

# Grand Mandarin Ballroom Imperial Ballroom

WEDDING DINNER - JANUARY TO DECEMBER 2020

<b>Mondays to Thursdays</b> Min 35, Max 95 tables (Grand Mandarin Ballroom) Min 15, Max 22 tables (Imperial Ballroom)	<b>\$1298++ per table</b>
<b>Fridays and Sundays, Eve and Day of Public Holidays</b> Min 40, Max 95 tables (Grand Mandarin Ballroom) Min 15, Max 22 tables (Imperial Ballroom)	<b>\$1548++ per table</b>
<b>Saturdays</b> Min 45, Max 95 tables (Grand Mandarin Ballroom) Min 15, Max 22 tables (Imperial Ballroom)	<b>\$1618++ per table</b>
<b>Premium Package</b>	<b>\$2088++ per table</b>

**Our Wedding Package includes the following:**

## DINING

- Exquisite Chinese cuisine specially prepared by our team of award-winning chefs
- Iced tea, nuts and chips served during the pre-event reception
- Exclusive pre-event dining experience for ten (10) guests of your choice, based on your confirmed menu (applicable from Tuesdays to Thursdays, excluding Eve of and Public Holidays and blackout dates)
- A specially designed 5-tier wedding cake on display with an additional cake by our Executive Pastry Chef for your private celebration

## BEVERAGES

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- Assorted soft drinks and oriental tea served throughout the event for up to four hours
- House-pour wine can be arranged at a special price of \$48++ per bottle
- One complimentary barrel of beer for your event. Additional barrels can be arranged at a special price of \$600++ per barrel
- Corkage fee for duty-paid and sealed wine and hard liquor can be arranged at \$30++ per bottle

## DECORATIONS

- Choice of elegant wedding theme and floral decoration

### COMPLIMENTARY

- Personalised guest book and wedding token box
- A range of wedding favours to choose from
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (printing of inserts not included)
- One-night stay in our bridal suite with complimentary welcome amenities
- Breakfast for two at Top of the M or served in your bridal suite
- \$100nett worth of Food and Beverage credit
- Usage of our LCD projector and screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)
- Valet parking service for your bridal car

Choose TWO wedding perks with a minimum of 15 tables

Choose THREE wedding perks with a minimum of 35 tables

Choose FOUR wedding perks with a minimum of 45 tables

### ADDITIONAL WEDDING PERKS

- Complimentary bottle of house-pour wine per confirmed table (for consumption during event only)
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- One complimentary barrel of beer
- Complimentary printing of inserts for invitation cards
- One complimentary day-use room (Deluxe Room) from 2pm to 7pm
- One complimentary night's stay in a Deluxe Room
- Delectable butler-style canapés during pre-event reception
- Complimentary second night stay in our luxurious Bridal Suite<sup>^</sup>

<sup>^</sup> Applicable for Weekend Wedding Dinner Packages only

### ADDITIONAL WEDDING PERKS FOR PREMIUM PACKAGE

- Complimentary printing of inserts for invitation cards
- Complimentary second night stay in our luxurious Bridal Suite
- Free-flow of beer or house-pour wine for up to three hours
- Delectable butler-style canapés during pre-event reception
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- Personalised gift tags for all wedding favours

For enquiries, please call 6831 6029/6082 or email [events.orchard@meritushotels.com](mailto:events.orchard@meritushotels.com)

Prices are subject to 10% service charge and prevailing government taxes, and may change without prior notice

# Chinese Menu

Lunch and Weekday Dinner 1/2

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## APPETISER

Choose five items from the selection below

沙律虾  
Prawn Salad

辣汁海蜇  
Marinated Jellyfish

春卷  
Spring Roll

泰式海螺  
Thai-style  
Marinated Conch

八爪鱼  
Marinated Octopus

金网卷  
Golden Nest Roll

芥末美乃滋虾卷  
Prawn Roll  
in Wasabi Mayo

烟鸭胸  
Smoked Duck Breast

叉烧  
Barbecued Pork

## SOUP

Choose one item from the selection below

鲍丝海味羹  
Shredded Abalone  
in Superior Broth

金菇干贝鲍丝翅  
Braised Shark's Fin\*  
with Conpoy and  
Shredded Abalone

黄焖蟹肉鱼肚羹  
Braised Crab Meat and  
Fish Maw in Golden Sauce

## SEAFOOD

Choose one item from the selection below

露笋松菇带子虾球  
Prawn and Scallop  
Sautéed with Asparagus  
and Mushroom

药材醉生虾  
Chinese Herb  
Drunken Prawn

荔茸带子  
Scallop and Yam Croquette

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\* We support the sustainability of our natural environment. As such, we offer premium alternative seafood options for your dining pleasure. Please enquire with our wedding specialists for more information.

