

INTERCONTINENTAL

World of Weddings

TANTALISING CUISINE



A sumptuous Cantonese feast prepared by our chefs from award-winning Man Fu Yuan

Food tasting for up to ten persons

(Applicable for Set Menus, Monday – Thursday only, excluding eve and day of Public Holidays)

Enjoy endless flow of soft drinks and mixers, with assorted nuts served during pre-event cocktail

An elegant wedding cake for the cake-cutting ceremony

Complimentary bottle of champagne with 4-tier champagne fountain for toasting ceremony

Waiver of corkage charges for all duty-paid and sealed liquor brought in for the event

DAZZLING CELEBRATIONS



Exclusive use of our ballroom foyer for your solemnisation ceremony on your wedding day

(Hosts up to 32 guests half an hour prior to your event)

Complimentary VIP parking lot for bridal car at hotel entrance

A selection of exquisite wedding themes, with fresh floral arrangements for tables and the aisle

SHARE YOUR JOY



Wedding stationery and gifts

(A stylish token box, personalised wedding favours and invitation cards, excluding printing, for up to 60% of confirmed attendance)

Complimentary car park coupons for 15% of confirmed attendance

Complimentary day use of guestroom for wedding helpers

(From 9am to 4pm for wedding lunches and 2pm to 10pm for wedding dinners)

PAMPERING TREATS



Spend a night in our Bridal Suite and awake to a romantic breakfast in bed

Be pampered with exclusive welcome amenities and S\$80nett in-room dining credit



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EXCLUSIVE PRE-EVENT TREATS



Sweet Confections Counter

Jubilee Cupcake Tier
Fruity Cones
Profiteroles with Vanilla Crème Chantilly
Fondant Heart-Shaped Cookies
Chocolate Lollipops
Mini Doughnut Sticks
Macarons
Marshmallows
Strawberries dipped in Milk & Dark Chocolate

Roasted Duck Crepes Station

Enjoy our delectable Peking duck specially prepared by the Chef
Wrapped in house-made silky smooth Crepes, Scallions and Sliced Cucumber with Hoisin Sauce

Nyonya Delights

Rainbow Lapis
Rempah Udang
Sago Talam
Ondeh Ondeh
Mini Otah Bun
Kueh Dadar

Sparkling Wine Bar

Mark your new beginning by celebrating in style with an elegant display of flute glasses
Indulge in the flavourful bubbly taste that also serves as an aperitif



S\$6++ per person for each selected pre-event treat
(Minimum of 100 persons)

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WEEKEND LUNCH

*Valid from Friday to Sunday, Eve
and day of Public Holidays*

OR

WEEKDAY DINNER

Valid from Monday to Thursday

MENU

沙律虾, 豉油鸡, 五香虾枣, 蜜汁叉烧, 酥炸多春鱼

Superior Combination Platter

Prawn Salad with Mayonnaise, Fragrant Soy Sauce Chicken,
Deep-fried "Prawn Ngoh Hiang", Honey-roasted Char Siew and
Deep-fried Shishamo Fish

鲍丝蟹肉双宝羹

Braised Shredded Abalone with Crabmeat in Superior Broth

芝麻沙律虾球

Golden Fried Prawns coated with Mayonnaise and Toasted Sesame

油浸笋壳鱼

Deep-fried Soon Hock "Hong Kong" Style

龙珠玉环柱莆

Braised Wintermelon stuffed with Scallop & Prawn

满福苑脆皮烧鸡

Signature Crispy Roast Chicken with Five Spices

虾籽韭黄鲜菇焖伊面

Braised Ee-Fu Noodles with Straw Mushroom, Chives and Shrimp Roe

椰汁白果芋泥

Sweetened Yam Paste with Gingko Nuts in Coconut Cream



EXTRA TOUCHES

One 30-litre barrel of house pour beer
One bottle of house wine per confirmed table

S\$1,188++ per table of 10 persons
(Minimum 25 tables)



