



WEDDINGS
2024 EXCLUSIVE PACKAGE
(For weekend weddings held from January to March 2024)

2024 EXCLUSIVE PACKAGE

JANUARY TO MARCH 2024

S\$208.80++ per person

***Minimum of 180 persons (18 tables)**

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 20% of the confirmed attendance
- One (1) VIP parking lot 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\$120.00nett in-room dining credit
- Complimentary day use of Classic Room for wedding helpers (3pm to 11pm)

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

Valid for Wedding Lunch on Saturdays & Sundays, Wedding Dinner on Fridays to Sundays, including Eve of and on Public Holidays from January to March 2024.



INTERCONTINENTAL_®
SINGAPORE

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PROMOTIONAL PERKS

You may select up to **three (3) perks** from the below:

- 1) Additional One (1) barrel of 30-litre beer
- 2) One (1) bottle of house wine per confirmed table of 10 persons
- 3) Additional one (1) night stay in our Bridal Suite with a delectable breakfast for two
- 4) Upgrade of Day Use in Classic Room to one (1) overnight stay for your wedding helpers
- 5) Complimentary 120 pieces of Canapes during Cocktail Reception (based on chef's selection)

Terms and Conditions:

Booking confirmed by 18 September 2023 for weddings to be held on 1 January 2024 to 31 March 2024.

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8-Course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)

锦绣拼盘 (选三种)

蜜汁芝麻八爪鱼
Chilled Octopus with Honey Sauce and Sesame Seeds
蜜汁黑叉烧
Honey-glazed Duroc Pork Char Siew
酒香药膳醉鸡卷
Chilled Drunken Chicken Roulade
金柑麻辣海蜇头,
Chilled Mala Jellyfish Head, Preserved Mandarin Orange
芥末鸡茸金钱袋
Deep Fried Golden Chicken Bag with Wasabi Aioli
脆口越南米虾卷, 生汁
Deep fried Vietnamese Rice Prawn Roll
鸡茸马蹄虾枣, 凉拌菜
Crispy Chicken Roll with Water Chestnut and Prawn, Asian Achar
古法脆皮烧肉, 黄芥末
Roasted Duroc Pork Belly, Mustard

SOUP (Select One Option)

汤, 羹 (选一种)

海参鱼肚蟹肉羹
Braised Crab Meat with Shredded Sea Cucumber, Fish Maw and Baby Abalone
北海道带子蟹肉虾粒海皇羹
Superior Hokkaido Scallop with Crab Meat and Prawn Soup
巴西菌虫草花干贝樱花鸡汤
Double-boiled Sakura Chicken Soup with Brazil Mushroom, Cordyceps flower, Conpoy and Baby Pak Choy

PRAWN, SCALLOP (Select One Option)

虾, 带子 (选一种)

胡麻野菌酱荔茸北海道带子
Deep Fried Yam Stuffed Hokkaido Scallop, Wild Mushroom and Roasted Japanese Sesame Seed Sauce
XO酱爆虾球, 芦笋, 松菇
Stir-fried Tiger Prawn with Asparagus, Shimeiji Mushroom
千岛酱贝利虾球, 鱼子
Deep-fried Tiger Prawn with Thousand Island Aioli, Strawberry, Tobiko

FISH (Select One Option)

鱼 (选一种)

香芒西施酱伴脆龙虎斑件
Deep-fried Dragon Grouper Fillet with Sweet Spicy Chilli Sauce and Mango
粤式酱蒸游翡翠鲈鱼件
Steamed Jade Perch Fillet with Preserved Leek Sauce in Cantonese Style
潮州蒸游水顺壳件
Steamed Marble Goby Fillet with Salted Vegetable in Teochew Style

POULTRY (Select One Option)

家禽 (选一种)

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 (选一种)

黄焖10头鲍鱼, 猴头菌, 花菇扒豆苗
Braised 10-head Abalone with Monkey head Mushroom, Japanese Flower Mushroom 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 (选一种)

荷叶腊味糯米饭, 鱼子
Steamed Glutinous Rice with Chinese Cured Meat Wrapped with Lotus Leaf Rice and Tobiko
熏烤鸭银牙双菇干烧伊面
Braised Ee-fu Noodles with Roasted-Smoked Duck, Duo Mushroom and Yellow Chives
红烧12头鲍鱼伴金虾酱炒饭
Wok-fried Rice with Shrimp Roe Paste, 12-head Abalone

DESSERT (Select One Option)

甜品 (选一种)

芦荟金丝香茅冻
Chilled Lemongrass Jelly, Aloe Vera and Mixed Berries
藜麦椰汁果仁芋泥
Warm Sweet Yam Paste with Ginkgo Nuts, Coconut Cream, Red Quinoa
牛油果贝利雪糕
Avocado Puree with Ice Cream and Mixed Berries

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