



INTERCONTINENTAL.
SINGAPORE



WEDDINGS
2025 WEEKEND LUNCH PACKAGE



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SINGAPORE

**2025 WEEKEND LUNCH PACKAGE
JANUARY TO DECEMBER 2025**

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 Michelin-recommended 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 barrels 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 hall 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.

Valid for Wedding Lunch held on Saturdays & Sundays,
including Eve of and on Public Holidays from January to December 2025



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6-course Chinese Set Menu

COMBINATION PLATTER (select three)

锦绣拼盘 (选三道)

百香果岩石龙虾鲜果沙律
Chilled Rock Lobster and Mixed Fruits, Passionfruit
Mayonnaise
大红大紫皮乳猪件
Barbecued Suckling Pig with Sweet Honey Sauce
蜜汁黑叉烧
Honey-glazed Duroc Pork Char Siew
西施鲍鱼仔伴海蜇丝
Marinated Baby Abalone with Jellyfish in Spicy Sweet
Sauce
荔枝虾球, 生汁
Deep-fried Lychee Prawn, Mayonnaise
马蹄鸡虾枣
Crispy Chicken and Prawn Roll
青酱茸冻鸡卷
Chilled Chicken Roulade with Scallion Ginger Sauce
胡麻酱荔茸带
Deep fried Yam stuffed with Scallop, Roasted Sesame
Sauce

SOUP (select one)

汤, 羹 (选一道)

黄焖蟹肉鲍鱼海参鱼肚羹
Braised Crab Meat with Abalone, Shredded Sea
Cucumber and Fish Maw in Golden Bisque
巴西菇桃胶干贝鲍鱼炖樱花鸡汤
Double-boiled Sakura Chicken with Brazilian
Mushroom, Dried Scallop, Peach Collagen Abalone
and Baby Vegetables
红烧鲍鱼蟹肉海参鱼肚羹
Superior Crab Meat with Shredded Sea Cucumber,
Fish Maw and Abalone Soup

FISH (select one)

鱼 (选一道)

好菜头蒸翡翠鲈鱼件
Steamed Jade Perch Fillet with Crispy Preserved
Vegetables and Scallion
粤式酱顺壳件
Steamed Marble Goby Fillet with Fragrant Preserved
Leek Sauce and Coriander
日式京葱蒸翡翠鲈鱼, 柴鱼丝
Steamed Jade Perch Fillet with Leek, Superior Soya
Sauce and Bonito Flakes

POULTRY, SEAFOOD (select one)

家禽, 带子 (选一道)

松露野菌酱伴伦敦鸭件
Roasted Irish Duck with Wild Mushroom and Truffle
Sauce
XO 酱爆带子西兰花
Stir-fried Scallop with XO Sauce and Broccoli
红烧药膳樱花鸡, 奶白菜
Braised Herbal Sakura Chicken, Baby Pak Choi

NOODLES, RICE (select one)

饭, 面 (选一道)

双腊味糯米饭伴红烧6头鲍鱼
Wok-fried rice with Duo Chinese Cured Sausage and
Braised 6-head Abalone
瑶柱蟹肉蛋白紫麦面伴青龙虾
Braised Purple Wheat Noodles with Crab Meat,
Conpoy, Egg White Sauce and Green Lobster
X.O酱爆龙虾伴白玉面
Rock Lobster with Chinese Ramen, X.O Sauce

DESSERT (select one)

甜品 (选一道)

芦荟金丝燕窝香茅冻
Chilled Lemongrass Jelly, Aloe Vera, Bird's Nest and
Mixed Berries
金瓜椰汁果仁芋泥, 金丝燕窝
Warm Sweet Yam Paste with Gingko Nuts, Coconut
Cream and Pumpkin Purée
杏仁蛋白露, 莲子伴 金丝燕窝
Almond Cream with Egg White, Golden Bird's Nest
and Sweet Lotus Seeds

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