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# Chinese Menu

## Lunch and Weekday Dinner 2/2

### FISH

Choose one item from the selection below

清蒸石斑  
Hong Kong-style  
Steamed Garoupa

蒜香巴丁鱼  
Steamed Patin Fish  
with Garlic

豉汁金目鲈  
Steamed Sea Bass  
with Black Bean Sauce

### MEAT

Choose one item from the selection below

避风塘烧鸡  
Crispy Roasted Chicken  
with Almond Slice

排骨皇  
Roasted Spare Rib  
with Capital Sauce

药材烧鸭  
Chinese Herb-infused  
Roasted Duck

### VEGETABLE

Choose one item from the selection below

北菇响螺片时蔬  
Braised Sliced Conch  
with Shiitake Mushroom  
and Seasonal Vegetable

海参冬菇时蔬  
Braised Sea Cucumber  
with Shiitake Mushroom  
and Seasonal Vegetable

蟹汁鲍鱼螺鲜菇时蔬  
Braised Sliced Jade Abalone  
with Shiitake Mushroom  
and Seasonal Vegetable  
in Crab Meat Sauce

### NOODLE AND RICE

Choose one item from the selection below

鲍汁双菇干烧伊面  
Braised Ee-fu Noodle with  
Duo Mushrooms in Superior  
Abalone Sauce

腊味荷叶饭  
Fried Rice with Chinese  
Sausage wrapped in  
Lotus Leaf

雪菜鸡丝焖米粉  
Vermicelli stewed with  
Shredded Chicken Meat  
and Preserved Cabbage

### DESSERT

Choose one item from the selection below

红豆沙汤圆  
Cream of Red Bean  
with Glutinous Rice  
Dumpling

香茅芦荟冻  
Chilled Aloe Vera and  
Lemongrass Jelly in  
Calamansi Juice

杨枝甘露  
Chilled Mango Sago  
with Pomelo

# Chinese Dinner Menu

Weekend 1/3

## APPETISER

Choose five items from the selection below

鲜果沙律虾  
Prawn Salad with Fresh Fruit

辣汁海蜇  
Marinated Jellyfish

春卷  
Spring Roll

鱼子寿司  
Ebiko Sushi

泰式海螺  
Thai-style  
Marinated Conch

叉烧  
Barbecued Pork

八爪鱼  
Marinated Octopus

牛油果寿司  
Avocado Sushi

芥末美乃滋虾卷  
Prawn Roll  
in Wasabi Mayo

烟鸭胸  
Smoked Duck Breast

桂花蟹肉  
Stir-fried Crab Meat with Egg

龙虾沙律 或 乳猪  
Lobster Salad  
or Sliced Suckling Pig

## SOUP

Choose one item from the selection below

干贝蟹肉鱼翅  
Braised Shark's Fin\* with  
Crab Meat and Conpoy

竹笙龙虾羹  
Lobster and  
Bamboo Shoot Soup

黄焖蟹肉鱼肚羹  
Braised Crab Meat and  
Fish Maw in Golden Sauce

\* We support the sustainability of our natural environment. As such, we offer premium alternative seafood options for your dining pleasure. Please enquire with our wedding specialists for more information.

