

**SEAL YOUR PROMISE TO THAT SPECIAL SOMEONE AT
INTERCONTINENTAL SINGAPORE AS WE BRING YOU
THE FOLLOWING WEDDING PERKS:**

Food tasting arrangement for up to eight persons

(Applicable for Set Menu, Monday – Thursday only, excluding Public Holidays and Eve of Public Holidays)

Free flow of soft drinks, mixers and Chinese tea

Complimentary mixed nuts during pre-dinner cocktails

*Full set of wedding collaterals such as invitation cards for 60% of confirmed attendance (including printing),

table menus, guest book, wedding favours and ang bao box

Fresh floral wedding decorations and individual floral centrepieces for every table

Decorative wedding cake for the cake-cutting ceremony with a freshly baked cake,

Elegant four-tier champagne fountain with a bottle of champagne

Complimentary usage of 3 sets of LCD projectors and screens

Complimentary car park coupons for 15% of confirmed attendance

Complimentary day-use room from 9am to 4pm for lunch and 2pm to 10pm for dinner

for the comfort of your assistants

Spend a night in our luxurious Executive suite or two nights in our Signature Shophouse Suite

and awake to a romantic breakfast in bed

(Please note that availability for suite category will be advised one week prior to event)

Be pampered with in-room amenities that includes freshly brewed Chinese tea, floral arrangement,
room service for pre-dinner snacks or supper, breakfast in-room or at Olive Tree, especially for the newly weds

Wedding Lunch

Complimentary one barrel of 30 litres of beer

Choice of one of the following options for dinner

One bottle of house wine per confirmed table

or

Complimentary one barrel of 30 litres of beer and 15 bottles of Wine

**Wedding themes, guest favours, invitation cards and guest book design are subject to change for enhancement of creativity*

WEDDING PACKAGES 2012

| | |
|--|----------------------|
| Lunch (min 27 tables) | S\$ 908.00 per table |
| Mondays to Thursdays (min 28 tables) | S\$ 988.00 per table |
| Fridays, Sundays & Public Holidays (min 33 tables) | S\$1238.00 per table |
| Saturdays & Eve of Public Holidays (min 36 tables) | S\$1338.00 per table |
| Premium Package (Individually Plated Fusion menu or Premium 8 Course dinner) | S\$1488.00 per table |

**Selected popular dates applicable at an additional \$100.00 per table*

WEDDING PACKAGES 2013

| | |
|--|----------------------|
| Lunch (min 27 tables) | S\$ 968.00 per table |
| Mondays to Thursdays (min 28 tables) | S\$1038.00 per table |
| Fridays, Sundays & Public Holidays (min 33 tables) | S\$1288.00 per table |
| Saturdays & Eve of Public Holidays (min 36 tables) | S\$1388.00 per table |
| Premium Package (Individually Plated Fusion Menu or Premium 8 Course dinner) | S\$1488.00 per table |

** Selected popular dates applicable at an additional \$100.00 per table*

All prices quoted are subject to 10% service charge and prevailing government taxes

**Prices are subject to changes without prior notice*

Sweets Station

Minimum of 100 pax



Classic Sweets (\$5.00++ per person)

Mini wedding cups cakes
Mini doughnuts
Assorted marshmallow
Almond croissants
Assorted mini fruit tarts
Mini chocolate éclair
Mini cream puff
Mini raspberry macaroon

Exotic Peranakan Confections (\$6.00++ per person)

Mini wedding cup cakes
Mini doughnuts
Assorted marshmallow
Mini durian puff
Mini kueh bohlu
Mini pineapple tarts
Assorted mini nonya kueh
Mini pandan macaroon

Grand Confectionery (\$8.50++ per person)

Mini wedding cup cakes
Mini doughnuts
Assorted marshmallow
Almond croissant
Assorted mini fruit tarts
Mini chocolate éclair
Assorted mini cream puff
Mini raspberry macaroon
Assorted candies
Chocolate fountain
with fruit skewer



