



INTERCONTINENTAL.
SINGAPORE



WEDDINGS
BOUTIQUE WEDDING PACKAGE



INTERCONTINENTAL[®]
SINGAPORE

**BOUTIQUE LUNCH & DINNER PACKAGE
VALID TILL DECEMBER 2023**

S\$1,880.00++ per table of 10 persons

*Minimum of 8 Tables (80 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 one 30-litre barrel of beer
- Complimentary one bottle of house wine per confirmed table of 10 guests
- 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

- 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 favours for all guests
- Complimentary self-parking for 15% of confirmed attendance
- VIP valet parking 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

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

Valid for Wedding Lunch and Dinner held on Monday to Sunday,
including Eve of and on Public Holidays till December 2023



INTERCONTINENTAL[®]
SINGAPORE

LUNCH & DINNER BOUTIQUE PACKAGE
VALID TILL DECEMBER 2023

S\$1,880.00++ per table of 10 persons

*Minimum of 8 Tables (80 persons)

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, Roasted Pork Belly Honey Mustard Sauce

SOUP | 汤

药材海参花菇炖鸡汤

Double-boiled Herbal Chicken Broth, Sea Cucumber, Mushrooms

SEAFOOD | 海鲜

X.O 芦笋菇炒带子

Wok-fried Asparagus, Shimeiji Mushrooms and Scallops with XO Sauce

VEGETABLE | 鲍鱼

蚝皇 8 头鲍鱼花菇扒白菜苗

Braised 8-head Abalone, Flower Mushrooms, Baby Pak Choy

FISH | 鱼

港式澳洲肺鱼柳

Steamed Barramundi Fillet, Hong Kong Style

POULTRY | 家禽

金蒜五香脆皮烧鸡

Crispy Five-spice 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 Wedding Lunch and Dinner held on Monday to Sunday,
including Eve of and on Public Holidays till December 2023