

WEDDING PACKAGES 2015**Lunch****Package I**

*Valid from 1 January 2015 till 12 September 2015

S\$ 1138.00 per table
(min 25 tables)

Package I+

*Valid from 13 September 2015 till 31 December 2015

S\$ 1188.00 per table
(min 30 tables)

Dinner**Package II**

S\$ 1188.00 per table
(min 26 tables)

Package III

S\$ 1388.00 per table
(min 30 tables)

Package IV

S\$ 1488.00 per table
(min 34 tables)

Package V

S\$ 1588.00 per table
(min 34 tables)

All prices quoted are subject to 10% service charge and prevailing government tax.
Prices are subject to change without prior notice and may vary depending on booking time frame.



INTERCONTINENTAL

World of Weddings

January						
Mo	Tu	We	Th	Fr	Sa	Su
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

February						
Mo	Tu	We	Th	Fr	Sa	Su
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	

March						
Mo	Tu	We	Th	Fr	Sa	Su
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

April						
Mo	Tu	We	Th	Fr	Sa	Su
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

May						
Mo	Tu	We	Th	Fr	Sa	Su
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

June						
Mo	Tu	We	Th	Fr	Sa	Su
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

July						
Mo	Tu	We	Th	Fr	Sa	Su
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

August						
Mo	Tu	We	Th	Fr	Sa	Su
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

September						
Mo	Tu	We	Th	Fr	Sa	Su
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

October						
Mo	Tu	We	Th	Fr	Sa	Su
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

November						
Mo	Tu	We	Th	Fr	Sa	Su
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

December						
Mo	Tu	We	Th	Fr	Sa	Su
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

1 Jan	New Year's Day	17 Jul	Hari Raya Puasa
19-20 Feb	Chinese New Year	9 Aug	National Day
3 Apr	Good Friday	24 Sep	Hari Raya Haji
1 May	Labour Day	10 Nov	Deepavali
1 Jun	Vesak Day	25 Dec	Christmas

	Package II
	Package III
	Package IV
	Package V



INTERCONTINENTAL
SINGAPORE

INTERCONTINENTAL

World of Weddings

INTERCONTINENTAL SINGAPORE WORLD OF WEDDINGS EXPERIENCE

TANTALISING CUISINES



Customise your very own sumptuous feast prepared by our dedicated team of chefs

Food tasting arrangement for up to ten persons¹

Beautifully designed World of Weddings table menu to impress your guests

Enjoy endless flow of soft drinks and mixers, with assorted nuts served during pre-event cocktail

An exquisite decorative wedding cake for the cake-cutting ceremony

Impressive four-tier champagne fountain with a bottle of champagne to toast your love to each other

DAZZLING CELEBRATION



Exclusive use of our ballroom foyer for your solemnisation ceremony or pre-event cocktail on the day of your wedding²

A selection of exquisite wedding themes, with fresh floral arrangements for VIP tables,

individual complementary floral centerpiece for every table, and floral decorations along the aisle

A stylish wedding token box with signature guest book for your guests to pen down their well wishes

Complimentary use of 3 sets of LCD projectors and screens

SHARE YOUR JOY



Elegant wedding invite cards for your guests³

A selection of wedding favours for each of your guests

Complimentary car park coupons for 15% of confirmed attendance

Complimentary day use of guest room for your wedding helpers, from 9am to 4pm for lunch and 2pm to 10pm for dinner

PAMPERING TREATS



Spend a night in our Bridal Suite and awake to a romantic breakfast in bed

Be pampered with in-room amenities that include freshly brewed Chinese tea, floral arrangement,

room service for pre-dinner snacks or supper, and breakfast in-room or at Olive Tree



INTERCONTINENTAL®
SINGAPORE

EXTRA TOUCHES



PACKAGE I

One 30-litre barrel of house-pour beer

PACKAGE I⁺

One 30-litre barrel of house-pour beer

One bottle of house wine per confirmed table

PACKAGE II

One 30-litre barrel of house-pour beer

Choice of one pre-event cocktail reception package (food or beverage) for 100 persons

PACKAGE III

One 30-litre barrel of house-pour beer

One bottle of house wine per confirmed table

Choice of one pre-event cocktail reception package (food or beverage) for 100 persons

PACKAGE IV

Free flow house-pour beer throughout the occasion

One bottle of house wine per confirmed table

Choice of one pre-event cocktail reception package (food or beverage) for 100 persons

PACKAGE V

Customised six-course individually plated menu created by our award-winning team of chefs

Free flow house-pour beer throughout the occasion

One bottle of house wine per confirmed table

Choice of one pre-event cocktail reception package (food or beverage) for 100 persons

*Wedding themes, favours, invitation cards, signature guest book and money box design are subject to availability.

1. Applicable for Set Menus, Monday – Thursday only, excluding eve and day of Public Holidays.

2. Host up to 32 guests at the Grand Ballroom Foyer half an hour prior to pre-event cocktail.

3. Applicable for 60% of confirmed attendance, inclusive of printing.



World of Weddings

EXCLUSIVE PRE-EVENT TREATS FOR YOUR WEDDING CELEBRATION



Sweet Confections Counter

Jubilee Cupcake Tier
Fruity Cones
Profiteroles with Vanilla Crème Chantilly
Fondant Heart-Shaped Cookies
Chocolate Lollipops
Mini Doughnut Sticks
Macarons
Marshmallows
Strawberries dipped in Milk & Dark Chocolate

Roasted Duck Crepes Station

Enjoy our delectable Peking duck specially crafted by the Chef
Wrapped in house-made silky smooth Crepes, Scallions and Sliced Cucumber with Hoisin Sauce