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WEEKEND DINNER

Valid on Friday, Sunday, Eve and day of Public Holidays

MENU

乳猪件, 烧鸭, 日本墨鱼仔, 脆皮春卷, 蜜汁鸡叉烧
Suckling Pig, Roasted Duck, Japanese Mini Octopus, Crispy Spring Rolls,
Honey-roasted Char Siew

海鮮龙虾酸辣汤
Szechuan Hot and Sour Soup with Seafood and Lobster

荔茸带子
Flaky Scallops coated with Mashed Taro

蚝皇鲍鱼仔天白花菇
Duo of Ten-Head Baby Abalone with Flower Mushrooms
and Garden Greens in Superior Soy Sauce

日式焗鲈鱼柳
Baked Honey Soy Marinated Sea Perch Fillet

荷叶药材富贵鸡
Farm Chicken stuffed with Chinese Herbs in Lotus Leaf

银鱼仔蟹肉海鲜炒饭
Seafood Fried Rice with Crab Meat topped with White Bait

芦荟杨枝甘露
Chilled Cream of Mango with Aloe Vera and Pomelo



EXTRA TOUCHES

One 30-litre barrel of house pour beer
One bottle of house wine per confirmed table
Choice of one pre-event cocktail reception package for 100 persons

S\$1,388++ per table of 10 persons
(Minimum 34 tables)

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WEEKEND DINNER

Valid on Saturday from 1 January to 31 August 2016

MENU

鱼子酱鲜果龙虾沙律

Lobster Salad with Diced Fruits and Caviar Mayonnaise

干贝蟹肉燕窝羹

Braised Nutritious Bird's Nest Soup with Fresh Crabmeat and Sun-dried Scallops
(individually served)

X.O. 酱佛砂菘菇带子

Sautéed Scallops with X.O. Sauce and Vegetables in Crispy Yam Ring

八头鲍鱼仔花菇扒菠菜

Combination of Eight-Head Baby Abalone and Flower Mushrooms with Spinach

娘惹酱蒸鲜红斑

Steamed Fresh Red Grouper in "Nyonya" Sauce

镇江无锡骨伴迷你馒头

Stewed Prime Ribs with Spices served with "Zheng Jiang" Vinaigrette and Mini Buns

锅耙脆皮烧鸡

Signature Roasted Chicken with Crispy Rice

韭黄蟹肉鲜菇干烧伊面

Braised Ee-Fu Noodles with Crabmeat, Straw Mushrooms and Yellow Chives

杨枝甘露

Sweet Cream of Mango Sago with Pomelo
(individually served)



EXTRA TOUCHES

One 30-litre barrel of house-pour beer

One bottle of house wine per confirmed table

Choice of one pre-event cocktail reception package for 100 persons

S\$1,488++ per table of 10 persons

(Minimum 34 tables)



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WEEKEND DINNER

Valid on Saturday from 1 September to 31 December 2016

MENU

(All items are individually served)

乳猪件, 龙虾沙律, 香芒鸭

Trio Signature Combination

Suckling Pig, Lobster Salad, Roasted Duck with Mango

松露菜胆花胶炖鸡汤

Double Boiled Chicken with Black Truffle,
Tianjin Cabbage and Fish Maw

8 头鲍鱼仔花菇扒菠菜

Duo of Eight-Head Baby Abalone with Flower Mushroom
and Garden Greens in Superior Soy Sauce

日式焗鲈鱼柳

Baked Cod Fillet marinated with Soy Honey topped with Fresh Fruit Mayonnaise

X.O. 酱海鲜炒饭

Stir-fried Fragrant Rice with Seafood in Homemade X.O. Chilli Sauce

燕窝杨枝甘露

Chilled Cream of Bird's Nest with Mango and Pomelo



EXTRA TOUCHES

One 30-litre barrel of house-pour beer

One (1) bottle of house wine per confirmed table

Choice of one pre-event cocktail reception package for 100 persons

\$158.80++ per person

(Minimum 340 persons)