

Perfect Beginnings

ON YOUR WEDDING NIGHT

- Overnight stay in a Deluxe Suite with breakfast for two
- Selected in-room amenities that include a bottle of Prosecco
- \$100 nett food and beverage credit to be utilized during your stay

FOR THE WEDDING CELEBRATION

- Specially-curated menu by our talented chefs
- Unlimited servings of soft drinks, mixers and Chinese tea throughout the banquet
- An elegant 5-tier wedding cake display for cake cutting ceremony
- A champagne fountain display and a bottle of Prosecco for toasting
- Splendid floral decoration for reception
- Choice of centrepiece arrangements to accentuate every table
- Selection of wedding favour for all guests
- Printing of wedding invitation cards with a choice of designs for 70% of guaranteed guests (excluding printing of customized text)
- Signature Ang-Pow Box
- Selection of table linen and chair covers
- Special themed lighting effects by Forest of Lights (designer installation)
- Use of built-in 10m x 15m LED wall
- Menu tasting sessions to experience your selected menu from Mondays to Fridays (Lunch Package: 6 persons; Dinner Package: 10 persons, reservations are subject to availability. Tasting is not applicable for buffet menu)
- One 30-litre barrel of premium beer (applicable only for dinners)
- One Deluxe Room as day-use preparation room (Lunch Package - 9am to 1pm / Dinner Package - 2pm to 6pm)
- Parking coupons based on 20% of guaranteed attendance
- Two dedicated VIP rooms within the foyer area

MORE WEDDING WISHES

Select from a host of additional benefits to impress your guests on your big day

3 perks for lunch package

2 perks for Saturdays, Eve of Public Holidays and Public Holidays

3 perks for Mondays to Fridays, Sundays

- One 30-litre barrel of premium beer
- One bottle of house wine per confirmed table
- One-night stay in our Deluxe Room for bridal party on wedding day
- Choice of two welcome canapes during pre-event cocktail reception
- Signature mocktail concocted by hotel's Court Martial Bar as welcome drink during cocktail reception

8-course Chinese Set Dinner Menu Packages

DINNER PACKAGE

Monday to Fridays, Sundays

- Choice of three menus priced from \$1,788++ to \$1,988++ per table of 10 guests
- Minimum of 25 tables required

Saturdays, Eve of Public Holidays and Public Holidays

- Choice of three menus ranging from \$1,888++ to \$2,088++ per table of 10 guests
- Minimum of 28 tables required

TERMS AND CONDITIONS

- Packages are valid until 31 December 2018
- All prices are stated in Singapore Dollars and are subject to 10% service charge and prevailing government taxes
- Advanced reservations are required and bookings are subject to availability.
- Offers are not valid in conjunction with other promotions, offers or discounts
- Menus and prices are subject to change without prior notice.
- Minimum guaranteed revenue applies to all functions in Grand Ballroom.
- A surcharge of \$100++ per table is applicable on auspicious dates.
- In the event of dispute, JW Marriott Singapore South Beach reserves the right of final decision.

8-course Chinese Set Dinner Menu Packages

WALTZ

- Five Fortune Combination
 - Cantonese Roasted Duckling*
 - Crispy Sea Prawn, Wasabi Mayonnaise, Mango Salsa*
 - Steamed Chinese Mushrooms, Stuffed Shrimp Mousse*
 - Deep-fried Fu Pi Roll*
 - Chilled Tomato in Sweet Plum Jus*
- Double-boiled Conch, Conpoy, Mushroom Soup
- Stir-fried Red Conch Meat, Capsicum, Asparagus in XO Chilli Sauce
- Steamed Chilean Cod Fish, Green Pepper in Soya Sauce
- Crispy Chicken “Pik Fong Tong” Style
- Braised Ten-head Abalone, Mushroom with Spinach in Oyster Sauce
- Braised “Ee Fu” Noodles, Crab Meat, Mushroom, Yellow Chives
- Double-boiled Pear, Sweet Scented Osmanthus

