



WEDDINGS
2024 WEEKDAY LUNCH / DINNER PACKAGE



INTERCONTINENTAL
SINGAPORE

WEEKDAY LUNCH / DINNER PACKAGE

JANUARY TO DECEMBER 2024

S\$168.00++ per person

*Minimum of 18 Tables (180 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\$80.00nett in-room dining credit
- Complimentary day use of Classic Room for wedding helpers
(From 9am to 4pm for wedding lunches / 3pm to 11pm for wedding dinners)

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

Valid for Wedding Lunch held on Mondays to Fridays, and Wedding Dinner held on Mondays to Thursdays, including Eve of and on Public Holidays from January to December 2024



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7-Course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)

锦绣拼盘 (选三种)

甜川酱金柑海蜇丝

Marinated Spicy Jellyfish in Sweet Sichuan Sauce

宫保鸡丁, 腰豆

Stir-fried Chicken with Onion, Dried Chilli in Gong Bao Style,

Cashew Nut

蜜汁芝麻八爪鱼

Chilled Octopus with Honey Sauce and Sesame Seeds

蜜汁黑叉烧

Honey-glazed Duroc Pork Char Siew

香口虾枣, 凉拌菜

Crispy Prawn Roll with Asian Achar

陈年酒香醉鸡卷

Chilled Drunken Chicken Roulade

SOUP (Select One Option)

汤, 羹 (选一种)

蟹肉海参粟米羹

Superior Crabmeat and Sea Cucumber & Corn soup

喇叭菌桃胶螺头炖樱花鸡汤

Double-boiled Sakura Chicken with Black Trumpet, Peach

Collagen and Baby Vegetables

蟹肉海参鱼肚羹

Superior Crab Meat with Shredded Sea Cucumber and Fish Maw

soup

FISH (Select One Option)

鱼 (选一种)

油浸翡翠鲈鱼件

Deep-fried Jade perch Fillet with Soya Sauce, Coriander and Scallion

粤式酱蒸翡翠鲈鱼件

Steamed Jade Perch Fillet with Fragrant Preserved Leek Sauce and Scallion

娘惹式蒸翡翠鲈鱼

Steamed Jade Perch Fillet in Peranakan Style

POULTRY, SCALLOP, PRAWN (Select One Option)

家禽, 带子, 虾 (选一种)

松露野菌酱荔茸带子

Deep Fried Yam Stuffed with Scallop, Wild Mushroom and Truffle Sauce

药膳酒香醉虾

Drunken Prawn with Chinese Herbal Broth

粤式避风塘炸子鸡

Roasted Crispy Chicken with Crispy Garlic and Dried Chilli

ABALONE, VEGETABLES (Select One Option)

鲍鱼, 海参 蔬菜 (选一种)

红烧海参, 十头鲍鱼冬菇西兰花

Braised 10-head Abalone with Sea Cucumber, Mushrooms and Broccoli, Oyster Sauce

京式八头鲍鱼花菇扒菠菜

Braised 8-head Abalone, Flower Mushrooms, Spinach and Superior Pumpkin Sauce

八头鲍鱼灵芝菇扒豆苗

Braised 8-head Abalone with Lingzi Mushroom and Snow Pea

Sprout, Abalone Sauce

NOODLES / RICE (Select One Option)

饭面类 (选一种)

双腊味糯米荷叶饭

Wok fried Rice Wrapped with Duo Chinese Cured Sausage wrapped in Lotus leaf

干烧瑶柱伊面, 青龙菜

Braised Ee-Fu Noodles with Conpoy, Silver Sprout and Dragon Chives

叉烧皇桂花炒面线

Stir-fried Vermicelli with Assorted Capsicum, Onions and Honey-glazed Pork Char Siew

DESSERT (Select One Option)

甜品 (选一种)

椰汁果仁芋泥

Warm Sweet Yam Paste with Gingko Nuts, Coconut Cream

杨枝甘露伴贝利桃胶

Chilled Mango Puree with Pomelo, Peach Collagen and Mixed Berries

杏仁茶伴黑芝麻汤圆

Warm Almond Cream with Egg White, Black Sesame Glutinous Rice Ball

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