



WEDDING THEMES

Timeless Classic

Sophistication in heavenly azure
It is known to be a tradition for the colour of the infinite sky
to be a symbol of love that exudes a sense of timeless beauty.
A captivating setting with soft flowing drapes and ivory rose petals.
Let the alluring ivory and azure settings basked in glittering crystals set the mood,
as you proclaim your love to each other.

Magical Dream

Enchant & Delight with the blooms of spring
A magical theme in colours of spring fill the ballroom.
Complemented by cheerful shades of pink for the table settings,
romance is felt the moment one steps into the ballroom.
Revel in the celebration of love on your special day,
promising to create memories that last a lifetime.

Mystique Allure

A Glamourous Affair that is set to impress
Set the stage for a luxurious and extravagant ensemble
with the dramatic colours of fushia and black.
With pink feather boas and black table settings,
have a memorable wedding with this flamboyant theme.

Oriental Splendour

Bask in the grandeur of the Auspicious Union
Celebrate your wedding in grand chinois style
with a combination of red and gold.
Walk down the aisle lines with cherry blossoms
signifying the start of spring and a new beginning.
Perfect for an oriental celebration,
this old world charm pays tribute to tradition in a chic setting.

(Themes are subjected to changes without prior notice)



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

Food tasting arrangement for up to ten persons

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

Free flow of soft drinks, mixers, Chinese tea and specially brewed ice flavoured tea

Complimentary mixed nuts and chips

Exclusive wine list at attractive prices

*Full set of wedding collaterals such as

invitation cards for 60% of confirmed attendance (excluding 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 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 12pm for lunch and 2pm to 6pm for dinner
for the comfort of your assistants

Indulge in delectable pre-wedding meals prior to your reception

(Valued at S\$80.00nett per couple)

Spend a night in our luxurious bridal 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)

Wedding Lunch

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

Choice of one of the following options for dinner

Complimentary two barrels of 30 litres of beer

One bottle of house wine per confirmed table

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

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



WEDDING PACKAGES For 2010

(High Tea)

(minimum 25 tables)
at S\$65.00 per person

(Lunch)

(minimum 25 tables)
at S\$738.00 per table

Weekdays (Dinner) Mondays to Thursdays

(minimum 27 tables)
at S\$888.00 per table

Weekends (Dinner) Fridays

(minimum 32 tables)
at S\$988.00 per table

Sundays & Public Holidays

(minimum 32 tables)
at S\$1088.00 per table

Saturdays & Eve of Public Holidays

(minimum 35 tables)
at S\$1188.00 per table

All prices quoted are subject to 10% service charge and
prevailing government taxes
Prices are subject to changes without prior notice



WEDDING PACKAGES For 2011

(High Tea)

(minimum 25 tables)
at S\$65.00 per person

(Lunch)

(minimum 25 tables)
at S\$788.00 per table

Weekdays (Dinner) Mondays to Thursdays

(minimum 27 tables)
at S\$888.00 per table

Weekends (Dinner) Fridays

(minimum 32 tables)
at S\$1088.00 per table

Sundays & Public Holidays

(minimum 32 tables)
at S\$1188.00 per table

Saturdays & Eve of Public Holidays

(minimum 35 tables)
at S\$1288.00 per table

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

Prices are subject to changes without prior notice



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



**WEEKDAY/WEEKEND WEDDING DINNER MENU
(MONDAY – FRIDAY)**

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

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 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



港式蒸红糟鱼

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





WEEKEND WEDDING DINNER MENU (SUNDAYS & PUBLIC HOLIDAYS)

APPETIZER

乳猪拼盘

Deluxe Suckling Pig Platter

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

- | | |
|---------------------------------------|--------------------------|
| 乳猪件 | <input type="checkbox"/> |
| Suckling Pig | |
| 沙律虾 | <input type="checkbox"/> |
| Prawn Salad | |
| 八爪鱼 | <input type="checkbox"/> |
| Japanese Mini Octopus | |
| 蜜汁叉烧 | <input type="checkbox"/> |
| Honey Roasted Char Siew | |
| 花雕醉鸡 | <input type="checkbox"/> |
| Chicken simmered in Chinese Rice Wine | |
| 脆皮春卷 | <input type="checkbox"/> |
| Crispy Spring Rolls | |
| 辣汁海蜇 | <input type="checkbox"/> |
| Spicy Jellyfish | |
| 烧鸭 | <input type="checkbox"/> |
| Roasted Duck | |
| 寿司卷 | <input type="checkbox"/> |
| California Maki Roll | |
| 腐皮千丝卷 | <input type="checkbox"/> |
| Sliced Taiwan Bean Curd Roll | |

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"/> |
| A Thick Soup of Harsma with Fresh Crabmeat and Sun-Dried Scallops | |



