



INTERCONTINENTAL<sup>®</sup>  
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\$200.00nett 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\$198.00++ per person with a minimum of 250 persons

Saturday, including Eves of and on Public Holidays (Dinner)

\*Eves of and on Public Holidays (Lunch)

8 – Course Chinese Set Menu

COMBINATION PLATTER (SELECT FIVE OPTIONS)

锦绣拼盘 (选五种)

香芒烤鸭件 Roasted Duck with Thai Mango

金柑西施海蜇丝 Marinated Spicy Jellyfish with Preserved Mandarin Orange

鸡茸如意袋 Chicken Money Bag Dumpling

越南上素卷 Vietnamese Vegetable Spring Roll

重庆麻辣樱花鸡卷 Chongqing Mala Chicken Roulade

泰式凉伴珍珠贝 Marinated Pacific Clams in Thai Style

千岛酱金丝脆虾卷 Golden Fried Prawn Roll with Crispy Filo Dough, Thousand Island Aioli

蜜汁叉烧皇 Honey-glazed Duroc Pork Char Siew

脆皮乳猪件, 甜酱 Roasted Suckling Pig Slice, Sweet Sauce (\*Additional S\$6.00++ per person)

鲜果加拿大龙虾沙律 Canadian Lobster with Fresh Fruit Salad (\*Additional S\$2.00++ per person)

SOUP (SELECT ONE OPTION)

汤, 羹 (选一种)

金汤带子蟹皇羹 Braised Hokkaido Scallop and Crabmeat in Superior Seafood Pumpkin Bisque

椰皇竹笙马卡炖樱花鸡汤 Double-boiled Sakura Chicken Soup with Bamboo Pith and Maca in Coconut Husk

鲍鱼干贝野菌炖樱花鸡 Double-boiled Sakura Chicken Soup with Baby Abalone, Dried Scallop and Wild Mushroom

SEAFOOD (SELECT ONE OPTION)

虾, 带子 (选一种)

XO 酱爆虾球, 带子西兰花 Sautéed Prawn and Scallop with Broccoli in XO Sauce

芥末虾球, 鱼子 Deep-fried Prawn with Wasabi Aioli, Tobiko

奶皇麦片脆虾球 Stir-fried Prawn with Cereal, Curry Leaf & Chilli Padi

FISH (SELECT ONE OPTION)

鱼 (选一种)

云南黑金蒜蒸鲳鱼件 Steamed Sea Perch with Yun Nan Black Gold Garlic Sauce

豆豉辣豆瓣酱扒鲳鱼件 Deep-fried Cod Fillet with Sichuan Sweet Chilli and Black Bean Sauce

豆酥金蒜蒸鲳鱼件 Steamed Cod Fish Fillet with Duo Garlic and Soy Crumble in Superior Soy Sauce

POULTRY (SELECT ONE OPTION)

家禽 (选一种)

荷香三宝玻璃纸包鸡球 Steamed Chicken Ball with Chestnut, Mushroom and Ginkgo Nut wrapped in Lotus Leaf

泰式香芒沙律伴烧鸭 Roasted Duck with Thai Chilli and Mango Salad

松露酱伴茶皇鸭 Signature Smoked Duck with Truffle Sauce

VEGETABLES (SELECT ONE OPTION)

鲍鱼, 海参 (选一种)

黄焖海参 8 头鲍鱼扒冬菇西兰花 Braised 8-head Abalone with Mushroom and Broccoli in Superior Pumpkin Sauce

黄玉海参 8 头鲍鱼扒菠菜 Braised 8-head Abalone with Sea Cucumber and Spinach

6 头鲍鱼喇叭菌扒菜苗 Braised 6-head Abalone with Black Trumpet Mushroom and Baby Pak Choi

NOODLES / RICE (SELECT ONE OPTION)

饭面类 (选一种)

明虾带子伴脆生面 Crispy Noodles with Scallop and Prawn in Master Sauce

金汤海皇烩脆饭 Deep-fried Rice with Mixed Seafood in Golden Pumpkin Broth

腊味五谷红烧鲍鱼饭 Steamed Five Grain Rice with Chinese Cured Meat and Braised 12-head Abalone

DESSERT (SELECT ONE OPTION)

甜品 (选一种)

芦荟野蜜茅芽冻 Chilled Lemongrass Jelly with Aloe Vera, Honey and Mixed Berries

香芒杨枝冻甘露伴桃胶 Chilled Mango Puree with Pomelo and Strawberries, Peach Collagen

杏汁蛋白伴桃胶 Warm Almond Cream with Egg White, Peach Collagen