

Intimate Weddings
at
InterContinental
Singapore

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

Free flow of soft drinks, mixers and Chinese tea

Complimentary mixed nuts

*Full set of wedding collaterals such as invitation cards for 60% of confirmed attendance
(exclude printing), table menus, guest book, wedding favors
and ang bao box to match your selected theme

Fresh floral wedding decorations and individual floral centrepieces for every table

Decorative wedding cake for the cake-cutting ceremony

Elegant four-tier champagne fountain with a bottle of champagne

Complimentary car park coupons for 15% of confirmed attendance

Spend a night in our deluxe room and awake to a romantic breakfast in bed

Food Tasting can be arranged at a special rate

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

WEDDING PACKAGES 2012

* For minimum of 50 persons

High Tea

at S\$80.00++ per person

Lunch

Chinese Set Menu at S\$908.00++ per table of 10 persons

Buffet Menu at S\$90.00++ per person

Dinner

Chinese Set Menu at S\$988.00++ per table of 10 persons

Buffet Menu at S\$98.00++ per person

WEDDING PACKAGES 2013

* For minimum of 50 persons

High Tea

at S\$90.00++ per person

Lunch

Chinese Set Menu at S\$968.00++ per table of 10 persons

Buffet Menu at S\$96.00++ per person

Dinner

Chinese Set Menu at S\$1038.00++ per table of 10 persons

Buffet Menu at S\$103.00++ per person

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

Prices are subject to changes without prior notice

International Hi-Tea Menu

Tarts and Brulees

Mandarin Tartlet
Lemon Meringue Tartlet
Coffee Mille-feuille
Kalamansi Crème brulee

Selection of Chocolate based miniature Desserts

Double chocolate Fudge Cookies
Simply the Best Brownies
Chocolate Strawberry Mousse Cake
Chocolate Tiramisu

Condiments and Accessories (in champagne glass jars)

Assorted Fruit Jellies
Marshmallows
Meringues

Chocolate Fountain

with Tropical Fruit and Berry Skewers

Hot Savoury

Traditional English Scone
with assorted Fruit Jams(3 kinds) and Clotted Cream

Traditional Finger Sandwich

Finger Sandwich with Egg Salad and Mayonnaise
Finger Sandwich with Cucumber and Cheddar
Finger Sandwich with Emmenthal and Chicken

Rustic Sandwiches

Focaccia with salami, Boconccini Cheese, Rocket Lettuce and black Olive Tapenade
Mini Bagel with Cream Cheese and Smoked Salmon
Mini Pita Roll with Tandoori Chicken

Hot selection

Steamed Chinese Dim Sum(2 types)
Crispy Samosa
Spicy Buffalo Wings
Vegetable Tempura with Kikkoman and Grated Ginger
Chicken Pepper Puff

Buffet Lunch Menu A

Appetiser

Grilled Vegetable with Balsamic Dressing (V)
Assorted Field Greens with Selection of Dressing
Gado-gado
Marinated Mussel with Chilli Garlic Dressing

Soup

Roasted Pumpkin Soup served with Pine Nut Pesto
Assorted Bread Rolls with Butter

Hot Selection

Baked Salmon on Sauté Spinach
Wok-fried Mixed Vegetable
Sweet Potato Gratin (V)
Braised Chicken with Tomatoes and Olive
Hong Kong Fried Rice

Desserts

Mango Pudding
Seasonal Fruit Platter
Chocolate Cake
Apple and Blueberry Cobbler
Honeydew Sago
Freshly Brewed “Piazza Doro, Supa Crema’ Coffee
and Selection of Pickwick Teas

Buffet Lunch Menu B

Appetiser

Asparagus Salad with Spicy, Honey and Bacon Dressing (P)
Greek Mushroom and Zucchini (V)
Grilled Pesto Chicken Salad
Thai Pomelo with Shrimp

Soup

Hot and Sour Soup
Assorted Bread Rolls with Butter

Hot selection

Tandoori Fish Kebab
Stir-fried Mushroom with Red Onions (V)
Roasted Potato and Pumpkin with Herb Olive Oil
Baked Teriyaki Chicken
Nasi Briyani (V)

Desserts

Seasonal Fresh Fruits
Mango Cheese Cake
Chocolate Hazelnut Crunch
Apple Strudel with Vanilla Sauce
Assorted fruit Tartlets
Freshly Brewed "Piazza Doro, Supa Crema" Coffee
and Selection of Pickwick Teas

