



Weddings



2025 / 2026

Capturing Timeless Moments



You have decided on FOREVER

Now let us mark the start of it all, in more ways than one.

Awarded the preferred Banquet Venues Winner 2022 by Blissful Brides, Holiday Inn Singapore Atrium promises to be as splendid as your celebration of love.

Centrally located in the heart of the city, we offer beautifully crafted venues, and carefully curated menus, matched only by our conviction to create a wedding that's as unique as your love.



LET US BE THE KEEPER OF YOUR MEMORIES.

CONTENT

pg.
04

WEDDING BANQUETS

A grand celebration with
extended family and friends

pg.
15

GET IN TOUCH

Our Wedding Specialists
will have you covered



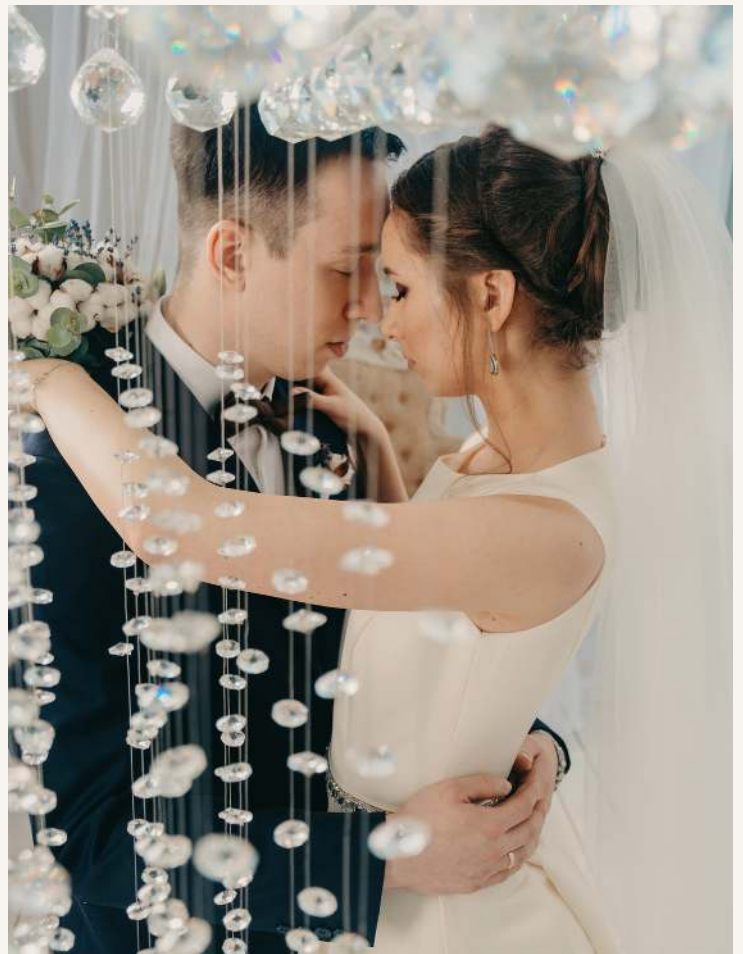
WEDDING BANQUETS



SEAL YOUR MEMORY OF A LIFETIME

in a ballroom at Holiday Inn
Singapore Atrium.

Dreaming of a rustic forest wedding? Or one that oozes magical garden enchantment? Or perhaps simply one that's wrapped in pretty champagne elegance? Whatever your dream theme, we offer ballrooms that match perfectly to your required capacity.



WEDDING BANQUETS

	2025	2026
<i>Lunch</i> Monday - Sunday	\$1,688 nett per 10 people	\$1,738 nett per 10 people
<i>Dinner</i> Monday - Friday	\$1,688 nett per 10 people	\$1,738 nett per 10 people
<i>Dinner</i> Saturday - Sunday	\$1,888 nett per 10 people	\$1,938 nett per 10 people

FOR A MINIMUM OF 12 TABLES (10 PEOPLE EACH)

- Rebate of SG \$60 nett off per confirm table of 10 people
- Free flow of beer upon commencement of first course till last course
- Free flow of house wine (red & white) upon commencement of first course till last course
- Complimentary live-feed throughout the event
- Complimentary standard printing of wedding invitation inserts
- Special discount of \$1,288 nett off Standard Bridal Package or 30% off a la Carte gown rental

