

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



INTERCONTINENTAL.
SINGAPORE

VALID FOR WEDDINGS HELD FROM JANUARY TO DECEMBER 2022

Package price at S\$168.00++ per person with a minimum of 220 persons
Saturday and Sunday, including Eves of and on Public Holidays (Lunch)

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
香芒荔枝冻甘露 Chilled Mango Puree with Pomelo and Sago