



A GRAND WEDDING OF YOUR DREAMS



DINNER PACKAGE 2022 **8-Course Chinese Wedding Dinner (Weekend)** Friday, Saturday, Sunday, Eve of Public Holiday & Public Holiday

Chinese Set Dinner | \$1,638.00++ per table of 10 persons

For enquiries, please contact our wedding team at 6831 4769
or email mhrs.sindt.sales@marriotthotels.com

Packages are applicable with a minimum of 28 tables of 10 persons.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.

EAT, DRINK AND BE MARRIED

- 8-course Cantonese cuisine prepared by our award-winning Wan Hao Chinese Restaurant.
- Free flow of soft drinks and mixers from your cocktail reception.
- Free flow of Chinese Tea (Chinese Menu) throughout the wedding banquet.
- One complimentary 30-litre Barrel of Beer.
- One complimentary bottle (equivalent to 750ml) of house wine per confirmed table.
- One complimentary bottle of champagne for champagne pouring.
- Corkage waived for all duty-paid and sealed hard liquor.
- Wedding cake for the cake-cutting ceremony.
- Complimentary food tasting session for up to ten persons from Mondays to Thursdays, excluding eve of Public Holidays and Public Holidays.

MAKING MEMORIES

- Unique selection of wedding favours for your guests.
- Distinctive centrepieces for all tables and elegant stands along the aisle and stage.
- Themed guest signature book to record all well wishes from your guests.
- Complimentary usage of two LCD projectors and screens.
- A certified Wedding Planner to assist you with your planning.

FOR MY FAMILY AND FRIENDS

- Specially-designed invitation cards based on 70% of confirmed attendance.
Not inclusive of printing
- Complimentary car park coupons for 20% of confirmed attendance with two VIP car park lots at the Hotel's entrance for your Bridal procession.
- Complimentary day-use room from 3pm to 6pm.
- Exclusive Deluxe Room Rates for family and helpers.
Rooms are subjected to availability, special rates are not applicable during blackout period

SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.
- \$80 room service credit.
Valid during your wedding stay only

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BE REWARDED

- Marriott Bonvoy™ offers exclusive privileges to you. As a Member of the Marriott Bonvoy™ program, you can earn points toward free hotel stays, airline miles and much more when you hold your wedding at Marriott or every time you stay at any one of Marriott's hotels worldwide.
- As an event organiser, you will earn Marriott Bonvoy™ group bonus points up to maximum of 60,000 points which brings you closer to your next holiday plan at over 7,600 locations worldwide.
(Log on to <https://www.marriott.com/loyalty/earn/rewarding-events.mi> for more information.)
- Get FREE INTERNET when you stay. Now, as a Marriott Bonvoy™ member, enjoy free high-speed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- Sign up with Marriott Bonvoy™ for free at <https://bit.ly/marriottbonvoy21>.

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2022 WEDDING DINNER MENU

APPETISERS | 开胃菜

Whole Suckling Pig
鸿运乳猪全体

OR

Lobster Combination Platter 七彩龙虾拼盘
(Black Truffle Lobster Salad with Caviar / Crispy Crab Claw / Marinated Mini Octopus / Seafood Seaweed Roll / Roast Duck)
(鱼子黑松露沙律龙虾 / 黄金蟹钳 / 风味八爪鱼 / 紫菜海鲜卷 / 烤鸭)

SOUP | 汤

Braised Bird's Nest with Assorted Dried Seafood
红烧燕窝海皇羹

Double-Boiled Sea Cucumber with Black Garlic, Superior Stock
黑金蒜炖海参鸡汤

Braised Hashima with Saffron Superior Soup, Assorted Dried Seafood
藏红花雪蛤海皇羹

Braised Fish Maw with Baby Cabbage in Almond Superior Stock
杏液花胶炖津胆

SEAFOOD | 海鲜

Sautéed Hokkaido Scallop with Prawn, Black Truffle Sauce, Celery, Lily Bulb
松露翠绿百合北海道玉带虾

Sautéed Hokkaido Scallop with Prawn, Conpoy Spicy Sauce, Bell Pepper
金巢极品酱翠绿北海道玉带虾

Wok-Fried Giant Tiger Prawn with Spicy Sauce
干烧大海虾

Wok-Fried Giant Tiger Prawn with Light Soya Sauce
豉油皇大海虾

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FISH | 鱼

Steamed Red Garoupa with Superior Soya Sauce
港蒸大红斑

Teochew Style Steamed Red Garoupa
潮式蒸大红斑

Steamed Red Garoupa, Fermented Soybean Crumb, Superior Soya Sauce
豆酥蒸大红斑

Lotus Leaf-Steamed Pacific Halibut with Black Fungus, Yellow Daylily, Red Date
荷叶古法蒸比目鱼

Replace Red Garoupa/ Pacific Halibut with Cod Fish (additional \$68per table)**
红斑/龙虎斑更换鳕鱼 (每桌另加收费\$68**)

DRIED SEAFOOD | 海味

Braised Abalone with Flower Mushroom in Abalone Sauce, Seasonal Greens
花菇碧绿10头汤鲍

Braised Sea Cucumber with Crispy Bean Curd Skin in Oyster Sauce, Seasonal Greens
金砖蠔王扣海参

Braised Sliced Abalone with Conpoy in Oyster Sauce, Baby Cabbage
蠔王津菜瑶柱鲍埔

POULTRY | 家禽

Wan Hao Signature Roast Crispy Chicken
万豪炸子鸡

Salt-Baked Chicken with Sha-Jiang
古法盐焗鸡

Roast Sesame Chicken
香焗芝麻鸡

Roast Pipa Duck
琵琶烧鸭

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RICE & NOODLES | 饭 · 面

Wok-Fried Rice, Crispy Rice, Diced Chicken, Mushroom, Chinese Sausage wrapped in Lotus Leaf
脆米腊味荷叶饭

Steamed Glutinous Rice with Crab Meat served in Bamboo Basket
蟹肉蒸糯米饭

Wan Hao Assorted Seafood Fried Rice
万豪海鲜炒丝苗

Stewed Ee-Fu Noodles, Crab Meat, Shredded Mushroom, Straw Mushroom, Chives
蟹肉韭皇伊夫面

DESSERTS | 甜品

Chilled Mango Pudding with Strawberries
鲤鱼芒果布丁

Carrageen with Water Chestnut Puree (Served hot)
海燕窝马蹄露

Chilled Peach Resin with White Fungus, Red Date, Dried Longan
桃脂红枣桂圆银耳

Chilled Mango Pomelo Sago
杨枝甘露

Carrageen with Teochew-Style Yam Paste, Gingko Nut, Coconut Puree
海燕窝椰汁白果芋泥

Red Bean Puree with Glutinous Rice Ball
红莲豆沙汤圆

Melting Hearts
甜心融化西式甜品

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