InterContinental®
SINGAPORE

WEDDINGS
2022 WEEKDAY WEDDING PACKAGE

WEEKDAY LUNCH & DINNER PACKAGE
JANUARY TO DECEMBER 2022
S$1,280.00++ per table of 10 persons
*Minimum of 18 Tables (180 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$80.00nett in-room dining credit

- Complimentary day use of Classic Room for wedding helpers
  (From 9am to 4pm for wedding lunches / 3pm to 11pm for wedding dinners)

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

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7-Course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)
精美三拼 (选三种)
麻香密汁八爪鱼 Chilled Sesame Japanese Octopus with Sweet Sauce
蜜汁叉烧皇 Honey-glazed Duroc Pork Char Siew
虾枣伴腌菜 Crispy Prawn Roll with Achar
金柑西施海蜇丝 Marinated Spicy Jellyfish with Preserved Mandarin Orange
皮蛋肉松豆腐 Chilled Century Egg with Chicken Floss and Tofu
春卷 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
竹笙菜胆樱花鸡汤 Double-boiled Sakura Chicken Soup with Bamboo Pith and Baby Vegetable
樱花鸡茸粟米羹 Sakura Minced Chicken Bisque with Corn

FISH (Select One Option)
鱼 (选一种)
港蒸京葱蒸金目鲈 Steamed Seabass Fillet with Leek in Superior Soy Sauce
油浸葱花姜丝鲈鱼件 Deep-fried Barramundi Fillet with Scallion and Fried Shredded Ginger in Soy Sauce
粤式豆豉蒸银曹鱼 Steamed Seabass Fillet with Scallion in Classic Black Bean Sauce

POULTRY (Select One Option)
家禽 (选一种)
川酱爆樱花鸡柳，芋头丝 Stir-fried Sakura Chicken with Sweet Sichuan Chilli Sauce, Shredded Crispy Yam
13 香花盐炸子鸡, 脆虾饼 Roasted Crispy Chicken with 13 spices, Prawn Crackers
宫保酱爆樱花鸡柳，腰果 Stir-fried Sakura Chicken in Kong Pao Style, Cashew Nuts

DRIED SEAFOOD (Select One Option)
鲍鱼，海参 (选一种)
海参冬菇西兰花 Braised Sea Cucumber with Mushrooms and Broccoli
鲍贝花菇扒菠菜 Braised Pacific Clams with Shitake Mushrooms and Spinach
12头鲍鱼灵芝菇扒菜苗 Braised 12-head Abalone with Lingzi Mushroom and Baby Pak Choi

NOODLES / RICE (Select One Option)
饭面类 (选一种)
双菇青龙菜干烧伊面 Braised Ee-Fu Noodles with Duo Mushrooms and Royale Chives
豚肉桂花炒面线 Stir-fried Vermicelli with Shredded Pork Char Siew, Assorted Capsicums and Onions
腊味荷叶糯米饭 Steamed Glutinous Rice with Chinese Cured Meat and Mushrooms wrapped in Lotus Leaf

DESSERT (Select One Option)
甜品 (选一种)
海底椰,奇亚籽龙眼冻 Chilled Sea Coconut with Longan and Chia Seed
杏仁茶伴黑芝麻汤圆 Warm Almond Cream with Black Sesame Glutinous Rice Ball
果皮橙香红豆沙 Red Bean Cream with Tangerine Peel

Valid for Wedding Lunch and Dinner held on Monday to Thursday,
excluding Eve of and on Public Holidays from January to December 2022