



## *Weekday Chinese Wedding Dinner 2018*

**Sweet Enchantment (7-Course) \$928.00 nett per table**

*Price is applicable for weddings held before 31 December 2018  
(Monday – Friday, excluding Eve & Day of Public Holiday)*

### *Food & Beverage*

- ♦ A sumptuous 7-course Chinese menu created by our team of chefs
- ♦ Free flow of soft drinks, mixers & Chinese tea throughout the event
- ♦ Waiver of corkage for sealed duty-paid hard liquor & wine brought in
- ♦ Trial Dinner for a table of 10 persons (Mon – Thu only, excluding eve & day of Public Holiday)

### *Decorations*

- ♦ Glamorous wedding decorations to enhance your celebration with smoke effect for bridal march
- ♦ Exquisite champagne fountain display with a bottle of Champagne for toasting
- ♦ An elegantly designed model wedding cake for the cake-cutting ceremony with a complimentary cake given to the newly-wed
- ♦ Centerpieces for all tables including two special arrangements for the VIP tables

### *Additional Amenities*

- ♦ Selection of wedding favors for all your invited guests
- ♦ Choice of exclusively designed invitation cards up to 70% of the guaranteed attendance (Excludes printing)
- ♦ One night stay in the Bridal Suite with breakfast on the following day in the privacy of your suite
- ♦ Complimentary self-parking coupons for 20% of your guests
- ♦ 2 VIP car park lots at the front driveway for your bridal & family cars
- ♦ A specially designed wedding guest book & an exclusive 'Ang Pow' box for your usage
- ♦ Usage of LCD Projector with screen

## **CAPACITY OF OUR BALLROOMS**

	<u>Minimum</u>	<u>Maximum</u>
Marina Mandarin Ballroom, Level 1	30 tables	60 tables
Vanda Ballroom, Level 5	20 tables	30 tables



## WEEKDAY CHINESE WEDDING DINNER

CUSTOMISE YOUR VERY OWN WEDDING MENU  
BY SELECTING ONE COURSE FROM EACH CATEGORY

### MARINA COLD DISH COMBINATION

#### APPETIZER (Please select five items)

- Prawn Salad with Melon 大蝦沙律
- Jellyfish in Oriental Dressing 芝麻海蜇
- Deep Fried Salmon Toast 鲑鱼三明治
- Nori Seafood Roll 海苔海鲜卷
- Crispy Otak Dumpling 脆皮乌打饺
- Chicken Char Siew In Yam Puff 叉烧鸡芋角
- Smoked Duck with Mango Salsa 烟熏鸭芒果莎莎酱
- Chilled Pacific Clam and Snow Fungus 凉拌鲜蚌白木耳

#### SOUP

- Braised Shark's Fin Soup with Crabmeat 蟹肉花胶烩生翅

#### POULTRY

- Boneless Chicken with Plum Sauce 酸梅酱炸鸡
- Chef's Special Crispy Roast Chicken 脆皮烧鸡

#### FISH

- Steamed Live Seabass "Hong Kong Style" 港式蒸金目鲈
- Steamed Live Seabass "Teochew Style" 潮式蒸金目鲈

#### VEGETABLES

- Lingzhi & Black Mushroom with Seasonal Vegetables 灵芝北菇扒时蔬
- Deep-Fried Yam Ring with Diced Chicken & Cashew Nuts 香酥芋环

#### NOODLES/ RICE

- Double Happiness Noodles with Assorted Meat 双喜面
- Steamed Lotus Leaf Rice with Assorted Meat 荷叶饭
- Braised Ee-Fu Noodles with Crabmeat and Mushroom 干烧伊面
- Fried Hokkien Mee Sua with Assorted Meat 福建面线



## DESSERT

- Mango Sago with Pomelo 杨枝甘露
- Mango Sago with Ice Cream 西米露淇淋
- Yam Paste with Ginkgo Nuts 白果芋泥
- Double Boiled Snow Fungus with Quail Egg 雪耳炖鹌鹑蛋