

INTERCONTINENTAL

# World of Weddings

## A BOUTIQUE WEDDING TO REMEMBER

*Valid for weddings held from now to December 2017*

### TANTALISING CUISINE

Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our master chefs from award-winning restaurant Man Fu Yuan

Selection of unlimited soft drinks, Chinese tea and mixers during your celebration

An elegantly-designed model wedding cake for the cake-cutting ceremony

A bottle of French champagne with four-tier champagne fountain for toasting ceremony

Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

### DAZZLING CELEBRATIONS

VIP parking for one bridal car at hotel entrance

A selection of exquisite floral arrangements for tables and the aisle\*

### SHARE YOUR JOY

Wedding stationery and gifts\*

*A stylish token box, guest book, wedding favours for all guests and invitation cards  
(Invitation cards are for up to 70% of confirmed attendance and excludes printing)*

Complimentary self-parking for 20% of confirmed attendance

### PAMPERING TREATS

Celebrate your big day with a stay in our romantic Bridal Suite and awake to a sumptuous breakfast in bed

Be pampered with exclusive welcome amenities and S\$80 nett in-room dining credit

*\*Subject to change without prior notice.*



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## WEDDING MENU

Available for lunch and dinner from Monday to Sunday, eves of and on Public Holidays

锦绣拼盘 (任选五样):

沙律虾, 日式迷你八爪鱼, 辣汁海蜇, 沙茶酱炒螺仔肉,  
紫菜海鲜卷, 酥炸多春鱼, 斋春卷, 虾枣, 烧肉, 蜜汁叉烧

Superior Combination Platter (select any five):

Prawn Salad with Mayonnaise, Japanese Mini Octopus,  
Spicy Jellyfish, Wok-Fried Topshell in Barbeque Sauce, Seaweed Seafood Roll,  
Deep-Fried Shishamo Fish, Vegetarian Spring Roll, Ngoh Hiang,  
Roasted Pork or Honey-Glazed Char Siew

瑶柱鱼鳔蟹肉羹

Braised Fish Maw Soup with Crab Meat and Conpoy

X.O. 酱炒虾仁西兰花

Wok-Fried Prawns in X.O. Sauce with Broccoli

油浸笋壳鱼

Deep-Fried Soon Hock in Superior Soya Sauce

蚝皇花菇汤鲍扒时蔬

Flower Mushrooms with Limpets and Seasonal Greens in Oyster Sauce

古法盐焗鸡

Traditional Salt-Baked Chicken

飘香腊味荷叶饭

Fragrant Fried Rice with Chinese Sausage wrapped in Lotus Leaf

椰汁白果芋泥

Sweetened Yam Paste with Gingko Nuts in Coconut Cream

S\$1,188++ per table of 10 persons  
(Minimum 8 tables)

OR

A minimum spend of S\$8,000nett for wedding celebrations at Man Fu Yuan



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