



INTERCONTINENTAL.  
SINGAPORE



WEDDINGS  
2025 SATURDAY DINNER PACKAGE



INTERCONTINENTAL  
SINGAPORE

2025 SATURDAY DINNER PACKAGE  
JANUARY TO SEPTEMBER 2025

S\$238.80++ per person

\*Minimum of 220 persons (excluding special dietary)

WEDDING PERKS

TANTALISING CUISINE

- Feast on sumptuous 8-course Cantonese cuisine 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)
- 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 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 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 Saturdays,  
including Eve of and on Public Holidays from January to September 2025



INTERCONTINENTAL  
SINGAPORE

2025 SATURDAY DINNER PACKAGE  
JANUARY TO SEPTEMBER 2025

S\$238.80++ per person

\*Minimum of 220 persons (excluding special dietary)

8-course Chinese Set Menu

**COMBINATION PLATTER (select five)**

**锦绣拼盘 (选五道)**

金柑黄瓜海蜇

Marinated Sichuan Spicy Jellyfish with Japanese Cucumber and Preserved Mandarin Orange

大红大紫皮乳猪件

Barbecued Suckling Pig with Wheat Bean Curd, Sweet sauce

蜜汁京都骨, 干柴鱼碎

Wok-fried Honey-glazed Pork Ribs with Bonito Flakes

贝利鲜果龙虾沙律, 鱼子

Canadian Lobster with Mixed Fruit Salad and Tobiko

酒香药膳醉鸡卷

Drunken Chicken Roulade with Chinese Hua Diao Wine

芥末酱金丝脆虾卷

Fried Golden Prawn Roll with Crispy Filo Dough, Wasabi Aioli

香橙莲藕苗

Chilled Mini Lotus Roots with Citrus Orange Sauce

黑椒芝麻八爪鱼

Chilled Black Pepper Mini Octopus

**SOUP (select one)**

**汤, 羹 (选一道)**

京式蟹肉带子羹

Superior Golden Crab Meat with Canadian Scallop

椰皇巴西菇虫草花干贝炖樱花鸡汤

Double-boiled Sakura Chicken with Brazilian Mushroom,

Cordyceps Mushroom and Premium Conpoy in Coconut Husk

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, Brazilian Mushroom and Bamboo Pith

**SEAFOOD (select one)**

**虾, 带子 (选一道)**

X.O 酱爆带子西兰花, 干贝丝

Wok-fried Scallop with Broccoli, X.O Sauce and Crispy

Shredded Conpoy

酒香药膳虎虾球

Steamed Tiger Prawns with Chinese Herbal Broth and Chinese

Wine

柴鱼蜜汁虎虾球

Stir-fried Tiger Prawn with Honey Citrus Soya Sauce and

Bonito Flakes

**FISH (select one)**

**鱼 (选一道)**

粤式蒸东星斑件

Steamed Star Grouper with Leek, Coriander and Soya sauce

豆瓣香芒酱扒炸雪鱼件

Deep fried Cod Fillet with Sichuan Sweet Chilli and Mango

Sauce

凤梨甜娘惹酱蒸深海鲈鱼鱼件

Steamed Sea Perch Fillet with Pineapple and Lemongrass Spice

Chilli Sauce

**POULTRY (select one)**

**家禽 (选一道)**

鹅肝酱爆西班牙猪颈肉

Stir-fried Iberico Pork Neck with Pepper and Foie Gras Sauce

梅皇酱伴香烤伦敦鸭, 酒香西兰花苗

Roast London Duck with Premium Plum Sauce, Broccolini and

Chinese Wine

松露莲子乾坤鸭

Braised Treasure Duck with Truffle and Lotus Seed

**ABALONE, VEGETABLES (select one)**

**鲍鱼, 蔬菜 (选一道)**

红烧6头鲍鱼, 花菇扒西兰花

Braised 6-head Abalone with Sea Cucumber, Mushrooms and

Broccoli, Oyster Sauce

鲍汁6头鲍鱼, 北海道带子花菇扒飞龙菜

Braised 6-head Abalone, Hokkaido Scallop, Mushroom and

Spinach, Abalone Sauce

黄焖6头鲍鱼海参, 花菇扒西兰花

Braised 6-head Abalone with Sea Cucumber, Mushrooms and

Broccoli, Superior Pumpkin Sauce

**NOODLES, RICE (select one)**

**饭, 面 (选一道)**

京式海皇聚烩黄金炒饭

Braised Hokkaido Scallop with Tiger Prawn, Premium

Pumpkin Master Stock with Golden Fried Puffed Rice

辣椒蟹肉酱伴脆口金枕头

Singapore Chilli Crabmeat with Crispy Golden Mantou

香江荷叶黑豚腊味饭, 蛙鱼子

Wok-fried Rice with Kurobuta Chinese Cured Meat Sauce and

Ikura

**DESSERT (select one)**

**甜品 (选一道)**

杏汁蛋白莲子伴金丝燕窝露

Chilled Almond Cream with Egg White, Lotus Seed and

Bird's Nest

木瓜雪儿百合炖金丝燕窝

Chilled Premium Bird's Nest with Papaya, White Fungus and

Lily Bulb

金瓜露伴莲子白果紫金丝燕窝

Chilled Pumpkin Cream with Ginkgo Nuts, Lotus Seed and

Golden Bird's Nest

Valid for Wedding Dinner held on Saturdays,  
including Eve of and on Public Holidays from January to September 2025