

Make your dream wedding come true...

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.

With a plethora of wedding ballrooms and banquet halls that can accommodate up to 380 persons, impress your guests with the glittering chandeliers and state-of-the-art technology such as on-site live streaming and adjustable lighting systems to evoke different moods.

Take your pick from our wedding concepts to suit your favoured style. From a grand entrance to elegant table centerpiece, 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 6734 1098** or email weddings.hisinorchard@ihg.com to get started.

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Holiday Inn
SINGAPORE
ORCHARD CITY CENTRE

Indian Wedding Package

2018 (January – June)

Buffet Lunch (Monday to Sunday)
Buffet Dinner (Monday to Sunday)

S\$68.00++ per person
S\$78.00++ per person

2018 (July – December)

Buffet Lunch (Monday to Sunday)
Buffet Dinner (Monday to Sunday)

S\$78.00++ per person
S\$88.00++ per person

Set Lunch (Monday to Sunday)
Set Dinner (Monday to Sunday)

S\$888.00++ per table of 10 persons
S\$988.00++ per table of 10 persons

2019 (January – June)

Buffet Lunch (Monday to Sunday)
Buffet Dinner (Monday to Sunday)

S\$80.00++ per person
S\$90.00++ per person

2019 (July – December)

Buffet Lunch (Monday to Sunday)
Buffet Dinner (Monday to Sunday)

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

Set Lunch (Monday to Sunday)
Set Dinner (Monday to Sunday)

S\$968.00++ per table of 10 persons
S\$1,068.00++ per table of 10 persons

Table Requirement

- ∞ Crystal Ballroom: Minimum 23 tables, Maximum 38 tables
- ∞ Orchid Ballroom: Minimum 12 tables, Maximum 22 tables

The above rates are exclusive of 10% service charge and prevailing government taxes unless otherwise stated.

Indian Wedding Package

Stay Indulgent...

- ∞ Choice of Indian buffet or set menu
- ∞ Free-flow of soft drinks and mixers for four (4) hours
- ∞ Champagne pyramid with a bottle of champagne for toasting
- ∞ Waiver of corkage charge for sealed and duty-paid hard liquor and wines

Stay Mesmerised...

- ∞ Unique wedding decorations on stage and individual centrepiece on each dining table
- ∞ Specially designed model wedding cake for the wedding affair
- ∞ Elegant chair covers to enhance the ambience

Stay Memorable...

- ∞ Complimentary one (1) night stay in the spacious Deluxe Suite inclusive of in-room breakfast or breakfast at Window on the Park
- ∞ \$80.00 nett credit for room service in bridal suite
- ∞ One VIP parking lot for the bridal car at the entrance of the hotel
- ∞ Complimentary car park coupons for 20% of the confirmed guest attendance

Stay Enchanted...

- ∞ Unique selection of wedding favours
- ∞ Choice of wedding invitation cards for 70% of the confirmed guest attendance (excluding printing)
- ∞ Specially designed wedding guest book and token box
- ∞ Wedding march-in with dry ice effect

Stay Connected...

- ∞ Complimentary use of projectors for video montage and live feed

**The Management reserves the right to amend prices, perks and menus without prior notice.*

** Promotion is only applicable from 1 to 30 April 2017.*

NORTH INDIAN BUFFET MENU A

BUTLER PASS SNACKS

Samosa

(Fried Pyramid-shaped pastry shell with a savoury Potato and Green Pea stuffing, served with Tamarind Chutney)

Malmali Seekh Kebab

(Seekh of finely minced Mutton smoked with singeng flavours of Ghee, Cinnamon, Bay Leaf and Black Cardamom, creating an extraordinary play of tastes)

APPETIZERS

Salad Bar

(Cucumber and Tomato slice, Onion Ring and Lemon Wedge)
Pickle, Mango Chutney and Mint Sauce

Mixed Vegetable Raita

MAIN COURSE

Bhatti Murgh – Tandoori Chicken

Traditional Indian Speciality of Chicken marinated overnight and grilled on the Bhatti

Mutton Roganjosh

Cubes of Lamb Gravy – Yoghurt, Onion, Cloves, Cinnamon and Cardamom

Fish Goan Curry

Chunks of Boneless Sole Gravy – Tomato, Onion and Coconut

Gobi Gajar and Snow Pea

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

Aloo Zeera

Potato Stir-fried with crushed Zeera Cumin

Yellow Dal Tadka

Popularly known as 'Dal Fry' husked split Yellow Moong Lentil, tempered in Ghee with Onion, Tomato, Garlic, Whole Red Chillies and Cumin

Kesari Pulao

Saffron flavoured Basmati Rice

Assorted Indian Breads

Plain, Garlic, Butter, Tandoori Roti

DESSERT

Gulab Jamun

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

Rasmalai

Fresh Cream Cheesecake soaked in reduced sweetened Milk topped with Pistachio Nut

