



WEDDINGS
2024 WEEKEND LUNCH PACKAGE



INTERCONTINENTAL
SINGAPORE

WEEKEND LUNCH PACKAGE

JANUARY TO DECEMBER 2024

S\$218.80++ per person

*Minimum of 22 Tables (220 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 solemnisation 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
- One (1) VIP parking lot 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\$160.00nett in-room dining credit
- Complimentary day use of Classic Room for wedding helpers (9am to 4pm)

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

Valid for Wedding Lunch held on Saturdays & Sundays,
including Eve of and on Public Holidays from January to December 2024



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8-Course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)

锦绣拼盘 (选三种)

古法脆皮方块烧肉
Roasted Duroc Pork Belly, Mustard
香口虾仁马蹄枣, 凉拌菜
Crispy Prawn Roll with Water Chestnut and Preserved Vegetables
甜川酱金柑海蜇丝
Marinated Spicy Jellyfish with Preserved Mandarin Orange in
Sweet Sichuan Sauce
大红大紫皮乳猪件, 脆豆根
Barbecued Suckling Pig with Crispy Wheat Beancurd,
Sweet Sauce
贝利鲜果沙律虾
Chilled Tiger Prawn and Mixed Fruits Salad
芝士烧烤北海道带子
Scallop Gratinated with Cheese
蟹肉银针粉桂花炒蛋
Stir-fried Eggs with Crab Meat, Glass Noodles and Silver Sprout
香芒伴熏鸭件
Smoked Duck with Thai Mango

SOUP (Select One Option)

汤, 羹 (选一种)

海参鱼肚蟹肉羹, 小鲍鱼
Superior Crab Meat with Shredded Sea Cucumber, Fish Maw and
Baby Abalone
京式北海道带子蟹肉虾粒海皇羹
Superior Hokkaido Scallop, Crab Meat, Prawn and Pumpkin
竹笙巴西菌虫草花干贝樱花鸡汤
Double-Boiled Sakura Chicken with Bamboo Pith Brazil
Mushroom, Cordyceps flower, Conpoy, Baby Pak Choy

PRAWNS, SCALLOPS (Select One Option)

虾, 带子 (选一种)

野菌胡麻酱荔茸北海道带子
Deep-fried Yam Stuffed with Hokkaido Scallop, Wild Mushroom
and Roasted Japanese Sesame Seed Sauce
XO酱爆虾球, 芦笋, 松菇
Stir-fried Tiger Prawn with Asparagus, Shimeiji Mushroom
千岛酱贝利虾球, 鱼子
Deep-fried Tiger Prawn with Thousand Island Aioli, Strawberry,
Tobiko

FISH (Select One Option)

鱼 (选一种)

香芒西施酱伴脆龙虎斑件
Deep-fried Dragon Grouper Fillet with Sweet Spicy Chilli Sauce
and Mango
粤式酱蒸游老龙斑鱼件
Steamed Dragon Grouper Fillet with Preserved Leek Sauce in
Cantonese Style
潮州蒸游水顺壳件
Steamed Marble Goby Fillet with Salted Vegetable in Teochew
Style

POULTRY (Select One Option)

家禽 (选一种)

荷香药材红烧樱花鸡
Braised Chicken with Chinese Herbal Wrapped in Lotus Leaf
香烤生蜜汁樱花鸡, 芝麻柴鱼碎
Roasted Chicken Roulade with Mayonnaise, Furikake and Cress
松露茶皇鸭
Roasted-smoked Duck with Truffle Sauce

ABALONE, SCALLOP, SEA CUCUMBER VEGETABLES

(Select One Option)

鲍鱼, 海参 (选一种)

黄焖8头鲍鱼, 猴头菌, 花菇扒豆腐
Braised 8-head Abalone with Monkey Head Mushroom, Japanese
Flower Mushroom and Snow Pea Sprout, Superior Pumpkin
Sauce
红烧8头鲍鱼海参, 花菇扒西兰花
Braised 8-head Abalone with Sea Cucumber, Mushrooms and
Broccoli, Oyster Sauce
鲍汁8头鲍鱼, 北海道带子花菇扒飞龙菜
Braised 8-head Abalone, Hokkaido Scallop, Mushroom and
Spinach, Abalone Sauce

NOODLES / RICE (Select One Option)

饭面类 (选一种)

荷叶腊味糯米饭, 鱼子
Steamed Glutinous Rice with Chinese Cured Meat Wrapped with
Lotus Leaf Rice and Tobiko
熏烤鸭银牙双菇干烧伊面
Braised Ee-fu Noodles with Roasted- Smoked Duck, Duo
Mushroom and Yellow Chives
红烧10头鲍鱼伴金虾酱炒饭
Wok-fried Rice with Shrimp Roe Paste, 10-head Abalone

DESSERT (Select One Option)

甜品 (选一种)

芦荟金丝燕窝香茅冻
Chilled Lemongrass Jelly, Aloe Vera, Bird's Nest and Mixed
Berries
藜麦椰汁果仁芋泥, 金丝燕窝
Warm Sweet Yam Paste with Gingko Nuts, Coconut Cream, Red
Quinoa, Bird's Nest
牛油果贝利雪糕, 金丝燕窝
Avocado Purée with Ice Cream and Mixed Berries, Bird's Nest

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