



INTERCONTINENTAL.
SINGAPORE



WEDDINGS
2026 SATURDAY DINNER PACKAGE

**2026 SATURDAY DINNER PACKAGE
JANUARY TO JUNE 2026**

S\$248.80++ per person

*Minimum of 230 persons (excluding special dietary)

WEDDING PERKS

TANTALISING CUISINE

- Feast on sumptuous 8-course Cantonese cuisine perennial favourites prepared by culinary team from award-winning 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 venue 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 January to June 2026



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8-course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)

锦绣拼盘 (选三道)

京都排骨皇, 柴鱼丝
Stir-fried Pork Rib, Homemade Sweet Sauce, Furikake
甜川酱金柑海藻丝
Marinated Spicy Seaweed with Preserved Mandarin Orange in Sweet Sichuan Sauce
鲜果沙律龙虾汇
Chilled Lobster Salad with Mixed Fruits and Tobiko
蟹肉银针粉桂花炒蛋, 鱼子
Stir-fried Eggs with Crab Meat, Glass Noodles and Silver Sprout
香芒伴熏鸭件
Smoked Duck with Thai Mango

SOUP (Select One Option)

汤, 羹 (选一道)

黄焖海参鱼肚蟹肉羹, 小鲍鱼
Superior Pumpkin Crab Meat Soup with Shredded Sea Cucumber, Fish Maw, Baby Abalone
翠绿蛋白带子蟹肉虾粒海皇羹
Superior Crab Meat Soup with Scallop, Prawn, Egg White and Green Vegetable
竹笙巴西菌花胶虫草花樱花鸡汤
Double-boiled Sakura Chicken Soup with Bamboo Pith Brazil Mushroom, Cordyceps Flower, Fish Maw and Baby Nai Bai

PRAWNS, SCALLOP (SELECT ONE OPTION)

虾, 带子 (选一道)

松露酱炒北海道带子, 芦笋
Wok-fried Hokkaido Scallop with Asparagus, Truffle Sauce
XO酱爆北海道带子, 芦笋, 松菇
Stir-fried Hokkaido Scallop with Asparagus, Shimeji Mushroom
奶油麦片虎虾球, 生汁
Deep-fried Tiger Prawn with Cereal, Curry Leaves, Mayonnaise

FISH (Select One Option)

鱼 (选一道)

香柠黄椒酱蒸多宝鱼件
Steamed Turbot Fish Fillet with Preserved Citrus Yellow Capsicum Sauce, Scallion
粤式酱蒸顺壳鱼件
Steamed Marble Goby Fillet with preserved Leek Sauce in Cantonese Style
黑金蒜蒸顺壳鱼件
Steamed Marble Goby Fillet with Black Gold Garlic Sauce, Scallion

POULTRY (Select One Option)

家禽 (选一道)

潮州卤水鸭件, 焖花生
Braised Duck with Fragrant Peanuts in Teochew Style
陈皮梅皇酱伴香烤鸭, 酒香西兰花苗
Roasted Duck with Premium Plum Sauce, Broccolini with Chinese Wine
红烧莲子乾坤鸭
Braised Treasure Duck with Truffle, Lotus Seeds

ABALONE, SCALLOP, SEA CUCUMBER VEGETABLES (Select One Option)

鲍鱼, 海参 (选一道)

黄焖10头鲍鱼, 猴头菌, 喇叭菌扒豆苗
Braised 10-head Abalone with Monkey head Mushroom, Black Trumpet and Snow Pea Sprout, Superior Pumpkin Sauce
红烧10头鲍鱼海参, 花菇扒西兰花
Braised 10-head Abalone with Sea Cucumber, Mushrooms and Broccoli, Oyster Sauce
鲍汁10头鲍鱼, 北海道带子花菇扒飞龙菜
Braised 10-head Abalone, Hokkaido Scallop, Mushroom and Spinach, Abalone Sauce

NOODLES / RICE (Select One Option)

饭面类 (选一道)

海皇聚烩黄金炒饭
Braised Hokkaido Scallop with Tiger Prawn, Premium Pumpkin Sauce with Golden Egg Fried Rice
狮城辣椒蟹肉伴黄金馒头
Singapore Chilli Crab Meat with Crispy Golden Mantou
翠绿蛋白西班牙豚肉紫麦面
Braised Purple Wheat Noodles with Iberico Pork Collar, Egg White and Baby Vegetable

DESSERT (Select One Option)

甜品 (选一道)

藜麦金瓜汁果仁芋泥, 燕窝
Warm Sweet Yam Paste with Gingko Nuts, Pumpkin & Coconut Cream and Red Quinoa
鳄梨果酱伴雪糕, 贝利, 燕窝
Avocado Purée with Ice Cream, Mixed Berries
芦荟燕窝香茅冻
Chilled Lemon Grass Jelly, Aloe Vera, Bird's Nest and Mixed Berries

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