

| LONGEVITY BIRTHDAY CELEBRATION |

Promotion Valid till 31 Dec 2012

\$888.00++ (9-course) per table

Minimum of 50 persons required

IN CELEBRATION

- ◆ 9-Course "Longevity" Cantonese Cuisine from the award-winning Wan Hao Chinese Restaurant
- ◆ Celebrate this special occasion within the comforts of your own private Function Room with banquet set-up
- ◆ Free flow of soft drinks and mixers throughout the event
- ◆ Complimentary Longevity buns
- ◆ Complimentary car park passes for 20% of confirmed attendance
- ◆ Complimentary 1kg birthday cake

JUST A BIT MORE

White Wine

Concha y Toro Frontera Sauvignon Blanc 2009
Central Valley, Chile
S\$12.00 per glass | S\$65.00 per bottle

Wyndham Estate Bin 222 Chardonnay 2009
South Eastern Australia
S\$12.00 per glass | S\$65.00 per bottle

Red Wine

Caliterra Cabernet Sauvignon Merlot 2009
Central Valley, Chile
S\$12.00 per glass | S\$65.00 per bottle

Tyrrell's Moore's Creek Shiraz 2009
South Eastern Australia
S\$12.00 per glass | S\$65.00 per bottle

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

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.

| 2012 Longevity Set Menu Dinner I |

Longevity Buns
寿桃

Cold Combination Platter which includes:
Roasted Suckling Pig, California Maki, Prawn Salad and Crab Claws with Mashed Taro
乳猪件, 加州卷寿司, 鲜果沙律虾, 荔茸炸蟹

Stir-fried Scallops and Shrimps in 'Sze-Chuan' Style
川辣翡翠玉带炒虾仁

Braised Shark's Fin with Conpoy and Bamboo Fungus
瑶柱竹鲍翅

Braised Mushrooms with Sea Cucumber and Spinach
翡翠花菇烩海参

Steamed Sea Perch Fillet with Shredded Ham and Mushroom
古法蒸鲈鱼柳

Wan Hao Signature Crispy Roasted Chicken
万豪炸子鸡

Longevity Noodles with Seafood and Quail Eggs
长寿蛋海鲜面线

Chilled Strawberry Pudding
草莓冻布丁

Chinese Tea

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| 2012 Longevity Set Menu Dinner II |

Longevity Buns
寿桃

Combination Platter which includes:

Soft Shell Crab Maki, Roast Duck, Vermicelli Roll, Japanese Mini Octopus and Spicy Jellyfish
软骨蟹寿司, 明炉烧鸭, 银丝春圈, 迷你八爪鱼, 麻辣海蜇

Deep-fried Shrimp with Mashed Taro
酥炸荔茸凤尾虾

Braised Shark's Fin with Fish Maw and Shredded Chicken
花胶鸡丝翅

Braised Crabmeat, Conpoy & Flower Mushrooms with Spinach
翡翠蟹瑶烩花菇

Steamed Garoupa with Home-made Bean Paste
家乡面酱蒸星斑

Crispy Roasted Chicken with Nam-Yue Sauce
南乳脆皮吊烧鸡

Longevity Noodles with Seafood and Quail Eggs
长寿蛋海鲜面线

Chilled Papaya Sago with Coconut Milk
冻万寿椰汁西米露

Chinese Tea

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