



WEDDINGS
2023 SATURDAY DINNER PACKAGE



INTERCONTINENTAL
SINGAPORE

SATURDAY DINNER PACKAGE

JANUARY TO JUNE 2023

S\$1,980.00++ per table of 10 persons
*Minimum of 25 Tables (250 persons)

JULY TO DECEMBER 2023

S\$2,180.00++ per table of 10 persons
*Minimum of 25 Tables (250 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 the 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\$200.00nett in-room dining credit
- Complimentary day use of Classic Room for wedding helpers (3pm to 11pm)

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

Valid for Wedding Dinner held on Saturday,
including Eve of and on Public Holidays from January to December 2023



INTERCONTINENTAL
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**SATURDAY DINNER MENU
JANUARY TO JUNE 2023**

S\$1,980.00++ per table of 10 persons
*Minimum of 25 Tables (250 persons)

8-Course Chinese Set Menu

COMBINATION PLATTER (Select Five Options)

锦绣拼盘 (选五种)

香芒熏鸭

Smoked Duck with Thai Mango

金柑西施海蜇丝

Marinated Spicy Jellyfish with Preserved Mandarin Orange

鸡茸如意袋

Chicken Money Bag Dumpling

越南上素卷

Vietnamese Vegetable Spring Roll

重庆麻辣樱花鸡卷

Chongqing Mala Chicken Roulade

泰式凉伴珍珠贝

Marinated Pacific Clams in Thai Style

千岛酱金丝脆虾

Golden Fried Prawn Roll, Crispy Filo Dough, Thousand Island Aioli

蜜汁叉烧皇

Honey-glazed Duroc Pork Char Siew

脆皮乳猪件, 甜酱

Roasted Suckling Pig Slice, Sweet Sauce

*Additional S\$6.00++ per person

鲜果加拿大龙虾沙律

Canadian Lobster with Fresh Fruit Salad

*Additional S\$2.00++ per person

SOUP (Select One Option)

汤, 羹 (选一种)

金汤带子蟹皇羹

Braised Hokkaido Scallop and Crabmeat in Superior Seafood Pumpkin Bisque

椰皇竹笙马卡炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Bamboo Pith and Maca in Coconut Husk

鲍鱼干贝野菌炖樱花鸡

Double-boiled Sakura Chicken Soup with Baby Abalone, Dried Scallop and Wild Mushroom

SEAFOOD (Select One Option)

虾, 带子 (选一种)

XO 酱爆虾球, 带子西兰花

Sautéed Prawn and Scallop with Broccoli in XO Sauce

芥末虾球, 鱼子

Deep-fried Prawn with Wasabi Aioli, Tobiko

奶皇麦片脆虾球

Stir-fried Prawn with Cereal, Curry Leaf and Chilli Padi

FISH (Select One Option)

鱼 (选一种)

云南黑金蒜蒸鲳鱼件

Steamed Sea Perch with Yun Nan Black Gold Garlic Sauce

豆豉辣豆瓣酱扒鲳鱼件

Deep-fried Cod Fillet with Sichuan Sweet Chilli and Black Bean Sauce

豆酥金银蒜蒸鲳鱼件

Steamed Cod Fish Fillet with Duo Garlic and Soy Crumble in Superior Soy Sauce

POULTRY (Select One Option)

家禽 (选一种)

荷香三宝玻璃纸包鸡球

Steamed Chicken Ball with Chestnut, Mushroom and Ginkgo Nut wrapped in Lotus Leaf

泰式香芒沙律伴烧鸭

Roasted Duck with Thai Chilli and Mango Salad

松露酱伴茶皇鸭

Signature Smoked Duck with Truffle Sauce

ABALONE, VEGETABLES (Select One Option)

鲍鱼, 海参 (选一种)

黄焖海参 8 头鲍鱼扒冬菇西兰花

Braised 8-head Abalone with Mushroom and Broccoli in Superior Pumpkin Sauce

黄玉海参 8 头鲍鱼扒菠菜

Braised 8-head Abalone with Sea Cucumber and Spinach

6 头鲍鱼喇叭菌扒菜苗

Braised 6-head Abalone with Black Trumpet Mushroom and Baby Pak Choi

NOODLES / RICE (Select One Option)

饭面类 (选一种)

明虾带子伴脆生面

Crispy Noodles with Scallop and Prawn in Master Sauce

金汤海皇烩脆饭

Deep-fried Rice with Mixed Seafood in Golden Pumpkin Broth

腊味五谷红烧鲍鱼饭

Steamed Five Grain Rice with Chinese Cured Meat and Braised 12-head Abalone

DESSERT (Select One Option)

甜品 (选一种)

