



A GRAND WEDDING OF YOUR DREAMS



GRAND BALLROOM DINNER PACKAGE 2025/2026

(Valid for weddings held by 30 April 2026)

8-Course Chinese Wedding Dinner (Friday & Sunday)

Chinese Set Dinner | \$1,888.00⁺⁺ per table of 10 persons

For enquiries, please contact our wedding team at **6831 4768**
or email mhrs.sindt.sales@marriotthotels.com.

Packages are applicable with a minimum of 20 tables of 10 persons on Fridays and Sundays.
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

- 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 the wedding banquet.
- Free flow of beer from 7pm to 11pm from your cocktail reception and throughout the wedding banquet.
- One complimentary bottle (equivalent to 750ml) of house wine per confirmed table.
- One complimentary bottle of champagne for champagne pouring.
- Corkage waived for all duty-paid and sealed hard liquor.
- Preferential rates for house wines.
- Wedding cake for the cake-cutting ceremony.
- Complimentary food tasting session for up to ten persons from Mondays to Thursdays, excluding eve of Public Holidays and on Public Holidays.

MAKING MEMORIES

- Unique selection of wedding favours for your guests.
- Distinctive centrepieces for all tables and elegant stands along the aisle and stage.
- Themed guest signature book to record all well wishes from your guests.
- Complimentary usage of two LCD projectors and screens.
- 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.
- Complimentary day-use room from 3pm to 6pm.
- Exclusive Room Rates for family and helpers.
Rooms are subject 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.
- \$120 room service credit. Valid during your stay

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WISHES DO COME TRUE

Choice of one

- \$150 TANGS gift card.
- Additional \$80 room service credit (valid during your wedding stay only).
- Complimentary upgrade from a day-use room to one night stay at Deluxe Room, inclusive of a sumptuous breakfast for two.

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 / 2026 WEDDING DINNER MENU

APPETISER | 开胃菜

龙宫大拼盘 (自选两款)

Chilled Lobster with Black Truffle Mayonnaise Combination Platter (Choice of 02 items)

OR

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 Chilli Garlic Paste

杏片蜜汁海兔子

Crispy Baby Squid with Honey Sauce and Sliced Almond

日本玉带黑松露沙律

Japanese Scallop with Black Truffle Mayonnaise and Flying Fish Roe

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:

银丝越南春卷

Crispy Vietnamese Prawn Spring Roll

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 in Lobster Roe coated with Bread Crumb

开胃菜更换全体乳猪, 每桌另加收费\$268.00**

Change of Appetiser Combination Platter to Whole Suckling Pig, chargeable at additional \$268.00** 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

燕窝海鲜芙蓉羹

Braised Bird's Nest with Assorted Seafood Broth, Crab Meat, Wolfberry and Straw Mushroom

燕窝金汤海味羹

Braised Bird's Nest with Assorted Dry Seafood Broth, Crab Meat and Wolfberry

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SEAFOOD | 海鲜

(Choice of 01 item | 自选一款)

干贝酱北海道带子虾球

Wok-Fried Hokkaido Scallop with Prawn in Spicy Conpoy Sauce and Broccoli

意大利黑松露酱北海道带子虾球

Wok-Fried Hokkaido Scallop with Prawn in Italian Truffle Sauce and Broccoli

杏片青花椒豉油皇大海虾

Wok-Fried Jumbo Tiger Prawn with Superior Light Soy Sauce and Green Pepper Oil

白胡椒奶油大海虾

Wok-Fried Jumbo Tiger Prawn with White Pepper Cream Sauce and Spring Onion

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, Salted Preserved Vegetable with Tofu

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\$68.00**

Chile Cod Fish is chargeable at additional \$68.00** per table

DRIED SEAFOOD | 海味

(Choice of 01 item | 自选一款)

5头南非鲍鱼碧绿扣金砖

Braised 5-Head African Abalone with Bean Curd Skin, Oyster Sauce and Seasonal Greens

5头南非鲍鱼碧绿扣花菇

Braised 5-Head African Abalone with Flower Mushroom, Oyster Sauce and Seasonal Greens

10头南非鲍鱼津白扣海参

Braised 10-Head African Abalone with Sea Cucumber, Oyster Sauce and Baby Cabbage

10头南非鲍鱼津白扣元蹄

Braised 10-Head African Abalone with Pork Trotter and Baby Cabbage

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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

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

蟹肉荷叶糯米饭

Crab Meat Glutinous Rice wrapped in Lotus Leaf and Flying Fish Roe

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 and 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 Resin with White Fungus, Red Date and Dried Longan

西式甜品

Melting Heart

Warm Selection:

海燕窝白果杏仁茶

Carrageen with Almond Puree and Ginkgo Nut

海燕窝椰汁白果芋泥

Carrageen with Teochew Yam Paste, Ginkgo 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'

桃脂红枣桂圆银耳

Carrageen with Water Chestnut Puree

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