



INTERCONTINENTAL.
SINGAPORE



WEDDINGS
2023 WEEKDAY WEDDING PACKAGE



INTERCONTINENTAL_®
SINGAPORE

WEEKDAY LUNCH & DINNER PACKAGE

JANUARY TO JUNE 2023

S\$1,380.00++ per table of 10 persons
*Minimum of 18 Tables (180 persons)

JULY TO DECEMBER 2023

S\$1,580.00++ per table of 10 persons
*Minimum of 18 Tables (180 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\$80.00nett in-room dining credit
- Complimentary day use of Classic Room for wedding helpers
(From 9am to 4pm for wedding lunches / 3pm to 11pm for wedding dinners)

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

Valid for Wedding Lunch and Dinner held on Monday to Thursday,
excluding Eve of and on Public Holidays from January to December 2023



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JANUARY TO JUNE 2023

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7-Course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)
精美三拼 (选三种)

麻香蜜汁八爪鱼
Chilled Sesame Japanese Octopus with Sweet Sauce

蜜汁叉烧皇
Honey-glazed Duroc Pork Char Siew

虾枣伴腌菜
Crispy Prawn Roll with Achar

金柑西施海蜇丝
Marinated Spicy Jellyfish with Preserved Mandarin Orange

皮蛋肉松豆腐
Chilled Century Egg with Chicken Floss and Tofu

春卷
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

竹笙菜胆樱花鸡汤
Double-boiled Sakura Chicken Soup with Bamboo Pith and Baby Vegetable

樱花鸡茸粟米羹
Sakura Minced Chicken Bisque with Corn

FISH (Select One Option)
鱼 (选一种)

港蒸京葱蒸金目鲈
Steamed Seabass Fillet with Leek in Superior Soy Sauce

油浸葱姜姜丝鲈鱼件

Deep-fried Barramundi Fillet with Scallion and Fried Shredded Ginger in Soy Sauce

粤式豆豉蒸银曹鱼
Steamed Seabass Fillet with Scallion in Classic Black Bean 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

13 香花盐炸子鸡, 脆虾饼
Roasted Crispy Chicken with 13 Spices and Prawn Crackers

宫保酱爆樱花鸡柳, 腰果
Stir-fried Sakura Chicken in Kong Pao Style, Cashew Nuts

VEGETABLES (Select One Option)
鲍鱼, 海参 (选一种)

海参冬菇西兰
Braised Sea Cucumber with Mushroom and Broccoli

鲍贝花菇扒菠菜
Braised Pacific Clams with Shitake Mushroom and Spinach

12头鲍鱼灵芝菇扒菜苗
Braised 12-head Abalone with Lingzi Mushroom and Baby Pak Choi

NOODLES / RICE (Select One Option)
饭面类 (选一种)

双菇青龙菜干烧伊面
Braised Ee Fu Noodles with Duo Mushroom and Royale Chives

豚肉桂花炒面线
Stir-fried Vermicelli with Shredded Pork Char Siew, Assorted Capsicums and Onions

腊味荷叶糯米饭
Steamed Glutinous Rice with Chinese Cured Meat and Mushroom wrapped in Lotus Leaf

DESSERT (Select One Option)
甜品 (选一种)

海底椰, 奇亚籽龙眼冻
Chilled Sea Coconut with Longan and Chia Seed

杏仁茶伴黑芝麻汤圆
Warm Almond Cream with Black Sesame Glutinous Rice Ball

果皮橙香红豆沙
Red Bean Cream with Tangerine Peel

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7-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

Chestnut Prawn Roll with Achar

金柑西施海藻丝

Marinated Spicy Jellyfish with Preserved Mandarin Orange

肉松酸姜皮蛋

Chilled Century Eggs, Chicken Floss and Pickled Ginger

SOUP (Select One Option)

汤, 羹 (选一种)

红烧海参蟹肉鱼肚羹

Braised Crab Meat with Shredded Sea Cucumber and Fish Maw Bisque

竹笙桃胶螺头 炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Bamboo Pith, Peach Collagen and Baby Vegetables

蟹肉蛋白粟米羹

Crabmeat Bisque with Corn

FISH (Select One Option)

鱼 (选一种)

港蒸京葱蒸金目鲈

Steamed Seabass Fillet with Leek and Superior Soya Sauce in Cantonese Style

油浸葱花香姜丝鲈鱼件

Deep-fried Barramundi Fillet with Soya Sauce, Scallion and Fried Shredded Ginger

粤式果皮豆豉蒸银曹鱼

Steamed Seabass Fillet with Fragrant Black Bean Sauce and Scallion

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 and 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, 蔬菜 (选一种)

海参十头鲍鱼冬菇西兰花

Braised 10-head Abalone with Sea Cucumber, Mushrooms and Broccoli

八头鲍鱼花菇扒菠菜

Braised 8-head Abalone, Flower Mushrooms and Spinach

八头鲍鱼灵芝菇扒菜苗

Braised 8-head Abalone with Lingzi Mushroom and Baby Pak Choi

NOODLES / RICE (Select One Option)

饭面类 (选一种)

双菇青龙菜干烧伊面

Braised Ee-Fu Noodles with Duo Mushrooms and Dragon Chives

豚肉桂花炒面线

Stir-fried Vermicelli with Assorted Capsicum, Onions and Shredded Pork Char Siew

腊味荷叶糯米饭

Steamed Glutinous Rice with Chinese Cured Meat wrapped in Lotus Leaf

DESSERT (Select One Option)

甜品 (选一种)

杨枝甘露伴贝利桃胶

Chilled Mango Puree with Pomelo, Peach Collagen and Mixed Berries

杏仁茶伴黑芝麻汤圆

Warm Almond Cream with Egg White, Black Sesame Glutinous Rice Ball

果皮红豆沙黑芝麻汤圆

Warm Red Bean Cream with Tangerine Peel and Black Sesame Glutinous Rice Ball

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