

INTERCONTINENTAL

World of Weddings

WEDDING PACKAGES

Valid for weddings held between January and December 2018

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

Includes menu tasting for up to 10 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 one 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 provided 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\$80nett in-room dining credit

** Subject to changes without prior notice.*



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WEEKEND LUNCH / WEEKDAY DINNER MENU

Valid for weddings held between January and December 2018

Weekend lunch menu is available daily

Dinner menu is available from Monday to Thursday, excluding eves of and on Public Holidays

Combination Platter (Select up to five options)

烧肉

Roasted Pork

Succulent crispy roast pork

鲜果沙律生虾

Prawns with Fresh Fruit Salad

Refreshing light savoury-sweet salad that is sure to please

日本墨鱼仔

Japanese Baby Octopus

Seasoned flavourful cold dish of baby octopus in a homemade dressing

蜜汁叉烧

Honey-Glazed Char Siew

Delicious and slightly charred pork marinated in sweet char siew sauce

松露蜜汁白玉鲍

Marinated Sea Whelk with Honey Truffle Sauce

Briny-sweet sea whelk smothered in delicious honey truffle sauce

脆皮烧鸭

Roasted Duck

Tender and juicy roasted duck in classic Hong Kong style

辣汁海蜇

Spicy Jellyfish

Tender and chewy savoury cold jellyfish strands

蟹枣

Prawn Dates

Deep-fried rolls filled with prawn and crab

醉鸡卷

Chicken Simmered in Chinese Wine

A popular Shanghainese cold appetiser of Chinese drunken chicken

寿司

California Maki

Delicate pieces of sushi with crab meat, avocado and sweet tamago egg



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Soup (Select one option)

- 人参炖鸡汤
Double-Boiled Kampong Chicken Soup with American Ginseng
- 干贝蟹肉鱼肚羹
Braised Fish Maw Soup with Crab Meat and Conpoy
- 蟹肉鱼肚海鲜羹
Braised Fish Maw Soup with Seafood and Crab Meat

Seafood (Select one option)

- 药材醉生虾
Drunken Prawns with Chinese Herbs
- X.O. 酱花枝炒虾球
Wok-fried Prawns and Squid in X.O. Sauce
- 千岛汁虾球
Pan-Fried Prawns in Oriental Sauce

Vegetables (Select one option)

- 螺片冬菇扒时蔬
Braised Chinese Mushrooms and Topshell with Garden Greens
- 冬菇鲍贝扒时蔬
Braised Chinese Mushrooms and Pacific Clam with Garden Greens
- 干贝冬菇扒时蔬
Braised Chinese Mushrooms and Conpoy with Garden Greens

Live Fish (Select one option)

- 家乡云耳蒸石斑
Traditional Steamed Black Garoupa
- 港式蒸红友
Hong Kong Steamed Red Snapper
- 豆酱蒸巴丁鱼
Steamed Patin with Fermented Bean Paste





Poultry (Select one option)

- 药材荷叶鸡
Steamed Chinese Herbal Chicken wrapped in Lotus Leaves
- 金丝香脆皮烧鸡
Crispy Roast Chicken with Golden Egg Threads
- 虾饼脆皮烧
Signature Crispy Five-Spice Roast Chicken with Prawn Crackers

Noodles / Rice (Select one option)

- 韭黄虾子焖伊面
Braised Ee-Fu Noodles with Shrimp Roe and Chives
- 香港海鲜炒面
Hong Kong Wok-Fried Seafood Noodles
- 金虾酱海鲜炒饭
Seafood Fried Rice with Shrimp Paste

Dessert (Select one option)

- 金瓜汁白果芋泥
Sweetened Yam Paste with Gingko Nuts in Pumpkin Cream
- 杨枝甘露
Chilled Mango Sago with Pomelo
- 鲜什果杏仁豆付
Chilled Almond Pudding with Seasonal Fresh Fruits

EXTRA SPECIAL TOUCHES

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

S\$1,318++ per table of 10 persons
(Weekend lunch – minimum 28 tables; weekday dinner – minimum 15 tables)

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WEEKEND DINNER MENU

Valid for weddings held between January and December 2018
Available from Friday to Sunday, eves of and on Public Holidays