International Buffet Dinner Menu A

Cold Selection

Italian Farmers Salami with Gherkins and Pecorino Shavings
Mini Skewer of Mozzarella Cheese, Black Olive and Roasted Peppers
Tabouleh - Lebanese Salad with Cous Cous, Parsley and Virgin Olive Oil
Salad of Steamed Sea Bass with Snow Peas and chillies
Caesar Salad with Anchovy Dressing
Grilled Zucchini and Mushroom Salad
Crisp Seasonal Lettuce Greens with Dressings and Condiments

Soup

Boston Clam Chowder with Basil Cream

Hot Selection

Braised Beef Ribs "New Orleans" Style
Garlic and Basil Scented Wok Fried Chicken with Celery
Moroccan Spiced Rice Cooked with Lamb Koftas and Mint

Side Dishes

Mushroom Fettuccine
Butter Roasted Root Vegetable
Crisp Fried Country Style Potatoes
Steamed Jasmine Rice

Desserts

Selection of Exotic Fruits
Array of French Pastries and Tarts
Chocolate Mud Cake
Chocolate and Nougat Pudding
Mango Cheesecake
Freshly Brewed "Piazza Doro, Supa Crema" Coffee
and Selection of Pickwick Teas

International Buffet Dinner Menu B

Cold Selection

Nicoise of Peppered Tuna with Long Beans and Marinated Peppers
Marinated Squid with Chermoula Sauce
Tandoori Roasted Chicken Salad with Lime and Cilantro
Wild Rice Salad with Capsicum and Smoked Duck
Caesar Salad with Anchovy Dressing
Couscous Salad with Oven Dried Tomatoes in Parsley and Lime Dressing
Crisp Seasonal Lettuce Greens with Dressings and Condiments

Soup

New Orleans Seafood Gumbo with Saffron

Hot Selection

Creole Spiced Crisp Fried Chicken on a Bed of Tomato Rice
Slow Braised Oxtail with Spring Vegetables
Pan-fried Fillet of Leather Jacket with Baby Clams in Herb Cream Sauce

Side Dishes

Penne Tossed with Sun dried Tomato, Baby Spinach and Lime
Wok-fried Asian Greens
Lyonnais Potatoes with Stewed Onions
Steamed Jasmine Rice

Desserts

Selection of Exotic Thai Fruit
Array of French Pastries and Tarts
Opera Cake
New York Baked Mango Cheese Cake
Chocolate Pineapple and Coconut Clafoutis
Freshly Brewed "Piazza Doro, Supa Crema" Coffee
and Selection of Pickwick Teas

WEEKEND WEDDING LUNCH MENU

APPETIZER

Happy Honeymoon Combination Platter

(Create your own combination by selecting five following items):-

- | | |
|---|--------------------------|
| 烧鸭 | <input type="checkbox"/> |
| Roasted Duck | |
| 沙律虾 | <input type="checkbox"/> |
| Prawn Salad | |
| 八爪鱼 | <input type="checkbox"/> |
| Japanese Mini Octopus | |
| 花雕醉鸡 | <input type="checkbox"/> |
| Chicken simmered in Chinese Rice Wine | |
| 辣汁海蜇 | <input type="checkbox"/> |
| Spicy Jellyfish | |
| 玫瑰油鸡 | <input type="checkbox"/> |
| Soy Sauce Chicken | |
| 蜜汁叉烧 | <input type="checkbox"/> |
| Honey-roasted Char Siew | |
| 脆皮春卷 | <input type="checkbox"/> |
| Crispy Spring Roll | |
| 桂花蟹肉 | <input type="checkbox"/> |
| Scramble Egg with Crabmeat | |
| 豉汁海螺 | <input type="checkbox"/> |
| Fragrant Wok-fried Topshell in Black Bean Sauce | |

SOUP

- | | |
|--|--------------------------|
| 鲜蟹肉鱼翅 | <input type="checkbox"/> |
| Braised Shark's Fin with Fresh Crabmeat | |
| 蟹肉鸡丝鱼翅 | <input type="checkbox"/> |
| Shark's Fin with Fresh Crabmeat and Shredded Chicken | |
| 蟹肉雪蛤羹 | <input type="checkbox"/> |
| A Thick Soup of Rana with Fresh Crabmeat | |

