



WEDDINGS  
2025 LUNCH & DINNER BOUTIQUE WEDDING PACKAGE



INTERCONTINENTAL  
SINGAPORE

**2025 LUNCH & DINNER BOUTIQUE PACKAGE  
JANUARY TO DECEMBER 2025**

S\$188.00++ per person

\*Minimum of 80 persons (excluding special dietary)

**WEDDING PERKS**

**TANTALISING CUISINE**

- Feast on sumptuous 8-course Cantonese cuisine comprising perennial favourites prepared by culinary team from Michelin-recommended Man Fu Yuan
- Menu tasting for up to 6 persons (Monday to Thursday, except eve of & public holiday)
- A selection of unlimited soft drinks, Chinese tea, and mixers during your celebration
- Complimentary one 30-litre barrel of house beer
- Complimentary one bottle of house wine per 10 persons guaranteed.
- 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**

- Decorated wedding hall including floral arrangements for the stage, tables and aisle
- Decorated wedding foyer including floral arrangement for entrance, reception table and cocktail tables
- An elegantly-designed wedding cake model 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 exclusive themed invitation cards (invitation cards for up to 70% of confirmed attendance and include standard printing)
- Complimentary self-parking for 20% of confirmed attendance
- One VIP valet parking for bridal car

**PAMPERING TREATS**

- Celebrate your big day with a one-night stay in the Bridal Suite with a delectable breakfast for two
- Be pampered with additional welcome amenities

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

Valid for Wedding Lunch and Dinner held on Monday to Sunday,  
including Eve of and on Public Holidays till December 2025



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8-course Chinese Set Menu

**COMBINATION PLATTER | 锦绣拼盘**

鲜果沙律虾, 蜜汁松露奄鸭胸, 脆皮烧腩肉

Prawn Salad with Fresh Fruits, Honey Truffle Cured Duck Breast,  
Roast Pork Belly with Honey Mustard Sauce

**SOUP | 汤**

野菌海参花菇炖鸡汤

Double-boiled Chicken Broth, Sea Cucumber, Black Trumpet Mushroom,  
Baby Vegetable

**SEAFOOD | 海鲜**

X.O 芦笋菇炒带子

Wok-fried Asparagus, Shimeiji Mushrooms and Scallops with X.O Sauce

**FISH | 鱼**

豆酥金银蒜葱花蒸翡翠鲈鱼件

Steamed Jade Perch Fillet with Soy Crumbles, Scallion and Coriander

**POULTRY | 家禽**

金蒜五香脆皮烧鸡

Crispy Five-spiced Roast Chicken, Salted Garlic Crumbs

**ABALONE, VEGETABLE | 鲍鱼, 蔬菜**

红烧8头鲍鱼花菇扒白菜苗

Braised 8-head Abalone, Flower Mushrooms, Baby Pak Choy

**NOODLES | 面**

韭黄白菘菇干烧伊面

Braised Ee-fu Noodles, White Shimeiji Mushrooms, Chives

**DESSERT | 甜品**

杨枝甘露香草雪糕

Mango Sago Pomelo, Vanilla Ice Cream

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