



WEDDINGS
2025 SUNDAY DINNER PACKAGE



INTERCONTINENTAL
SINGAPORE

**2025 SUNDAY DINNER PACKAGE
JANUARY TO JUNE 2025**

S\$218.80++ per person

*Minimum of 220 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 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 Sundays,
including Eve of and on Public Holidays from January to June 2025



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8-course Chinese Set Menu

COMBINATION PLATTER (select three)

锦绣拼盘 (选三道)

古法脆皮方块烧肉
Roasted Duroc Pork Belly, Mustard
香口虾仁马蹄枣, 凉拌菜
Crispy Prawn Roll with Water Chestnut and Preserved Vegetables.
西施金柑海藻丝
Marinated Spicy Jellyfish with Preserved Mandarin Orange in Thai Chilli Sauce
贝利鲜果沙律虾
Chilled Tiger Prawn and Mixed Fruit Salad
香芒伴熏鸭件
Smoked Duck with Thai Mango
野菌胡麻酱荔枝北海道带子
Deep-fried Yam stuffed Hokkaido Scallop, Wild Mushroom and Roasted Sesame Seed Sauce

SOUP (select one)

汤, 羹 (选一道)

海参鱼肚蟹肉羹, 小鲍鱼
Superior Crab Meat with Shredded Sea Cucumber, Fish Maw and Baby Abalone Soup
京式北海道带子蟹肉虾粒海皇羹
Superior Hokkaido Scallop, Crab Meat, Prawn and Pumpkin Soup
竹笙巴西菌虫草花干贝樱花鸡汤
Double-boiled Sakura Chicken Soup with Bamboo Pith, Brazil Mushroom, Cordyceps flower, Conpoy, Baby Pak Choi

SEAFOOD (select one)

虾, 带子 (选一道)

黑金蒜胡椒带子西兰花
Stir-fried Canadian Scallop with Black Garlic Pepper Sauce and Broccoli
X.O 酱爆带子, 西芹, 松菇
Stir-fried Scallop with Celery, Shimeiji Mushroom, X.O Sauce
千岛酱贝利虾球, 鱼子
Deep-fried Tiger Prawn with Thousand Island Aioli, Strawberry, Tobiko

FISH (select one)

鱼 (选一道)

香芒西施酱伴脆石斑件
Deep-fried Grouper Fillet with Sweet Spicy Chilli Sauce and Mango
剁椒蒸游翡翠鲈鱼件
Steamed Jade Perch Fillet with chopped Preserved Chilli, Scallion and Superior Soya Sauce
京葱蒸游水顺壳件
Steamed Marble Goby Fillet with Leek in Cantonese Style

POULTRY (select one)

家禽 (选一道)

荷香药膳红烧樱花鸡球
Braised Chicken Ball with Chinese Herbal in Lotus Leaf
香烤生蜜汁樱花鸡卷, 芝麻柴鱼碎
Roasted Chicken Roulade with Mayonnaise, Bonito Flakes and Cress
松露茶皇鸭
Roasted-Smoked Duck with Truffle Sauce

ABALONE, VEGETABLES (select one)

鲍鱼, 蔬菜 (选一道)

黄焖6头鲍鱼, 猴头菌, 喇叭菌扒豆腐
Braised 6-head Abalone with Monkey Head Mushroom, Black Trumpet Mushroom and Snow Pea Sprout, Superior Pumpkin Sauce
红烧6头鲍鱼海参, 花菇扒西兰花
Braised 6-head Abalone with Sea Cucumber, Mushrooms, 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

NOODLES, RICE (select one)

饭, 面 (选一道)

熏烤鸭银牙双菇干烧伊面
Braised Ee-fu Noodles with Roasted Smoked Duck, Duo Mushroom and Yellow Chives
红烧10头鲍鱼伴金虾酱炒饭
Wok-fried Rice with Shrimp Roe Paste, 10-head Abalone
荷叶腊味糯米饭, 鱼子
Steamed Glutinous Rice with Chinese Cured Meat wrapped with Lotus Leaf Rice and Tobiko

DESSERT (select one)

甜品 (选一道)

杨枝贝利冻甘露金丝燕窝
Chilled Mango Purée with Pomelo, Golden Bird's Nest
香枣茶圆肉莲子果仁金丝燕窝
Chilled Red Date Tea with Dried Longan, Lotus Seeds, Ginkgo Nuts and Golden Bird's nest
红石榴芦荟甘露燕窝冻
Chilled Pink Guava Purée with Pomelo, Aloe Vera and Strawberries

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