Sparkling Sling Tea

First 100 glasses will be at \$350.00++
Subsequent will be \$4.00++ per glass

WEDDING LUNCH MENU

APPETIZER

InterContinental's Happy Honeymoon Combination Platter

Create your own combination by selecting five following items

熏鸭, 沙律虾, 八爪鱼, 花雕醉鸡, 辣汁海蜇

玫瑰油鸡, 蜜汁叉烧, 脆皮春卷, 石榴海鲜, 五香虾枣

- | | |
|---------------------------------------|--------------------------|
| Smoked duck | <input type="checkbox"/> |
| Prawn salad | <input type="checkbox"/> |
| Japanese mini octopus | <input type="checkbox"/> |
| Chicken simmered in Chinese rice wine | <input type="checkbox"/> |
| Spicy jellyfish | <input type="checkbox"/> |
| Soy sauce chicken | <input type="checkbox"/> |
| Honey roasted char siew | <input type="checkbox"/> |
| Crispy spring roll | <input type="checkbox"/> |
| Crispy seafood deli | <input type="checkbox"/> |
| Deep fried "Wu-xiang" prawn dates | <input type="checkbox"/> |

SOUP

- | | |
|--|--------------------------|
| 鲜蟹肉翅 | <input type="checkbox"/> |
| Braised shark's fin with fresh crabmeat | |
| 蟹肉鸡丝翅 | <input type="checkbox"/> |
| Shark's fin with fresh crabmeat & shredded chicken | |
| 红烧蟹肉鸡丝素翅 | <input type="checkbox"/> |
| Braised mock fin soup with fresh crabmeat & shredded chicken | |
| 尧柱海鲜鱼鳔羹 | |
| Braised fish maw soup with seafood & dried scallop | <input type="checkbox"/> |

SEAFOOD

- | | |
|--|--------------------------|
| 蚝皇花菇鲍螺片 | <input type="checkbox"/> |
| Braised flower mushroom and sliced sea whelk in superior oyster sauce | |
| 白灼游水生虾 | <input type="checkbox"/> |
| Poached live prawns served with chili and scallion soy sauce | |
| 参巴酱爆西兰花虾仁花枝 | <input type="checkbox"/> |
| Sautéed broccoli with prawns and squids in spicy sambal sauce | |

PORK & POULTRY

- 脆皮吊烧鸡
Crispy roasted chicken with cracker
- 宫保腰果鸡丁
Sautéed diced chicken with celery & cashew nut
in “Gong Bao” sauce
- 糖醋排骨王
Sautéed pork ribs with sweet and sour sauce

FISH

*Create your own cooking style for the fish
(Homemade soybean paste, black bean paste, traditional Hong Kong style,
ginger paste or garlic sauce, “Asam Nyonya” paste, deep-fried with soy sauce)*

- 金目鲈
Live sea bass
- 巴丁鱼
Live patin fish
- 石斑鱼
Live black grouper

NOODLES AND RICE

- 虾籽鲜菇干烧伊面
Braised “Ee Fu” noodles with straw mushroom
and yellow chives, topped with shrimp roe
- 荷叶海鲜饭
Aromatic seafood fried rice wrapped in lotus leaves
- 黑椒鸡丝干炒乌冬
Fried udon noodle with shredded chicken
in black pepper sauce

DESSERT

- 椰汁白果芋泥
Traditional yam paste with ginkgo nuts
in fresh coconut milk
- 红豆沙汤丸
Sweet red bean cream
with glutinous rice dumpling
- 雪糕蜜瓜珍珠露
Chilled rock melon cream
with sago pearl and ice cream

WEEKDAY DINNER MENU (MONDAY – THURSDAY)

