



INTERCONTINENTAL.
SINGAPORE



CATERING & EVENTS
2024 DINNER & DANCE PACKAGE

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VALID FOR DINNER HELD IN 2024
S\$1,450.00++ per table of 10 persons
S\$145.00++ per person
*Minimum of 25 tables / 250 persons

TANTALISING CUISINE

- A sumptuous Chinese set menu or international buffet feast
- Enjoy free-flow soft drinks and mixers throughout the occasion

JOYOUS CELEBRATIONS

- Complimentary car park coupons for 15% of confirmed attendance
- One complimentary food and beverage voucher worth S\$100.00nett for your event's raffle
- 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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8-COURSE CHINESE SET MENU

INTERCONTINENTAL COMBINATION PLATTER | 洲际精选拼盘

芝麻川酱鸡卷 Chilled Chicken Roulade with Sichuan Chilli Sauce

明炉吊烧鸭 Cantonese Roasted Duck

蜜汁八爪鱼 Japanese Mini Octopus with Sesame Seeds

娘惹腌菜伴虾枣 Nyonya Achar with Prawn Rolls

西施海蜇丝 Chilled Jellyfish with Homemade Spicy Sauce

SOUP | 汤

野菌虫草花螺片炖樱花鸡汤

Double-boiled Chicken with Wild Mushrooms, Cordyceps Flower and Conch Meat

SEAFOOD | 海鲜

芥末虾球、贝利、鱼子

Deep-fried Prawns with Wasabi Aioli and Tobiko

VEGETABLE | 鲍鱼

8 头鲍鱼香菇扒时蔬

Braised 8-head Abalone with Mushrooms, Seasonal Garden Greens in Superior Oyster Sauce

FISH | 鱼

桥头酱蒸石斑鱼

Steamed Grouper with Preserved Leek Sauce, Scallion, Coriander and Chilli

POULTRY | 家禽

避风塘脆皮烧鸡

Roasted Chicken with Spicy Crispy Garlic, Almond Flakes and Dried Shrimps

NOODLES | 面

青龙菜银牙菇丝焖伊面

Braised Ee-fu Noodles with Shredded Mushrooms, Silver Sprouts and Royale Chives

DESSERT | 甜品

椰汁果仁芋泥

Sweet Yam Paste with Ginkgo and Coconut Cream



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INTERNATIONAL BUFFET MENU

APPETISERS

Classic Tuna Nicoise Salad with Eggs, Olives and Potatoes
Orzo Salad Dried Mangoes, Mixed Capsicums, Chickpeas, Onions and Tomatoes
Thai Prawn and Shredded chicken Salad with Chilli Tamarind Dressing

COLD SELECTION

Assorted Sushi with Condiments
Mixed Greens Salad with Condiments
(Cocktail Dressing, Homemade Citrus Dressing, Caesar Salad Dressing)

SOUP

Smoked Tomatoes Coulis with Basil
Served with Butter Focaccia Croutons with Garlic and Herbs

MAINS

Oven-baked Cajun Chicken with Wild Mushrooms, Pearl Onions and Jus
Wok-fried Prawns with Dried Chilli, Ginger and Scallions in Kung Pao Sauce
Indian Style Red Snapper Curry Masala
Oven-roasted Seasonal Vegetables with Kalamata Olives
Aglio Olio Penne Pasta with Turkey Bacon Bits and Chopped Herbs
Steamed Coconut and Pandan Ghee Rice

DESSERTS

Traditional Tiramisu Cake with Coffee Syrup
Strawberry Short Cake with Wild Berries
Singapore Traditional Nyonya Kueh
Tropical Fruit Platter