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Reg No. 40516800D



A Grand Wedding

2017 & 2018



A Grand Wedding

Let us play a part in making your dream wedding a reality. Join us at our upcoming Wedding Showcase and enjoy exclusive rebates when you book your wedding package at Holiday Inn Singapore Atrium.

With a dedicated team of Wedding Specialists looking after every detail of your wedding, you can relax and fully immerse yourself in a perfect celebration of love.

	May to October 2017	November to December 2017	2018
Weekend Lunch (Sat & Sun)	\$814.00++	^\$958.00++	^\$968.00++
Wedding wishes for Wedding Lunch	Free-flow of house wines & beer upon commencement of first course Complimentary wedding invitation cards with standard printing of wedding inserts Complimentary use of function room for solemnization One night stay in our Superior room with breakfast for two at Atrium Restaurant ^2 hour usage of photo booth with unlimited prints ^Extra perk for Weekend Lunch weddings held from November 2017 onwards		
	May to October 2017	November to December 2017	2018
Weekday Dinner (Mon to Fri)	\$898.00++	\$898.00++	^\$1068.00++
Weekend Dinner (Sat & Sun)	\$898.00++	^\$1058.00++	^\$1068.00++
Wedding wishes for Wedding Dinner	Free-flow of house wines & beer upon commencement of first course Complimentary wedding invitation cards with standard printing of wedding inserts Choice of: One night stay in our Superior room inclusive of buffet breakfast for two at Atrium Restaurant OR Additional night stay in our bridal suite inclusive of buffet breakfast for two at Atrium Restaurant ^2 hours usage of photo booth with unlimited prints ^120 cups of frozen yoghurt during your cocktail reception ^Extra perks for Weekday Dinner weddings in 2018 and Weekend Dinner weddings from November 2017 onwards		

What's more, we are giving a special wedding bonus;
 the sum of the couple's ages will be the nett rebate amount deducted per table!

SPECIAL WEDDING BONUS

How it works

Bride's + Groom's age = Nett cash rebate per table
 E.g. 30 years old + 33 years old = \$63 Nett cash rebate per table

Terms and conditions

- Offers are only valid for new bookings for weddings up till 31 December 2018
- A surcharge of S\$50++ per table applies on Eves of, Public Holidays, Chinese New Year Day and Valentine's Day.
- A non-refundable deposit of S\$5,000.00 is required. 01 month before actual wedding, 30% of the total bill is required, and final balance amount to be paid on the actual wedding day
- Booking is subject to availability of date and venue upon confirmation
- Offers are non-transferable nor exchangeable for cash, gift vouchers or any services
- Prices are subject to 10% service charge and prevailing government tax unless stated otherwise



A Grand Wedding

BLISSFUL WEDDING 8-Course Lunch

Dining:

- ♥ A sumptuous 8-Course Cantonese feast prepared by our team of Hong Kong chefs from Xin Cuisine Chinese Restaurant
- ♥ Complimentary food tasting for one (01) table of 10 persons based on confirmed menu (Applicable on weekdays only, excluding Eve & Public Holidays)

Beverage:

- ♥ Free flow of soft drinks, mixers & Chinese tea
- ♥ Pre-reception cocktail with cocktail bites for all guests (soft drinks & mixers only)
- ♥ Wines purchased from hotel can be arranged at a special price
- ♥ Exquisite 5-tier champagne fountain with a complimentary bottle of champagne
- ♥ Waiver of corkage charge for all Hard Liquor (Duty Paid) brought into the hotel

Wedding Themes:

- ♥ Selection of 5 exquisite wedding themes
- ♥ Romantic entry for first bridal march-in
- ♥ Distinctive 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 one (01) night stay in our Bridal Suite inclusive of in-room welcome amenities
- ♥ Choice of international buffet breakfast at Atrium Restaurant for two persons or in-room breakfast worth up to S\$68.00nett
- ♥ Exclusively-designed wedding invitation cards based on 70% of your guaranteed attendance (excluding printing cost & accessories)
- ♥ Choice of memorable wedding favors for all invited guests and complimentary loan of two (02) Ang Bao Box on actual day of wedding for reception desk
- ♥ A specially designed guest signature book for your guests to record well wishes
- ♥ Complimentary usage of two (02) LCD projectors, screens and stereo sound system
- ♥ One (01) VIP parking lot at the Hotel's entrance for the bridal car
- ♥ Complimentary car park coupons for up to 30% of your guaranteed attendance

