



INTERCONTINENTAL.
SINGAPORE



WEDDINGS
2026 WEEKEND LUNCH PACKAGE

**2026 WEEKEND LUNCH PACKAGE
JANUARY TO DECEMBER 2026**

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 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 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.



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6-course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)

锦绣拼盘 (选三道)

蜜汁京都骨, 干柴鱼碎

Wok-fried Honey-glazed Pork Rib with Furikake

贝利鲜果龙虾沙律, 鱼子

Canadian Lobster with Mixed Fruits Salad and Tobiko

酒香药善醉鸡卷

Drunken Chicken Roulade with Chinese Huatiao Wine

芥末酱金丝脆虾卷

Fried Golden Prawn Roll with Crispy Filo Dough, Wasabi Aioli

香烤培根卷, 胡麻酱

Oven-baked Bacon Roll with Roasted Sesame Aioli

SOUP (Select One Option)

汤, 羹 (选一道)

京式蟹肉带子龙虾羹

Superior Golden Crab Meat with Hokkaido Scallop and Canadian Lobster Meat

巴西菇虫草花鲍鱼炖樱花鸡汤

Double-boiled Sakura Chicken with 12-head Abalone, Brazil Mushroom and Cordyceps Mushroom

竹笙巴西菇鲍鱼干贝皇炖樱花鸡汤

Double-boiled Sakura Chicken with 12-head Abalone, Whole Dried Scallop, Brazil Mushroom and Bamboo Bith

FISH (Select One Option)

鱼 (选一道)

粤式蒸星斑件

Steamed Star Grouper with Leek, Coriander and Soya Sauce

豆瓣香芒酱扒炸鳕鱼件

Deep-fried Cod Fillet with Sichuan Sweet Chilli and Mango Sauce

凤梨甜娘惹酱蒸海鲈鱼件

Steamed Sea Perch Fillet with Pineapple and Lemongrass

Spiced Chilli Sauce

ABALONE, VEGETABLES (Select One Option)

鲍鱼, 海参 (选一道)

鲍汁 8 头鲍鱼虾球扒冬菇西兰花

Braised 8-head Abalone with Tiger Prawn, Flower Mushroom, Broccoli and Superior Abalone Sauce

京式 8 头鲍鱼带子扒菠菜

Braised 8-head Abalone with Hokkaido Scallop and Garden Greens

红烧 8 头鲍鱼, 花胶, 飞龙菜

Braised 8-head Abalone with Fish Maw, Spinach and Superior Oyster Sauce

NOODLES / RICE (Select One Option)

饭面类 (选一道)

辣椒蟹肉酱伴脆口金枕头

Singapore Chilli Crab Meat with Crispy Golden Mantou

香江荷叶黑豚腊味饭, 鱼子

Wok-fried Rice with Kurobuta Chinese Cured Meat Sauce and Tobiko

蒙古酱汇西班牙豚肉伴黄金饭

Iberico Pork Collar with Golden Egg Fried Rice, Black Pepper Mongolian Sauce

DESSERT (Select One Option)

甜品 (选一道)

红石榴芦荟甘露燕窝冻

Chilled Pink Guava Purée with Pomelo, Aloe Vera and Strawberries

木瓜雪儿百合炖燕窝

Chilled Premium Bird's Nest with Papaya, White Fungus And Lily Bulb

杏汁蛋白莲子伴燕窝露

Chilled Almond Cream with Egg White, Lotus Seed and Bird's Nest