduced Milk) Balls deep-fried to a golden colour and immersed in Rose flavoured Sugar Syrup

Fresh Fruit Platter



Wedding Timeline

<u>Time Line</u>	<u>Notes/ Remarks</u>
<p><u>4 TO 6 MONTHS PRIOR:</u></p> <ul style="list-style-type: none"> - Invitation card printing & RSVP - Initial Stage of Planning - Review on decor, floor plan, linen, etc - Accommodation arrangement if (required) 	
<p><u>3 MONTHS PRIOR:</u></p> <ul style="list-style-type: none"> - Food Tasting - Liaising with external vendors (makeup, photo booth, etc..) - Drafting all the programme & guest list 	
<p><u>1 MONTH PRIOR:</u></p> <ul style="list-style-type: none"> - Finalization on food & beverage - Finalization of logistics (décor, linen, wedding gifts, floor plan, etc) - Follow up with outstanding RSVPS & finalize your guest list - Finalizing on your accommodation arrangement - 70% of the banquet payment made 	
<p><u>2 TO 3 WEEKS PRIOR:</u></p> <ul style="list-style-type: none"> - AV TESTING & Rehearsal (Video Montage, March-in, Lighting, Songs) - Latest updates on your guest list & programme (if any changes) 	
<p><u>WEDDING DAY: CONGRATULATIONS!</u></p> <ul style="list-style-type: none"> - Check in to your Bridal Suite at 9.00am/ 2.00pm - AV test & run through programme with the coordinators & emcee - Setup of reception & photo album tables - Balance payment after the event or upon check out 	