***Prices are subject to 10% service charge and 7% prevailing government taxes
Packages are subject to changes without prior notice***



PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

Lunch menu selection:

APPETISER: DELUXE COMBINATION PLATTER

Please select five (5) items from the following list:

- | | | |
|--|--|--|
| <input type="checkbox"/> 凉拌海蜇
Marinated Jellyfish | <input type="checkbox"/> 花雕醉鸡
Drunken Chicken | <input type="checkbox"/> 脆皮烧肉
Roast Pork |
| <input type="checkbox"/> 蜜汁叉烧
Barbecued Pork | <input type="checkbox"/> 玫瑰油鸡
Soya Chicken | <input type="checkbox"/> 烧鸭
Roasted Duck |
| <input type="checkbox"/> 炸春卷
Deep-fried Spring
Rolls | <input type="checkbox"/> 炸石榴鸡
Deep-fried Chicken
Money Bag | <input type="checkbox"/> 沙律生虾
Prawn Salad |
| <input type="checkbox"/> 日本八爪鱼
Baby Japanese
Octopus | <input type="checkbox"/> 加州寿司
California Rolls | |

SOUP

Please select one (1) item from the following list:

- | | |
|--|---|
| <input type="checkbox"/> 瑶柱蟹肉冬茸羹
Braised Dried Scallop,
Crabmeat, and Winter
Melon Soup | <input type="checkbox"/> 金瓜燕窝鸡丝羹
Braised Bird's Nest with
Chicken and Pumpkin
Soup |
| <input type="checkbox"/> 韭皇瑶柱羹
Braised Dried Scallop and
Yellow Chives in Superior
Soup | <input type="checkbox"/> 鲍鱼海味羹
Shredded Abalone with
Dried Seafood Soup |



PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

PRAWN

Please select one (1) item from the following list:

- | | |
|--|--|
| <input type="checkbox"/> 镇江虾球
Deep-fried Prawn with
"Zhengjiang" Vinegar | <input type="checkbox"/> 咕嚕虾球
Deep-fried Prawn with
Sweet and Sour Sauce |
| <input type="checkbox"/> 青芥酱虾球
Deep-fried Prawn with
Wasabi Sauce | <input type="checkbox"/> 辣汁虾球凤凰蚌
Sautéed Prawn, Phoenix Clams
with Spicy Sauce |

FISH

Please select one (1) item from the following list:

- | | |
|--|--|
| <input type="checkbox"/> 豆酥蒸金目鲈
Steamed Seabass with
Crispy Bean Crumb | <input type="checkbox"/> 泰式炸金目鲈
Deep-fried Seabass with Thai Sauce |
| <input type="checkbox"/> 港蒸金目鲈
Steamed Seabass in
Hong Kong Style | <input type="checkbox"/> 潮式蒸金目鲈
Steamed Seabass in
Teochew Style |
| <input type="checkbox"/> 豉汁蒸金目鲈
Steamed Seabass in
Black Bean Sauce | |



PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

CHICKEN

Please select one (1) item from the following list:

- | | |
|--|--|
| <input type="checkbox"/> 虾饼吊烧鸡
Crispy Roasted Chicken
with Crackers | <input type="checkbox"/> 虾酱烧鸡
Roasted Chicken with Shrimp Paste |
| <input type="checkbox"/> 黑椒鸡
Roasted Chicken with Black
Pepper Sauce | <input type="checkbox"/> 风沙鸡
Roasted Chicken with Garlic |
| <input type="checkbox"/> 泰式酱鸡
Roasted Chicken with Thai Sauce | |

VEGETABLE

Please select one (1) item from the following list:

- 瑶柱竹笙冬菇扒时蔬
Braised Bamboo Pith, Dried Scallop with Mushroom and Seasonal
Vegetables
- 百灵菇柱甫扒时蔬
Braised "Bai Ling" Mushroom with Dried Scallop and Seasonal Vegetables
- 百灵菇豆根扒时蔬
Braised "Bai Ling" Mushroom with Dried Beancurd and Seasonal
Vegetables
- 瑶柱冬菇扒时蔬
Braised Dried Scallop with Mushroom and Seasonal Vegetables



PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

NOODLE

Please select one (1) item from the following list:

- | | | | |
|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 韭皇干烧伊面
Braised Ee-fu Noodles with
Yellow Chives | <input type="checkbox"/> | 海鲜伊面
Braised Ee Mee with Seafood |
| <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 Noodle |

DESSERT

Please select one (1) item from the following list:

- | | | | |
|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 莲子百合红豆沙
Sweetened Cream of Red
Bean with Lotus Seed and
Dried Lily Bulb | <input type="checkbox"/> | 海底椰香蜜西米露
Chilled Sea Coconut with
Honeydew Sago |
| <input type="checkbox"/> | 红豆沙汤圆
Sweetened Red Bean Paste with
Sesame Dumpling | <input type="checkbox"/> | 红莲百合清汤汤圆
Double Boiled Red Dates
with Sesame Dumpling and
Dried Lily Bulb |



A Grand Wedding

MAGICAL JOURNEY 8-Course Dinner

Dining:

- ♥ A sumptuous 8-Course Cantonese feast prepared by our team of Hong Kong chefs from Xin Cuisine Chinese Restaurant
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Beverage:

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Wedding Themes:

- ♥ Selection of 5 exquisite wedding themes
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- ♥ Specially adorned VIP & Bridal tables & chairs
- ♥ Complimentary seat covers for all chairs
- ♥ An intricately designed wedding cake (dummy) for cake cutting ceremony

Privileges:

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- ♥ Choice of international buffet breakfast at Atrium Restaurant for two persons or in-room breakfast worth up to S\$68.00nett
- ♥ Exclusively-designed wedding invitation cards based on 70% of your guaranteed attendance (excluding printing cost & accessories)
- ♥ Choice of memorable wedding favors for all invited guests and complimentary loan of two (02) Ang Bao Box on actual day of wedding for reception desk
- ♥ A specially designed guest signature book for your guests to record well wishes
- ♥ Complimentary usage of two (02) LCD projectors, screens and stereo sound system
- ♥ One (01) 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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PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

Dinner menu exclusives:

APPETISER: DELUXE COMBINATION PLATTER

Please select five (5) items from the following list:

- | | | |
|--|---|--|
| <input type="checkbox"/> 凉拌海蜇
Marinated Jellyfish | <input type="checkbox"/> 花雕醉鸡
Drunken Chicken | <input type="checkbox"/> 脆皮烧肉
Roast Pork |
| <input type="checkbox"/> 蜜汁叉烧
Barbecued Pork | <input type="checkbox"/> 玫瑰油鸡
Soya Chicken | <input type="checkbox"/> 烧鸭
Roasted Duck |
| <input type="checkbox"/> 炸春卷
Deep-fried Spring
Rolls | <input type="checkbox"/> 炸石榴鸡
Deep-fried Chicken
Money Bag | <input type="checkbox"/> 沙律生虾
Prawn Salad |
| <input type="checkbox"/> 日本八爪鱼
Baby Japanese
Octopus | <input type="checkbox"/> 加州寿司
California Rolls | <input type="checkbox"/> 茶皇鸭
Xin's Signature
Roasted Duck with
Tea Leaves |
| <input type="checkbox"/> 桂花蟹肉
Crabmeat Omelette | <input type="checkbox"/> 宫保猴头菇
Monkey Mushroom
with Dried Chili | |



PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

SOUP

Please select one (1) item from the following list:

- | | | | |
|--------------------------|---|--------------------------|--|
| <input type="checkbox"/> | 蟹肉瑶柱燕窝羹
Braised Bird's nest with Crab meat
and Dried Scallop Soup | <input type="checkbox"/> | 金瓜鸡丝燕窝羹
Braised Bird's nest with Chicken and
Pumpkin Soup |
| <input type="checkbox"/> | 金瓜蟹肉燕窝羹
Braised Bird's nest with Crab meat
and Pumpkin Soup | <input type="checkbox"/> | 燕窝瑶柱冬茸羹
Braised Bird's nest with Winter Melon
and Dried Scallop Soup |
| <input type="checkbox"/> | 鲍鱼海味羹
Shredded Abalone with Dried
Seafood Soup | | |

FISH

Please select one (1) item from the following list:

- | | | | |
|--------------------------|---|--------------------------|---|
| <input type="checkbox"/> | 港蒸西星斑
Steamed Star Garoupa in
Hong Kong Style | <input type="checkbox"/> | 潮式蒸石斑
Steamed Garoupa in
Teochew Style |
| <input type="checkbox"/> | 潮式蒸鲳鱼
Steamed Pomfret in
Teochew Style | <input type="checkbox"/> | 港蒸金目鲈
Steamed Sea Bass in
Hong Kong Style |
| <input type="checkbox"/> | 豆酥蒸金目鲈
Steamed Sea Bass in
Crispy Bean Crumb | | |



PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

CHICKEN / DUCK

Please select one (1) item from the following list:

- | | |
|--|---|
| <input type="checkbox"/> 虾饼吊烧鸡
Crispy Roasted Chicken
with Crackers | <input type="checkbox"/> 虾酱烧鸡
Roasted Chicken with Shrimp Paste |
| <input type="checkbox"/> 黑椒鸡
Roasted Chicken with Black
Pepper Sauce | <input type="checkbox"/> 虾饼烧鸭
Roasted Duck with Crackers |
| <input type="checkbox"/> 泰式酱鸡
Roasted Chicken with Thai Sauce | <input type="checkbox"/> 茶皇鸭
Xin's Signature Roasted Duck
with Tea Leaves |

PRAWN

Please select one (1) item from the following list:

- | | |
|--|--|
| <input type="checkbox"/> 青芥酱虾球
Deep-fried Prawn with
Wasabi Sauce | <input type="checkbox"/> 镇江虾球
Deep-fried Prawn with
"Zhengjiang" Vinegar |
| <input type="checkbox"/> 咕嚕虾球
Deep-fried Prawn with
Sweet and Sour Sauce | <input type="checkbox"/> 辣汁虾球凤凰蚌
Sautéed Prawn, Phoenix Clams
with Spicy Sauce |



PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

VEGETABLE

Please select one (1) item from the following list:

- 瑶柱竹笙冬菇扒时蔬
Braised Bamboo Pith, Dried Scallop with Mushroom and Seasonal Vegetables
- 百灵菇柱甫扒时蔬
Braised "Bai Ling" Mushroom with Dried Scallop and Seasonal Vegetables
- 海螺片冬菇扒时蔬
Braised Sea Whelk with Mushroom and Seasonal Vegetables
- 百灵菇豆根扒时蔬
Braised "Bai Ling" Mushroom with Dried Beancurd and Seasonal Vegetables
- 瑶柱冬菇扒时蔬
Braised Dried Scallop with Mushroom and Seasonal Vegetables
- 鲍鱼仔百灵菇扒时蔬
Braised Whole Baby Abalone with "Bai Ling" Mushroom and Seasonal Vegetables



PERSONALISED WEDDING MENU (8-Course)

A menu that's uniquely yours

NOODLE / RICE

Please select one (1) item from the following list:

- | | |
|---|---|
| <input type="checkbox"/> 韭皇干烧伊面
Braised Ee-fu Noodles with
Yellow Chives | <input type="checkbox"/> 海鲜伊面
Braised Ee Mee with Seafood |
| <input type="checkbox"/> 黑椒海鲜炒面
Wok-fried Noodles with Seafood
in Black Pepper | <input type="checkbox"/> 海鲜炒面
Wok-fried Crispy Noodle with
Seafood |
| <input type="checkbox"/> 炸酱焖伊面
Braised Ee-fu Noodles with Spicy
Minced Pork Sauce | <input type="checkbox"/> 腊味荷叶饭
Steamed Rice with Preserved
Meat Wrapped in Lotus Leaf |

DESSERT

Please select one (1) item from the following list:

- | | |
|---|---|
| <input type="checkbox"/> 莲子百合红豆沙
Sweetened Cream of Red
Bean with Lotus Seed and
Dried Lily Bulb | <input type="checkbox"/> 海底椰香蜜西米露
Chilled Sea Coconut with
Honeydew Sago |
| <input type="checkbox"/> 红豆沙汤圆
Sweetened Red Bean Paste
with Sesame Dumpling | <input type="checkbox"/> 红莲百合清汤汤圆
Double Boiled Red Dates
with Sesame Dumpling and
Dried Lily Bulb |
| <input type="checkbox"/> 什果龙眼冻豆腐
Sweetened Beancurd with
Mixed Fruit and Longan | |