SEAFOOD

蚝皇花菇鲍螺片



Braised Chinese Mushroom and Marinated Sliced Whelk in Superior Oyster Sauce

白灼游水生虾



Poached “Live” Prawns served with Chili and Scallion Soy Sauce

XO酱西兰花虾仁花枝



Sautéed Broccoli with Prawns and Squids in XO Sauce

PORK & POULTRY

脆皮吊烧鸡



Signature Crispy Chicken with Cracker

避风塘烧鸡



Roasted Chicken with Crispy Shallot and Spicy Garlic Vinaigrette

糖醋排骨王



Sautéed Pork Ribs with Sweet and Sour Sauce

“LIVE” FISH

豉汁蒸巴丁鱼



Steamed Mackerel topped with Black Bean Sauce

豆酱蒸红糟鱼



Steamed Red Snapper in Home-made Soybean Paste

港式蒸西曹



Steamed Sea Bass in Hong Kong Style

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

鸡丝金菇干炒面线



Fried Mee Sua with Shredded Chicken, Golden Mushroom and Bean Sprouts

DESSERT

香芒布丁



Chilled Fresh Mango Pudding with Fruits Cocktail

雪糕蜜瓜珍珠露



Chilled Rock Melon Cream with Sago Pearl and Ice Cream

莲子百合红豆沙



Sweet Red Bean Cream with Dried Lily Bulb and Lotus Seeds

WEDDING DINNER MENU

APPETIZER

双喜拼盘

Double Happiness Combination Platter

(Create your own combination by selecting five following items):-

- | | |
|---|--------------------------|
| 烧鸭 | <input type="checkbox"/> |
| Roasted Duck | |
| 沙律虾 | <input type="checkbox"/> |
| Prawn Salad | |
| 斋春卷 | <input type="checkbox"/> |
| Vegetarian Spring Rolls | |
| 花雕醉鸡 | <input type="checkbox"/> |
| Chicken simmered in Chinese Rice Wine | |
| 虾枣 | <input type="checkbox"/> |
| Prawn Dates | |
| 辣汁海蜇 | <input type="checkbox"/> |
| Spicy Jellyfish | |
| 蜜汁叉烧 | <input type="checkbox"/> |
| Honey-roasted Char Siew | |
| 桂花翅 | <input type="checkbox"/> |
| Shark's Fin Omelette with Crabmeat | |
| 八爪鱼 | <input type="checkbox"/> |
| Japanese Mini Octopus | |
| 泰式鲍笋 | <input type="checkbox"/> |
| Marinated Sea Asparagus Clam with Thai Spicy Dressing | |

SOUP

- | | |
|---|--------------------------|
| 鲜蟹肉鱼翅 | <input type="checkbox"/> |
| Shark's Fin with Fresh Crabmeat | |
| 三丝烩散翅 | <input type="checkbox"/> |
| Braised Shark's Fin with Shredded Chicken,
Mushroom and Fresh Crabmeat | |
| 韭黄鲍丝海味羹 | <input type="checkbox"/> |
| A Thick Soup of Shredded Abalone, Dried Seafood and Yellow Chives | |

SEAFOOD

- | | |
|--|--------------------------|
| 白灼游水生虾 | <input type="checkbox"/> |
| Poached "Live" Prawns served with Chili and Scallion Soy Sauce | |

荔茸带子
Deep-fried Australian Scallops coated with Mashed Taro

XO酱爆崧菇虾仁花枝
Wok-fried Fresh Prawns and Squids with Shimeji Mushrooms in XO Sauce

VEGETABLES

碧绿珍珠鲍扒灵芝菇
Duet Limpets and Lingzhi Mushroom with Garden Greens

干贝扒花菇菠菜
Sautéed Spinach and Chinese Mushroom in brown Conpoy Sauce

蚝皇墨西哥螺片花菇时蔬
Braised Sliced Mexican Sea Whelk and Flower Mushroom in Superior Oyster Sauce

“LIVE” FISH

豉汁蒸西曹
Steamed Sea Bass topped with Black Bean Sauce

豆酱蒸生果鱼
Steamed Patin Fish topped with Home-made Soybean Paste

港式蒸红槽鱼
Steamed Red Snapper in Traditional Hong Kong Style

PORK & POULTRY

满福苑脆皮烧鸡



Man Fu Yuan Signature Crispy Roast Chicken

避风塘烧鸡



Roasted Chicken with Crispy Shallot and Spicy Garlic Vinaigrette

糖醋排骨王



Sautéed Pork Ribs with Sweet and Sour Sauce

NOODLES & RICE

虾籽韭黄鲜菇焖伊面



Stewed “Ee-Fu” Noodles with Straw Mushrooms, Shrimps 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

香芋紫茸西米露



Sweet Cream of Japanese Sweet Potato with Yam and Crystal Sago

冻红枣雪耳炖海底椰



Chilled Cheng Teng with Red Dates Silver Fungus and Sea Coconut