



WEDDINGS  
2025 WEEKEND LUNCH PACKAGE

**2025 WEEKEND LUNCH PACKAGE  
JANUARY TO DECEMBER 2025**

S\$218.80++ per person

\*Minimum of 220 persons (excluding special dietary)

WEDDING PERKS

TANTALISING CUISINE

- Feast on sumptuous 6-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 barrels 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 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 dining experience that includes an exquisite breakfast buffet spread, delectable afternoon tea, 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.



INTERCONTINENTAL  
SINGAPORE

2025 WEEKEND LUNCH PACKAGE  
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6-course Chinese Set Menu

**COMBINATION PLATTER (select three)**

**锦绣拼盘 (选三道)**

百香果鲜虾鲜果沙律

Chilled Tiger Prawn and Mixed Fruits, Passion Fruits  
Mayonnaise

**蜜汁黑叉烧**

Honey-glazed Duroc Pork Char Siew

**西施鲍鱼仔伴海蛰丝**

Marinated Baby Abalone with Jellyfish in Spicy Sweet  
Sauce

**荔枝虾球, 蛋黄酱**

Deep-fried Lychee Prawn, Mayonnaise

**马蹄鸡虾枣**

Crispy Chicken and Prawn Roll with Water Chestnuts

**青酱茸冻鸡卷**

Chilled Chicken Roulade with Scallion Ginger Sauce

**胡麻酱荔茸带子**

Deep-fried Yam Stuffed with Scallop, Roasted Sesame  
Sauce

**SOUP (select one)**

**汤, 羹 (选一道)**

黄焖蟹肉鲍鱼海参鱼肚羹

Braised Crab Meat with Abalone, Shredded Sea  
Cucumber, and Fish Maw in Golden Bisque

巴西菇桃胶干贝鲍鱼炖樱花鸡汤

Double-boiled Sakura Chicken with Brazilian Mushroom,  
Dried Scallop, Peach Collagen Abalone and Baby  
Vegetables

红烧鲍鱼蟹肉海参鱼肚羹

Superior Crab Meat with Shredded Sea Cucumber, Fish  
Maw and Abalone Soup

**FISH (select one)**

**鱼 (选一道)**

好菜头蒸翡翠鲈鱼件

Steamed Jade Perch Fillet with Crispy Preserved  
Vegetables and Scallion

粤式酱顺壳件

Steamed Marble Goby Fillet with Fragrant Preserved  
Leek Sauce and Coriander

日式京葱蒸翡翠鲈鱼, 柴鱼丝

Steamed Jade Perch Fillet with Leek, Superior Soya  
Sauce and Bonito Flakes

**POULTRY, SCALLOP, PRAWN (select one)**

**家禽, 带子, 虾 (选一道)**

松露野菌酱伴伦敦鸭件

Roasted Irish Duck with Wild Mushroom and Truffle  
Sauce

XO 酱爆虾球西兰花

Stir-fried Tiger Prawn with XO Sauce and Asparagus  
红烧药膳樱花鸡, 奶白菜

Braised Herbal Sakura Chicken, Baby Pak Choi

**NOODLES / RICE (select one)**

**饭面类 (选一道)**

双腊味糯米饭伴红烧 6 头鲍鱼

Wok-fried Rice with Duo Chinese Cured Sausage and  
Braised 6-head Abalone

瑶柱蟹肉蛋白紫麦面伴青龙虾

Braised Purple Wheat Noodles with Crab Meat,  
Conpoy, Egg White Sauce and Green Lobster

XO 酱爆龙虾伴白玉面

Rock Lobster with Chinese La Mian, X.O Sauce

**DESSERT (select one)**

**甜品 (选一道)**

芦荟金丝燕窝香茅冻

Chilled Lemongrass Jelly, Aloe Vera, Bird's Nest and  
Mixed Berries

金瓜椰汁果仁芋泥, 金丝燕窝

Warm Sweet Yam Paste with Gingko Nuts, Coconut  
Cream and Pumpkin Purée

杏仁蛋白露, 莲子伴 金丝燕窝

Almond Cream with Egg White, Golden Bird's nest and  
Sweet Lotus Seeds