



THE LIBRARY  
2024 SOLEMNISATION PACKAGE



INTERCONTINENTAL  
SINGAPORE

## SOLEMNISATION PACKAGE JANUARY TO DECEMBER 2024

S\$4,088.00++ for first 20 persons  
Additional person at S\$208.00++ each  
\*Maximum up to 40 persons

### WEDDING PERKS

#### TANTALISING CUISINE

- Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- Complimentary 1 bottle of Champagne
- Complimentary 4 bottles of house wines
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

#### DAZZLING CELEBRATIONS

- Decorated natural light-filled space of The Library on the 11<sup>th</sup> floor, including floral arrangements on the solemnization and dining tables

#### SHARE YOUR JOY

- Wedding favours for all guests
- Complimentary self-parking for 20% of confirmed attendance

#### PAMPERING TREATS

- Celebrate your big day with a stay in our Bridal Suite with a delectable Breakfast for two
- Be pampered with additional welcome amenities

Wedding packages and menus are subject to change without prior notice.



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8-Course Chinese Set Menu

**COMBINATION PLATTER | 锦绣拼盘**

鱼子鲜果芥末沙律虾 | 麻辣冻鸡卷 | 脆皮烧腩肉  
Chilled Wasabi Prawns and Fruits Salad  
Chilled Mala Chicken Roulade, Sesame Seeds  
Roasted Pork Belly Honey Mustard Sauce

**SOUP | 汤**

喇叭菌虫草花瑶柱樱花鸡汤  
Double-boiled Sakura Chicken Soup with Black Trumpet Mushroom,  
Baby Abalones and Vegetables

**SEAFOOD | 海鲜**

XO酱爆北海道带子, 芦笋松菇  
Stir-fried Hokkaido Scallop with Asparagus, Shimeiji Mushroom

**FISH | 鱼**

豆酥金银蒜葱花蒸翡翠鲈鱼件  
Steamed Jade Perch Fillet with Soy Crumbles, Scallion and  
Coriander Leaves

**ABALONE, VEGETABLES | 鲍鱼, 蔬菜**

鲍汁 6 头鲍鱼, 日本白花菇伴西兰花  
Braised 6-Head Abalone with Japanese Flower Mushrooms and Broccoli,  
Superior Abalone Sauce

**POULTRY | 家禽**

金蒜五香脆皮烧鸡  
Crispy Five-spice Roast Chicken, Salted Garlic Crumbs

**RICE | 饭**

鱼子蟹肉金虾酱炒饭  
Wok-fried Rice with Crab Meat, Prawns and Shrimp Roe Paste, Caviar

**DESSERT | 甜品**

芦荟野蜜香茅冻  
Chilled Lemongrass Jelly, Aloe Vera and Mixed Berries

Valid for Solemnisation Lunch and Dinner held on Monday to Sunday,  
including Eve of and on Public Holidays from January to December 2024