

# Perfect Beginnings

## ON YOUR WEDDING NIGHT

- Overnight stay in a Deluxe Suite with breakfast for two
- Selected in-room amenities that include a bottle of champagne
- \$100nett food and beverage credit to be utilized during your stay

## FOR THE WEDDING CELEBRATION

- Specially-curated menu by our talented chefs
- Unlimited servings of soft drinks, mixers and Chinese tea throughout the banquet
- An elegant 5-tier wedding cake display for cake cutting ceremony
- A champagne fountain display and a bottle of champagne for toasting
- Splendid floral decoration for reception
- Choice of centrepiece arrangements to accentuate every table
- Selection of wedding favour for all guests
- Printing of wedding invitation cards with a choice of designs for 70% of guaranteed guests (excluding printing of customized text)
- Signature Ang-Pow Box
- Selection of table linen and chair covers
- Special themed lighting effects by Forest of Lights (designer installation)
- Use of built-in 10m x 15m LED wall
- Menu tasting sessions to experience your selected menu from Mondays to Fridays (Lunch Package: 6 persons; Dinner Package: 10 persons, reservations are subject to availability. Tasting is not applicable for buffet menu)
- One 30-litre barrel of premium beer (applicable only for dinners)
- One Deluxe Room as day-use preparation room (Lunch Package - 9am to 1pm / Dinner Package – 2pm to 6pm)
- Parking coupons based on 20% of guaranteed attendance
- Two dedicated VIP rooms within the foyer area

## MORE WEDDING WISHES

Select from a host of additional benefits to impress your guests on your big day

*3 perks for lunch package*

*2 perks for Saturdays, Eve of Public Holidays and Public Holidays*

*3 perks for Mondays to Fridays, Sundays*

- One 30-litre barrel of premium beer
- One bottle of house wine per confirmed table
- One-night stay in our Deluxe Room for bridal party on wedding day
- Choice of two welcome canapes during pre-event cocktail reception
- Signature mocktail concocted by hotel's Court Martial Bar as welcome drink during cocktail reception

# Wedding Packages 2017

## LUNCH PACKAGE

### *Mondays to Sundays*

- Menu priced at \$1,588++ per table of 10 guests
- Minimum of 25 tables required

## DINNER PACKAGE

### *Monday to Fridays, Sundays*

- Menu priced at \$1,788++ per table of 10 guests
- Minimum of 25 tables required

### *Saturdays, Eve of Public Holidays and Public Holidays*

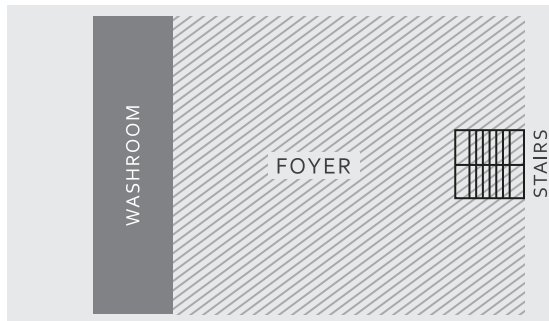
- Menu priced at \$1,888++ per table of 10 guests
- Minimum of 30 tables required

### *Terms and Conditions*

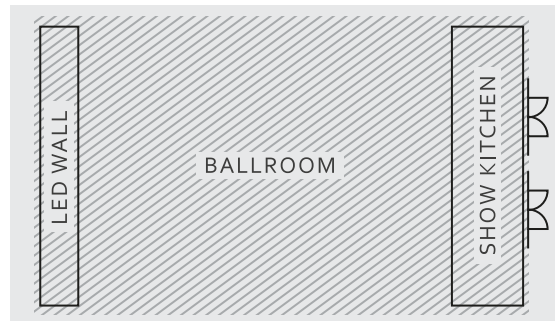
- Packages are valid until 31 December 2017
- All prices are stated in Singapore Dollars and are subject to 10% service charge and prevailing government taxes
- Advanced reservations are required and bookings are subject to availability.
- Offers are not valid in conjunction with other promotions, offers or discounts
- Menus and prices are subject to change without prior notice.
- Minimum guaranteed revenue applies to all functions in Grand Ballroom.
- A surcharge of \$100++ per table is applicable on auspicious dates.
- In the event of dispute, JW Marriott Hotel Singapore South Beach reserves the right of final decision.

