



THE LIBRARY  
2025 SOLEMNISATION PACKAGE



INTERCONTINENTAL  
SINGAPORE

**2025 SOLEMNISATION PACKAGE  
JANUARY TO DECEMBER 2025**

S\$4,188.00++ for first 20 persons

Additional person at S\$218.00++ per person

\*Maximum up to 40 persons

**WEDDING PERKS**

**TANTALISING CUISINE**

- Feast on sumptuous 8-course Cantonese cuisine comprising perennial prepared by culinary team from Michelin-recommended Man Fu Yuan
- A selection of unlimited soft drinks, Chinese tea, and mixers during your celebration
- Complimentary one bottle of house wine per 10 persons guaranteed
- 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**

- Bathed in natural light on the 11<sup>th</sup> floor with elegant floral arrangements for both the solemnisation and dining tables.

**SHARE YOUR JOY**

- Wedding favours for all guests
- Complimentary self-parking for 20% of the confirmed attendance
- One VIP parking lot for the bridal car

**PAMPERING TREATS**

- Celebrate your big day with a one-night stay in the Bridal Suite with a delectable breakfast for two
- A thoughtful selection of in-room 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**

鲜果沙律虾, 蜜汁松露奄鸭胸, 脆皮烧腩肉  
Prawn Salad with Fresh Fruits, Honey Truffle Cured Duck Breast,  
Roast Pork Belly with Honey Mustard Sauce

**SOUP | 汤**

野菌海参花菇炖鸡汤  
Double-boiled Chicken Broth, Sea Cucumber, Black Trumpet Mushroom, Baby  
Vegetable

**SEAFOOD | 海鲜**

X.O 芦笋菇炒带子  
Wok-fried Asparagus, Shimeiji Mushrooms and Scallops with X.O Sauce

**ABALONE, VEGETABLES | 鲍鱼, 蔬菜**

红烧8头鲍鱼花菇扒白菜苗  
Braised 8-head Abalone, Flower Mushrooms, Baby Pak Choy

**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

**POULTRY | 家禽**

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

**NOODLES | 面**

韭黄白菘菇干烧伊面  
Braised Ee-fu Noodles, White Shimeiji Mushrooms, Chives

**DESSERT | 甜品**

杨枝甘露香草雪糕  
Mango Sago Pomelo, Vanilla Ice Cream

Valid for Solemnisation Lunch and Dinner held on Monday to Sunday,  
including Eve of and on Public Holidays from January to December 2025