Fresh Fruit Platter

NORTH INDIAN BUFFET MENU B

BUTLER PASS SNACKS

Paneer Ka Soola

Cubes of Cottage Cheese marinated in Hung Curd, tempered Cumin, Coriander Seed, Fenugreek, Pickle Paste, Black Onion Seed and finished in the Tandoor

Murgh Tikka

Cubes of Chicken, steeped in a marinade of Yoghurt, Ginger, Garlic, Cumin Powder, glazed in the Tandoor and sprinkled with Chat Masala and Lemon Juice

APPETIZERS

Salad Bar

(Cucumber and Tomato Slice, Onion Ring and Lemon Wedge)
Pickle, Mango Chutney and Mint Sauce

Mixed Vegetable Raita

MAIN COURSE

Keema Mattar

Minced Lamb with Peas Gravy – Garlic and Ginger Paste, Mace

Butter Chicken

Boneless Chicken cooked in the Tandoor Gravy – Tomato, Cashew Nut, Honey, Butter, Kasuri Methi, Garam Masala

Fish Masala

Chunks of Boneless Sole Gravy - Onion, Garlic, Ginger and Spices

Sabzi Makhnwalla

Assorted Vegetables cooked in a rich Tangy Tomato Sauce enhanced with Fenugreek Leaves

Aloo Kali Mirch

Potatoes Stir-fried with choice of crushed Kali Mirch or Black Peppercorn

Dal Makhani

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

Peas Pulao

Saffron Rice cooked with Green Peas

Assorted Indian Breads

Plain, Garlic, Butter, Tandoori Roti

DESSERT

Gulab Jamun

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

Assorted Ice Cream

Vanilla, Strawberry and Chocolate Ice Cream

Fresh Fruit Platter

NORTH INDIAN VEGETARIAN BUFFET MENU A

BUTLER-PASS SNACKS

Samosa

Fried Pyramid-shaped pastry shell with a savoury Potato and Green Pea stuffing, served with Tamarind Chutney

Paneer Ka Soola

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

APPETIZERS

Salad Bar

(Cucumber and Tomato slices, Onion Ring and Lemon Wedge)
Pickles, Mango Chutney and Mint Sauce

Mixed Vegetable Raita

MAIN COURSE

Paneer Makhani

cooked in Fresh Tomato Puree, accented with Fenugreek

Mushroom Corn Spinach

A unique combination of Mushroom, Corn and Spinach

Aloo Jeera

Potatoes Stir-fried with crushed Jeera Cumin

Gobi, Gajar and Snow Pea

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

Yellow Dal Tadka

Popularly known as 'Dal Fry' husked split Yellow Moong Lentil, tempered in Ghee with Onion, Tomato, Garlic, Whole Red Chillies and Cumin

Kesari Pulao

Saffron flavoured Basmati Rice

Assorted Indian Breads

Plain, Garlic, Butter, Tandoori Roti

DESSERT

Gulab Jamun

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

Rasmalai

Dumplings made from Cottage Cheese soaked in sweetened, thickened Milk delicately flavoured with Cardamom and served chilled with slices of Kiwi

Fresh Fruit Platter

NORTH INDIAN VEGETARIAN BUFFET MENU B

BUTLER-PASS SNACKS

Paneer Ka Soola

Cubes of Cottage Cheese marinated in Hung Curd, tempered in Cumin, Coriander Seed, Fenugreek, Pickle Paste, Black Onion Seed and finished in the Tandoor

Pakoda

The Punjabi Passion! Fritter with Gram Flour Batter

APPETIZERS

Salad Bar

(Cucumber and Tomato Slice, Onion Ring and Lemon Wedge)
Pickle, Mango Chutney and Mint Sauce

Mixed Vegetable Raita

MAIN COURSE

Palak Paneer

Cottage Cheese cooked on a slow fire with blanched puree of fresh Spinach Leaf

Sabzi Makhanwala

Assorted Vegetables cooked in a rich tangy Tomato Sauce enhanced
with Fenugreek Leaves

Chana Masala

Chick Pea cooked with Onion, Tomato and Coriander

Aloo Kali Mirch

Potato Stir-fried with crushed 'Kali Mirch' Black Peppercorn

Dal Makhani

India's favourite Lentil delicacy of whole Black Urad Lentil, Tomato Puree and Garlic,
simmered overnight on the tandoor, enriched with Cream and Butter

Kashmiri Pulao

Saffron flavoured Basmati Rice garnished with Dried Fruit and Nuts

Assorted Indian Breads

Plain, Garlic, Butter, Tandoori Roti

DESSERT

Gulab Jamun

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

Assorted Ice Cream

A choice of Vanilla, Strawberry and Chocolate Ice Cream

Fresh Fruit Platter

NORTH INDIAN 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” literally translates to Onions being added twice in the 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