APPETIZER

InterContinental's happiness combination platter

Create your own combination by selecting five following items

烧鸭, 沙律虾, 斋春卷, 花雕醉鸡, 五香虾枣,

辣汁海蜇, 蜜汁叉烧, 桂花蟹肉, 八爪鱼, 豉汁海螺

- | | |
|---|--------------------------|
| Roasted duck | <input type="checkbox"/> |
| Prawn salad | <input type="checkbox"/> |
| Vegetarian spring rolls | <input type="checkbox"/> |
| Chicken simmered in Chinese rice wine | <input type="checkbox"/> |
| Deep fried "Wu-xiang" prawn dates | <input type="checkbox"/> |
| Spicy jellyfish | <input type="checkbox"/> |
| Honey roasted char siew | <input type="checkbox"/> |
| Chinese omelette with crabmeat & bean sprouts | <input type="checkbox"/> |
| Japanese mini octopus | <input type="checkbox"/> |
| Fragrant wok-fried Topshell in black bean sauce | <input type="checkbox"/> |

SOUP

鲜蟹肉鱼翅

Shark's fin with fresh crabmeat

三丝烩散翅

Braised shark's fin with shredded chicken,
mushroom and fresh crabmeat

红烧蟹肉鸡丝雪蛤羹

Braised Rana soup with fresh crabmeat & shredded chicken

人参炖甘榜鸡汤

Double boiled Kampong chicken soup
with Chinese herb & ginseng

SEAFOOD

白灼游水生虾

Poached live prawns served with chili
and scallion soy sauce

荔茸带子

Deep-fried Australian scallops
coated with mashed taro

XO 酱爆菘菇虾仁花枝

Wok-fried fresh prawns and squids
with shimeji mushrooms in X.O. sauce

VEGETABLES

- 蚝皇清汤小鲍扒灵芝菇
Duet limpets and lingzhi mushroom with garden greens
- 尧柱花菇扒鲍贝
Braised Chinese mushroom with pacific clam
in brown sun-dried scallops sauce
- 蚝皇鲍螺片花菇
Braised sliced sea whelk & flower mushroom
in superior oyster sauce

“LIVE” FISH

*Create your own cooking style for the fish
(Homemade soybean paste, black bean paste, traditional Hong Kong style,
ginger paste or garlic sauce, “Asam Nyonya” paste, deep fried with soy sauce)*

- 金目鲈
Live sea bass
- 银槽鱼
Live malabar snapper
- 石斑鱼
Live black grouper
- 鳕鱼柳
Fresh cod fillet

POULTRY

- 满福苑脆皮烧鸡
Man Fu Yuan crispy roast chicken
- 泰式西施鸡
Roasted chicken served with Thai chili sauce
& curry leaves
- 梅辣酱爆松仁鸡丁
Sautéed diced chicken with pine nuts
in spicy-plum sauce

NOODLES & RICE

虾籽韭黄鲜菇焖伊面

Stewed “Ee Fu” noodles with straw mushroom,
shrimp roe and yellow chives

双菇干烧伊面

Stewed “Ee Fu” noodles
with assorted Chinese mushrooms

银鱼仔锦绣扬州炒饭

Fragrant “Yang Zhou” fried rice
topped with crispy white bait

DESSERT

雪糕蜜瓜珍珠露

Chilled rock melon cream
with sago pearl and ice cream

莲子百合西米红豆沙

Sweet cream of red bean with dried lily bulb,
lotus seeds and crystal sago

冻红枣雪耳炖海底椰

Chilled “Cheng Tng” with red dates,
silver fungus and sea coconut

WEEKEND DINNER MENU (FRIDAY, SUNDAY & Public Holidays)

APPETIZER

InterContinental's Deluxe Suckling Pig Delights

Create your own combination by selecting five following items

乳猪件, 烧鸭, 沙律虾, 八爪鱼, 烧肉, 花雕醉鸡,
脆皮春卷, 辣汁海蜇, 寿司卷, 泰式鲍笋

- | | |
|---|--------------------------|
| Suckling pig | <input type="checkbox"/> |
| Roasted duck | <input type="checkbox"/> |
| Prawn salad | <input type="checkbox"/> |
| Japanese mini octopus | <input type="checkbox"/> |
| Roasted pork belly | <input type="checkbox"/> |
| Chicken simmered in Chinese rice wine | <input type="checkbox"/> |
| Crispy spring rolls | <input type="checkbox"/> |
| Spicy jellyfish | <input type="checkbox"/> |
| California maki roll | <input type="checkbox"/> |
| Marinated sea asparagus clam with Thai spicy dressing | <input type="checkbox"/> |