Nyonya Delights

Rainbow Lapis
Rempah Udang
Sago Talam
Ondeh Ondeh
Mini Otah Bun
Kueh Dadar

Sparkling Wine Bar

Mark your new beginning by celebrating in style with an elegant display of flute glasses
Indulge in the flavourful bubbly taste that also serves as an aperitif



S\$6.00++ per person for each selected Pre-Event Treat
(Minimum of 100 persons)



MENU

Applicable for Package I

InterContinental's Combination Platter

烟鸭, 芥茉沙律虾, 酒醉樱花鸡, 寿司卷, 脆皮烧肉

Smoked Duck

Wasabi Mayonnaise Prawn Salad

Drunken Sakura Chicken

California Maki Rolls

Charcoal Roasted Pork Belly

野鸡炖海中宝

Double Boiled Consommé of Sea Treasures

(Abalone, Dried Scallops, Sea Cucumber, Chicken Cubes)

川汁酱爆西兰花带子虾仁

Sautéed Scallops and Prawns

with Broccoli in Spicy Szechuan Sauce

脆皮吊烧鸡

Crispy Roasted Chicken

accompanied with Crackers and Five Spice Salt

尧柱花菇扒鲍贝

Oriental Mushrooms

with Pacific Clams in Conpoy Sauce

港式蒸石斑

Steamed Live Black Grouper

in traditional "Hong Kong" style

腊味荷叶饭

Aromatic Fried Rice

with Chinese Sausage and Mushroom wrapped in Lotus Leaves

金瓜露香草雪糕

Cream of Pumpkin served with Vanilla Ice Cream



MENU

Applicable for Package I+/II

InterContinental's Deluxe Combination Platter

沙律虾, 豉油鸡, 五香虾枣, 蜜汁叉烧, 酥炸多春鱼

Prawn Salad with Mayonnaise

Fragrant Soy Sauce Chicken

Deep-fried "Ngoh Hiang" Prawn Dates

Honey-roasted Char Siew

Deep-fried Shishamo Fish

鲍丝蟹肉双宝羹

Braised Shredded Abalone

with Crabmeat in Superior Broth

芝麻沙律虾球

Golden Fried Prawns

coated with Mayonnaise and Toasted Sesame

油浸笋壳鱼

Deep-fried Soon Hock

"Hong Kong" style

龙珠玉环柱莆

Braised Wintermelon

stuffed with Scallop & Prawn

满福苑脆皮烧鸡

Signature Crispy Roast Chicken with Five Spices

虾籽韭黄鲜菇焖伊面

Braised Ee-Fu Noodles

with Straw Mushroom, Chives and Shrimp Roe

椰汁白果芋泥

Sweetened Yam Paste with Ginkgo Nuts in Coconut Cream



MENU

Applicable for Package III

InterContinental's Superior Combination Platter

乳猪件, 烧鸭, 日本墨鱼仔, 脆皮春卷, 蜜汁鸡叉烧

Suckling Pig

Roasted Duck

Japanese Mini Octopus

Crispy Spring Rolls

Honey-roasted Char Siew

海鮮龙虾酸辣汤

Szechuan Hot and Sour Soup

with Seafood and Lobster

荔茸带子

Flaky Scallops coated with Mashed Taro

蚝皇鲍鱼仔天白花菇

Duo of Ten-Head Baby Abalone

with Flower Mushrooms and Garden Greens in Superior Soy Sauce

日式焗鲈鱼柳

Baked Honey Soy Marinated Sea Perch Fillet

荷叶药材富贵鸡

Lotus Leaves wrapped Farm Chicken

Stuffed with Chinese Herbs

银鱼仔蟹肉海鲜炒饭

Aromatic Seafood Fried Rice

with Crab Meat topped with White Bait

芦荟杨枝甘露

Chilled Cream of Mango with Aloe Vera and Pomelo



MENU

Applicable for Package IV

InterContinental's Signature

鱼子酱鲜果龙虾沙律

Lobster Salad with Diced Fruits and Caviar Mayonnaise

干贝蟹肉炖燕窝

Braised Nutritious Bird's Nest Soup
with Fresh Crabmeat and Sun-dried Scallops*

X.O. 酱佛手蒜菇带子

Sautéed Scallops
with X.O. Sauce and Vegetables in Crispy Yam Ring

8 头鲍鱼仔花菇扒菠菜

Combination of Eight-Head Baby Abalone
and Flower Mushrooms with Spinach

娘惹酱蒸鲜红斑

Steamed Fresh Red Grouper in "Nyonya" Sauce

镇江无锡骨伴迷你馒头

Four-Hour Stewed Prime Ribs with Spices
served with "Zheng Jiang" Vinaigrette and Mini Buns

锅耙脆皮烧鸡

Signature Roasted Chicken
served with Crispy Rice

蟹肉鲜菇干烧伊面

Braised Ee-Fu Noodles
with Crabmeat, Straw Mushrooms and Yellow Chives

杨枝甘露

Sweet Cream of Mango Sago with Pomelo*

**individually plated*



MENU

Applicable for Package V

Trio Signature Combination

乳猪件, 龙虾沙律, 香芒鸭

Suckling Pig, Lobster Salad, Roasted Duck with Mango

松露菜胆炖花胶鸡汤

Double Boiled Chicken with Black Truffle,
Tianjin Cabbage and Fish Maw

8 头鲍鱼仔花菇扒菠菜

Duo of Eight-Head Baby Abalone with Flower Mushroom
and Garden Greens in Superior Soy Sauce

日式焗鲈鱼柳

Baked Cod Fillet marinated with Soy Honey
topped with Fresh Fruit Mayonnaise

X.O. 海鲜炒饭

Stir-fried Fragrant Rice with Seafood in Homemade X.O. Chilli Sauce

燕窝杨枝甘露

Chilled Cream of Bird's Nest with Mango and Pomelo