ADD-ON (WITH A MINIMUM OF 15 TABLES, 10 PEOPLE EACH)

- Additional 01 night stay in Bridal Suite with breakfast for 2
- Complimentary SG \$60 nett F&B credit to be utilised during the stay date
- 01 standard day-use room for Helper on day of wedding
- Complimentary late check-out till 2pm
- Complimentary 2 hours of Photo booth from Selfieprint

TERMS & CONDITIONS

- This promotion is valid for new bookings and only for Chinese Set Lunch / Dinner
- Booking is subject to availability of date and venue upon confirmation
- Not valid with any other offers or promotions, and is not transferable or exchangeable for cash or any other items
- Prices are inclusive of 10% service charge and prevailing government taxes, unless stated otherwise
- Packages are subject to changes without prior notice
- Promotion is only valid upon payment of a non-refundable deposit of \$5,000 nett, an advance payment total of 80% is required one (01) Month before actual wedding. The remaining balance amount must be paid upon completion of event
- Offers are only valid for new bookings for weddings up till 31 December 2026

PACKAGE INCLUSIONS FOR WEDDING BANQUETS

FOOD & BEVERAGE

- 8-Course Cantonese feast prepared by our team of Chefs from Xin Cuisine Chinese Restaurant
- Complimentary food tasting for 1 table of 10 people based on confirmed menu. Applicable from Wednesday - Friday (lunch/dinner) or Sunday (dinner), excluding Eve & Public Holidays.
- Free-flow soft drinks & Chinese tea
- Special price for purchase of additional wine from the hotel
- Complimentary bottle of champagne and a champagne fountain
- Waiver of corkage charge for all hard liquor (duty-paid)

DECORATIONS

- Selection of exquisite wedding themes
- Romantic entry for first bridal march-in
- Silk floral centerpieces for VIP & bridal tables
- Specially adorned VIP, bridal tables & chairs with seat covers
- An intricately designed wedding cake (dummy) for cake-cutting ceremony

PRIVILEGES

- Complimentary 1 night stay in the bridal suite with in-room welcome amenities
- Breakfast for 2 people at Atrium Restaurant
- Exquisitely designed wedding invitation cards based on 70% of your guaranteed attendance (excludes printing cost & accessories)
- Choice of wedding favours 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 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

WEDDING BANQUET SET MENU

Lunch

Monday - Sunday

Dinner

Monday - Friday

\$1,688 NETT*
per 10 people

Enchanted

STARTERS

Marinated Jellyfish, Deep-fried Spring Roll, Fish Skin with Salted Egg Yolk,
Baby Octopus and Drunken Chicken

SOUP

Braised Dried Scallop with Shredded Chicken

MAINS

Steamed Seabass in Hong Kong Style

Deep-fried Prawn with Wasabi Sauce

Crispy Roast Chicken with Crackers

Braised Bai Ling Mushroom with Dried Beancurd & Seasonal Vegetables

Braised Ee-fu Noodles with Yellow Chive

DESSERT

Chilled Melon Sago

***Price for weddings held in 2025.**

\$1,738 nett per 10 people for 2026.

WEDDING BANQUET SET MENU

Dinner
Saturday - Sunday

\$1,888 NETT*
per 10 people

Splendour

STARTERS

Marinated Jellyfish, Deep-fried Spring Roll, Fish Skin with Salted Egg Yolk,
Baby Octopus and Drunken Chicken

SOUP

Braised Bird's Nest with Crab Meat and Pumpkin Soup

MAINS

Steamed Soon Hock in Hong Kong Style
Golden Deep-fried Prawn with Zhengjiang Sauce
Crispy Roast Chicken with Crackers
Braised Whole Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables
Braised Ee-Fu Noodles with Yellow Chive

DESSERT

Double-boiled Red Dates with Sesame Dumpling & Dried Lily Bulb

***Price for weddings held in 2025.
\$1,938 nett per 10 people for 2026.**

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Appetizer (Please select 1 item)

Additional \$10 nett per item change per table

- Crabmeat Omelette
- Marinated Duck
- Roast Pork
- Barbecue Char Siew
- Soya Chicken
- Sea Whelk
- Scallop with X.O. Sauce
- Deep-fried Lobster Ball
- Deep-fried Chicken Money Bag
- Scallop with Mayonnaise
- Deep-fried Beancurd
- Drunken Chicken
- Monkey Head Mushroom with Dried Chilli
- Roast Duck
- Prawn Salad
- Deep-fried Seaweed Seafood Roll
- Deep-fried Spring Roll
- Jellyfish
- Baby Japanese Octopus

