



## AN INTIMATE WEDDING OF YOUR DREAMS



### INTIMATE WEDDING PACKAGE 2024

(Valid for weddings held between January and June 2024)

7-Course Chinese Wedding Lunch Package  
\$1,288.00<sup>++</sup> per table of 10 persons



8-Course Chinese Wedding Dinner Package  
\$1,368.00<sup>++</sup> 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 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 120,000 points which brings you closer to your next holiday plan at over 8,000 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/MBVsignup>.

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## 2024 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

Prawn Salad with  
Dragon Fruit  
龙珠沙律虾

Crispy Shrimp with  
Chicken Floss  
金丝酥米虾

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

Vermicelli Mango  
Prawn Roll  
龙须香芒虾卷

Crab Claw  
黄金蟹钳

*Change of Appetiser Combination Platter to Whole Suckling Pig is chargeable at additional \$238++ per table  
万豪龙凤大拼盘更换全体乳猪, 每桌另加收费\$238++*

### SOUP | 汤

Double-Boiled Fish Maw with Matsutake Mushroom and Chicken Soup  
松茸炖花胶鸡汤

Braised Hashima with Assorted Seafood and Wolfberries  
芙蓉雪蛤海皇羹

Double-Boiled Morel Mushroom with Fish Maw in Superior Soup and Baby Cabbage  
羊肚菌花胶炖津胆

Braised Bird's Nest with Assorted Dried Seafood and Golden Superior Soup,  
*chargeable at additional \$120++ per table*  
金汤瑶柱烩官燕窝, 每桌另加收费\$120++

### FISH | 鱼

Steamed Red Garoupa with Superior Soya Sauce  
港蒸大红斑

Teochew Style Steamed Red Garoupa  
潮式蒸大红斑

Steamed Red Garoupa with Fermented Soybean Crumbs and Chicken Floss  
豆酥肉松蒸大红斑

*Change of Red Garoupa / Spotted Garoupa to Cod Fish is chargeable at additional \$80++ per table  
红斑更换鳕鱼, 每桌另加收费\$80++*

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## 2024 INTIMATE WEDDING LUNCH MENU

### DRIED SEAFOOD | 海味

Braised 10-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens  
花菇碧绿10头汤鲍

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

Braised 10-Head Abalone with Conpoy in Oyster Sauce and Baby Cabbage  
蠔王津菜瑶柱10头汤鲍

### POULTRY | 家禽

Wan Hao Signature Roast Crispy Chicken  
万豪炸子鸡

Salted Baked Chicken Marinated with Sha- Jiang  
古法盐焗鸡

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

Roasted Duck with Ginseng Sauce, *chargeable at additional \$80++ per table*  
人参明火烧鸭, 每桌另加收费\$80++

### 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 and Chives  
蟹肉韭皇伊夫面

Steamed Glutinous Rice with Crab Meat  
蟹肉蒸糯米

### DESSERT | 甜品

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

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

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

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

Chilled Mango Pomelo Sago  
杨枝甘露

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烧肉

Vietnamese Spring Roll  
银丝越南春卷

Marinated Jellyfish  
风味海蜇

Prawn Salad with  
Dragon Fruit  
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Crispy Shrimp with  
Chicken Floss  
金丝酥米虾

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

Vermicelli Mango  
Prawn Roll  
龙须香芒虾卷

Crab Claw  
黄金蟹钳

Change of Appetiser Combination Platter to Whole Suckling Pig is chargeable at additional \$228++ per table  
万豪龙凤大拼盘更换全体乳猪, 每桌另加收费\$228++

### SOUP | 汤

Double-Boiled Fish Maw with Matsutake Mushroom and Chicken Soup  
松茸炖花胶鸡汤

Braised Hashima with Assorted Seafood and Wolfberries  
芙蓉雪蛤海皇羹

Double-Boiled Morel Mushroom with Fish Maw in Superior Soup and Baby Cabbage  
羊肚菌花胶炖津胆

Braised Bird's Nest with Assorted Dried Seafood and Golden Superior Soup,  
*chargeable at additional \$120++ per table*  
金汤瑶柱烩官燕窝, 每桌另加收费\$120++

### SEAFOOD | 海鲜

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

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

Wok-Fried Giant Tiger Prawn with Szechuan Sweet and Spicy Sauce, *chargeable at additional \$120++ per table*  
酱爆干烧大海虾, 每桌另加收费\$120++

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### FISH | 鱼

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港蒸大红斑

Teochew Style Steamed Red Garoupa  
潮式蒸大红斑

Steamed Red Garoupa, Fermented Soybean Crumbs and Chicken Floss  
豆酥肉松蒸大红斑

*Change of Red Garoupa / Spotted Garoupa to Cod Fish is chargeable at additional \$80\*\* per table*  
红斑更换鳕鱼, 每桌另加收费\$80\*\*

### DRIED SEAFOOD | 海味

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花菇碧绿10头汤鲍

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Salted Baked Chicken Marinated with Sha- Jiang  
古法盐焗鸡

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

Roasted Duck with Ginseng Sauce, *chargeable at additional \$80\*\* per table*  
人参明火烧鸭, 每桌另加收费\$80\*\*

### 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 and Chives  
蟹肉韭皇伊夫面

Steamed Glutinous Rice with Crab Meat  
蟹肉蒸糯米

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燕窝窝马蹄露

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

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

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

Chilled Mango Pomelo Sago  
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