

**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

Exclusive wine list at attractive prices

*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 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 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)

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 2011

Lunch (min 25 tables)	S\$ 838.00 per table
Mondays to Thursdays (min 27 tables)	S\$ 938.00 per table
Fridays & Public Holidays (min 32 tables)	S\$1088.00 per table
Sundays (min 32 tables)	S\$1188.00 per table
Saturdays & Eve of Public Holidays (min 35 tables)	S\$1288.00 per table
Premium price applies for selected hot dates	S\$1488.00 per table

WEDDING PACKAGES 2012

Lunch (min 25 tables)	S\$ 938.00 per table
Mondays to Thursdays (min 27 tables)	S\$ 988.00 per table
Fridays & Public Holidays (min 32 tables)	S\$1188.00 per table
Sundays (min 32 tables)	S\$1288.00 per table
Saturdays & Eve of Public Holidays (min 35 tables)	S\$1388.00 per table
Premium price applies for selected hot dates	S\$1488.00 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

**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

WEDDING DINNER MENU (SUNDAYS)

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

潮式蒸斗鲷



“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

**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