芦荟野蜜香茅冻

Chilled Lemongrass Jelly, Aloe Vera, Honey and Mixed Berries

香芒杨枝冻甘露伴桃胶

Chilled Mango Puree with Pomelo, Strawberries, Peach Collagen

杏汁蛋白伴桃胶

Warm Almond Cream with Egg White, Peach Collagen

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SATURDAY DINNER MENU
JULY TO DECEMBER 2023
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*Minimum of 25 Tables (250 persons)

8-Course Chinese Set Menu

COMBINATION PLATTER (Select Five Options)

锦绣拼盘 (选五种)

甜川酱樱花虾贡菜
Crispy-pickles Vegetables, Dried Sakura Prawn, Sweet Mala Sauce

金柑鱼子海蜇花
Marinated Spicy Jellyfish with Preserved Mandarin Orange and Caviar

香芒熏鸭
Smoked Duck with Thai Mango

脆皮乳猪件, 甜酱
Barbecued Suckling Pig with Sweet Sauce

蜜汁京都骨, 柴鱼丝
Wok-fried Honey-glazed Pork Rib with Bonito Flakes

芥末酱鲜果龙虾沙律, 鱼子
Canadian Lobster with Fruits salad, Wasabi Aioli and Tobiko

重庆麻辣熏鸭件
Chilled Smoked Duck with Chongqing Mala Sauce

辣千鸟酱金丝脆虾卷
Golden Fried Prawn Roll with Crispy Filo Dough, Spicy Thousand Island Aioli

陈年卤水潮式猪脚冻
Pork Knuckle Jelly infused with Superior Soya Sauce

SOUP (Select One Option)

汤, 羹 (选一种)

金汤银芽北海道带子蟹皇羹
Superior Golden Crab Meat Bisque with Hokkaido Scallop and Sliver Sprout

椰皇竹笙马卡鲍鱼炖樱花鸡汤
Double-boiled Sakura Chicken Soup with Bamboo Pith, Maca and Abalone in Coconut Husk

鲍鱼花胶干贝皇野菌炖樱花鸡
Double-boiled Sakura Chicken Soup with Abalone, Premium Fish May and Giant Whole Dry Scallop

SEAFOOD (Select One Option)

虾, 带子 (选一种)

XO 酱爆虾球带子西兰花
Wok-fried Tiger Prawn and Hokkaido Scallop with Broccoli and XO Sauce

贝利芥末虾球, 鱼子
Deep-fried Tiger Prawn with Wasabi Aioli, Strawberries and Tobiko

冰花蜜汁虎虾球
Stir-fried Tiger Prawn with Honey Citrus Soya Sauce, Bonito Flakes, Sesame Seeds

FISH (Select One Option)

鱼 (选一种)

云南黑金蒜蒸鲳鱼件
Steamed Sea Perch with Yun Nan Black Gold Garlic Sauce

豆豉香芒豆瓣酱扒烤鲳鱼件
Oven-baked Cod Fillet with Sichuan Sweet Chilli, Mango and Black Bean Sauce

豆酥金银蒜蒸鲳鱼件
Steamed Cod Fish Fillet with Duo Garlic and Soy Crumble in Superior Soya Sauce

POULTRY (Select One Option)

家禽 (选一种)

大红大紫脆皮乳猪
Classic Roasted Suckling Pig

胡椒鹅干酱黑毛豚颈肉, 西兰花苗
Wok-fried Sliced Kurobuta Pork Neck, Black Pepper Sauce and Foie Gras Sauce

法国松露酱伴茶皇鸭
Roasted Smoked Duck, French Truffle, Wild Mushroom Sauce

ABALONE, VEGETABLES (Select One Option)

鲍鱼, 海参 (选一种)

黄焖6头海参扒冬菇西兰花
Braised 6-head Abalone with Sea Cucumber, Flower Mushroom and Golden Abalone Sauce

红烧南非5头鲍鱼扒菜苗
Braised South Africa 5-head Abalone with Seasonal Vegetables

人参蚝皇扒6头鲍鱼喇叭菌
Braised 6-head Abalone with Premium Dried Oyster and Ginseng Oyster Sauce

NOODLES / RICE (Select One Option)

饭面类 (选一种)

明虾带子伴脆生面
Crispy Noodles with Scallop and Prawn in Superior Master Sauce

腊味五谷饭伴XO北海道带子
Wok-fried Rice with Chinese Cured Meat, XO Hokkaido Scallop

金汤海皇汇泡饭
Golden Premium Seafood Broth with Mixed Seafood, Rice and Crispy Puffed Rice

DESSERT (Select One Option)

甜品 (选一种)

芦荟野蜜燕窝香茅冻
Chilled Lemongrass Jelly, Aloe Vera, Bird's Nest and Mixed Berries

八宝花茶果仁元肉雪蛤桃胶
Warm Eight Treasures Flower Tea with Dried Longan, Peach Collagen and Hashima

杏汁蛋白伴桃胶燕窝冻
Chilled Almond Cream with Egg White, Lotus Seed and Bird's Nest

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