# Floorplan

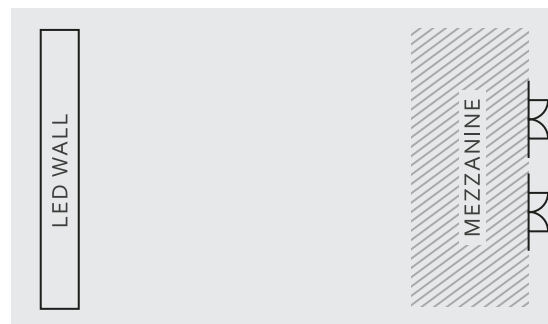
## Grand Ballroom - Level 1



## Grand Ballroom - Level 2



## Grand Ballroom - Level 3



LEVEL	SPACE	DIMENSIONS (L x W x H)	SQUARE METRES	SQUARE FEET	RECEPTION	BANQUET
1	Foyer	18.4 x 18.2 x 3.0	336	3,620	200	100
2	Ballroom	32.5 x 16.0 x 10.0	520	5,597	400	340
3	Mezzanine	12.9 x 6.4 x 2.6	82	886	-	50



# 7-course Chinese Set Lunch Menu Packages

## MENU A

- Starter Fortune Combination

*Roasted Duck with Red Fermented Beancurd Sauce*

*Prawn Salad with Assorted Fresh Fruits*

*Pan-fried Chicken Fillet with BBQ Sauce*

*Marinated Jellyfish*

*Deep-fried Vegetarian Spring Roll*

- Double-boiled Top Shell, Sea Cucumber, Conpoy, Fish Maw and Mushroom in Chinese Herbal Soup
- Wok-fried Scallops with Asparagus and Capsicum served in Homemade Potato Nest
- Steamed Pomfret with Crispy Fermented Bean Crumb in Superior Soya Sauce
- Braised Duo Mushrooms with Seasonal Vegetables in Brown Sauce
- Braised "Ee Fu" Noodles with Yellow Chives, Beansprouts and Straw Mushroom
- Double-boiled Osmanthus, White Fungus and Lotus Seed

**\$1588**

## MENU B

- Starter Fortune Combination

*Chilled Top Shell with Chinese Wine*

*Deep-fried Vietnamese Rice Rolls*

*Smoked Duck in Orange Sauce*

*Roasted Eggplant in Japanese Style*

*Prawn Salad with Assorted Fresh Fruits*

- Essence of Double-boiled Herbal Chicken Soup with Ginseng and Abalone
- Wok-fried Scallops, Celery with X.O. Sauce in Homemade Potato Nest
- Crispy Roasted Chicken with Curry Leaves and Garlic
- Braised Sea Cucumber and Fragrant Mushroom with Seasonal Vegetables
- Braised "Ee Fu" Noodles with Yellow Chives, Beansprouts and Straw Mushroom
- Sweetened Cream of Red Bean with Lotus Seed and Lily Bulb

**\$1588**



# 8-course Chinese Set Dinner Menu Packages

## MENU A

- Starter Fortune Combination

*Marinated Duck Fillet with Chinese Peppercorn*

*Deep-fried Batter Prawn*

*Deep-fried Cheese Tofu*

*Marinated Mini Octopus and Pickled in Sesame Chilli Dressing*

*Sliced Mock Abalone with Pumpkin Puree*

- Braised Seafood Broth with Fish Maw, Conpoy, Sliced Abalone and Mushroom Soup
- Wok-fried Scallop, Prawn with Celery in X.O. Sauce
- Steamed "Live" Garoupa with Superior Soy Sauce
- Herbal Chicken wrapped in Lotus Leaf with Ginseng and Chinese Herbs
- Braised Duo Mushrooms with Broccoli in Crab Meat Sauce
- Fried Rice with Dried Scallops, Chicken and Mushroom in Oyster Sauce
- Chilled Cream of Mango Sago and Pomelo

**Monday to Fridays, Sundays: \$1788**

**Saturdays: \$1888**

## MENU B

- Starter Fortune Combination

*Chilled Top Shell in Chinese Wine*

*Deep-fried Vietnamese Rice Rolls*

*Smoked Duck with Orange Sauce*

*Roasted Eggplant in "Japanese" Style*

*Prawn Salad with Assorted Fresh Fruit*

- Essence of Double-boiled Herbal Chicken Soup with Ginseng and Abalone
- Wok-fried Prawn and Scallop with Celery in X.O. Sauce
- Steamed "Live" Sea Bass with Green Pepper in Garlic Fish Sauce
- Roasted Baby Duck in Chinese "Hua Diao" Wine
- Braised Sliced of Abalone and Fragrant Mushroom with Hong Kong Spinach
- Braised "Ee Fu" Noodles with Yellow Chives, Beansprouts and Straw Mushroom
- Sweetened Cream of Red Bean with Lotus Seed and Lily Bulb

**Monday to Fridays, Sundays: \$1788**

**Saturdays: \$1888**