



## AN INTIMATE WEDDING OF YOUR DREAMS



### INTIMATE WEDDING PACKAGE 2022

**7-Course Chinese Wedding Lunch Package**  
\$1,188.00\*\* per table of 10 persons

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**8-Course Chinese Wedding Dinner Package**  
\$1,218.00\*\* per table of 10 persons

For enquiries, please contact our wedding team at **6831 4769**  
or email [mhrs.sindt.sales@marriotthotels.com](mailto:mhrs.sindt.sales@marriotthotels.com)

Packages are applicable with a minimum of 5 tables of 10 persons and a maximum of 14 tables of 10 persons.

Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).

Prices and menus are subject to change at the discretion of the hotel.

## EAT, DRINK AND BE MARRIED

- 7 or 8-course Cantonese cuisine prepared by our award-winning Wan Hao Chinese Restaurant.
- Free flow of soft drinks and mixers from your cocktail reception.
- Free flow of Chinese Tea (Chinese Menu) throughout your wedding banquet.
- Corkage waived for all duty-paid and sealed hard liquor.
- One complimentary bottle of champagne for your champagne pouring.
- Wedding cake for the cake-cutting ceremony.

## MAKING MEMORIES

- Unique selection of wedding favours for your guests.
- Distinctive centrepieces for all tables including special arrangements for the VIP table.
- Themed guest signature book to record all well wishes from your guests.
- Complimentary usage of one LCD projector and screen.
- A certified Wedding Planner to assist you with your planning.

## FOR MY FAMILY AND FRIENDS

- Specially-designed invitation cards based on 70% of confirmed attendance.  
Not inclusive of printing
- Complimentary car park coupons for 20% of confirmed attendance with two VIP car park lots at the Hotel's entrance for your Bridal procession.
- Exclusive Deluxe Room Rates for family and helpers.  
Rooms are subjected to availability, special rates are not applicable during blackout period

## SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.

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## BE REWARDED

- Marriott Bonvoy™ offers exclusive privileges to you. As a Member of the Marriott Bonvoy™ program, you can earn points toward free hotel stays, airline miles and much more when you hold your wedding at Marriott or every time you stay at any one of Marriott's hotels worldwide.
- As an event organiser, you will earn Marriott Bonvoy™ group bonus points up to maximum of 60,000 points which brings you closer to your next holiday plan at over 7,600 locations worldwide.  
(Log on to <https://www.marriott.com/loyalty/earn/rewarding-events.mi> for more information.)
- Get FREE INTERNET when you stay. Now, as a Marriott Bonvoy™ member, enjoy free high-speed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- Sign up with Marriott Bonvoy™ for free at <https://bit.ly/marriottbonvoy21>.

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## 2022 INTIMATE WEDDING LUNCH MENU

### COMBINATION OF DELUXE APPETISER | 万豪龙凤大拼盘

Choice of 5 items | 自选五款

**Roast Pork Belly**  
烧肉

**Vietnamese Spring Roll**  
银丝越南春卷

**Marinated Jellyfish**  
风味海蜇

**Chicken Gold Coin**  
金钱鸡

**Smoked Duck Breast with Kumquat Sauce**  
金桔酱熏鸭胸

**Mango Thai-Style Mini Octopus**  
香芒泰式八爪鱼

**Hong Kong Style-Soya Sauce Chicken**  
港式油鸡

**Crispy Baby Squid with Honey Sauce**  
风味海兔子

**Angelica Roast Duck**  
当归烧鸭

**Smoked Pork Trotter**  
烟熏咸元蹄

**Crab Meat Ball**  
五香蟹枣

**Crab Claw**  
黄金蟹钳

### SOUP | 汤

**Double-Boiled Cordyceps Flower, Sea Whelk**  
虫草花瑶柱炖螺头

**Braised Hashima with Pumpkin Superior Soup, Assorted Dried Seafood**  
黄焖雪蛤羹

**Braised Fish Maw with Bamboo Pith, Shredded Chicken Broth**  
鱼漂芙蓉竹丝羹

### FISH | 鱼

**Steamed Red Garoupa, Soya Sauce**  
港蒸大红斑

**Steamed Red Garoupa, Fermented Soybean Crumb, Chicken Floss**  
豆酥肉松蒸大红斑

**Steamed Tiger Garoupa, Nyonya Sauce**  
娘惹酱蒸龙虎斑

**Replace Red Garoupa/ Tiger Garoupa with Cod Fish (additional \$68\*\*per table)**  
红斑/龙虎斑更换鳕鱼 (每桌另加收费\$68\*\*)

### DRIED SEAFOOD | 海味

**Braised Sliced Abalone with Flower Mushroom in Abalone Sauce, Seasonal Greens**  
花菇碧绿扣鲍埔

**Braised Sea Cucumber with Crispy Bean Curd Skin in Oyster Sauce, Seasonal Greens**  
金砖蠔王扣海参

**Braised Sliced Abalone with Baby Cabbage, Golden Superior Stock, Truffle Oil**  
松露油金液津菜鲍埔

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## 2022 INTIMATE WEDDING LUNCH MENU

### POULTRY | 家禽

**Wan Hao Signature Roast Crispy Chicken**  
万豪炸子鸡

**Salt-Baked Chicken with Sha-Jiang**  
古法盐焗鸡

**Roast Chicken Marinated with Fermented Red Bean Curd Paste**  
乳香脆皮烧鸡

### RICE & NOODLES | 饭·面

**Wok-Fried Rice, Crispy Rice, Diced Chicken, Mushroom, Chinese Sausage wrapped in Lotus Leaf**  
脆米腊味荷叶饭

**Stewed Ee-Fu Noodles, Crab Meat, Shredded Mushroom, Straw Mushroom, Chives**  
韭皇伊夫面

**Wok-Fried Egg Noodles with Shrimp in Light Soya Sauce, Mushrooms, Chives, Beansprouts**  
豉油皇鲜虾生面

**Wok-Fried Udon Noodles with Shrimp in Black Pepper Sauce, Bell Pepper, Beansprouts**  
黑椒鲜虾乌冬面

### DESSERTS | 甜品

**Carrageen with Water Chestnut Puree (Served hot)**  
海燕窝马蹄露

**Chilled Peach Resin with White Fungus, Red Date, Dried Longan**  
桃脂红枣桂圆银耳

**Carrageen with Teochew-Style Yam Paste, Gingko Nut, Coconut Puree**  
海燕窝椰汁白果芋泥

**Red Bean Puree with Glutinous Rice Ball**  
红莲豆沙汤圆

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鱼漂芙蓉竹丝羹

### SEAFOOD | 海鲜

**Sautéed Hokkaido Scallop with Prawn, Black Truffle Sauce, Celery, Lily Bulb**  
松露翠绿百合北海道玉带虾

**Sautéed Hokkaido Scallop with Prawn, Conpoy Spicy Sauce, Bell Pepper**  
金巢极品酱翠绿北海道玉带虾

**Sautéed Hokkaido Scallop with Prawn, BBQ Sauce, Bell Pepper**  
金巢烧汁北海道玉带虾

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