



INTERCONTINENTAL.
SINGAPORE



WEDDINGS
2025 SATURDAY DINNER PACKAGE



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SINGAPORE

**2025 SATURDAY DINNER PACKAGE
OCTOBER TO DECEMBER 2025**

S\$248.80++ 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
- Complimentary packed meals for your wedding vendors, up to 4 sets

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.
- A thoughtful selection of in-room welcome amenities

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 October to December 2025



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8-course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)

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 Fruits Salad

香芒伴熏鸭件

Smoked Duck with Thai Mango

野菌胡麻酱荔茸北海道带子

Deep Fried Yam Stuffed Hokkaido scallop, Wild Mushroom and Roasted Sesame Sauce

SOUP (Select One Option)

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, Brazilian Mushroom, Cordyceps flower, Conpoy, Baby Pak Choi

PRAWNS, SCALLOP (Select One Option)

虾, 带子 (选一道)

黑金蒜胡椒带子西兰花

Stir-fried Canadian Scallop with Broccoli in Black Garlic Pepper Sauce

XO 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 Option)

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

粤式京葱蒸游水顺壳件

Steamed Marble Goby Fillet with Leek in Cantonese Style

POULTRY (Select One Option)

家禽 (选一道)

荷香药膳红烧樱花鸡球

Braised Chicken Ball with Chinese Herbs in Lotus Leaf

香烤生蜜汁樱花鸡卷, 芝麻柴鱼碎

Roasted Chicken Roulade with Mayonnaise, Furikake and Cress

松露茶皇鸭

Roasted-Smoked Duck with Truffle Sauce

ABALONE, SCALLOP, SEA CUCUMBER VEGETABLES

(Select One Option)

鲍鱼, 海参 (选一道)

黄焖 6 头鲍鱼, 猴头菌, 喇叭菌 扒豆苗

Braised 6-head Abalone with Monkey Head Mushroom, Black Trumpet 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 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

NOODLES / RICE (Select One Option)

饭面类 (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 with 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 Option)

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

香枣桂圆肉莲子果仁金丝燕窝

Chilled Red Date Tea with Dried Logan, 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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