



WEDDINGS  
2026 SUNDAY DINNER PACKAGE



**2026 SUNDAY DINNER PACKAGE  
JANUARY TO DECEMBER 2026**

S\$228.80++ 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 award-winning 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
- 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 Sundays,  
including Eve of and on Public Holidays from January to December 2026

**2026 SUNDAY DINNER PACKAGE  
JANUARY TO DECEMBER 2026**

S\$228.80++ per person

\*Minimum of 220 persons (excluding special dietary)

**8-course Chinese Set Menu**

**COMBINATION PLATTER (Select Three Options)**

**锦绣拼盘 (选三道)**

鲜果沙律虾汇

Chilled Prawn Salad with Mixed Fruits and Tobiko

蜜汁西班牙豚肉黑叉烧

Honey-glazed Iberico Pork Char Siew

双芝麻川酱鸡卷

Chilled Mala Chicken Roulade with Duo Sesame Seeds

金柑香芒豆瓣酱汇海蜇丝

Jellyfish Marinated in Sweet Mango Sichuan Sauce and Mandarin Orange

脆口越南米虾卷, 芥末酱汁

Deep-fried Vietnamese Rice Prawn Roll, Wasabi Mayo

**SOUP (Select One Option)**

**汤, 羹 (选一道)**

海参粒菇丝蟹肉羹

Braised Crab Meat Soup with Shredded Mushrooms, Prawns and Fish Maw

北海道带子蟹肉海参羹

Superior Hokkaido Scallop Soup with Crab Meat and Sea Cucumber

虫草花竹笙花菇炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Bamboo Pith, Flower Mushroom, Cordyceps Flower and Baby Nai Bai

**PRAWNS, SCALLOP (Select One Option)**

**虾, 带子 (选一道)**

胡麻野菌酱炒北海道带子, 西兰花

Work-fried Hokkaido Scallop, Wild Mushroom, Roasted Sesame Seed Sauce and Broccoli

川酱爆带子, 西兰花, 松菇

Stir-fried Hokkaido Scallop with Sweet Sichuan Chili Sauce, Broccoli and Shimeji Mushroom

塔塔酱贝利虾球, 鱼子

Deep-fried Tiger Prawn with Tartar Aioli, Strawberry and 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

粤式酱蒸游水虎斑件

Steamed Tiger Grouper Fillet with Preserved Leek Sauce in Cantonese Style

潮州蒸游水龙斑件

Steamed Dragon Grouper Fillet with Salted Vegetable in Teochew style

**POULTRY (Select One Option)**

**家禽 (选一道)**

荷香药材红烧樱花鸡

Braised Chicken with Chinese Herbal wrapped in Lotus Leaf

香烤生蜜汁樱花鸡, 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)**

鲍汁12头鲍鱼, 北海道带子花菇扒飞龙菜

Braised 12-head Abalone, Hokkaido Scallop, Mushroom, Spinach and Abalone Sauce

黄焖12头鲍鱼, 猴头菌, 花菇扒菜苗

Braised 12-head Abalone with Monkey Head Mushroom, Japanese Flower Mushroom and Spinach, Superior Pumpkin Sauce

红烧12头鲍鱼海参, 花菇扒菠菜

Braised 12-head Abalone with Sea Cucumber, Mushrooms, Spinach and Oyster Sauce

**NOODLES / RICE (Select One Option)**

**饭面类 (选一道)**

荷叶五谷腊味饭, 鱼子

Egg Fried Rice with Five Grain, Chinese Cured Meat served with Lotus Leaf and Tobiko

熏烤鸭银牙双菇干烧伊面

Braised Ee-fu Noodles with Smoked Duck, Mushrooms and Yellow Chives

海皇金虾酱炒饭, 鱼子

Egg Fried Rice with Shrimp Roe Sauce, Mixed Seafood and Tobiko

**DESSERT (Select One Option)**

**甜品 (选一道)**

藜麦椰汁果仁芋泥, 燕窝

Warm Sweet Yam Paste with Gingko Nuts, Coconut Cream, Red Quinoa and Bird's Nest

桃胶圆肉莲子花茶燕窝露

Chilled Peach Collagen Flower Tea with Logan, Lotus Seeds and Bird's Nest

杨枝甘露伴贝利桃胶和燕窝

Chilled Mango Purée with Pomelo, Peach Collagen, Mixed Berries and Bird's Nest