



WEDDINGS  
2024 SUNDAY DINNER PACKAGE



INTERCONTINENTAL  
SINGAPORE

## SUNDAY DINNER PACKAGE

**JANUARY TO DECEMBER 2024**

S\$208.80++ per person

\*Minimum of 25 Tables (250 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
- Menu Tasting for up to 10 persons (Monday to Thursday, except eve of & public holiday)
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- Complimentary One barrel of 30-litre beer
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration
- A bottle of Champagne with a four-tier Champagne fountain for the toasting ceremony

### DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnization and tea ceremony on your wedding day (Hosts up to 35 guests an hour prior to your event)
- Decorated wedding hall including floral arrangements for the stage, tables and aisle from a selection of enchanting wedding themes
- An elegantly-designed model wedding cake for the cake-cutting ceremony

### SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusively-themed invitation cards (Invitation cards for up to 70% of confirmed attendance and include standard printing)
- Complimentary self-parking for 15% of the confirmed attendance
- One (1) VIP parking lot for the bridal car

### 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 and S\$200.00nett in-room dining credit
- Complimentary day use of Classic Room for wedding helpers (3pm to 11pm)

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

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



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8-Course Chinese Set Menu

**COMBINATION PLATTER (Select Three Options)**

**锦绣拼盘 (选三种)**

古法脆皮方块烧肉  
Roasted Duroc Pork Belly, Mustard  
香口虾仁马蹄枣, 凉拌菜  
Crispy Prawn Roll with water Chestnut and Preserved Vegetables.  
甜川酱金柑海蜇丝  
Marinated Spicy Jellyfish with Preserved Mandarin Orange in Sweet Sichuan Sauce  
大红大紫皮乳猪件, 脆豆根  
Barbecued Suckling Pig with Crispy Wheat Beancurd, Sweet Sauce  
贝利鲜果沙律虾  
Chilled Tiger Prawn and Mixed Fruits Salad  
芝士烧烤北海道带子  
Scallop Gratinated with Cheese  
蟹肉银针粉桂花炒蛋  
Stir-fried Eggs with Crab Meat, Glass Noodles and Silver Sprout  
香芒伴熏鸭件  
Smoked Duck with Thai Mango

**SOUP (Select One Option)**

**汤, 羹 (选一种)**

海参鱼肚蟹肉羹, 小鲍鱼  
Superior Crab Meat with Shredded Sea Cucumber, Fish Maw and Baby Abalone Soup  
京式北海道带子蟹肉虾粒海皇羹  
Superior Hokkaido Scallop, Crab Meat, Prawn and Pumpkin Soup  
竹笙巴西菌虫草花干贝樱花鸡汤  
Double-Boiled Sakura Chicken Soup with Bamboo Pith Brazil  
Mushroom, Cordyceps flower, Conpoy, Baby Pak Choy

**PRAWN, SCALLOP (Select One Option)**

**虾, 带子 (选一种)**

野菌胡麻酱荔茸北海道带子  
Deep Fried Yam Stuffed Hokkaido Scallop, Wild Mushroom and Roasted Japanese Sesame Seed Sauce  
XO酱爆虾球, 芦笋, 松菇  
Stir-fried Tiger Prawn with Asparagus, Shimeiji Mushroom  
千岛酱贝利虾球, 鱼子  
Deep-fried Tiger Prawn with Thousand Island Aioli, Strawberry, Tobiko

**FISH (Select One Option)**

**鱼 (选一种)**

香芒西施酱伴脆龙虎斑件  
Deep-fried Dragon Grouper Fillet with Sweet Spicy Chilli Sauce and Mango  
粤式酱蒸游老龙斑鱼件  
Steamed Dragon Grouper Fillet with Preserved Leek Sauce in Cantonese Style  
潮州蒸游水顺壳件  
Steamed Marble Goby Fillet with Salted Vegetable in Teochew Style

**POULTRY (Select One Option)**

**家禽 (选一种)**

荷香药材红烧樱花鸡  
Braised Chicken with Chinese Herbal Wrapped in Lotus Leaf  
香烤生蜜汁樱花鸡, 芝麻柴鱼碎  
Roasted Chicken Roulade with Mayonnaise, Furikake and Cress  
松露茶皇鸭  
Roasted-Smoked Duck with Truffle Sauce

**ABALONE, SCALLOP, SEA CUCUMBER VEGETABLES**

**(Select One Option)**

**鲍鱼, 海参 (选一种)**

黄焖8头鲍鱼, 猴头菌, 花菇扒豆腐  
Braised 8-head Abalone with Monkey Head Mushroom, Japanese Flower Mushroom and Snow Pea Sprout, Superior Pumpkin Sauce  
红烧8头鲍鱼海参, 花菇扒西兰花  
Braised 8-head Abalone with Sea Cucumber, Mushrooms and Broccoli, Oyster Sauce  
鲍汁8头鲍鱼, 北海道带子花菇扒飞龙菜  
Braised 8-head Abalone, Hokkaido Scallop, Mushroom and Spinach, Abalone Sauce

**NOODLES / RICE (Select One Option)**

**饭面类 (选一种)**

荷叶腊味糯米饭, 鱼子  
Steamed Glutinous Rice with Chinese Cured Meat Wrapped with Lotus Leaf Rice and Tobiko  
熏烤鸭银牙双菇干烧伊面  
Braised Ee-fu Noodles with Roasted-Smoked Duck, Duo Mushroom and Yellow Chives  
红烧10头鲍鱼伴金虾酱炒饭  
Wok-fried Rice with Shrimp Roe Paste, 10-head Abalone

**DESSERT (Select One Option)**

**甜品 (选一种)**

芦荟金丝燕窝香茅冻  
Chilled Lemongrass Jelly, Aloe Vera, Bird's Nest and Mixed Berries  
藜麦椰汁果仁芋泥, 金丝燕窝  
Warm Sweet Yam Paste with Gingko Nuts, Coconut Cream, Red Quinoa, Bird's Nest  
牛油果贝利雪糕, 金丝燕窝  
Avocado Puree with Ice Cream and Mixed Berries, Bird's Nest

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