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Soup (Please select 1 item)

Additional \$40 nett per table

- Shredded Abalone with Dried Seafood Soup
- Braised Bird Nest with Crab Meat and Winter Melon Soup
- Braised Dried Scallop and Yellow Chives in Superior Soup
- Braised Bird Nest with Chicken and Pumpkin Soup
- Braised Bird Nest with Crab Meat and Dried Scallop Soup
- Braised Bird Nest with Winter Melon and Dried Scallop
- Braised Bird Nest with Crab Meat and Pumpkin
- Seafood Lobster Soup

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Prawn (Please select 1 item)

Additional \$40 nett per table

- Deep-fried Prawn with “Zhenjiang” Vinegar
- Sautéed Prawn, Pacific Clam with Celery & Cashew Nuts
- Deep-fried Prawn with Wasabi Sauce
- Sautéed Prawn with Pacific Clam & Black Pepper
- Sautéed Prawn with Pacific Clam in Spicy Sauce
- Sautéed Prawn with Pacific Clam in X.O. Sauce
- Deep-fried Prawn with Sweet & Sour Sauce
- Sautéed Prawn with Pacific Clam & Dried Chilli

Chicken (Please select 1 item)

Additional \$8 nett per table

- Roast
- Black Pepper
- Garlic
- Sesame
- Preserved Beancurd
- Shrimp Paste
- Thai Sauce
- Fisherman Style

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Fish (Please select 1 type of fish and your preferred cooking style)

Additional \$50 nett per table

Choice of Fish

- Sea Bass
- Soon Hock
- Pomfret
- Garoupa
- Star Garoupa

Cooking Style

- Hong Kong Style (Steamed)
- Teochew Style (Steamed)
- with Black Bean (Steamed)
- with Preserved Vegetables (Steamed)
- Home Style (Steamed)
- with Garlic (Steamed)
- with Minced Beancurd (Steamed)
- with Yellow Bean (Steamed)
- Deep-fried

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Seafood (Please select 1 item)

Additional \$50 nett per table

- Braised Whole Baby Abalone with Sea Cucumber & Seasonal Vegetables
- Braised Whole Baby Abalone with “Bai Ling” Mushroom & Seasonal Vegetables
- Braised Whole Baby Abalone with Dried Beancurd & Seasonal Vegetables
- Braised Whole Baby Abalone with Mushroom & Seasonal Vegetables
- Braised Bamboo Pith, Dried Scallop with Mushroom & Seasonal Vegetables
- Braised Dried Scallop with Mushroom & Seasonal Vegetables
- Braised “Bai Ling” Mushroom with Dried Scallop & Seasonal Vegetables

MENU OF YOUR CHOICE (8-COURSE)

Select your preferred items to customise the menu for your wedding banquet.

Noodles (Please select 1 item)

Additional \$20 nett per table

- Wok-Fried Noodles with Seafood in Superior Soya Sauce
- Steamed Rice with Diced Wax Meat Wrapped in Lotus Leaf
- Braised Ee-Fu Noodles with Spicy Minced Pork Sauce
- Wok-fried Seafood Crispy Noodles
- Braised EeMian with Seafood
- Wok-fried Noodles with Seafood in Black Pepper Sauce
- Braised Ee-Fu Noodles with Yellow Chives

Dessert (Please select 1 item)

Additional \$30 nett per table

- Chilled Pomelo Mango Sago with Dragon Fruit
- Sweetened Red Bean Paste with Sesame Dumpling
- Sweetened Cream of Red Bean with Lotus Seed & Dried Lily Bulb
- Chilled Sea Coconut with Melon Sago
- Teochew Yam Paste with Ginkgo Nut & Coconut Cream
- Sweetened Beancurd with Mixed Fruit & Longan
- Chilled Mango Pudding with Mixed Fruit
- Double-Boiled Red Dates with Sesame Dumpling & Dried Lily Bulb

GET IN TOUCH

Weddings

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For more information, scan QR code
or visit this link:

singaporeatrium.holidayinn.com