



WEDDINGS
2022 SATURDAY DINNER PACKAGE

SATURDAY DINNER PACKAGE
JANUARY TO DECEMBER 2022
S\$1,980.00++ per table of 10 persons
*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 30-litre barrel of 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 solemnization 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 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 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 change without prior notice.



INTERCONTINENTAL[®]
SINGAPORE

SATURDAY DINNER PACKAGE
JANUARY TO DECEMBER 2022
S\$1,980.00++ per table of 10 persons
*Minimum of 25 Tables (250 persons)

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 Prawns with Cereal, Curry Leaf & Chilli Padi

FISH (Select One Option)

鱼 (选一种)

- 云南黑金蒜蒸鲈鱼件 Steamed Sea Perch with Yun Nan Black Gold Garlic Sauce
- 豆豉辣豆瓣酱扒鲈鱼件 Deep-fried Cod Fillet with Sichuan Sweet Chilli and Black Bean Sauce
- 豆酥金银蒜蒸鲈鱼件 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, Mushrooms 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 Mushrooms 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)

- 芦荟野蜜香茅冻 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

Valid for Wedding Dinner held on Saturday,
including Eve of & on Public Holidays from January to December 2022