



*Intimate Weddings at*  
*Inter Continental 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, 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 car park coupons for 15% of confirmed attendance

Indulge in specially prepared refreshments prior to your reception,

spend a night in our signature Shophouse Suite and

awake to a romantic breakfast in bed

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



## WEDDING PACKAGES For 2010/2011

### High Tea

at S\$65.00 per person

### Lunch

Chinese Set Menu at S\$738.00 per table of 10 persons

Buffet Menu at S\$73.00++ per person

### Dinner

Chinese Set Menu at S\$888.00 per table of 10 persons

Buffet Menu at S\$88.00++ per person

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

Prices are subject to changes without prior notice

\* For minimum of 50 persons

\* Ko Restaurant can host buffet lunch, high tea and buffet dinner on Saturdays & Sundays

\* Victoria Bar can host buffet lunch and high tea on Saturdays and  
buffet lunch, high tea and buffet dinner on Sundays



## 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

**S\$65.00 per person**

Subject to 10% service charge and prevailing government taxes



## 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

S\$73.00 per person

All prices are subject to 10% Service Charge and Prevailing Taxes



## 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

**S\$73.00 per person**

**All prices are subject to 10% Service Charge and Prevailing Taxes**



## 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

**\$88.00 per person**

All prices are subject to 10% Service Charge and Prevailing Taxes



## 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

**\$88.00 per person**

All prices are subject to 10% Service Charge and Prevailing Taxes



## 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,<br>Mushroom and Fresh Crabmeat |                          |
| 韭黄鲍丝海味羹   | <input type="checkbox"/> |
| A Thick Soup of Shredded Abalone, Dried Seafood and Yellow<br>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