



WEDDINGS
2024 BOUTIQUE WEDDING PACKAGE



INTERCONTINENTAL
SINGAPORE

**BOUTIQUE PACKAGE
JANUARY TO DECEMBER 2024**

Available for lunch and dinner

S\$188.00++ per person

*Minimum of 8 Tables (80 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
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- Complimentary one 30-litre barrel of beer
- Complimentary one bottle of house wine per confirmed table of 10 guests
- 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

- 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 favours for all guests
- Complimentary self-parking for 15% of confirmed attendance
- One (1) VIP parking lot 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

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

Valid for Wedding Lunch and Dinner held on Monday to Sunday,
including Eve of and on Public Holidays till December 2024



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BOUTIQUE PACKAGE
VALID TILL DECEMBER 2024

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S\$188.00++ per person

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8-Course Chinese Set Menu

COMBINATION PLATTER | 锦绣拼盘

鲜果沙律虾 | 蜜汁松露奄鸭胸 | 脆皮烧腩肉

Prawn Salad with Fresh Fruits | Honey Truffle Cured Duck Breast |

Roasted Pork Belly with Honey Mustard Sauce

SOUP | 汤

野菌海参花菇炖鸡汤

Double-boiled Chicken Broth, Sea Cucumber, Black Trumpet Mushrooms, Baby Vegetable

SEAFOOD | 海鲜

X.O 芦笋菇炒带子

Wok-fried Asparagus, Shimeiji Mushrooms and Scallops with XO Sauce

VEGETABLE | 鲍鱼

红烧8头鲍鱼花菇扒白菜苗

Braised Eight-head Abalone, Flower Mushrooms, Baby Pak Choy

FISH | 鱼

豆酥金银蒜葱花蒸翡翠鲈鱼件

Steamed Jade Perch Fillet with Soy Crumbles, Scallion and Coriander Leaves

POULTRY | 家禽

金蒜五香脆皮烧鸡

Crispy Five-spice Roast Chicken, Salted Garlic Crumbs

NOODLES | 面

韭黄白菘菇干烧伊面

Braised Ee-fu Noodles, White Shimeiji Mushrooms, Chives

DESSERT | 甜品

杨枝甘露香草雪糕

Mango Sago Pomelo, Vanilla Ice Cream

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