



INTERCONTINENTAL.  
SINGAPORE



WEDDINGS  
2023 WEEKEND LUNCH PACKAGE



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SINGAPORE

### WEEKEND LUNCH PACKAGE

#### JANUARY TO JUNE 2023

S\$1,680.00++ per table of 10 persons  
\*Minimum of 22 Tables (220 persons)

#### JULY TO DECEMBER 2023

S\$1,880.00++ per table of 10 persons  
\*Minimum of 22 Tables (220 persons)

### WEDDING PERKS

#### TANTALISING CUISINE

- Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant 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 barrel of 30-litre beer
- 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

#### DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnization and tea ceremony on your wedding day (Hosts up to 35 guests an hour prior to your event)
- Decorated wedding hall including floral arrangements for the stage, tables and aisle from a selection of enchanting wedding themes
- An elegantly-designed model wedding cake 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 exclusively-themed invitation cards (Invitation cards for up to 70% of confirmed attendance and include standard printing)
- Complimentary self-parking for 15% of the confirmed attendance
- VIP valet parking for the bridal car

#### PAMPERING TREATS

- Celebrate your big day with a stay in our Bridal Suite with a delectable Breakfast for two
- Be pampered with additional welcome amenities and S\$160.00nett in-room dining credit
- Complimentary day use of Classic Room for wedding helpers (9am to 4pm)

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

Valid for Wedding Lunch held on Friday, Saturday and Saturday  
including Eve of and on Public Holidays from January to December 2023



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**WEEKEND LUNCH PACKAGE**  
**JANUARY TO JUNE 2023**  
S\$1,680.00++ per table of 10 persons  
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8-Course Chinese Set Menu

**COMBINATION PLATTER (Select Three Options)**

**锦绣拼盘 (选三种)**

脆皮烧腩肉, 黄芥末  
Roasted Pork Belly, Honey Mustard

金柑西施海蜇丝  
Marinated Spicy Jellyfish with Preserved Mandarin Orange

百香果汁熏鸭件  
Chilled Smoked Duck with Passion Fruit Sauce

鲜果沙律虾  
Chilled Prawn and Fresh Fruits Salad

鸡茸如意袋  
Chicken Money Bag Dumpling

越南上素  
Vietnamese Vegetable Spring Roll

**SOUP (Select One Option)**

**汤, 羹 (选一种)**

红烧蟹肉鱼肚羹  
Braised Crab Meat and Fish Maw Bisque

野菌菜胆鲍贝樱花鸡汤  
Double-boiled Sakura Chicken Soup with Pacific Clams, Wild Mushroom and Baby Vegetable

韭黄海参干贝海味羹  
Braised Seafood Bisque with Shredded Sea Cucumber and Yellow Chives

**SEAFOOD (Select One Option)**

**虾, 带子 (选一种)**

花雕药膳活虾  
Poached Prawns with Chinese Herbal Broth and Wine

菠萝糖醋脆虾球  
Sautéed Prawns with Pineapple in Sweet and Sour Sauce

松露酱伴荔茸带子  
Deep-fried Mini Yam Ring and Scallop with Truffle Sauce

**FISH (Select One Option)**

**鱼 (选一种)**

港蒸京葱翡翠鲈鱼件  
Steamed Jade Perch Fillet with Leek in Cantonese Style

豆酥葱花蒸翡翠鲈鱼件  
Steamed Jade Perch Fillet with Soy Crumbles, Scallion and Coriander

金银蒜蒸翡翠鲈鱼件  
Steamed Jade Perch Fillet with Duo Garlic and Scallion in Superior Soy Sauce

**POULTRY (Select One Option)**

**家禽 (选一种)**

避风塘杏片炸子鸡  
Roasted Chicken with Crispy Garlic, Dried Chilli and Almond Flakes

香芒泰式脆鸡扒  
Deep-fried Chicken with Thai Chilli and Mango Salad

川酱爆樱花鸡柳, 芋头丝  
Stir-fried Sakura Chicken with Sweet Sichuan Chilli Sauce, Shredded Crispy Yam

**ABALONE, VEGETABLES (Select One Option)**

**鲍鱼, 海参 (选一种)**

红烧蟹肉海参扒冬菇西兰花  
Braised Sea Cucumber with Crabmeat, Mushroom and Broccoli

黄焖海参花菇扒菠菜  
Braised Sea Cucumber with Shitake Mushroom and Spinach in Superior Pumpkin Sauce

红烧10头鲍鱼花菇扒白菜苗  
Braised 10-head Abalone with Shitake Mushroom and Baby Pak Choi

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

**饭面类 (选一种)**

双菇瑶柱干烧伊面  
Braised Ee Fu Noodles with Duo Mushroom, Shredded Dried Scallop and Yellow Chives

蟹肉虾子炒饭  
Wok-fried Rice with Crabmeat and Prawns, topped with Shrimp Roe Powder

腊味五谷叉烧皇荷叶饭  
Steamed Five Grain Rice with Chinese Cured Meat and Pork Char Siew wrapped in Lotus Leaf

