



## AN INTIMATE WEDDING OF YOUR DREAMS



### INTIMATE WEDDING PACKAGE 2025

(Valid for weddings held from January to December 2025)

**7-Course Chinese Wedding Lunch Package**  
**\$1,388.00<sup>++</sup> per table of 10 persons**



**8-Course Chinese Wedding Dinner Package**  
**\$1,488.00<sup>++</sup> per table of 10 persons**

For enquiries, please contact our wedding team at **6831 4768**  
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 up to 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 and throughout the wedding banquet.
- Free flow of Chinese Tea (Chinese Menu) throughout your wedding banquet.
- Corkage waived for all duty-paid and sealed hard liquor.
- Preferential rates for house wines.
- 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 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 8,700 properties 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://joinmarriottbonvoy.com/sindt>.

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## 2025 INTIMATE WEDDING MENU

### APPETISER | 开胃菜

鸿运乳猪大拼盘 (自选四款)

**Roast Suckling Pig Combination Platter (Choice of 04 items)**

#### Cold Selection:

泰式梅子酱熏鸭	Thai Style Plum Sauce with Smoked Duck Breast
紫红芝麻果酱沙律鲜虾	Prawn with Purple Dragon Fruit Sesame Sauce and Fruit Cocktail
香蒜脆椒凉拌海蜇花	Marinated Jelly Fish with Crispy Chili Garlic Paste
杏片蜜汁海兔子	Crispy Baby Squid with Honey Sauce and Sliced Almond

#### Barbeque Selection:

药膳爱尔兰挂炉鸭	Roast Irish Duck with Chinese Herb
广式化皮烧肉	Cantonese Style Roast Crispy Pork Belly
黑金蒜泥熏蹄叶	Smoked Pork Trotter Slices with Black Garlic Dark Sauce
神农当归醉鸡卷	Marinated Herbal Angelica Chicken Roulade

#### Deep-Fried Selection:

荔枝虾绣球	Crispy Ruby Prawn Ball
娘惹乌达春卷	Nyonya Style Fish Paste Otak-Otak Spring Roll
龙须香芒卷	Crispy Kataifi Mango Prawn Roll
流心龙虾钳	Crispy Lobster Claw stuffed with Lobster Roe coated with Bread Crumb

万豪龙凤大拼盘更换全体乳猪, 每桌另加收费\$328.00<sup>++</sup>

*Change of Appetiser Combination Platter to Whole Suckling Pig, chargeable at additional \$328.00<sup>++</sup> per table*

### SOUP | 汤

(Choice of 01 item | 自选一款)

石斛花旗参炖花胶

**Double-Boiled Fish Maw with Dendrobium Stem Herb and Chicken Superior Stock**

川贝明目鱼炖海参

**Double-Boiled Sea Cucumber with 'Chuan-Bei', Asian Moon Scallop and Chicken Superior Stock**

宫廷黄焖鱼鳔蟹肉羹

**Braised Emperor Fish Maw Crab Meat Broth, Shredded Jade Abalone, Wolfberry and Bamboo Pith**

雪蛤芙蓉龙虾羹, 每桌另加收费\$80.00<sup>++</sup>

*Braised Hashima Lobster Egg White Broth, Assorted Seafood, Straw Mushroom, Wolfberry and Asparagus, chargeable at additional \$80.00<sup>++</sup> per table*

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### SEAFOOD | 海鲜

Only applicable for 8-course menu

(Choice of 01 item | 自选一款)

银盏百香果奶油脆皮虾

Crispy Prawn with Passion Fruit Pearl and Cream Sauce, Vermicelli Nest

香蒜脆椒北海道玉带西兰花

Wok-Fried Hokkaido Scallop with Crispy Garlic Chilli Sauce, Broccoli and Bell Pepper

虫草花药膳花雕虾

Poached Tiger Prawn with Cordycep Flower in Herbal Superior Stock and Chinese Parsley