Monday to Fridays, Sundays: \$1788 | Saturdays: \$1888

DELIGHT

- Five Fortune Combination
 - Steamed Chinese Mushrooms, Stuffed Shrimp Mousse*
 - Prawn Salsa, Fruits, Mayonnaise*
 - Pan-fried Chicken Fillet, Barbeque Sauce*
 - Jellyfish Spicy Dressing*
 - Vegetarian Spring Roll*
- Double-boiled Ginseng, Fish Maw in Chicken Stock
- Sautéed Prawn, Lotus Seed, Lily Bulb, Celery
- Steamed Cod Fish Fillet, Red Chilli, Fermented Black Bean Sauce
- Crispy Roasted Chicken, Prawn Crackers
- Braised Ten-head Abalone, Bai Ling Mushroom, Spinach, Oyster Sauce
- Braised “Ee Fu” Noodles, Crab Meat, Mushroom, Yellow Chives
- Chilled Cream of Mango, Fresh Pomelo

Monday to Fridays, Sundays: \$1888 | Saturdays: \$1988

8-course Chinese Set Dinner Menu Packages

GORGEOUS

- Three Fortune Combination

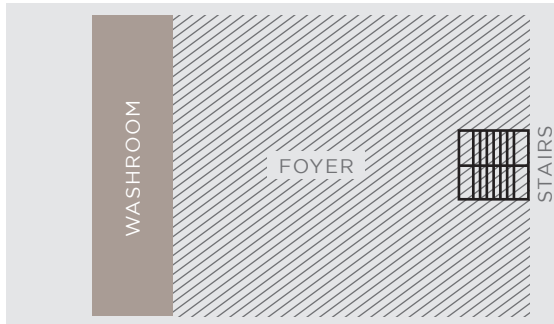
*Cantonese Roasted Duckling
Prawn Salsa, Fruits, Mayonnaise
Chilled Tomato Sweet Plum Jus*

- Essence of Double-boiled Herbal Chicken Soup, Ginseng, Abalone
- Stir-fried Red Conch Meat, Capsicum, Asparagus in XO Chilli Sauce
- Steamed Chilean Cod Fish, Green Pepper in Soya Sauce
- Crispy Chicken with “Pik Fong Tong” Style
- Braised Fish Maw, “Bai Ling” Mushroom, “Siu Pak Choy” in Abalone Sauce
- Braised “Ee Fu” Noodles, Crab Meat, Mushroom, Yellow Chives
- Chilled Orange, Pumpkin, Sago, Rice Ball in Cream

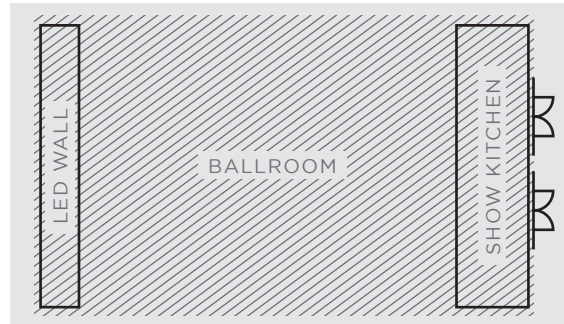
Monday to Fridays, Sundays: \$198.80 per person | Saturdays: \$208.80 per person

Floorplan

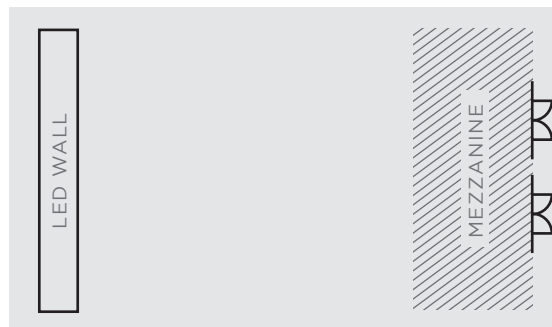
Grand Ballroom - Level 1



Grand Ballroom - Level 2



Grand Ballroom - Level 2M



LEVEL	SPACE	DIMENSIONS (L X W X H)	SQUARE METRES	SQUARE FEET	RECEPTION	BANQUET
1	Foyer	17.6 x 17.4 x 3.0	306	3,294	150	60
2	Ballroom	27.7 x 16.0 x 10.0	443	4,768	400	280
2M	Mezzanine	12.9 x 6.4 x 2.6	82	886	-	50