

A GRAND WEDDING OF YOUR DREAMS



GRAND BALLROOM DINNER PACKAGE 2024

(Valid for weddings held between January and December 2024)

8 - Course Chinese Wedding Dinner (Weekend) Friday, Saturday, Sunday, Eve of Public Holiday and on Public Holiday

Chinese Set Dinner | \$1,799.00** per table of 10 persons

For enquiries, please contact our wedding team at 6831 4768 or email mhrs.sindt.sales@marriotthotels.com

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 and dinner.
- Free flow of Chinese Tea (Chinese Menu) throughout the wedding banquet.
- Free flow of beer from 7pm to 11pm.
- 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 on 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 $% \[\frac{1}{2} = \frac{1}{2} \left(\frac{1}{2} \frac{1}{2} \right) = \frac{1}{2} \left(\frac{1}{2} \frac{1}{2} \frac{1}{2} \right) = \frac{1}{2} \left(\frac{1}{2} \frac{1}{2} \frac{1}{2} \frac{1}{2} \right) = \frac{1}{2} \left(\frac{1}{2} \frac{1}{2}$
- 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.
- \$120 room service credit.

WISHES DO COME TRUE

Choice of one

- \$150 TANGS gift card
- Additional \$80 room service credit (valid during your wedding stay only).
- Complimentary upgrade from a day-use room to one night stay at Deluxe Room, inclusive of a sumptuous breakfast for two.

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 120,000 points which brings you closer to your next holiday plan at over 8,500 properties 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/MBVsignup.

2024 WEDDING DINNER MENU

APPETISER | 开胃菜

Chilled Lobster with Black Truffle Mayonnaise Combination Platter 黑松露沙律龙虾拼盘 Choice of 3 items from below | 自选三款

OR

Roast Suckling Pig Combination Platter 鸿运乳猪大拼盘 Choice of 4 items from below | 自选四款

Roast Pork Belly 烧肉	Vietnamese Spring Roll 银丝越南春卷	Marinated Jellyfish 风味海蜇	Prawn Salad with Dragon Fruit 龙珠沙律虾
Crispy Shrimp with Chicken Floss 金丝酥米虾	Mango Thai-Style Mini Octopus 香芒泰式八爪鱼	Hong Kong-Style Soya Sauce Chicken 港式油鸡	Crispy Baby Squid with Honey Sauce 风味海兔子
Angelica Roast Duck 当归烧鸭	Smoked Pork Trotter 烟熏咸元蹄	Vermicelli Mango Prawn Roll 龙须香芒虾卷	Crab Claw 黄金蟹钳

Change of Appetiser Combination Platter to Whole Suckling Pig is chargeable at additional \$208++ per table 开胃菜更换全体乳猪, 每桌另加收费\$208**

SOUP | 汤

Braised Bird's Nest with Assorted Dried Seafood and Golden Superior Soup 金汤瑶柱烩官燕窝

Double-Boiled Fish Maw with Matsutake Mushroom and Chicken Soup 松茸炖花胶鸡汤

Braised Hashima with Assorted Seafood and Wolfberries 芙蓉雪蛤海皇羹

Double-Boiled Morel Mushroom with Fish Maw in Superior Soup and Baby Cabbage 羊肚菌花胶炖津胆

2024 WEDDING DINNER MENU

SEAFOOD | 海鲜

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

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

Wok-Fried Giant Tiger Prawn with Szechuan Sweet and Spicy Sauce 酱爆干烧大海虾

Wok-Fried Giant Tiger Prawn with Light Soya Sauce 豉油旱大海虾

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 with Fermented Soybean Crumbs and Chicken Floss 豆酥肉松蒸大红斑

Steamed Spotted Garoupa with Black Bean Sauce and Mandarin Peel 鼓汁果皮蒸龙虎斑

Change of Red Garoupa / Spotted Garoupa to Cod Fish is chargeable at 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 5-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens 花菇碧绿5头鲜鲍

Braised 5-Head Abalone with Bai Ling Mushroom in Golden Sauce and Seasonal Greens 金汁白灵菇烩5头鲜鲍

Braised Sea Cucumber with Crispy Bean Curd Skin in Conpoy Sauce and Seasonal Greens 瑶柱金砖扒海参

Braised Sea Cucumber with Bai Ling Mushroom in Golden Sauce and Seasonal Greens 金汁白灵菇扒海参

2024 WEDDING DINNER MENU

POULTRY | 家禽

Wan Hao Signature Roast Crispy Chicken 万豪炸子鸡

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

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

Roasted Duck with Ginseng Sauce, chargeable at additional \$50++ per table 人参明火烧鸭, 每桌另加收费\$50**

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

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

Steamed Glutinous Rice with Crab Meat 蟹肉蒸糯米

DESSERT | 甜品

Chilled Mango Pudding with Strawberries 鲤鱼芒果布丁

Carrageen with Water Chestnut Puree (Served Hot) 桃脂红枣桂圆银耳

Chilled Peach Resin with White Fungus, Red Date and 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 and 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