

# *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 650 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](mailto:weddings.hisinorchard@ihg.com) to get started.**



# Indian Wedding Package

## 2021 & 2022

### 2021

Set Lunch  
Set Dinner

S\$75.00nett per person  
S\$80.00nett per person

### 2022

Set Lunch  
Set Dinner

S\$85.00nett per person  
S\$95.00nett per person

### **CONFIRM WITH US TO ENJOY THE FOLLOWING:**

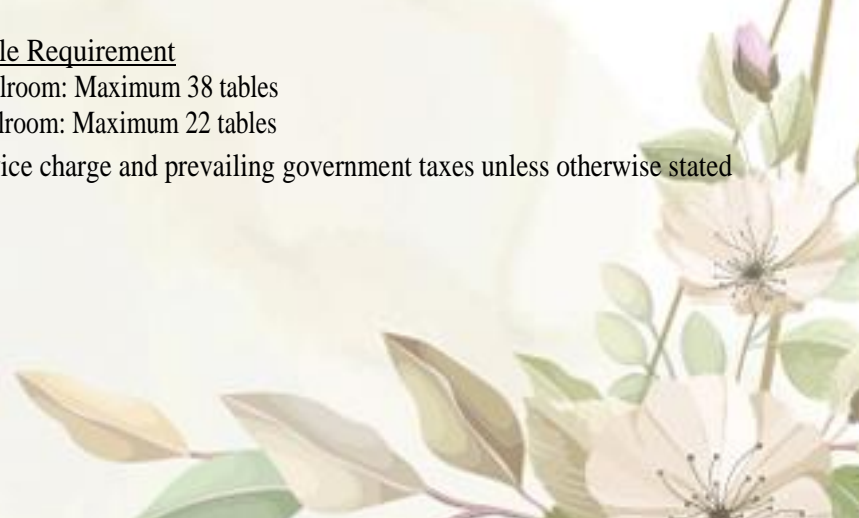
- One barrel of beer with minimum guaranteed of 10 tables (100 persons)
- Complimentary late check out till 2pm for Bridal Suite
- Complimentary enrollment as an IHG Business rewards member & be rewarded up to maximum 20,000 points.
- \$100.00nett Holiday Inn Singapore Orchard City Centre's food & beverage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

### Table Requirement

Crystal Ballroom: Maximum 38 tables

Orchid Ballroom: Maximum 22 tables

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



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