



INTERCONTINENTAL.
SINGAPORE



CATERING & EVENTS
2024 GRADUATION PACKAGE

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VALID FOR DINNER HELD IN 2024
S\$1,300.00++ per table of 10 persons

*Minimum of 20 tables / 200 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
- 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\$1,300.00++ per table of 10 persons
*Minimum of 20 tables

7-Course Chinese Set Menu

INTERCONTINENTAL COMBINATION PLATTER | 洲际精选拼盘

辣椒蟹饼 Chilli Crab Cake

麻辣冻鸡卷 Chilled Mala Chicken Roulade

西施金柑日本海苔 Japanese Seaweed with Preserved Mandarin Orange and Spice Sauce

百香果酱熏鸭件 Smoked Duck with Passionfruit Sauce

是拉差春卷 Deep-fried Vegetable Spring Roll with Sriracha Aioli

SEAFOOD | 海鲜

海参蟹肉鱼肚羹

Braised Crab Meat with Shredded Sea Cucumber and Fish Maw

VEGETABLE | 鲍鱼

鲍汁双菇扒时蔬

Braised Duo Mushrooms with Seasonal Garden Greens in Superior Abalone Sauce

FISH | 鱼

清蒸银曹鱼件

Steamed Sea Bass Fillet with Leek, Coriander and Superior Soya Sauce

POULTRY | 家禽

13 香脆皮烧鸡、虾饼

Roasted Chicken with 13 Spices, served with Prawn Crackers

NOODLES | 面

桂花海鲜炒面线

Wok-fried Vermicelli with Mixed Seafood, Shredded Capsicum and Onions

DESSERT | 甜品

柚子桃胶香芒露

Chilled Mango Puree with Pomelo and Korean Peach Collagen



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S\$130.00++ per person

*Minimum of 200 persons

International Buffet Menu

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