SOUP

- | | |
|--|--------------------------|
| 鲜蟹肉烩散翅 | <input type="checkbox"/> |
| Braised shark's fin with fresh crabmeat | |
| 尧柱双宝翅 | <input type="checkbox"/> |
| Shark's fin with shredded mushroom, fish maw and sun-dried scallops | |
| 尧柱蟹肉雪蛤羹 | <input type="checkbox"/> |
| Thick soup of Rana with fresh crabmeat & sun-dried scallops | |
| 韭黄尧柱鲍丝海味羹 | <input type="checkbox"/> |
| Braised shredded abalone soup with dried seafood & yellow chive | |

SEAFOOD

- | | |
|--|--------------------------|
| 麦片脆皮生虾 | <input type="checkbox"/> |
| Wok-fried fresh tiger prawns with oat cereal and curry leaves | |
| 碧绿川汁带子虾仁 | <input type="checkbox"/> |
| Wok-fried fresh scallops and prawns with seasonal vegetables in spicy sauce | |
| 虾米参巴酱爆带子花枝 | <input type="checkbox"/> |
| Stir-fried fresh scallops and squid with sambal-dried shrimps sauce | |

VEGETABLES

- 蚝皇碧绿白玉鲍片海参
- Braised sliced jade whelk and sea cucumber
with garden greens in superior oyster sauce
- 海参扒鲍贝菠菜
- Duet of sea cucumber and pacific clam with spinach
- 蚝皇海参扒花菇
- Braised sea cucumber and Chinese mushroom
with fresh field vegetables in superior oyster sauce

FISH

*Create your own cooking style for the fish
(Homemade soybean paste, black bean paste, Traditional Hong Kong style,
ginger paste or garlic sauce, Teochew style, deep fried with soy sauce)*

- 斗鲳
- Fresh white pomfret
- 老虎斑
- Live tiger grouper
- 鳕鱼柳
- Cod fish fillet

POULTRY

- 当红脆皮吊烧鸡
- Crispy roasted chicken served with cracker
- 荷叶药材富贵鸡
- Steamed farm chicken stuffed
with Chinese herbs wrapped in lotus leaves
- 西施烧鸡
- Crispy chicken topped with spicy lime sauce
and crispy curry leaves

NOODLES & RICE

- 蟹肉干烧伊面
Stewed "Ee Fu" noodles
with crabmeat and straw mushrooms
- 福建炒饭
Aromatic fried rice with assorted meat
in brown sauce "Hokkien" style
- 黑椒鸡丝炒乌冬
Wok-fried Japanese udon with shredded chicken
in black pepper sauce

DESSERT

- 杨枝甘露雪糕
Chilled pomelo sago with mango cream & ice cream
- 红豆沙汤丸
Sweet red bean cream with dumplings
- 椰汁白果芋泥
Sweet yam paste cream with ginkgo nuts
in fresh coconut milk

WEEKEND DINNER MENU (SATURDAY and Eve of Public Holidays)

APPETIZER

InterContinental's Superior Suckling Pig Platter

Create your own combination by selecting five following items

乳猪件, 蟹枣, 八爪鱼, 糖醋溜芝麻鸡丁, 蒜香螺片
玫瑰油鸡, 蜜汁叉烧, 沙律虾, 寿司卷, 辣汁海蜇

- Suckling pig
- Crab rolls with bean curd sheet
- Japanese mini octopus
- Sautéed sweet & sour diced chicken with sesame seeds
- Sliced sea whelk with garlic sauce
- Soy sauce chicken
- Honey roasted char siew
- Prawns salad
- California maki roll
- Marinated spicy jellyfish

SOUP

- 红烧蟹黄翅
- Braised shark's fin with fresh crabmeat and roe
- 干贝蟹肉散翅
- Braised shark's fin with fresh crabmeat and sun-dried scallops
- 鲍丝双宝素翅
- Braised mock fin soup with shredded abalone, shredded chicken and crab meat
- 海鲜龙虾酸辣汤
- Hot & sour soup with lobster & seafood

