



INTERCONTINENTAL.
SINGAPORE



CATERING & EVENTS
2024 BIRTHDAY PACKAGE

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VALID FOR HIGH TEA, LUNCH & DINNER HELD IN 2024

HIGH TEA - S\$105.00++ per person
LUNCH - S\$115.00++ per person
DINNER - S\$145.00++ per person

**Minimum of 50 persons*

TANTALISING CUISINE

- A sumptuous high tea or international buffet feast
- Enjoy free-flow soft drinks and mixers throughout the occasion

JOYOUS CELEBRATIONS

- Complimentary 1kg cake
- Complimentary one-night stay in our Classic Room
- Complimentary car park coupons for 15% of confirmed attendance
- Complimentary fresh floral arrangement for all tables
- Complimentary usage of built-in LCD Projector and Screen
- Complimentary usage of rostrum with one wired microphone

TERMS AND CONDITIONS

- Rates are applicable for new bookings made and held before 31 December 2024.
- For reservations or enquiries, please email sinhb-sales@ihg.com.

Dinner packages and menus are subject to change without prior notice



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S\$105.00++ per person

*Minimum of 50 persons

MENU A

COLD SELECTIONS

Singapore Rojak
Chicken Floss and Seaweed Finger Sandwiches
California Sushi

HOT SELECTIONS

Vegetarian Gyoza, Wasabi Yuzu Dressing
Prawn Siew Mai in Bamboo Basket
Breaded Chicken Wings with BBQ Dip
Fried Chinese Salted Egg Custard Bun
Water Chestnut Prawn Meat Roll with Thai Chilli Sauce

SWEET TREATS

Chendol Panna Cotta
Assorted Nyonya Kueh
Assorted Kueh Lapis
Tropical Sliced Fruits

BEVERAGE

Freshly Brewed Coffee
Selection of Tea

MENU B

COLD SELECTIONS

Popiah
Mushroom Tortilla Wrap Assorted Kueh Lapis
Assorted Local Sushi

HOT SELECTIONS

Chicken Glutinous Rice
Premium Har Kao in Bamboo Basket
Chicken Karaage Chilli Mayo
Steamed BBQ Meat Free Bun
Deep-fried Honey Prawn Wanton

SWEET TREATS

Mango Mousse with Mango Jello
Assorted Nyonya Kueh
Pandan Kaya Cake
Marinated Fruit Salad

BEVERAGE

Freshly Brewed Coffee
Selection of Tea



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2024 BIRTHDAY PACKAGE

VALID FOR LUNCH HELD IN 2024

S\$115.00++ per person

*Minimum of 50 persons

INTERNATIONAL BUFFET LUNCH

MENU A

STARTERS AND SALADS

Roasted Cauliflower, Cherry Tomatoes, Chickpeas in Indian Spices
Tom Yum Prawn, Lychee, Lemongrass and Micro Cress
Romaine Salad with Condiments and Caesar Dressing

SOUP AND BREAD

Mushroom Velouté with Truffle Oil
Assorted Freshly Baked Bread Rolls

MAINS

Rosemary Roasted Chicken with Pepper Sauce
Vegetable Ratatouille
Sweet and Sour Fish Fillet with Pepper Trio
Braised Tofu with Minced Chicken
Steamed Jasmine Rice

DESSERTS

Blueberry Cheese Cake
Vanilla Panna Cotta
Mango Passion Mousse Cake
Marinated Fruit Salad

MENU B

STARTERS AND SALADS

Mesclun Salad with Corn, Cherry Tomatoes and Dressing
Char Siew Chicken, Kenya Bean, Cashew Nuts and Hoisin Sauce
Sautéed Bell Pepper with Mini Mozzarella Ball and Olives

SOUP AND BREAD

Carrot Velouté with Pinenuts
Assorted Freshly Baked Bread Rolls

MAINS

Wok-fried Chicken with Dried Chilli and Cashew Nuts
Steamed Fish Fillet with Light Soya Sauce, Bean Cake with Scallions
Wok-fried Mixed Vegetables
Potato Chickpea Curry
Basmati Rice with Saffron and Dried Fruits

DESSERTS

Apricot Frangipane Sable
Fruity Choux Pastries
Chestnut Matcha Cake
Tropical Sliced Fruits



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2024 BIRTHDAY PACKAGE

VALID FOR DINNER HELD IN 2024

S\$145.00++ per person

*Minimum of 50 persons

INTERNATIONAL BUFFET DINNER

MENU A

APPETISERS

Pasta with Sautéed Bell Pepper, Mushrooms and Pesto Sauce
Marinated Beef with Eggs and Micro Cress
Assorted Sushi with Condiments
Mesclun Salad with Dressing

SOUP

Spiced Lentil Soup with Fresh Coriander
Served with Bread Rolls and Butter

MAINS

Oven-baked Mala Chicken and Broccoli
Wok-fried Prawns with Spicy Tomatoes, Ginger and Spring Onion
Dill Snapper and Ratatouille Stew
Aglio Olio Pasta with Vegetables
Almond Olive Rice

DESSERTS

Pistachio Mousse with Apricot Jelly
Traditional Tiramisu Cake with Coffee Syrup
Strawberry Short Cake with Wild Berries
Singapore Traditional Nonya Kueh

MENU B

APPETISERS

Hoisin Chicken Pasta with Chestnut
Smoked Duck, Chinese Celery and Light Plum Sauce
Baked Root Vegetables, Pumpkin and Baby Corn
Romaine Salad with Condiment and Dressing

SOUP

Provençal Minestrone Soup with Basil Pesto
Served with Bread Rolls and Butter

MAINS

Seafood Combination with Mushroom Ragout
Deep-fried Boneless Chicken in Plum Sauce
Chennai Flavoured Tandoori Mackerel with Raita
Potato Gratin with Parmesan Cheese
Thai Fragrant White Rice on Banana Leaf

DESSERTS

Banana Chocolate Verrines
Hazelnut Feuilletine cake
Cherry Almond Tart
Singapore Traditional Nyonya Kueh