



INTERCONTINENTAL.
SINGAPORE



WEDDINGS
2023 FRIDAY AND SUNDAY DINNER PACKAGE



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FRIDAY AND SUNDAY DINNER PACKAGE

JANUARY TO JUNE 2023

S\$1,880.00++ per table of 10 persons
*Minimum of 20 Tables (200 persons)

JULY TO DECEMBER 2023

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 barrel of 30-litre 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.

Valid for Wedding Dinner held on Friday and Sunday,
including Eve of and on Public Holidays from January to December 2023



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**FRIDAY AND SUNDAY DINNER MENU
JANUARY TO JUNE 2023**

S\$1,880.00++ per table of 10 persons

*Minimum of 20 Tables (200 persons)

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
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 Vegetables

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
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
Stir-fried Sakura Chicken with Sweet Sichuan Chilli Sauce, Shredded Crispy Ya

VEGETABLES (Select One Option)

鲍鱼, 海参 (选一种)

红烧蟹肉海参扒冬菇西兰
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 Gingko 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
Chilled Mango Puree with Pomelo and Sago

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*Minimum of 25 Tables (250 persons)

8-Course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)

锦绣拼盘 (选三种)

麻辣芝麻八爪鱼
Chilled Octopus with Mala Sauce and Sesame Seeds
蜜汁黑叉烧
Honey-glazed Duroc Pork Char Siew
马蹄虾枣, 凉拌菜
Chicken and Chestnut Prawn Roll with Asian Achar, Sweet Sauce
金柑西施海藻丝
Marinated Spicy Jellyfish with Preserved Mandarin Orange
肉松皮蛋豆腐
Chilled Century Eggs, Chicken Floss and Citrus Soya Dressing
香芒熏鸭件
Chilled Smoked Duck with Thai Mango
鱼子鲜果沙律虾
Chilled Prawns and Fruits Salad
海鲜日式饭卷, 鱼子
California Roll with Tobiko

SOUP (Select One Option)

汤, 羹 (选一种)

黄焖蟹肉海皇羹
Braised Crab Meat with Mixed Seafood Bisque
喇叭菌虫草花头鲍鱼樱花鸡汤
Double-boiled Sakura Chicken Soup with Black Trumpet
Mushroom, Baby Abalones and Vegetables
海参干贝蟹肉羹
Braised Crab Meat with Shredded Sea Cucumber and Dry Scallops

SEAFOOD (Select One Option)

虾, 带子 (选一种)

松露野菌酱炒明虾西兰花;
Wok-fried Tiger Prawn and Broccoli with Mushroom and Truffle
Sauce
草本岗黄酒药膳活虾
Poached Prawn with Chinese Herbal and Premium Chinese Wine
胡麻酱伴荔茸北海道带子
Deep-fried Hokkaido Scallop Yam Ring, Roasted Japanese Sesame
Dressing

FISH (Select One Option)

鱼 (选一种)

粤式京葱蒸顺壳鱼件
Steamed Marble Goby Fillet with Leek and Superior Soya Sauce in
Cantonese Style
豆酥金银蒜葱花蒸翡翠鲈鱼件
Steamed Jade Perch Fillet with Soy Crumbles, Scallion and
Coriandar Leaves
川味甜豆瓣酱伴脆石斑件
Deep-fried Grouper Fillet with Sweet Sichuan Pepper 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
古法 13 香华盐炸子鸡, 脆虾饼
Roasted Crispy Chicken with 13 Spices and Prawn Crackers
秘制蜜汁樱花鸡柳, 柴鱼丝
Wok-fried Sakura Chicken with Citrus Honey Sauce, Bonito
Flakes

ABALONE , VEGETABLES (Select One Option)

鲍鱼, 海参 (选一种)

8 头鲍鱼海参西兰花
Braised 8-head Abalone with Sea Cucumber, Mushrooms and
Broccoli
6 头鲍鱼白花菇扒菠菜
Braised 6-head Abalone, White Flower Mushroom and Spinach
6 头鲍鱼喇叭菌扒菜苗;
Braised 6-head Abalone with Black Trumpet and Baby Pak Choi

NOODLES / RICE (Select One Option)

饭面类 (选一种)

双菇瑶柱带子干烧伊面
Braised Ee-fu Noodles with Scallop, Duo Mushroom and
Shredded Dry Scallops with Yellow Chives
鱼子蟹肉菜粒炒饭
Wok-fried Rice with Crab Meat, Prawns and Shrimp Roe Powder
润肠腊味荷叶饭, 鱼子
Steamed Lotus Leaf Rice with Chinese Cured Meat and Tobiko

DESSERT (Select One Option)

甜品 (选一种)

金瓜果仁芋泥
Warm Sweet Yam Paste with Gingko Nuts, Coconut Cream and
Pumpkin Puree
八宝花茶元肉红莲炖桃胶
Warm Eight Treasure Tea with Dried Longan, Red Dates and
Black and Korean Peach Gum
红石榴芦荟甘露贝利冻
Chilled Pink Guava Puree with Pomelo, Aloe Vera and
Strawberries

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