



MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING DINNER



- ☞ Enjoy an incredible Chinese gastronomy selection
- ☞ A gorgeous wedding cake for cake cutting ceremony
- ☞ Signature mocktail to welcome the arrival of your guests
- ☞ Endless stream of soft drinks, mixers and chinese tea while feasting
- ☞ The champagne pouring ceremony sizzles with a magic fountain and complimentary bottle of champagne
- ☞ Waiver of corkage fee for duty paid and sealed hard liquor brought in for consumption during the wedding celebration
- ☞ A corkage fee of SGD 40.00 per bottle will be levied for wine and champagne brought in for consumption during the wedding celebration
- ☞ Distinctively themed floral decoration for your selection
- ☞ Create lasting impressions with delightful wedding favours for all your guests
- ☞ Elegantly designed guest book and token box for your guest to leave their blessings
- ☞ Flaunt good taste and style with designer stationery for up to 70% of confirmed attendance (excluding printing of inserts)
- ☞ Chill out on your wedding day with a bottle of champagne and chocolate coated strawberries
- ☞ Time-out for an English Afternoon Tea served in the Bridal Suite on the wedding day
- ☞ Order up to SGD 80.00 nett from the wide array of choices in our in-room dining menus
- ☞ Complimentary Marina Square parking passes for up to 20% of final attendance



Year 2017

SGD 1,288.00 per table**

Mondays to Thursdays
8-Course Chinese Cuisine

SGD 1,538.00 per table**

Friday
9-Course Chinese Cuisine

SGD 1,568.00 per table**

Sunday & Eve of Public Holiday
9-Course Chinese Cuisine

SGD 1,598.00 per table**

Saturday and Public Holiday
9-Course Chinese Cuisine

All prices are subject to 10% service charge and prevailing government taxes including GST.

Minimum Table Requirement

- ☞ 30 tables (Monday to Thursday) for The Oriental Ballroom ☞
- ☞ 35 tables (Friday to Sunday including Eve and Public Holidays) for The Oriental Ballroom ☞
- ☞ 15 tables for Atrium Suites ☞
- ☞ 10 tables for Garden Suite ☞

** Table of 10 persons



MANDARIN ORIENTAL WEDDING EXPERIENCE PACKAGE ENHANCEMENT



The Oriental Ballroom Wedding

- 🍷 One complimentary barrel of house pour beer
- 🍷 One complimentary bottle of house wine per confirmed table
- 🍷 Round up 10 persons for a complimentary menu tasting
- 🍷 Two nights stay in our Bridal Suite inclusive of a delectable buffet breakfast at MELT Café for two persons daily

On the house with every booking of 35 tables and above

- 🍷 Forty-five minutes of live piano music during the cocktail reception
OR
60-minutes Post-Wedding Oriental Essence Massage for two persons at The Spa at Mandarin Oriental, Singapore
- 🍷 Enjoy choice of one delightful treat for your guests during the pre-dinner reception
- 🍷 One night stay in a Deluxe Room for your wedding entourage
(Applicable for Saturday and Public Holiday weddings only)

Atrium Suites Wedding

- 🍷 One complimentary barrel of house pour beer
OR
One complimentary bottle of house wine per confirmed table
- 🍷 Round up 10 persons for a menu tasting at 30% off package price
- 🍷 One night stay in our Bridal Suite, inclusive of a delectable buffet breakfast at MELT Café for two persons

Garden Suite Wedding

- 🍷 One complimentary barrel of house pour beer
OR
One complimentary bottle of house wine per confirmed table
- 🍷 Round up 10 persons for a menu tasting at 30% off package price
- 🍷 One night stay in our Bridal Suite, inclusive of a delectable buffet breakfast at MELT Café for two persons



MANDARIN ORIENTAL WEDDING EXPERIENCE DELIGHTFUL TREATS



Macaron Garden

Jovial garden filled with colourful assorted macarons



Strawberry Fondue

Romantic display of a silken pink fondue
with fresh strawberry lollipops



Candy Bar

Fantasizing array of candies and chocolates



Salsa Bar

Tantalizing melody of assorted chips, crackers and sticks
with homemade salsa, dips and cream



Hors d'oeuvres

Sophisticated selections of butler passed amuse-bouche



Additional treat can be arranged at SGD 10.00++ per person per selection
(minimum 100 guests)



MANDARIN ORIENTAL WEDDING EXPERIENCE

CHINESE DINNER MENU



Customize your very own Wedding Menu by selecting one (1) course from each category

APPETIZERS

Mandarin Oriental Lobster and Prawn with Seafood Roll



Mandarin Oriental Combination Platter

Create your own combination by selecting any five (5) following items

Barbecued Selection:

Roasted Duck, Roasted Pork

Deep-fried Selection:

Glazed Silver Bait, Seafood Roll, Sesame Salmon Toast,

Bacon wrapped Prawns

Mango Prawn Roll, Crispy Seafood Spheres

Cold Selection:

Baby Octopus, Drunken Chicken, Soya Duck, Prawn Salad,

Soya Chicken, Maki Roll or Marinated Jellyfish

SOUP

Double-boiled Chicken Broth with American Ginseng and

Nourishing Bird's Nest

(Applicable for Friday & weekend weddings only)



Braised Lobster Soup with Four Treasures



Black Truffle scented Chicken Consommé with Burdock



Slow-cooked Chicken Broth with Conpoy, Crabmeat and Hasma



Superior Baby Abalone Soup with Snow Fungus and Fish Maw



MANDARIN ORIENTAL WEDDING EXPERIENCE CHINESE DINNER MENU



Customize your very own Wedding Menu by selecting one (1) course from each category

SEAFOOD

Stir-Fried Scallop in XO Sauce and Deep-Fried Yam Apple



Wok-Fried Scallop and Asparagus in Black Pepper Sauce



Kataifi Prawn Roll with Litchi Mayo Dip



Wok-Fried Prawn in XO Sauce



Golden Fragrant Prawns “Kam Heong”

MEAT

Chardonnay Braised Pork Knuckle with Trio Mushrooms



Roasted Chicken with Home-made Crispy Crust



Roasted Duck with House Special Sauce



Braised Yellow Wine Chicken with Chest Nut and Wolf Berries

DELICACIES

Create your own combination by selecting any two following items

Abalone Selections:

Baby Abalone or Sliced Abalone

Accompanied by:

Choice of Bai Ling Mushroom, Sea Cucumber, Dried Mushroom

Served with Seasonal Vegetables



MANDARIN ORIENTAL WEDDING EXPERIENCE

CHINESE DINNER MENU



Customize your very own Wedding Menu by selecting one (1) course from each category

FISH

Baked Fillet of Cod in Superior Teriyaki Sauce



Steamed Fillet of Cod in Golden Pumpkin Sauce



Steamed Garoupa in Superior Soya Sauce



Steamed Red Snapper with Black Fungus, Lily Flower, Red Dates and Shredded Mushrooms

PREMIUM SPECIALTY

(Applicable for Friday & weekend weddings only)

Hawthorn Glazed Spare Ribs with Oatmeal

NOODLES / RICE / BUN

Crispy Mini Buns with Chilli Crabmeat Sauce



Braised Ee-Fu Noodle with Shredded Mushrooms and Chives



Steamed Pearl Rice with Diced Chicken, Chinese Sausage and Mushrooms

INDIVIDUALLY PLATED WESTERN DESSERTS

Gran Cru Chocolate Crunch



Mascarpone Espresso Gateaux



Raspberry Lychee Genoa Sponge



Mango Coconut Coulis Cake

For Friday & weekend weddings, option to upgrade to an 8-course premium menu is available