杏片青花椒豉油皇大海虾, 每桌另加收费\$80.00\*\*

Wok-Fried Jumbo Tiger Prawn with Superior Light Soy Sauce and Green Pepper Oil, chargeable at additional \$80.00\*\* per table

### FISH | 鱼

(Choice of 01 item | 自选一款)

深海大红斑

Wild Sea Red Grouper

珍珠龙虎斑

Hybrid Grouper

顺壳鱼

Marble Goby Fish

烹调方式:

Cooking Method:

港式蒸

Hong Kong Style Superior Light Soy Sauce, Spring Onion

潮州蒸

Teochew Style

豆酥肉松豉油蒸

Soy Bean Crumb with Chicken Floss, Superior Light Soy Sauce, Spring Onion

广式豉汁榄角蒸

Cantonese Style Black Olive with Black Bean Sauce, Spring Onion

娘惹蒸

Nyonya Spicy Sauce, Spring Onion

黑金蒜蒸

Black Garlic with Fried Garlic, Spring Onion

智利银鳕鱼, 每桌另加收费\$100.00\*\*

Chile Cod Fish is chargeable at additional \$100.00\*\* per table

### DRIED SEAFOOD | 海味

(Choice of 01 item | 自选一款)

10头南非鲍鱼碧绿扣金砖

Braised 10-Head African Abalone with Bean Curd Skin, Oyster Sauce and Seasonal Greens

10头南非鲍鱼碧绿扣花菇

Braised 10-Head African Abalone with Flower Mushroom, Oyster Sauce and Seasonal Greens

蠔王津白扣海参

Braised Sea Cucumber, Oyster Sauce and Baby Cabbage

10头南非鲍鱼津白扣元蹄, 每桌另加收费\$120.00\*\*

Braised 10-Head African Abalone with Pork Trotter and Baby Cabbage, chargeable at additional \$120.00\*\* per table

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### POULTRY | 家禽

(Choice of 01 item | 自选一款)

万豪金牌脆皮菜园鸡

**Wan Hao Signature Roast Crispy Free-Range Chicken**

松露海盐蒜香菜园鸡

**Black Truffle Sea Salt Roast Crispy Free-Range Chicken**

虫草花药膳荷叶菜园鸡

**Steamed Free-Range Chicken with Cordycep Flower and Chinese Herb wrapped in Lotus Leaf**

花菇羊肚菌荷叶菜园鸡

**Steamed Free-Range Chicken with Morel Mushroom and Flower Mushroom wrapped in Lotus Leaf**

*黑松露火烧鸭, 每桌另加收费\$80.00\*\**

*Roast Duck with Black Truffle Sauce, chargeable at additional \$80.00\*\* per table*

### RICE & NOODLES | 饭·面

(Choice of 01 item | 自选一款)

广式风味腊肠脆米荷叶饭

**Cantonese Style Chinese Sausage wrapped in Lotus Leaf Rice and Crispy Rice**

金液蟹肉伊面

**Stewed Ee-Fu Noodle with Crab Meat in Golden Superior Sauce**

四宝榄酱荷叶饭

**Wok-Fried Rice with Diced Chicken, Duck, Prawn, Scallop wrapped in Lotus Leaf**

极品酱海鲜彩椒鱼茸面

**Wok-Fried Fish Paste Noodle with Spicy Conpoy Sauce, Assorted Seafood, Bean Sprout and Bell Pepper**

### DESSERT | 甜品

(Choice of 01 item | 自选一款)

#### Chilled Selection:

杨枝甘露

Mango Pomelo Sago

桃脂红枣桂圆银耳

Peach Reisin with White Fungus, Red Date and Dried Longan

#### Warm Selection:

海燕窝白果杏仁茶

Carrageen with Almond Puree and Gingko Nut

海燕窝椰汁白果芋泥

Carrageen with Teochew Yam Paste, Gingko Nut and Coconut Puree

陈年菓皮红莲豆沙汤圆

Red Bean Puree with Mandarin Orange Peel and Black Sesame 'Tang-Yuan'

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