



## A GRAND WEDDING OF YOUR DREAMS



### LUNCH PACKAGE 2022

8-Course Chinese Wedding Lunch (Weekend)  
Friday, Saturday, Sunday, Eve of Public Holiday & Public Holiday

**Chinese Set Lunch | \$1,418.00<sup>++</sup> per table of 10 persons**

Packages are applicable with a minimum of 20 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 10am to 4pm.
- 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 LUNCH MENU

### APPETISERS | 开胃菜

Chilled Lobster with Black Truffle Mayonnaise

黑松露沙律龙虾拼盘

Choice of 2 items from below | 自选两款

OR

Roast Suckling Pig

鸿运乳猪大拼盘

Choice of 4 items from below | 自选四款

### COLD SELECTION | 冷食

Marinated Jelly Fish

风味海蜇

Crispy Baby Squid with

Honey Sauce

风味海兔子

Mango Thai-Style Mini Octopus

香芒泰式八爪鱼

Smoked Duck Breast with

Kumquat Sauce

金桔酱熏鸭胸

### BBQ SELECTION | 烧食

Angelica Roast Duck

当归烧鸭

Roast Pork Belly

烧肉

Smoked Pork Trotter

烟熏咸元蹄

Hong Kong Style-Soya

Sauce Chicken

港式油鸡

### DEEP-FRIED SELECTION | 炸食

Vietnamese Spring Roll

银丝越南春卷

Crab Claw

黄金蟹钳

Chicken Gold Coin

金钱鸡

Crab Meat Ball

五香蟹枣

### SOUP | 汤

Braised Bird's Nest with Assorted Dried Seafood

红烧燕窝海皇羹

Double-Boiled Sea Cucumber with Boletus Mushroom, Conpoy

牛肝菌炖海参鸡汤

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

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### 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

### FISH | 鱼

Steamed Red Garoupa, 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

Steamed Tiger Garoupa, Black Bean Sauce, Mandarin Peel  
豉汁果皮蒸龙虎斑

Replace Red Garoupa/Tiger Garoupa with Cod Fish (additional \$68\*\*per 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

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### 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 Chicken Marinated with Fermented Red Bean Curd Paste  
乳香脆皮烧鸡

Roast Duck with Black Garlic Sauce  
黑金蒜明火烧鸭

### 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

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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