SEAFOOD

麦片脆皮虾球



Wok-fried Fresh Prawns with Oat Cereal and Curry Leaves

碧绿川汁带子虾仁



Wok-fried Fresh Scallops and Prawns with
Seasonal Vegetables in Spicy Sauce

XO 酱爆菘菇带子花枝



Stir-fried Fresh Scallops and Squids with Shimeiji Mushroom in XO Sauce

VEGETABLES

蚝皇碧绿白玉鲍片花菇



Braised sliced Jade Whelk and Flower Mushroom with Garden Greens in Superior
Oyster Sauce

鲍贝珍珠鲍菠菜



Duet of Pacific Clams and Lapa Shellfish with Spinach

蚝皇海参扒花菇



Braised Sea Cucumber and Chinese Mushrooms with
Fresh Field Vegetables in Superior Oyster Sauce

“LIVE” FISH

蒜茸蒸石斑



Steamed Black Garoupa topped with Minced Garlic Sauce

潮式蒸斗鲳



“Teochew”-style Steamed Pomfret

港式蒸老虎斑



Steamed Tiger Garoupa, “Hong Kong” Style



POULTRY

当红脆皮吊烧鸡

Crispy Roast Chicken served with Crackers



荷叶药材富贵鸡

Steamed Farm Chicken stuffed with Chinese Herbs wrapped in Lotus Leaves



茶叶熏鸭

Smoked Fragrant Duck with Tea Leaf



NOODLES AND RICE

蟹肉干烧伊面

Stewed "Ee-Fu" Noodles with Crabmeat and Straw Mushrooms and Yellow Chives



福建炒饭

Aromatic Fried Rice with Assorted Meat in Brown Sauce "Hokkien" Style



黑椒海鲜炒乌冬

Wok-fried Seafood Udon in Black Pepper Sauce



DESSERT

香芒布丁

Chilled Fresh Mango Pudding with Fruits Cocktail



红豆沙汤丸

Sweet Red Bean Cream with Dumplings



椰汁白果芋泥

Sweet Yam Paste Cream with Gingko Nuts in Fresh Coconut Milk





WEEKEND WEDDING DINNER MENU (SATURDAYS & EVE OF PUBLIC HOLIDAYS)

APPETIZER

鸿运乳猪拼盘

Superior Suckling Pig Combination Platter

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

- | | |
|--|--------------------------|
| 乳猪件 | <input type="checkbox"/> |
| Suckling Pig | |
| 蟹枣 | <input type="checkbox"/> |
| Crab Rolls with Bean Curd Sheet | |
| 八爪鱼 | <input type="checkbox"/> |
| Japanese Mini Octopus | |
| 花雕醉鸡 | <input type="checkbox"/> |
| Chicken simmered in Chinese Rice Wine | |
| 辣汁芝麻海蜇 | <input type="checkbox"/> |
| Marinated Spicy Jellyfish with Sesame Seed | |
| 玫瑰油鸡 | <input type="checkbox"/> |
| Soy Sauce Chicken | |
| 蜜汁叉烧 | <input type="checkbox"/> |
| Honey-roasted Char Siew | |
| 沙律虾 | <input type="checkbox"/> |
| Prawns Salad | |
| 寿司卷 | <input type="checkbox"/> |
| California Maki Roll | |
| 蒜香螺片 | <input type="checkbox"/> |
| Sliced Sea Whelk with Garlic Sauce | |

SOUP

- | | |
|--|--------------------------|
| 红烧蟹黄翅 | <input type="checkbox"/> |
| Braised Shark's Fin with Fresh Crabmeat and Roe | |
| 干贝蟹肉散翅 | <input type="checkbox"/> |
| Braised Shark's Fin with Fresh Crabmeat and Sun-Dried Scallops | |
| 蟹黄雪蛤羹 | <input type="checkbox"/> |
| A Thick Soup of Harsma with Fresh Crabmeat and Roe | |



SEAFOOD

日式芥茉虾球
Crispy-fried Prawns glazed with Wasabi Mayo

药材花雕醉虾
Poached "Live" Prawns with Hua Tiao Chiew and Chinese Herbs

XO 酱爆西兰花带子
Sautéed Broccoli with Fresh Australian Scallops in XO 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

"LIVE" FISH

清蒸双笋壳鱼
Steamed Marble Goby with Superior Soy Sauce

油浸双笋壳鱼
Deep-fried Marble Goby with Light Soy Sauce

金银蒜茸蒸鲈鱼柳
Steamed Sea Perch Fillet with Golden Minced Garlic and Soy Sauce



PORK & POULTRY

挂炉脆皮烧鸭

Roasted Crispy Duck served with Plum Sauce



西施烧鸡

Crispy Chicken topped with Spicy Lime Sauce and Crispy Curry Leaves



无锡排骨伴迷你馒头

Braised "Wu-Xi" Prime Ribs served with Mini Man-Tou



NOODLES AND 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



干炒海鲜金菇面线

Wok-fried Mee Sua with Seafood, Enoki Mushroom and Bean Sprouts



DESSERT

柚子芦荟香芒露

Chilled Mango Cream with Aloe Vera 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

