



AN INTIMATE WEDDING OF YOUR DREAMS



INTIMATE WEDDING PACKAGE 2023

7-Course Chinese Wedding Lunch Package
\$1,238.00⁺⁺ per table of 10 persons



8-Course Chinese Wedding Dinner Package
\$1,268.00⁺⁺ per table of 10 persons

For enquiries, please contact our wedding team at **6831 4769**
or email mhrs.sindt.sales@marriott-hotels.com

Packages are applicable with a minimum of 10 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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2023 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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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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Octopus
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Crispy Baby Squid with
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Crab Meat Ball
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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

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

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

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