

INTERCONTINENTAL

# World of Weddings

## WEDDING PACKAGES

*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 chefs from award-winning restaurant Man Fu Yuan

Includes menu tasting for up to ten persons

*(Applicable for set menus, Monday to Thursday only, excluding eves of and on Public Holidays)*

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

Exclusive use of our elegant colonial architectural-style ballroom foyer for your solemnisation ceremony on your wedding day

*(Hosts up to 32 guests half an hour prior to your event)*

VIP parking for bridal car at hotel entrance

A selection of heritage wedding themes, with 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 exclusively-themed invitation cards  
(Invitation cards are for up to 70% of confirmed attendance and excludes printing)*

Complimentary self-parking for 20% of confirmed attendance

Complimentary day use of Deluxe Room for wedding helpers

*(From 9am to 4pm for wedding lunches and 3pm to 11pm for wedding dinners)*

### 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 additional welcome amenities and S\$80 nett in-room dining credit

*\* Subject to changes without prior notice.*



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## WEEKDAY DINNER MENU

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Available from Monday to Thursday, excluding eves of and 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

美国人参炖鸡汤

Double-Boiled Chicken Broth with Ginseng

药材醉翁生虾

Drunken Prawns with Chinese Herbs

豉汁蒸金目卢

Steamed Sea Bass with Black Bean Sauce

双菇扒菠菜

Braised Assorted Mushrooms with Spinach

虾饼脆皮烧鸡

Signature Crispy Five-Spice Roast Chicken with Prawn Crackers

虾籽干烧伊面

Braised Ee-Fu Noodles with Shrimp Roe

莲子百合红豆沙

Red Bean Soup with Lotus Seed and Lily Bulbs

## EXTRA SPECIAL TOUCHES

One 30-litre barrel of house beer  
One bottle of house wine per confirmed table

S\$1,068++ per table of 10 persons  
(Minimum 25 tables)



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## LUNCH MENU

*Valid for weddings held from now to December 2017*

*Available 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 Garden 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 Ginkgo Nuts in Coconut Cream

## EXTRA SPECIAL TOUCHES

One 30-litre barrel of house beer  
One bottle of house wine per confirmed table

**S\$1,238++ per table of 10 persons**  
*(Minimum 28 tables)*



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## WEEKEND DINNER MENU

*Valid for weddings held from now to December 2017  
Available on Friday, Sunday, eves of and on Public Holidays*

### 锦绣拼盘

乳猪件, 日式迷你八爪鱼, 斋春卷, 烧鸭, 芙蓉蟹  
Superior Combination Platter

Roasted Suckling Pig, Japanese Mini Octopus, Vegetarian Spring Roll, Roasted Duck and Scrambled Egg with Crab Meat

### 高汤菜胆海参花菇炖鸡

Double-Boiled Superior Soup with Sea Cucumber,  
Chinese Mushrooms, Tianjing Cabbage and Chicken

### 荔茸带子

Deep-Fried Scallops coated with Mashed Taro

### 蚝皇八头鲍鱼花菇扒时蔬

Duo of Eight-Head Abalone and Flower Mushrooms with Garden Greens in Oyster Sauce

### 日式焗鲈鱼柳

Baked Honey-Soy Marinated Sea Perch Fillet

### 镇江无锡骨伴迷你馒头

Stewed Prime Ribs with Spices and “Zheng Jiang” Vinaigrette served with Mini Man Tou

### 韭黄蟹肉鲜菇干烧伊面

Braised Ee-Fu Noodles with Crab Meat, Straw Mushrooms and Yellow Chives

### 芦荟杨枝甘露

Chilled Cream of Mango with Aloe Vera and Pomelo

## EXTRA SPECIAL TOUCHES

One 30-litre barrel of house beer  
One bottle of house wine per confirmed table  
200 pieces of butler-passed canapés during pre-event cocktail

**S\$1,438++ per table of 10 persons**

*(Friday and eves of Public Holidays – minimum 30 tables;  
Sunday and Public Holidays – minimum 34 tables)*



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## WEEKEND DINNER MENU

*Valid for weddings held from now to December 2017*

*Available on Saturday*

鱼子酱鲜果龙虾沙律

Lobster Salad with Diced Fruits and Caviar Mayonnaise

干贝蟹肉燕窝羹

Braised Bird's Nest Soup with Fresh Crab Meat and Dried Scallops  
*(Individually served)*

X.O. 酱佛碎菘菇带子虾仁

Sautéed Scallops and Prawns with X.O. Sauce and Vegetables in Crispy Yam Ring

蚝皇八头鲍鱼花菇扒西兰花

Duo of Eight-Head Abalone and Flower Mushrooms with Broccoli in Oyster Sauce

港式蒸鲜红斑

Fresh Red Grouper steamed in Hong Kong Style

虾饼脆皮烧鸡

Signature Crispy Five-Spice Roast Chicken with Prawn Crackers

星洲辣椒蟹汁伴馒头

Chilli Crab Meat served with Man Tou

南北杏雪耳炖木瓜

Double-Boiled White Fungus with Almonds and Papaya with Rock Sugar  
*(Individually served)*

## EXTRA SPECIAL TOUCHES

One 30-litre barrel of house beer

One bottle of house wine per confirmed table

200 pieces of butler-passed canapés during pre-event cocktail

**S\$1,618++ per table of 10 persons**

*(Minimum 34 tables)*



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