



Weekend Chinese Wedding Dinner 2018

Blushing Bliss (8-Course) \$1,468.00 nett per table

*Price is applicable for weddings held before 31 December 2018
(Saturday, Sunday, Eve & Day of Public Holiday)*

Food & Beverage

- ♦ A sumptuous 8-course Chinese menu created by our team of chefs
- ♦ Free flow of soft drinks, mixers & Chinese tea throughout the event
- ♦ One complimentary 30-litre barrel of beer, extra barrel of beer can be arranged at \$750.00 ++ per 30-litre
- ♦ 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	40 tables (Sat) / 35 tables (Sun) 30 tables (Mon to Fri)	60 tables
Vanda Ballroom, Level 5	20 tables	30 tables

CHINESE WEDDING DINNER

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

MERITUS COLD DISH COMBINATION

APPETIZER (Please select five items)

- Lobster Salad OR Suckling Pig Slices (*choice of one*) 龙虾沙律 或 乳猪件
- Prawn Salad with Melon 大蝦沙律
- Jellyfish in Oriental Dressing 芝麻海蜇
- Jellyfish "Thai" Style 泰式海蜇
- Maki Roll 寿司卷
- Deep Fried Salmon Toast 鲑鱼三明治
- Prawn and Mango Spring Roll 香芒虾春卷
- Nori Seafood Roll 海苔海鲜卷
- Crispy Otak Dumpling 脆皮乌打饺
- Chicken and Prawn Fritters 鸡虾油条
- 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 Fish Maw & Crabmeat 蟹肉花胶烩生翅
- Braised Shark's Fin Soup with Bamboo Pith & Shredded Chicken 竹笙鸡丝烩生翅
- Shark's Fin Soup "Phoenix" Style 龙凤翅
(*Fish Maw, Crabmeat & Shredded Chicken*)
- Superior Marine Lobster Herbal Treasure Soup 药材海皇龙虾羹
- Imperial Seafood Soup 海皇羹
(*Fresh Scallop, Dried Scallop, Fish Maw, Crabmeat & Sea Cucumber*)

CHICKEN

- Boneless Chicken with Plum Sauce 酸梅酱炸鸡
- Chef's Special Crispy Roast Chicken 脆皮烧鸡
- Steamed Chicken with Chinese Wine & Herbs 药材花雕鸡

FISH

- Steamed “Live” Black Garoupa with Japanese Miso and Sake 味噌蒸海斑
- Steamed ‘Live’ Black Garoupa “Hong Kong Style” 清蒸海斑
- Steamed ‘Live’ Black Garoupa “Teochew Style” 潮式蒸海斑
- Steamed ‘Live’ Black Garoupa “Home Style” 家乡蒸海斑
(Shredded Mushroom, Black Fungus & Red Dates)

SEAFOOD

- Pan-Fried Prawns with Peppercorn 黑椒明虾
- Pan-Fried Prawns with Japanese Sauce and Bonito 日式柴鱼虾
- Pan-Fried Prawns with Quaker Oats 麦片虾
- Pan-Fried Prawns with Cheese and Salted Egg 芝士黄金虾球
- Crispy Prawn tossed with Passionfruit Mayo 百香果沙律酥脆明虾
- Deep-Fried Prawn tossed with Wasabi 芥末明虾
- Poached Live Prawns with Chinese Wine & Herbs 药材花雕灼生虾

VEGETABLE

- Sautéed Fresh Scallops with Asparagus in Oyster Sauce 蚝皇带子扒芦笋
- Braised Abalone with Seasonal Vegetable 鲍鱼扒时蔬
- Braised Sea Cucumber with Black Mushroom 海参焖东菇

NOODLE/ 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 Ice Cream 西米露淇淋
- Chilled Pumpkin Soup with Taiwanese Taro Ball and Coconut Cream 椰子南瓜紫芋球
- Fresh Coconut Jelly with Mango Puree 香芒椰子冻
- Yam Paste with Ginkgo Nuts 白果芋泥
- Glutinous Rice Balls in Red Bean Paste 百年好合