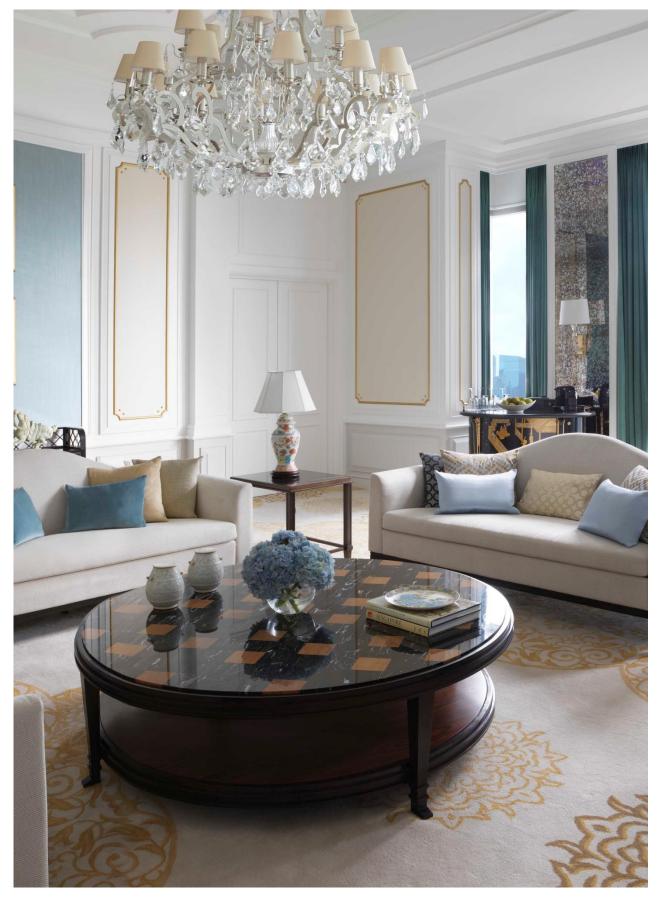
INTERCONTINENTAL. SINGAPORE



PRESIDENTIAL SUITE SOLEMNISATION DINNER PACKAGE 2025

INTERCONTINENTAL.

PRESIDENTIAL SUITE SOLEMNISATION DINNER PACKAGE JANUARY TO DECEMBER 2025 S\$6,888.00++ for up to 20 persons (Maximum for 20 persons)

WEDDING PERKS

TANTALISING CUISINE

- Choose between exquisite Cantonese and delectable Western cuisine for your celebration.
 - Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant, Man Fu Yuan.
 - Experience culinary delight with our specially curated Western set menu, crafted with care by our culinary team.
- Selection of unlimited servings of soft drinks, Chinese tea and mixers during your celebration.
- A bottle of Champagne with a Champagne fountain for the toasting ceremony.
- Complimentary 2 bottles of house wines.
- Waiver of corkage charges for all duty-paid and sealed hard liquor or wines brought in for the celebration.

DAZZLING CELEBRATION

• Venue decoration that included floral arrangements for solemnisation and dining tables.

SHARE YOUR JOY

- Wedding favours for all guests.
- Complimentary self-parking coupon for 20% of your guests.

PAMPERING TREATS

- Celebrate your big day with a one-night stay in our Presidential Suite with a delectable breakfast for two.
- A thoughtful selection of in-room welcome amenities

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



PRESIDENTIAL SUITE SOLEMNISATION DINNER PACKAGE JANUARY TO DECEMBER 2025 S\$6,888.00++ for up to 20 persons

(Maximum for 20 persons)

6-Course Chinese Set Menu

COMBINATION PLATTER | 锦绣拼盘

冰花蜜汁脆斑鱼柳 | 香橙莲藕苗 | 香芒茶皇伦敦鸭 Crispy Giant Grouper Fillet with Honey Yuzu Soya Sauce, Roasted Sesame Seed and Bonito Flakes Marinated Mini Lotus Roots with Citrus Orange Roasted-smoked Irish Duck with Thai Mango

SOUP丨汤

花胶巴西菌炖樱花鸡汤 Double-boiled Sakura Chicken Soup with Fish Maw and Brazilian Mushroom

POULTRY | 家禽

黑椒金蒜酱爆西班牙猪颈肉 Wok-seared Iberico Pork Shoulder with Onion, Shimeiji Mushroom, Black Gold Garlic and Pepper Sauce

VEGETABLES | 蔬菜 红烧南非6头鲍鱼伴百花菇 Braised 6-head Abalone with Flower Mushroom

NOODLES | 面类 翠绿蛋白蟹肉上汤岩石龙虾伴手工面 Braised Rock Lobster with Crab Meat, Egg White, Baby Vegetables and Handmade Noodles

DESSERT | 甜品 芦荟青柠桃胶香茅冻 Chilled Lemongrass Jelly, Aloe Vera, Peach Collagen and Mixed Berries

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



PRESIDENTIAL SUITE SOLEMNISATION DINNER PACKAGE JANUARY TO DECEMBER 2024

S\$6,888.00++ for up to 20 persons (Maximum for 20 persons)

4-Course Western Set Menu

APPETISER Chilled Marinated Boston Lobster with Oscietra Caviar Jumbo Crab Meat, Zucchini, Mango-Apple Salsa, Micro Cress, Lobster Dressing Emulsion

SOUP

Warm Minted Green Pea Velouté Soft Quail Egg, Parmesan Grissini Stick, Parma Ham, Broccoletti

MAINS

Pan-seared Cod with Capers, Parsley Grilled Endive, Baby Carrot, Semi-dried Baby Tomato, Potato Mousseline and Chardonnay Citrus Cream Sauce

OR

Braised Wagyu Beef Cheek 'Bourguignon Style' Baby Carrot, Pearl Onion, Swiss Brown Mushroom, Potato Mousseline, Braised Sauce

DESSERT

Romance Rose Chocolate Mousse Cake Earl Grey Chocolate Bliss, Rose-Vanilla Chantilly, Cacao Sponge, Wild Berries Sorbet

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