



INTERCONTINENTAL.  
SINGAPORE



WEDDINGS  
2025 SATURDAY DINNER PACKAGE



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2025 SATURDAY DINNER PACKAGE  
JANUARY TO JUNE 2025

S\$238.80++ per person

\*Minimum of 220 persons (excluding special dietary)

WEDDING PERKS

TANTALISING CUISINE

- Feast on sumptuous 8-course Cantonese cuisine 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)
- 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 two-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 Saturdays,  
including Eve of and on Public Holidays from January to June 2025



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8-course Chinese Set Menu

**COMBINATION PLATTER (select five)**

**锦绣拼盘 (选五道)**

金柑黄瓜海蜇  
Marinated Sichuan Spicy Jellyfish with Japanese Cucumber and Preserved Mandarin Orange  
大红大紫皮乳猪件  
Barbecued Suckling Pig with Wheat Bean Curd, Sweet sauce  
蜜汁京都骨, 干柴鱼碎  
Wok-fried Honey-glazed Pork Ribs with Bonito Flakes  
贝利鲜果龙虾沙律, 鱼子  
Canadian Lobster with Mixed Fruit Salad and Tobiko  
酒香药膳醉鸡卷  
Drunken Chicken Roulade with Chinese Hua Diao Wine  
芥末酱金丝脆虾卷  
Fried Golden Prawn Roll with Crispy Filo Dough, Wasabi Aioli  
香橙莲藕苗  
Chilled Mini Lotus Roots with Citrus Orange Sauce  
黑椒芝麻八爪鱼  
Chilled Black Pepper Mini Octopus

**SOUP (select one)**

**汤, 羹 (选一道)**

京式蟹肉带子羹  
Superior Golden Crab Meat with Canadian Scallop  
椰皇巴西菇虫草花干贝炖樱花鸡汤  
Double-boiled Sakura Chicken with Brazilian Mushroom, Cordyceps Mushroom and Premium Conpoy in Coconut Husk  
竹笙巴西菇鲍鱼干贝皇炖樱花鸡汤  
Double-boiled Sakura Chicken with 12-head Abalone, Whole Dried Scallop, Brazilian Mushroom and Bamboo Pith

**SEAFOOD (select one)**

**虾, 带子 (选一道)**

X.O 酱爆带子西兰花, 干贝丝  
Wok-fried Scallop with Broccoli, X.O Sauce and Crispy Shredded Conpoy  
酒香药膳虎虾球  
Steamed Tiger Prawns with Chinese Herbal Broth and Chinese Wine  
柴鱼蜜汁虎虾球  
Stir-fried Tiger Prawn with Honey Citrus Soya Sauce and Bonito Flakes

**FISH (select one)**

**鱼 (选一道)**

粤式蒸东星斑件  
Steamed Star Grouper with Leek, Coriander and Soya sauce  
豆瓣香芒酱扒炸雪鱼件  
Deep fried Cod Fillet with Sichuan Sweet Chilli and Mango Sauce  
凤梨甜娘惹酱蒸深海鲈鱼鱼件  
Steamed Sea Perch Fillet with Pineapple and Lemongrass Spice Chilli Sauce

**POULTRY (select one)**

**家禽 (选一道)**

鹅肝酱爆西班牙猪颈肉  
Stir-fried Iberico Pork Neck with Pepper and Foie Gras Sauce  
梅皇酱伴香烤伦敦鸭, 酒香西兰花苗  
Roast London Duck with Premium Plum Sauce, Broccolini and Chinese Wine  
松露莲子乾坤鸭  
Braised Treasure Duck with Truffle and Lotus Seed

**ABALONE, VEGETABLES (select one)**

**鲍鱼, 蔬菜 (选一道)**

红烧6头鲍鱼, 花菇扒西兰花  
Braised 6-head Abalone with Sea Cucumber, Mushrooms and Broccoli, Oyster Sauce  
鲍汁6头鲍鱼, 北海道带子花菇扒飞龙菜  
Braised 6-head Abalone, Hokkaido Scallop, Mushroom and Spinach, Abalone Sauce  
黄焖6头鲍鱼海参, 花菇扒西兰花  
Braised 6-head Abalone with Sea Cucumber, Mushrooms and Broccoli, Superior Pumpkin Sauce

**NOODLES, RICE (select one)**

**饭, 面 (选一道)**

京式海皇聚烩黄金炒饭  
Braised Hokkaido Scallop with Tiger Prawn, Premium Pumpkin Master Stock with Golden Fried Puffed Rice  
辣椒蟹肉酱伴脆口金枕头  
Singapore Chilli Crabmeat with Crispy Golden Mantou  
香江荷叶黑豚腊味饭, 蛙鱼子  
Wok-fried Rice with Kurobuta Chinese Cured Meat Sauce and Ikura

**DESSERT (select one)**

**甜品 (选一道)**

杏汁蛋白莲子伴金丝燕窝露  
Chilled Almond Cream with Egg White, Lotus Seed and Bird's Nest  
木瓜雪儿百合炖金丝燕窝  
Chilled Premium Bird's Nest with Papaya, White Fungus and Lily Bulb  
金瓜露伴莲子白果紫金丝燕窝  
Chilled Pumpkin Cream with Ginkgo Nuts, Lotus Seed and Golden Bird's Nest

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