InterContinental

World of Weddings

WEDDING PACKAGES

Valid for weddings held between January and December 2018

TANTALISING CUISINE

Feast on sumptuous Chinese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning Chinese 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 for the duration of the event

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

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

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 the hotel's main driveway

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 Heritage 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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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 Prawn with Chinese Herbs

X.O.酱花枝炒虾球 ☐
Wok-fried Prawn and Squid Flower with X.O. Sauce

千岛汁虾球 ☐
Pan-fried Prawn 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 with Garden Greens in Conpoy Sauce

Live Fish *(Select one option)*

家乡云耳蒸石班 ☐
Traditional Steamed Black Garoupa Fish

港式蒸红友 ☐
Hong Kong style Steamed Red Snapper

豆酱蒸巴丁鱼 ☐
Steamed Patin Fish with Fermented Bean Paste

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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

虾饼脆皮烧鸡 ☐
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 with 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 Sauce

杨枝甘露 ☐
Chilled Mango Sago with Sweet Cream and Pomelo

鲜什果杏仁豆付 ☐
Chilled Almond Pudding with Seasonal Fresh Fruit

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
(Weekday Dinner – minimum 15 tables; Weekend Lunch - minimum 28 tables)

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Soup *(Individually served; select one option)*

干贝蟹肉燕窝羹 ☐
Braised Bird Nest's Soup with Crabmeat 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, Dried Scallop)

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.酱佛砵菘菇带子 ☐
Sautéed Scallops with X.O. Sauce and Vegetables in Crispy Yam Ring

X.O.酱凤皇蚌炒虾球 ☐
Wok-fried Prawn and Phoenix Clam with X.O. Sauce

麦片虾球 ☐
Pan-fried Crispy Cereal Prawn Balls

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 style Steamed Fresh Red Garoupa

港式蒸鲈鱼柳 ☐
Hong Kong style 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 Smoked Tea Duck

Noodles / Rice *(Select one option)*

韭黄蟹肉鲜菇干烧伊面 ☐
Braised Ee-Fu Noodles with Crabmeat, Straw Mushrooms and Conpoy

香港海鲜炒面线 ☐
Wok-fried Mee Sua with Seafood in Hong Kong Style

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

Dessert *(Select one option)*

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

雪糕杨枝甘露 ☐
Chilled Cream of Mango with Pomelo and Ice Cream

香矛鲜果芦荟冻 ☐
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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