# Chinese Dinner Menu

Weekend 2/3

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## SEAFOOD

Choose one item from the selection below

辣椒虾球拼馒头  
Stir-fried Prawn in Chilli  
Sauce with Deep-fried Bun

夏果松菇百合炒带子  
Stir-fried Scallop,  
Macadamia, Shimeji  
Mushroom, and Lily Bulb

XO酱凤凰蚌虾球西兰花  
Stir-fried Prawn and  
Phoenix Clam with  
Broccoli in XO Sauce

## FISH

Choose one item from the selection below

潮州蒸澳洲红斑  
Teochew-style Steamed  
Australian Red Garoupa

昆布汁蒸鲈鱼  
Steamed Sea Perch  
with Kombu Sauce

蒜茸蒸顺壳鱼  
Steamed Soon Hock  
with Minced Garlic  
in Superior Sauce

## POULTRY

Choose one item from the selection below

脆皮吊烧鸡  
Crispy Roasted Chicken  
with Prawn Cracker

西施鸡  
Roasted Chicken with Crispy  
Egg Floss in Homemade  
Spicy and Sour Sauce

栗子扒大鸭  
Braised Duck  
with Chestnut

## VEGETABLE

Choose one item from the selection below

鲍鱼仔天白菇时蔬  
Braised Baby Abalone  
with Shiitake Mushroom  
and Seasonal Vegetable

海参冬菇时蔬  
Braised Sea Cucumber  
with Shiitake Mushroom  
and Seasonal Vegetable

干贝松菇鲍鱼仔时蔬  
Braised Baby Abalone  
with Conpoy and Shimeji  
Mushroom and Seasonal  
Vegetable

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# Chinese Dinner Menu

Weekend 3/3

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## MEAT

Choose one item from the selection below

黑椒蜜椒炒鹿肉  
Wok-fried Venison  
with Capsicum  
in Black Pepper Sauce

排骨皇  
Roasted Spare Rib  
with Capital Sauce

镇江无锡排骨  
Pan-roasted Wu Xi Spare Rib  
in Black Vinegar Glaze

## NOODLE AND RICE

Choose one item from the selection below

双菇/蟹肉烩伊面  
Braised Ee-fu Noodle  
with Duo Mushrooms or  
Crab Meat

腊味荷叶饭  
Fried Rice with Chinese  
Sausage wrapped in  
Lotus Leaf

干炒海鲜乌冬  
Stir-fried Seafood Udon

## DESSERT

Choose one item from the selection below

金瓜芋泥  
Cream of Pumpkin  
with Yam Paste

香茅芦荟冻  
Chilled Aloe Vera  
and Lemongrass Jelly  
in Calamansi Juice

日本红豆绿茶布丁  
Japanese Green Tea Pudding  
topped with Azuki Red Bean

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# Chinese Vegetarian Menu

Lunch and Weekday Dinner 1/2

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## APPETISER

Choose five items from the selection below

素春卷  
Spring Roll

凉拌木耳藕片  
Marinated Black Fungus  
with Lotus Root

素紫菜卷  
Seaweed Roll

日本素寿司  
Japanese Rice with  
Mushroom Sauce

熏冬菇  
Smoked Black Mushroom

素鹅  
Deep-fried Goose

清味杞子西芹  
Marinated Celery  
with Wolfberry

炸豆腐拼海苔酱  
Fried Tofu with  
Seaweed Sauce

## SOUP

Choose one item from the selection below

虫草花山药竹笙炖汤  
Double-boiled Soup with Chinese Yam,  
Bamboo Pith, and Cordycep Flower

金菇鲍丝羹  
Braised Shredded Abalone with  
Golden Mushroom in Superior Broth

## VEGETABLE I

Choose one item from the selection below

夏果松菇炒猴头菇  
Sautéed Monkey Head Mushroom,  
Shimeji Mushroom, and Macadamia

辣汁杏鲍菇炒时蔬  
Stir-fried King Oyster Mushroom  
in Chilli Sauce with Seasonal Vegetable

