



INTERCONTINENTAL.
SINGAPORE



CATERING & EVENTS
2024 LONGEVITY PACKAGE

2024 LONGEVITY PACKAGE

VALID FOR LUNCH & DINNER HELD IN 2024
6-COURSE CHINESE SET LUNCH - S\$1,438.00++ per table of 10 persons
8-COURSE CHINESE SET DINNER - S\$1,788.00++ per table of 10 persons
*Minimum of 5 tables

TANTALISING CUISINE

- A sumptuous Cantonese feast
- Enjoy free-flow soft drinks and mixers throughout the occasion

JOYOUS CELEBRATIONS

- Complimentary 1kg cake
- Complimentary one-night stay in our Classic Room on your event day (only applicable for dinner)
- 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 wireless 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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2024 LONGEVITY PACKAGE

VALID FOR LUNCH HELD IN 2024
6-COURSE CHINESE SET LUNCH
S\$1,438.00++ per table of 10 persons
*Minimum of 5 tables

6-Course Chinese Set Menu

INTERCONTINENTAL COMBINATION PLATTER | 洲际精选拼盘

沙爹酱鸡柳 Satay Chicken
京都酱蜜汁虾球 Sauteed Prawn with Yuzu Honey
西施金柑日本海苔 Japanese Seaweed with Preserved Mandarin Orange and Spicy Sauce
香芒熏鸭件 Smoked Duck with Passionfruit Sauce
芥末海鲜腐皮卷 Deep-Fried Seafood Beancurd Roll with Wasabi Aioli

SOUP | 汤

虫草花香菇螺片炖樱花鸡汤
Double-boiled Sakura Chicken, Cordyceps Flower, Shitake Mushroom and Conch Meat

FISH | 鱼

京葱清蒸翡翠鲈鱼件
Steamed Jade Perch Fillet with Leek, Coriander and Superior Soya Sauce

POULTRY | 家禽

川酱爆鸡柳、西芹松菇
Stir-fried Chicken with Sweet Sichuan Chilli Sauce, Celery and Shimeiji Mushrooms

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
幸福寿桃 Steamed Longevity Bun



INTERCONTINENTAL[®]
SINGAPORE

2024 LONGEVITY PACKAGE

VALID FOR DINNER HELD IN 2024
8-COURSE CHINESE SET DINNER
S\$1,788.00++ per table of 10 persons
*Minimum of 5 tables

8-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 Spicy Sauce

百香果酱熏鸭件 Smoked Duck with Passionfruit Sauce

是拉差海鲜腐皮卷 Deep-fried Seafood Beancurd Roll with Sriracha Aioli

SOUP | 汤

海参蟹肉鱼肚羹

Braised Crab Meat, Shredded Sea Cucumber and Fish Maw

SEAFOOD | 海鲜

贝利芥末脆虾球、鱼子

Deep-fried Prawns with Wasabi Aioli, Strawberries and Tobiko

VEGETABLE | 鲍鱼

八头鲍鱼、香菇扒时蔬

Braised 8-head Abalone, Mushroom, Baby Vegetables in Oyster Sauce

FISH | 鱼

桥头酱蒸石斑鱼

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

POULTRY | 家禽

避风塘烤鸡柳

Roasted Chicken with Dried Shrimps, Dried Chilli and Black Beans

RICE | 饭

荷香腊味五谷糯米饭

Wok-fried Five Grain Glutinous Rice with Chinese Cured Meat Wrapped in Lotus Leaf

DESSERT | 甜品

杏仁蛋白露伴白果桃胶 Chilled Almond Cream, Egg White, Ginkgo Nut and Peach Collagen

幸福寿桃 Steamed Longevity Bun