



INTERCONTINENTAL.
SINGAPORE



WEDDINGS
2025 FRIDAY DINNER PACKAGE



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SINGAPORE

**2025 FRIDAY DINNER PACKAGE
JANUARY TO JUNE 2025**

S\$198.00++ per person

*Minimum of 180 persons (excluding special dietary)

WEDDING PERKS

TANTALISING CUISINE

- Feast on sumptuous 7-course Cantonese cuisine comprising perennial favourites prepared by culinary team from Michelin-recommended Man Fu Yuan
- Menu tasting for up to 10 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

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnisation and tea ceremony on your wedding day (venue may hosts up to 35 guests for an hour prior to your event)
- Decorated foyer for solemnisation with floral arch and staircase florals
- Choose from a selection of enchanting wedding themes for wedding hall including floral arrangements for the stage, tables, and aisle.
- 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 the confirmed attendance
- One VIP parking lot for the bridal car

PAMPERING TREATS

- Celebrate your big day with a one-night stay in the Bridal Suite with access to Club InterContinental Lounge. As part of the lounge access, you are invited to enjoy complimentary bites including a breakfast buffet spread, delectable afternoon tea bites, and evening hors d'oeuvres and cocktails.
- Be pampered with additional welcome amenities and S\$200.00nett F&B dining credit (Applicable for in-room dining, Man Fu Yuan, The Lobby Lounge and LUCE)

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

Valid for Wedding Dinner held on Fridays,
excluding Eve of and on Public Holidays from January to June 2025



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7-course Chinese Set Menu

COMBINATION PLATTER (select three)

锦绣拼盘 (选三道)

甜川酱金柑海蜇丝

Marinated Spicy Jellyfish in Sweet Sichuan Sauce

宫保鸡丁, 腰豆

Stir-fried Chicken with Onion, Dried Chilli in Gong Bao Style, Cashew Nut

蜜汁芝麻八爪鱼

Chilled Octopus with Honey and Sesame Seeds

蜜汁黑叉烧

Honey-glazed Duroc Pork Char Siew

香口虾枣, 凉拌菜

Crispy Prawn Roll with Asian Achar

陈年酒香醉鸡卷

Chilled Drunken Chicken Roulade

SOUP (select one)

汤, 羹 (选一道)

蟹肉海参粟米羹

Superior Crabmeat and Sea Cucumber, Corn

喇叭菌桃胶螺头炖樱花鸡汤

Double-boiled Sakura Chicken with Black Trumpet

Mushroom, Peach Collagen and Baby Vegetables

蟹肉海参鱼肚羹

Superior Crab Meat with Shredded Sea Cucumber and

Fish Maw

FISH (select one)

鱼 (选一道)

油浸翡翠鲈鱼件

Deep-fried Jade perch Fillet with Soya Sauce, Coriander and Scallion

粤式酱蒸翡翠鲈鱼件

Steamed Jade Perch Fillet with Fragrant Preserved Leek Sauce and Scallion

娘惹式蒸翡翠鲈鱼

Steamed Jade Perch Fillet in Peranakan Style

POULTRY, SCALLOP, PRAWN (select one)

家禽, 带子, 虾 (选一道)

松露野菌酱荔茸带子

Deep-fried Yam stuffed with Scallop, Wild Mushroom and Truffle Sauce

药膳酒香醉虾

Drunken Prawn with Chinese Herbal Broth

粤式避风塘炸子鸡

Roast Crispy Chicken with Crispy Garlic and Dried Chilli

ABALONE, VEGETABLES (select one)

鲍鱼, 蔬菜 (选一道)

红烧海参, 十头鲍鱼冬菇西兰花

Braised 10-head Abalone with Sea Cucumber,

Mushrooms and Broccoli, Oyster Sauce

京式八头鲍鱼花菇扒菠菜

Braised 8-head Abalone, Flower Mushrooms, Spinach and Superior Pumpkin Sauce

八头鲍鱼灵芝菇扒豆苗

Braised 8-head Abalone with Lingzhi Mushroom and

Snow Pea Sprout, Abalone Sauce

NOODLES, RICE (select one)

饭, 面 (选一道)

双腊味糯米荷叶饭

Wok-fried Rice wrapped with Duo Chinese Cured

Sausage wrapped in Lotus leaf

干烧瑶柱伊面, 青龙菜

Braised Ee-Fu Noodles with Conpoy, Silver Sprout and

Dragon Chives

叉烧皇桂花炒面线

Stir-fried Vermicelli with Assorted Capsicum, Onions and

Honey-glazed Pork Char Siew

DESSERT (select one)

甜品 (选一道)

椰汁果仁芋泥

Warm Sweet Yam Paste with Ginkgo Nuts, Coconut Cream

杨枝甘露伴贝利桃胶

Chilled Mango Purée with Pomelo, Peach Collagen and Mixed Berries

杏仁茶伴黑芝麻汤圆

Warm Almond Cream with Egg White, Black Sesame

Glutinous Rice Ball

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