



INTERCONTINENTAL.  
SINGAPORE



WEDDINGS  
2024 FRIDAY DINNER PACKAGE



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### FRIDAY DINNER PACKAGE

**JANUARY TO DECEMBER 2024**

S\$198.00++ per person

\*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 the 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 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,  
including Eve of and on Public Holidays from January to December 2024



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8-Course Chinese Set Menu

**COMBINATION PLATTER (Select Three Options)**

**锦绣拼盘 (选三种)**

蜜汁芝麻八爪鱼  
Chilled Octopus with Honey Sauce and Sesame Seeds  
蜜汁黑叉烧  
Honey-glazed Duroc Pork Char Siew  
酒香药膳醉鸡卷  
Chilled Drunken Chicken Roulade  
金柑麻辣海蜇头,  
Chilled Mala Jellyfish Head, Preserved Mandarin Orange  
芥末鸡茸金钱袋  
Deep Fried Golden Chicken Bag with Wasabi Aioli  
脆口越南米虾卷, 生汁  
Deep fried Vietnamese Rice Prawn Roll  
鸡茸马蹄虾枣, 凉拌菜  
Crispy Chicken Roll with Water Chestnut and Prawn, Asian Achar  
古法脆皮烧肉, 黄芥末  
Roasted Duroc Pork Belly, Mustard

**SOUP (Select One Option)**

**汤, 羹 (选一种)**

海参鱼肚蟹肉羹  
Braised Crab Meat with Shredded Sea Cucumber, Fish Maw and Baby Abalone  
北海道带子蟹肉虾粒海皇羹  
Superior Hokkaido Scallop with Crab Meat and Prawn Soup  
巴西菌虫草花干贝樱花鸡汤  
Double-boiled Sakura Chicken Soup with Brazil Mushroom, Cordyceps flower, Conpoy and Baby Pak Choy

**PRAWN, SCALLOP (Select One Option)**

**虾, 带子 (选一种)**

胡麻野菌酱荔茸北海道带子  
Deep Fried Yam Stuffed Hokkaido Scallop, Wild Mushroom and Roasted Japanese Sesame Seed Sauce  
XO酱爆虾球, 芦笋, 松菇  
Stir-fried Tiger Prawn with Asparagus, Shimeiji Mushroom  
千岛酱贝利虾球, 鱼子  
Deep-fried Tiger Prawn with Thousand Island Aioli, Strawberry, Tobiko

**FISH (Select One Option)**

**鱼 (选一种)**

香芒西施酱伴脆龙虎斑件  
Deep-fried Dragon Grouper Fillet with Sweet Spicy Chilli Sauce and Mango  
粤式酱蒸游翡翠鲈鱼件  
Steamed Jade Perch Fillet with Preserved Leek Sauce in Cantonese Style  
潮州蒸游水顺壳件  
Steamed Marble Goby Fillet with Salted Vegetable in Teochew Style

**POULTRY (Select One Option)**

**家禽 (选一种)**

荷香药材红烧樱花鸡  
Braised Chicken with Chinese Herbal Wrapped in Lotus Leaf  
香烤生蜜汁樱花鸡, 芝麻柴鱼碎  
Roasted Chicken Roulade with Mayonnaise, Furikake and Cress  
松露茶皇鸭  
Roasted-Smoked Duck with Truffle Sauce

**ABALONE, SCALLOP, SEA CUCUMBER VEGETABLES**

**(Select One Option)**

**鲍鱼, 海参 (选一种)**

黄焖10头鲍鱼, 猴头菌, 花菇扒豆苗  
Braised 10-head Abalone with Monkey head Mushroom, Japanese Flower Mushroom and Snow Pea Sprout, Superior Pumpkin Sauce  
红烧10头鲍鱼海参, 花菇扒西兰花  
Braised 10-head Abalone with Sea Cucumber, Mushrooms and Broccoli, Oyster Sauce  
鲍汁10头鲍鱼, 北海道带子花菇扒飞龙菜  
Braised 10-head Abalone, Hokkaido Scallop, Mushroom and Spinach, Abalone Sauce

**NOODLES / RICE (Select One Option)**

**饭面类 (选一种)**

荷叶腊味糯米饭, 鱼子  
Steamed Glutinous Rice with Chinese Cured Meat Wrapped with Lotus Leaf Rice and Tobiko  
熏烤鸭银牙双菇干烧伊面  
Braised Ee-fu Noodles with Roasted-Smoked Duck, Duo Mushroom and Yellow Chives  
红烧12头鲍鱼伴金虾酱炒饭  
Wok-fried Rice with Shrimp Roe Paste, 12-head Abalone

**DESSERT (Select One Option)**

**甜品 (选一种)**

芦荟金丝香茅冻  
Chilled Lemongrass Jelly, Aloe Vera and Mixed Berries  
藜麦椰汁果仁芋泥  
Warm Sweet Yam Paste with Ginkgo Nuts, Coconut Cream, Red Quinoa  
牛油果贝利雪糕  
Avocado Puree with Ice Cream and Mixed Berries

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