



INTERCONTINENTAL.
SINGAPORE



THE LIBRARY
2025 SOLEMNISATION PACKAGE



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**2025 SOLEMNISATION PACKAGE
JANUARY TO DECEMBER 2025**

S\$4,188.00++ for first 20 persons
Additional person at S\$218.00++ per person
*Maximum up to 40 persons

WEDDING PERKS

TANTALISING CUISINE

- Feast on sumptuous 8-course Cantonese cuisine comprising perennial prepared by culinary team from Michelin-recommended Man Fu Yuan
- A selection of unlimited soft drinks, Chinese tea, and mixers during your celebration
- 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

- Bathed in natural light on the 11th floor with elegant floral arrangements for both the solemnisation and dining tables.

SHARE YOUR JOY

- Wedding favours for all guests
- 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 a delectable breakfast for two
- Be pampered with additional welcome amenities

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



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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

ABALONE, VEGETABLES | 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

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

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

Valid for Solemnisation Lunch and Dinner held on Monday to Sunday,
including Eve of and on Public Holidays from January to December 2025