



PRESIDENTIAL SUITE
SOLEMNISATION DINNER PACKAGE 2026

**PRESIDENTIAL SUITE
SOLEMNISATION DINNER PACKAGE
JANUARY TO JUNE 2026**

S\$7,288.00++ for up to 20 persons
(Maximum for 20 persons)

WEDDING PERKS

TANTALISING CUISINE

- Choose between exquisite Cantonese and delectable Western cuisine for your celebration.
 - Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant, Man Fu Yuan.
 - Experience culinary delight with our specially curated Western set menu, crafted with care by our culinary team.
- Selection of unlimited servings of soft drinks, Chinese tea and mixers during your celebration.
- A bottle of Champagne with a Champagne fountain for the toasting ceremony.
- Complimentary 2 bottles of house wines.
- Waiver of corkage charges for all duty-paid and sealed hard liquor or wines brought in for the celebration.

DAZZLING CELEBRATION

- Venue decoration that included floral arrangements for solemnisation and dining tables.

SHARE YOUR JOY

- Wedding favours for all guests.
- Complimentary self-parking for 20% of your guests.

PAMPERING TREATS

- Celebrate your big day with a one-night stay in our Presidential Suite with a delectable breakfast for two.
- A thoughtful selection of in-room welcome amenities

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



INTERCONTINENTAL
SINGAPORE

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8-Course Chinese Set Menu

COMBINATION PLATTER

沙撈越黑椒熏冻鸭胸

Chilled Smoked Duck Breast with Sarawak Black Pepper

香口马蹄虾枣，甜麻酱

Crispy Chestnut Prawn Roll with Fragrant Sweet Sesame Sauce

香柠芝麻八爪鱼

Chilled Octopus with Citrus Honey Sauce and Sesame Seeds

SOUP

蟹肉海参鱼肚羹

Superior Crab Meat with Shredded Sea Cucumber and Fish Maw soup

FISH

豆酥金银蒜葱花蒸翡翠鲈鱼件

Steamed Jade Perch Fillet with Soy Crumbles, Scallion and Coriander

SCALLOP

松露野菌酱荔茸带子

Deep-fried Yam stuffed with Scallop, Wild Mushroom And Truffle Sauce

POULTRY

香菊柚子蜜汁焗鸡件

Roasted Crispy Chicken with Crispy Garlic and Dried Chilli

ABALONE

鲍汁12头鲍鱼灵芝菇扒飞龙菜

Braised 12-head Abalone with Lingzhi Mushroom, Spinach and Abalone Sauce

NOODLE

干烧瑶柱伊面，青龙菜

Braised Ee-Fu Noodles with Conpoy, Silver sprout and Dragon Chives

DESSERT

杨枝甘露伴贝利桃胶

Chilled Mango Purée with Pomelo, Peach Collagen and Mixed Berries

Valid for Solemnisation Dinner held on Monday to Sunday,
excluding Eve of and on Public Holidays from January to June 2026

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4-Course Western Set Menu

APPETISER

Chilled Marinated Boston Lobster with Oscietra Caviar
Jumbo Crab Meat, Zucchini, Mango-Apple Salsa, Micro Cress,
Lobster Dressing Emulsion

SOUP

Warm Minted Green Pea Velouté
Soft Quail Egg, Parmesan Grissini Stick, Parma Ham, Broccoletti

MAINS

Pan-seared Cod with Capers, Parsley
Grilled Endive, Baby Carrot, Semi-dried Baby Tomato, Potato Mousseline and
Chardonnay Citrus Cream Sauce

OR

Braised Wagyu Beef Cheek 'Bourguignon Style'
Baby Carrot, Pearl Onion, Swiss Brown Mushroom, Potato Mousseline, Braised
Sauce

DESSERT

Romance Rose Chocolate Mousse Cake
Earl Grey Chocolate Bliss, Rose-Vanilla Chantilly, Cacao Sponge,
Wild Berries Sorbet