## MOCK FISH

Choose one item from the selection below

糖醋炸素鱼  
Deep-fried Fish in Chef's Special Sauce

香煎素鱼  
Pan-fried Fish with Assorted Vegetables

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# Chinese Vegetarian Menu

Lunch and Weekday Dinner 2/2

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## BEANCURD

Choose one item from the selection below

松露鱼香扒双色豆腐

Duo Beancurd with Assorted Mushrooms  
in Truffle Sauce

八宝珍藏

Braised Eight Treasures  
wrapped in Beancurd Skin

## VEGETABLE II

Choose one item from the selection below

佛手瓜白菜扒灵芝菇

Braised Cabbage and Chayote  
with Ling Zhi Mushroom

金瓜竹笙烩芦笋

Braised Pumpkin and Bamboo Pith  
with Asparagus

算盘子炒素菜丁

Stir-Fried Yam Abacus  
with Assorted Diced Vegetables

罗汉上素

Braised Lo Han Vegetable

## NOODLE & RICE

Choose one item from the selection below

翡翠焖伊府面

Braised Ee-fu Noodle  
with Assorted Vegetables

素荷叶饭

Fried Rice  
wrapped in Lotus Leaf

## DESSERT

Choose one item from the selection below

南北杏炖雪耳

Double-Boiled Snow Fungus with Almond

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly  
in Calamansi Juice

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# Chinese Vegetarian Menu

Weekend Dinner 1/2

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## APPETISER

Choose five items from the selection below

素春卷  
Spring Roll

凉拌木耳藕片  
Marinated Black Fungus  
with Lotus Root

素紫菜卷  
Seaweed Roll

日本素寿司  
Japanese Rice with  
Mushroom Sauce

熏冬菇  
Smoked Black Mushroom

素鹅  
Deep-fried Goose

清味杞子西芹  
Marinated Celery  
with Wolfberry

炸豆腐拼海苔酱  
Fried Tofu with  
Seaweed Sauce

## SOUP

Choose one item from the selection below

虫草花山药竹笙炖汤  
Double-boiled Soup with Chinese Yam,  
Bamboo Pith, and Cordycep Flower

金菇鲍丝羹  
Braised Shredded Abalone with  
Golden Mushroom in Superior Broth

## VEGETABLE I

Choose one item from the selection below

夏果松菇炒猴头菇  
Sautéed Monkey Head Mushroom,  
Shimeji Mushroom, and Macadamia

辣汁杏鲍菇炒时蔬  
Stir-fried King Oyster Mushroom  
in Chilli Sauce with Seasonal Vegetable

## MOCK FISH

Choose one item from the selection below

糖醋炸素鱼  
Deep-fried Fish in Chef's Special Sauce

香煎素鱼  
Pan-fried Fish with Assorted Vegetables

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# Chinese Vegetarian Menu

Weekend Dinner 2/2

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## BEANCURD

Choose one item from the selection below

松露鱼香扒双色豆腐

Duo Beancurd with Assorted Mushrooms  
in Truffle Sauce

八宝珍藏

Braised Eight Treasures  
wrapped in Beancurd Skin

## VEGETABLE II

Choose two items from the selection below

佛手瓜白菜扒灵芝菇

Braised Cabbage and Chayote  
with Ling Zhi Mushroom

金瓜竹笙烩芦笋

Braised Pumpkin and Bamboo Pith  
with Asparagus

算盘子炒素菜丁

Stir-fried Yam Abacus  
with Assorted Diced Vegetables

罗汉上素

Braised Lo Han Vegetable

## NOODLE & RICE

Choose one item from the selection below

翡翠焗伊府面

Braised Ee-fu Noodle  
with Assorted Vegetables

素荷叶饭

Fried Rice  
wrapped in Lotus Leaf

## DESSERT

Choose one item from the selection below

南北杏炖雪耳

Double-boiled Snow Fungus  
with Almond

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly  
in Calamansi Juice

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# Malay Cuisine Menu

Lunch and Weekday dinner

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## **Gado-Gado Campur Makanan Laut**

Seafood Gado-gado  
(Prawn, Cuttlefish and Scallop)

## **Sup Cendawan Isi Kambing**

Mushroom Soup with Minced Lamb

## **Ayam Masak Daun Bayam**

Boiled Chicken with Spinach and Spicy Oyster Sauce

## **Ikan Siakap Pepes**

Spicy Steamed Sea Bass in Banana Leaf

## **Raja Udang Masak Merah**

Deep-fried Prawn with Tomato Purée

## **Sayur Goreng Rampai**

Fried Assorted Vegetables

## **Nasi Kuning Opor Ayam Dan Acar**

Yellow Rice with Opor Chicken and Pickle

## **Keladi Bersama Sagu Krim**

Yam in Sago Cream

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# Malay Cuisine Menu

Weekend Dinner

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## **Gado-gado Campur Makanan Laut**

Seafood Gado-gado  
(Prawn, Cuttlefish and Scallop)