SEAFOOD

- 芝麻沙律虾球
- Crispy fried prawns glazed with mayo & sesame seeds
- 药材花雕醉虾
- Poached live prawns with "Hua Tiao Chiew" and Chinese herbs
- XO 酱爆西兰花菘菇带子
- Sautéed broccoli with fresh Australian scallops & shimeiji mushroom in X.O. sauce

VEGETABLES

- 蚝皇碧绿珍珠鲍扒海参
- Braised sea cucumber and lapa shellfish
with fresh field vegetables in superior oyster sauce
- 蚝皇鲍片时蔬
- Braised sliced abalone
with greens in superior oyster sauce
- 鲍片花菇扒菠菜
- Duet of sliced abalone
and flower mushrooms with spinach

FISH

*Create your own cooking style for the fish
(Homemade soybean paste, black bean paste, traditional Hong Kong style,
ginger paste or garlic sauce, deep fried with soy sauce, Teochew style)*

- 笋壳鱼
- Live “Soon Hock” fish
- 鳕鱼柳
- Fresh cod fillet
- 鲜红斑
- Live red grouper

POULTRY

- 挂炉脆皮烧鸭
- Roasted crispy duck served with plum sauce
- 无锡骨伴迷你馒头
- Braised “Wu-xi” prime ribs
served with mini man-tou
- 茶叶熏鸭
- Smoked fragrant duck with tea leaf

NOODLES & RICE

蟹肉鲜菇干烧伊面



Braised "Ee Fu" noodles with fresh crabmeat,
straw mushrooms and yellow chives

银鱼仔海鲜炒饭



Fragrant seafood fried rice with mixed vegetables,
topped with white bait

黑椒干炒海鲜乌冬



Wok-fried Japanese udon with seafood,
bell pepper and bean sprouts in black pepper sauce

DESSERT

杨枝香芒布丁



Chilled mango pudding with mango puree
and pomelo sago

椰汁白果芋泥



Sweet yam paste cream with ginkgo nuts
in fresh coconut milk

莲子百合红豆沙汤丸



Sweet red bean cream with lotus seed,
dried lily bulb and glutinous rice dumplings

**INDIVIDUALLY PLATED CHINESE FUSION
DINNER MENU**

Crispy barbequed suckling pig, serve with Chinese pancake
Tea smoked duck breast
Spicy lime sauce jelly fish

**

Double-boiled Superior shark's fin with wolfberry
in six-hours boiled shark's cartilage consommé

**

Steamed cod fillet with egg white
in Chinese rice wine and ginger jus

**

Duo South African baby abalone and flower mushroom
in brown sauce

**

Ginger crème brûlée with coconut ice cream

OR

Refreshing chilled red dates soup with hashima and lotus seed
served in tropical young coconut

**

Freshly brewed coffee and selection of tea

PREMIUM CHINESE DINNER MENU

脆皮乳猪件拼泰式海蜇
Barbecued suckling pig and Thai spicy jelly fish

红烧蟹皇翅
Shark's fin with fresh crabmeat and roe

碧绿 XO 酱爆菘菇带子
Sautéed fresh scallop with shimeiji mushroom
& seasonal greens in X.O. sauce

鲜虾腐皮卷拼荔茸凤尾虾
Deep fried bean curd roll
accompanied with crispy mashed yam stuffed with fresh prawn

家乡金针云耳蒸星斑
Steamed live star grouper with lily flower & black fungus

南非鲍鱼仔海参津菜
Braised South African baby abalone and sea cucumber
with Chinese cabbage

挂炉脆皮烧鸭
Roasted crispy duck

银鱼仔尧柱海鲜荷叶饭
Fragrant seafood fried rice with seafood wrapped in lotus leave
Topped with crispy white bait

芦荟杨枝甘露
Chilled fresh mango with pomelo sago & aloe vera