



INTERCONTINENTAL[®]
SINGAPORE

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
*Subject to Government's regulation, Monday to Thursday, except eve of & public holiday
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- An elegantly-designed model wedding cake for the cake-cutting ceremony
- A bottle of Champagne with a four-tier Champagne fountain for the toasting ceremony
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnization and tea ceremony on your wedding day (Hosts up to 32 guests an hour prior to your event)
- VIP valet parking for the bridal car
- Decorated wedding hall including floral arrangements for the stage, tables and aisle from a selection of enchanting wedding themes

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
- Complimentary day use of Deluxe Room for wedding helpers (From 9am to 4pm for wedding lunches / 3pm to 11pm for wedding dinners)
- Complimentary one 30-litre barrel of beer

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\$160.00nett in-room dining credit

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



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VALID FOR WEDDINGS HELD FROM JANUARY TO DECEMBER 2022

Package price at S\$168.00++ per person with a minimum of 200 persons

Friday and Sunday, excluding Eves of and on Public Holidays (Dinner)

8 – Course Chinese Set Menu

COMBINATION PLATTER (SELECT THREE OPTIONS)

锦绣拼盘 (选三种)

- 脆皮烧腩肉, 黄芥末 Roasted Pork Belly, Honey Mustard
- 金柑西施海蜇丝 Marinated Spicy Jellyfish with Preserved Mandarin Orange
- 百香果汁熏鸭件 Chilled Smoked Duck with Passion Fruit Sauce
- 鲜果沙律虾 Chilled Prawn and Fresh Fruits Salad
- 鸡茸如意袋 Chicken Money Bag Dumpling
- 越南上素卷 Vietnamese Vegetable Spring Roll

SOUP (SELECT ONE OPTION)

汤, 羹 (选一种)

- 红烧蟹肉鱼肚羹 Braised Crab Meat and Fish Maw Bisque
- 野菌菜胆鲍贝樱花鸡汤 Double-boiled Sakura Chicken Soup with Pacific Clams, Wild Mushroom and Baby Vegetable
- 韭黄海参干贝海味羹 Braised Seafood Bisque with Shredded Sea Cucumber and Yellow Chives

SEAFOOD (SELECT ONE OPTION)

虾, 带子 (选一种)

- 花雕药膳活虾 Poached Prawns with Chinese Herbal Broth and Wine
- 菠萝糖醋脆虾球 Sautéed Prawns with Pineapple in Sweet and Sour Sauce
- 松露酱伴荔茸带子 Deep-fried Mini Yam Ring and Scallop with Truffle Sauce

FISH (SELECT ONE OPTION)

鱼 (选一种)

- 港蒸京葱蒸翡翠鲈鱼件 Steamed Jade Perch Fillet with Leek in Cantonese Style
- 豆酥葱花蒸翡翠鲈鱼件 Steamed Jade Perch Fillet with Soy Crumbles, Scallion and Coriander
- 金银蒜蒸翡翠鲈鱼件 Steamed Jade Perch Fillet with Duo Garlic and Scallion in Superior Soy Sauce

POULTRY (SELECT ONE OPTION)

家禽 (选一种)

- 避风塘杏片炸子鸡 Roasted Chicken with Crispy Garlic, Dried Chilli and Almond Flakes
- 香芒泰式脆鸡扒 Deep-fried Chicken with Thai Chilli and Mango Salad
- 川酱爆樱花鸡柳, 芋头丝 Stir-fried Sakura Chicken with Sweet Sichuan Chilli Sauce, Shredded Crispy Yam

VEGETABLES (SELECT ONE OPTION)

鲍鱼, 海参 (选一种)

- 红烧蟹肉海参扒冬菇西兰花 Braised Sea Cucumber with Crabmeat, Mushroom and Broccoli
- 黄焖海参花菇扒菠菜 Braised Sea Cucumber with Shitake Mushroom and Spinach in Superior Pumpkin Sauce
- 红烧10头鲍鱼花菇扒白菜苗 Braised 10-head Abalone with Shitake Mushroom and Baby Pak Choi

NOODLES / RICE (SELECT ONE OPTION)

饭面类 (选一种)

- 双菇瑶柱干烧伊面 Braised Ee Fu Noodles with Duo Mushroom, Shredded Dried Scallop and Yellow Chives
- 蟹肉虾子炒饭 Wok-fried Rice with Crabmeat and Prawns, topped with Shrimp Roe Powder
- 腊味五谷叉烧皇荷叶饭 Steamed Five Grain Rice with Chinese Cured Meat and Pork Char Siew wrapped in Lotus Leaf

DESSERT (SELECT ONE OPTION)

甜品 (选一种)

- 椰香白果芋泥 Warm Yam Paste with Ginkgo Nuts and Coconut Milk Puree
- 八宝花茶元肉伴黑芝麻汤圆 Warm Eight Treasure Tea with Dried Longan and Black Sesame Glutinous Rice Ball
- 香芒杨枝冻甘露 Chilled Mango Puree with Pomelo and Sago