



WEDDINGS  
2024 SATURDAY DINNER PACKAGE



INTERCONTINENTAL  
SINGAPORE

## SATURDAY DINNER PACKAGE

JANUARY TO DECEMBER 2024

S\$228.80++ 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 solemnisation 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 changes without prior notice.

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



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8-Course Chinese Set Menu

**COMBINATION PLATTER (Select Five Options)**

**锦绣拼盘 (选五种)**

金柑黄瓜海蜇花  
Marinated Sichuan Spicy Jellyfish with Japanese Cucumber and Preserved Mandarin Orange  
大红大紫皮乳猪件, 脆豆根  
Barbecued Suckling Pig with Wheat Beancurd, Sweet Sauce  
蜜汁京都骨, 干柴鱼碎  
Wok-fried Honey-glazed Pork Rib with Furikake  
蟹肉银针粉桂花炒蛋  
Stir-fried Eggs with Crab Meat, Glass Noodles and Silver Sprout  
贝利鲜果龙虾沙律, 鱼子  
Canadian Lobster with Mixed Fruits Salad and Tobiko  
酒香药善醉鸡卷  
Drunken Chicken Roulade with Chinese Huatiao Wine  
芥末酱金丝脆虾卷  
Golden Fried Prawn Roll with Crispy Filo Dough, Wasabi Aioli  
香烤培根卷, 胡麻酱  
Oven-baked Bacon Roll with Roasted Sesame Aioli

**SOUP (Select One Option)**

**汤, 羹 (选一种)**

京式蟹肉龙虾羹  
Superior Golden Crab Meat with Hokkaido Scallop and Canadian Lobster Meat  
椰皇巴西菇虫草花鲍鱼炖樱花鸡汤  
Double-boiled Sakura Chicken with Brazilian Mushroom and Cordyceps Mushroom and 12-head Abalone in Coconut Husk  
竹笙巴西菇鲍鱼干贝皇炖樱花鸡汤  
Double-boiled Sakura Chicken with 12-head Abalone, Whole Dry Scallop, Brazilian Mushroom and Bamboo Pith

**SEAFOOD (Select One Option)**

**虾, 带子 (选一种)**

XO 酱爆虾球西兰花, 干贝丝  
Wok-fried Prawns with Broccoli and XO Sauce, Crispy Shredded Conpoy  
扬枝甘露贝利荔茸带子  
Deep-fried Hokkaido Scallop Stuffed with Yam, Mango Aioli, Pomelo, Strawberries  
冰花蜜汁虎虾球  
Stir-fried Tiger Prawn with Honey Citrus Soya Sauce, Bonito Flakes

**FISH (Select One Option)**

**鱼 (选一种)**

粤式蒸东星斑件  
Steamed Star Grouper with Leek, Coriander and Soya Sauce  
豆瓣香芒酱扒炸雪鱼件  
Deep-fried Cod Fillet with Sichuan Sweet Chilli and Mango Sauce  
凤梨甜娘惹酱蒸深海鲈鱼鱼件  
Steamed Sea Perch Fillet with Pineapple in Peranakan Style

**POULTRY (Select One Option)**

**家禽 (选一种)**

大红大紫脆皮乳猪, 甜酱  
Classic Roasted Suckling Pig, Sweet Sauce  
梅皇酱伴香烤伦敦鸭, 酒香西兰花苗  
Roasted London Duck with Premium Plum Sauce, Broccolini with Chinese Wine  
松露莲子乾坤鸭  
Braised Treasure Duck with Truffle, Lotus Seed

**ABALONE, VEGETABLES (Select One Option)**

**鲍鱼, 海参 (选一种)**

鲍汁 6 头鲍鱼海参扒冬菇西兰花  
Braised 6-head Abalone with Sea Cucumber, Flower Mushroom, Broccoli and Golden Abalone Sauce  
京式 6 头鲍鱼瑶柱皇扒豆苗  
Braised 6-head Abalone with Hokkaido Dry Scallop and Snow Pea Sprout  
红烧 6 头鲍鱼, 花胶, 飞龙菜  
Braised 6-head Abalone with Fish Maw, Superior Oyster Sauce, Spinach

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

**饭面类 (选一种)**

辣椒蟹肉酱伴脆口金枕头  
Singapore Chilli Crab Meat with Crispy Golden Mantou  
香江荷叶黑豚腊味饭伴  
Wok-fried Rice with Kurobuta Chinese Cured Meat Sauce  
京式海皇聚烩黄金炒饭  
Braised Hokkaido Scallop with Tiger Prawn, Premium Pumpkin  
Master Stock accompanied with Golden Fried Rice, Puffed Rice

**DESSERT (Select One Option)**

**甜品 (选一种)**

红石榴芦荟甘露燕窝冻  
Chilled Pink Guava Puree with Pomelo, Aloe Vera and Strawberries, Bird's Nest  
木瓜雪儿百合炖金丝燕窝  
Chilled Premium Bird's Nest with Papaya, White Fungus and Lily Bulb  
杏汁蛋白莲子伴金丝燕窝露  
Chilled Almond Cream with Egg White, Lotus Seed and Bird's Nest

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