## **Sup Cendawan Isi Kambing**

Mushroom Soup with Minced Lamb

## **Ayam Masak Daun Bayam**

Boiled Chicken with Spinach and Spicy Oyster Sauce

## **Ikan Siakap Pepes**

Spicy Steamed Sea Bass in Banana Leaf

## **Raja Udang Masak Merah**

Deep-fried Prawn with Tomato Purée

## **Daging Rusok Rendang**

Lamb Chop Rendang

## **Sayur Goreng Rampai**

Fried Assorted Vegetables

## **Nasi Kuning Opor Ayam Dan Acar**

Yellow Rice with Opor Chicken and Pickle

## **Keladi Bersama Sagu Krim**

Yam in Sago Cream

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# Chinese Menu

## Premium Package

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### 新潮大拼盘

(乳猪, 烧鸭, 八仙醉鸡, 辣汁海蜇, XO酱炒带子)

Mandarin Premium Combination Platter

(Sliced Suckling Pig, Roasted Duck, Drunken Chicken, Marinated Jellyfish, Scallop with XO Sauce)

### 阿拉斯加蟹肉蟹黄燕窝羹

Bird's Nest Soup with Alaskan Crab Meat and Crab Roe

(Individual Portion)

### 炒龙虾球露笋

Stir-fried Lobster with Asparagus

### 蒜香蒸鲈鱼扒

Steamed Sea Perch with Garlic Sauce

(Individual Portion)

### 五头鲍鱼天白菇时蔬

Braised Five-head Abalone with

Japanese Mushroom and Seasonal Vegetable

### 招牌果酱排骨

Roasted Spare Ribs infused with Signature Fruit Sauce

### 鲜虾桂花蚌肉焖伊面

Braised Ee-fu Noodle with Prawn and Clam

### 红枣杞子洋参雪蛤

Chilled Double-boiled Hashima with Red Dates,  
Wolfberries, and American Ginseng

### 幸福巧克力

Pralines

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# Chinese Vegetarian Menu

## Premium Package

### 斋拼盘

(春卷, 腌菜, 沙拉猴头菇, 蜜汁叉烧, 紫菜卷)

Deluxe Platter

(Spring Roll, Marinated Vegetable, Monkey Head Mushroom Salad, Barbecued Pork, Seaweed Roll)

### 炖双菇素翅羹

Double-boiled Duo Mushrooms with Shark's Fin Broth

### 金盏蜜豆栗子百合炒斋虾

Sautéed Prawn with Honey Pea, Chestnut and Lily Bulb served in Quail's Nest

### 滑子磨雪菜蒸豆腐盒

Homemade Beancurd topped with Nameko Mushroom and Snow Pea

### 斋鲍鱼云耳扒时蔬

Braised Abalone with Black Fungus and Seasonal Vegetable

### 荔枝酸甜炒鸡丁

Sautéed Diced Chicken with Lychee in Sweet and Sour Sauce

### 荷叶松子菜粒炒饭

Fried Rice with Diced Vegetable and Pine Nut wrapped in Lotus Leaf

### 万寿果炖红枣雪耳

Double-boiled White Fungus with Red Date and Fresh Fig

### 幸福巧克力

Pralines

# Malay Cuisine Menu

## Premium Package

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### **Makanan Sejuk Dan Panas**

Lobster Salad, Seafood Dumpling, Vegetable Spring Roll,  
Marinated Baby Octopus and Chicken Wrapped in Pandan Leaf

### **Soto Ayam**

Shredded Chicken Soup with Rice Cake, Bean Sprout, and Spring Onion

### **Ayam Selera**

Roasted Chicken with Hot Paprika, Kaffir Lime, and Curry Leaf

### **Ikan Tiga Rasa**

Fried Sweet and Sour Garoupa with Capsicum, Cucumber, Onion and Pineapple

### **Daging Bakar**

Coriander and Sambal-roasted Beef Tenderloin  
with Evaporated Milk  
Condiment: Chilli Padi in Sweet Soya Sauce

### **Udang Nestum**

Cereal Prawn with Chilli Padi and Spring Onion

### **Baby Kailan Cendawan Masak Sos Tiram**

Stir-fried Baby Kai Lan and Mushroom with Oyster Sauce

### **Nasi Goreng Kampong**

Stir-fried Rice with Seafood, Lemongrass, Long Bean, and Fresh Herb

### **Pulut Hitam**

Served with Dried Longan

Pralines

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