

| MARRIOTT WEDDING PACKAGE |

2012 Wedding Package

Mondays to Thursdays

From \$888.00++ (8-course) per table

From \$938.00++ (9-course) per table
minimum of 30 tables

Fridays and Sundays

From \$1088.00++ (Menu A) per table

From \$1138.00++ (Menu B) per table

Saturdays

From \$1138.00++ (Menu A) per table

From \$1188.00++ (Menu B) per table

minimum of 35 tables on Fridays and 40 tables on Saturdays and Sundays
maximum of 55 tables

MY DREAM WEDDING

Enchanting Elegance – Celebrate your union in celestial bliss with elegant crystals and an ethereal glow that blesses your special day.

Pure Bliss – The perfect ambience of cosy elegance, featuring the charming blue, further enhanced with touches of white, the colour of purity. Paint a perfect picture of love as you bask in an array of blue roses with illuminating glow of tea lights in glass baubles.

Oriental Charm – Walk in to a line of chinois inspired flower stands with burgundy lanterns and romantic red and pink roses flower centerpiece with intricate Chinese knots. Fall in love in blissful elegance amidst a modern Oriental touch.

EAT, DRINK & BE MARRIED

- ◆ Create your very own sumptuous 8 or 9-course Cantonese dinner from our ala-carte menu specially prepared by our award-winning Wan Hao Chinese Restaurant chefs
- ◆ Free flow of soft drinks and mixers for four hours
- ◆ One complimentary bottle of champagne for champagne pouring
- ◆ Corkage waived for all sealed duty-paid hard liquor
- ◆ Customised selection of wines at attractive prices from wine list
- ◆ Decorative wedding cake for the cake-cutting ceremony and a signature cake from our Pastry Shop
- ◆ Complimentary food tasting session for up to 6 persons from Monday to Thursday



MAKING MEMORIES

- ◆ Unique selection of wedding favours for your guests
- ◆ Distinctive centerpieces for all tables and elegant stands along the aisle and stage
- ◆ Theme guest signature book to record all well wishes from your guests
- ◆ Complimentary usage of two LCD projectors

FOR MY FAMILY AND FRIENDS

- ◆ Theme invitation cards based on 60% of confirmed attendance
Not inclusive of printing
- ◆ Complimentary car park coupons for 15% of confirmed attendance with two VIP car park lots at the Hotel's entrance for Bridal procession
- ◆ Exclusive Deluxe Room rates for family and helpers
Room subject to availability; special rates are not applicable during black-out period

SWEET DREAMS ARE MADE OF THESE

- ◆ One night stay in our luxurious Junior Suite or two nights stay (for weekend weddings) inclusive of buffet breakfast
- ◆ Subsequent nights stay at 40% off published rate
Room subject to availability
- ◆ Marriott Platter – a platter of fruits and pastries in the Junior Suite
- ◆ \$80.00 Room Service Credit
Valid during wedding stay only



WISHES DO COME TRUE

Mondays to Thursdays

Choice of two

- ♦ One complimentary bottle of house wine per confirmed table or complimentary waiver of corkage charge for all duty-paid and sealed bottles of wines brought in.
- ♦ One complimentary 30-litre barrel of beer
- ♦ Two pre-dinner cocktail snack items
- ♦ Complimentary printing of invitation cards
- ♦ 1-hour magic performance during the cocktail reception
- ♦ 90-minutes Pre-Wedding Retreat Package or Post-Wedding Retreat Package for two at The Retreat
Not applicable for in-room treatments

Fridays to Sundays

Choice of two

- ♦ One complimentary bottle of house wine per confirmed table or complimentary waiver of corkage charge for all duty-paid and sealed bottles of wines brought in.
- ♦ One complimentary 30-litre barrel of beer
- ♦ Complimentary printing of invitation cards
- ♦ \$200.00 nett dining voucher from Wan Hao Chinese Restaurant

Choice of one

- ♦ 90-minutes Pre-Wedding Retreat Package or Post-Wedding Retreat Package for two at The Retreat
Not applicable for in-room treatments
- ♦ Complimentary day-use room from 2pm to 6pm
- ♦ 45-minute ensemble during pre-dinner cocktail
Not applicable on Christmas Eve, Christmas Day, New Year's Eve and New Year's Day