**DESSERT (Select One Option)**

**甜品 (选一种)**

椰香白果芋泥  
Warm Yam Paste with Gingko Nuts and Coconut Milk Puree

八宝花茶元肉伴黑芝麻汤圆  
Warm Eight Treasure Tea with Dried Longan and Black Sesame Glutinous Rice Ball

香芒杨枝冻甘露  
Chilled Mango Puree with Pomelo and Sago

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8-Course Chinese Set Menu

**COMBINATION PLATTER (Select Three Options)**

**锦绣拼盘 (选三种)**

- 麻辣芝麻八爪鱼  
Chilled Octopus with Mala Sauce and Sesame Seeds
- 蜜汁黑叉烧  
Honey-glazed Duroc Pork Char Siew
- 马蹄虾枣, 凉拌菜  
Chicken and Chestnut Prawn Roll with Asian Archar, Sweet Sauce
- 金柑西施海藻丝  
Marinated Spicy Jellyfish with Preserved Mandarin Orange
- 肉松皮蛋豆腐  
Chilled Century Eggs, Chicken Floss and Citrus Soya Dressing
- 香芒熏鸭件  
Chilled Smoked Duck with Thai Mango
- 鱼子鲜果沙律虾  
Chilled Prawns and Fruits Salad
- 海鲜日式饭卷, 鱼子  
California Roll with Tobiko

**SOUP (Select One Option)**

**汤, 羹 (选一种)**

- 黄焖蟹肉海皇羹  
Braised Crab Meat with Mixed Seafood Bisque
- 喇叭菌虫草花头鲍鱼樱花鸡汤  
Double-boiled Sakura Chicken Soup with Black Trumpet Mushroom, Baby Abalones and Vegetables
- 海参干贝蟹肉羹  
Braised Crab Meat with Shredded Sea Cucumber and Dry Scallops

**SEAFOOD (Select One Option)**

**虾, 带子 (选一种)**

- 松露野菌酱炒明虾西兰花;  
Wok-fried Tiger Prawn and Broccoli with Mushroom and Truffle Sauce
- 草本岗黄酒药膳活虾  
Poached Prawn with Chinese Herbal and Premium Chinese Wine
- 胡麻酱伴荔茸北海道带子  
Deep-fried Hokkaido Scallop Yam Ring, Roasted Japanese Sesame Dressing

**FISH (Select One Option)**

**鱼 (选一种)**

- 粤式京葱蒸顺壳鱼件  
Steamed Marble Goby Fillet with Leek and Superior Soya Sauce in Cantonese Style
- 豆酥金银蒜葱花蒸翡翠鲈鱼件  
Steamed Jade Perch Fillet with Soy Crumbles, Scallion and Coriander Leaves
- 川味甜豆瓣酱伴脆石斑件  
Deep-fried Grouper Fillet with Sweet Sichuan Pepper Sauce

**POULTRY (Select One Option)**

**家禽 (选一种)**

- 川酱爆樱花鸡柳, 芋头丝  
Stir-fried Sakura Chicken with Sweet Sichuan Chilli Sauce, Shredded Crispy Yam
- 古法 13 香华盐炸子鸡, 脆虾饼  
Roasted Crispy Chicken with 13 Spices and Prawn Crackers
- 秘制蜜汁樱花鸡柳, 柴鱼丝  
Wok-fried Sakura Chicken with Citrus Honey Sauce, Bonito Flakes

**ABALONE , VEGETABLES (Select One Option)**

**鲍鱼, 海参 (选一种)**

- 8 头鲍鱼海参西兰花  
Braised 8-head Abalone with Sea Cucumber, Mushroom and Broccoli
- 6 头鲍鱼白花菇扒菠菜  
Braised 6-head Abalone, White Flower Mushroom and Spinach
- 6 头鲍鱼喇叭菌扒菜苗;  
Braised 6-head Abalone with Black Trumpet and Baby Pak Choi

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

**饭面类 (选一种)**

- 双菇瑶柱带子干烧伊面  
Braised Ee-fu Noodles with Scallop, Duo Mushroom and Shredded Dry Scallops with Yellow Chives
- 鱼子蟹肉菜粒炒饭  
Wok-fried Rice with Crab Meat, Prawns and Shrimp Roe Powder
- 润肠腊味荷叶饭, 鱼子  
Steamed Lotus Leaf Rice with Chinese Cured Meat and Tobiko

**DESSERT (Select One Option)**

**甜品 (选一种)**

- 金瓜果仁芋泥  
Warm Sweet Yam Paste with Gingko Nuts, Coconut Cream and Pumpkin Puree
- 八宝花茶元肉红莲炖桃胶  
Warm Eight Treasure Tea with Dried Longan, Red Dates and Black and Korean Peach Gum
- 红石榴芦荟甘露贝利冻  
Chilled Pink Guava Puree with Pomelo, Aloe Vera and Strawberries

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