

| GRADUATION BALL PACKAGE |

The Grand Ballroom

Mondays to Thursdays

\$800.00 nett per table of 10 persons

\$80.00 nett per person

Minimum of 20 tables

Fridays to Sundays

\$950.00 nett per table of 10 persons

\$95.00 nett per person

Minimum of 35 tables

Maximum capacity: 50 tables with stage and dance floor of 12ft x 24ft

HAVE A BALL OF A TIME

- ◆ Choice of 8-course Cantonese cuisine from award-winning Wan Hao Chinese Restaurant or International Buffet spread
- ◆ Free flow of soft drinks and mixers for six hours
- ◆ Complimentary car park passes for 20% of your confirmed attendance
- ◆ Customised selection of wines at attractive prices from wine list
- ◆ Complimentary food tasting session for up to 10 persons
(For Chinese Menu only with a minimum of 30 tables confirmed)

THE GIFTS ARE ON US

- ◆ Two complimentary high-tea vouchers for two as lucky draw prizes
- ◆ One complimentary dinner voucher for two as lucky draw prizes
- ◆ Day use room for Committee from 2.00pm to 6.00pm

JUST A BIT MORE

- ◆ Complimentary floral centrepiece for VIP tables
- ◆ Dedicated event planner for your event
- ◆ Two VIP car park lots at the Hotel Forecourt

Please contact our Catering Hotline at (65) 6831 4769 for enquires or
Email mhrs.sindt.sales@marriotthotels.com

All prices are subject to 10% service tax and prevailing taxes.
Kindly note that all prices quoted are subject to change at the discretion of the Hotel.

| Chinese Set Dinner Menu I |

- ◆ Combination Platter of Crispy Vermicelli Rolls, Drunken Chicken, Japanese Mini Octopus, Vietnamese Spring Roll and Jelly Fish
- Stir-fried Shrimps & Cuttlefish with Celery in "Tom Yam" Sauce
- Braised Shark's Fin Soup with Bamboo Pith and Shredded Chicken
- Braised Black Mushrooms & Beancurd Sheet with Vegetables
- Deep Fried Sea Bass with Minced Garlic and Onion
- Soya Chicken marinated with Bean Sauce
- Stir-Fried Crispy Noodles with Shredded Duck Meat and Vegetables
- Sweetened Red Bean Cream with Lotus Seeds, Lily Bulbs and Dumplings
- Chinese Tea

| Chinese Set Dinner Menu II |

- ◆ Combination Platter of Roast Duck, Mini Octopus, Deep Fried Mushrooms filled with Shrimp Paste, Vietnamese Spring Rolls and Jelly Fish
- ◆ Stir-fried Shrimps & Cuttlefish with Celery in "Tom Yam" Sauce
- ◆ Braised Shark's Fin Soup with Fish Maw and Shredded Mushrooms
- ◆ Braised Black Mushrooms and "Bai Lin Zhi" Mushrooms with Vegetables
- ◆ Steamed Sea Bass in Soya Sauce
- ◆ Wan Hao Signature Crispy Roast Chicken
- ◆ Braised Ee-fu Noodle with Straw Mushrooms and Toriashi Mushrooms
- ◆ Pan-fried Pastry filled with Red Bean Paste and Deep-fried Dumplings filled with Lotus Seed Paste
- ◆ Chinese Tea

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| Buffet Dinner Menu I |

No Pork No Lard

COLD PRESENTATION

Salmon Terrine Served with Dill Sauce, Capers and Onions

SALAD PRESENTATION

Mozzarella and Tomato Salad with Basil Dressing
Garden Fresh Mixed Greens
Chicken and Pineapple in a Curry Mayonnaise
Potato Salad with Red Onion and Grain Mustard
Greek Salad with Feta, Tomato, Cucumber and Olives

SALAD DRESSING

House Dressing, Thousand Island, French Dressing and Herb Vinaigrette

SOUP

Cream of Mushroom Soup

BAKERY

Assortment of Bread Rolls accompanied with Butter

HOT PRESENTATION

Roast Seabass with Lemon Olive Oil and Sundried Tomatoes
Marinated Chicken Thigh with Artichoke and Capers
Beef Carbonade with Cream Polenta and Scallions
Fresh Market Vegetables Tossed with Butter and Toasted Nuts
Ee-Fu Noodles with Chives

DESSERT

Cheese Cake
French Apple Tart
Assorted French Pastries
Cold Chin Chow
Seasonal Fruit Platter

Fresh Filtered Coffee & Tea

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| Buffet Dinner Menu II |

No Pork No Lard

COLD PRESENTATION

Chinese Cold Dish Combination
Prawn Salad, Marinated Beancurd, Roast Duck, Jelly Fish and Mini Octopus
Smoked Garoupa Roll and Mango Chutney
Tahu Goreng served with Peanut Sauce

SALAD PRESENTATION

Tossed Mixed Greens with Cucumber and Toy Box Tomatoes
Cucumber and Corn Salad
Pasta with Smoked Garlic Chicken Sausage and Olive Oil
Cauliflower with Egg Mimosa

SALAD DRESSING

House Dressing, Thousand Island, French Dressing and Herb Vinaigrette

SOUP

Sweet Corn and Chicken Soup

BAKERY

Assortment of Bread Rolls accompanied with Butter

HOT PRESENTATION

Roast Chicken Teriyaki with Toasted Sesame Seeds
Mixed Seafood "Tom Yam" Style
Stir Fried Sliced Beef with Straw Mushrooms in Oyster Sauce
Vegetables in "Lo Han" Style
Basmati Rice

DESSERT

Cheese Cake
Assorted French Pastries
Cold Almond Beancurd with Longan
Seasonal Fruit Platter

Fresh Filtered Coffee & Tea

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