Combination Platter

鱼子酱鲜果龙虾沙律

Lobster Salad with Diced Fruits and Caviar Mayonnaise

For each table of 10 persons (10 人份)

OR (Select up to five options)

乳猪件

Roasted Suckling Pig

Lavish crispy roast suckling pig

鲜果沙律生虾

Prawns with Fresh Fruit Salad

Refreshing light savoury-sweet salad that is sure to please

日本墨鱼仔

Japanese Baby Octopus

Seasoned flavourful cold dish of baby octopus in a homemade dressing

虾鸡肉腐皮卷

Prawn and Chicken Beancurd Rolls

Delicate prawn and chicken wrapped in beancurd skin

松露蜜汁白玉鲍

Marinated Sea Whelk with Honey Truffle Sauce

Briny-sweet sea whelk smothered in delicious honey truffle sauce

脆皮烧鸭

Roasted Duck

Tender and juicy roasted duck in classic Hong Kong style

辣汁海蜇

Spicy Jellyfish

Tender and chewy savoury cold jellyfish strands

蜜汁叉烧

Honey-Glazed Char Siew

Delicious and slightly charred pork marinated in sweet char siew sauce

斋春卷

Vegetarian Spring Roll

Crispy spring rolls stuffed with tender braised vegetables

醉鸡卷

Chicken Simmered in Chinese Wine

A popular Shanghainese cold appetiser of Chinese drunken chicken



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Soup (Individually served; Select one option)

- 干贝蟹肉燕窝羹
Braised Bird Nest's Soup with Fresh Crab Meat and Conpoy
- 12头鲍鱼 四宝炖汤
Double-Boiled 12-Head Abalone Soup with Sea Treasures
(12-Head Abalone, Sea Cucumber, Chicken Cubes and Dried Scallops)
- 黑松露菜胆 12头鲍鱼炖鸡汤
Double-Boiled Chicken Soup with 12-Head Abalone, Black Truffle and Tianjin Cabbage

Seafood (Select one option)

- X.O. 酱佛手蒜菇带子
Sautéed Scallops with X.O. Sauce and Vegetables in Crispy Yam Ring
- X.O. 酱凤皇蚌炒虾球
Wok-Fried Prawns and Phoenix Clam in X.O. Sauce
- 麦片虾球
Pan-Fried Crispy Cereal Prawns

Vegetables (Select one option)

- 8头鲍鱼冬菇扒时蔬
Braised 8-Head Abalone and Chinese Mushrooms with Garden Greens
- 海参鲍贝扒时蔬
Braised Sea Cucumber and Pacific Clams with Garden Greens
- 海参冬菇扒时蔬
Braised Sea Cucumber and Chinese Mushrooms with Garden Greens

Live Fish (Select one option)

- 港式蒸鲜红斑
Hong Kong Steamed Fresh Red Garoupa
- 港式蒸鲈鱼柳
Hong Kong Steamed Cod Fillet
- 蒜茸蒸顺壳
Steamed Soon Hock with Golden Minced Garlic and Soya Sauce



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Poultry (Select one option)

金丝香脆皮烧鸡
Crispy Roast Chicken with Golden Egg Threads

虾饼脆皮烧鸡
Signature Crispy Five-Spice Roast Chicken with Prawn Crackers

帝皇鸭
Signature Crispy Tea-Smoked Duck

Noodles / Rice (Select one option)

干贝蟹肉鲜菇干烧伊面
Braised Ee-Fu Noodles with Crab Meat, Straw Mushrooms and Conpoy

香港海鲜炒面线
Cantonese Wok-Fried Mee Sua with Seafood

腊味荷叶饭
Fried Rice with Chinese Sausage wrapped in Lotus Leaf

Dessert (Select one option)

杏仁茶汤圆
Almond Tea with Glutinous Sesame Dumpling (Hot)

杨枝甘露雪糕
Chilled Mango Sago with Ice Cream

香茅鲜果芦荟冻
Chilled Lemongrass-Infused Aloe Vera Jelly with Exotic Fruits

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\$1,688++ per table of 10 persons

*(Friday and eves of Public Holidays – minimum 28 tables; Saturday – minimum 34 tables;
Sunday and Public Holidays – minimum 30 tables)*



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