BE REWARDED

- ♦ Marriott Rewards offers exclusive privileges to you. As a Member of the Marriott Rewards 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 organizer, you will earn Marriott Rewards group bonus points up to maximum of 50,000 points which brings you closer to your next holiday plan at over 3,000 locations worldwide.
(Please log on to www.marriottrewards.com for more information.)
- ♦ Get **FREE INTERNET** when you stay. Now, as a Marriott Rewards member, enjoy free high-speed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- ♦ Visit www.marriottrewards.com/internet for more information and sign up with Marriott Rewards for free.

Allow our team of certified Wedding Planners to personalise your wedding plans.
Please contact the Wedding Hotline at + 65 6831 4769 for enquiries.

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



| 2012 Weekday Wedding Dinner |
2012年結婚晚宴十位用

APPETISER | 头盆

Choice of 5 items | 自选五款

Combination of Deluxe Appetiser

龙凤五福大拼盆

Roasted Pork Belly, Vietnamese Spring Roll, Prawn Salad, Abalone Clam in Thai Style, Roasted Duck

炭烧金猪件, 越南银丝卷, 鲜果沙律虾, 泰式鲍贝, 明炉烧鸭

Crispy Dumpling with Chicken and Pork, Japanese Unagi,

Deep-fried Mushroom stuffed with Shrimp Paste, Japanese Octopus, Spicy Jelly Fish

脆炸石榴鸡, 日式烤鳗鱼, 鱼茸炸酿冬菇, 八爪鱼仔, 麻辣海蜇

SEAFOOD | 海鲜

Stir-fried Scallops and Shrimps with Mixed Capsicums and Celery

翡翠彩椒虾仁带子

Sautéed Scallops and Squid with Celery and Sweet Peas in Spicy Sauce

酱爆带子花枝球

Wok-fried Coral Clams and Shrimps with Broccoli in Spicy Sauce

辣汁虾仁珊瑚蚌

Sautéed Coral Clams and Palm-shaped Clams with Celery in Sambal Sauce

虾米酱珊瑚佛手蚌

SOUP | 汤

Braised Shark's Fin with Crabmeat and Shredded Fish Maw

蟹肉鱼肚翅

Braised Shark's Fin with Conpoy and Shredded Bamboo Pith

瑶柱竹笙翅

Braised Shark's Fin with Crabmeat, Shredded Bamboo Pith and Shredded Mushrooms

三宝烩生翅

Braised Hasma Broth with Conpoy, Shredded Abalone, Sea Cucumber, Bamboo Pith and

Shredded Mushrooms

海味雪蛤羹

FISH | 鱼

Steamed Live Garoupa with Mandarin Peel in Black Bean Sauce

陈皮豉汁蒸石斑

Steamed Live Garoupa with Minced Garlic

金银蒜蒸石斑

Steamed Pomfret in Teochew Style

潮式蒸斗鲳

Steamed Spotted Garoupa with Minced Garlic

金银蒜蒸星斑



VEGETABLE | 菜

Braised Sea Cucumber and Ling Zhi Mushroom with Seasonal Greens

蚝皇灵芝菇扣海参

Braised Goose Web and Mushroom with Seasonal Greens

碧绿北菇扣鹅掌

Braised Sliced Jian Bao Abalone and Mushroom with Seasonal Greens

红烧北菇金鲍片

Braised Sea Cucumber and Dou Jing with Seasonal Greens

蚝皇豆筋烩海参

POULTRY | 家禽

Wan Hao Signature Roasted Crispy Chicken

万豪炸子鸡

Crispy Chicken Marinated with Chinese Rose Wine and Salt

脆皮盐焗鸡

Soya Chicken Marinated with Bean Sauce

天府手烤鸡

Crispy Chicken with Minced Garlic Sauce

蒜香吊烧鸡

RICE & NOODLES | 饭, 面

Stewed Ee-fu Noodles with Crabmeat, Straw Mushrooms and Chives

蟹肉干烧伊面

Wok-fried Rice with Diced Chinese Sausage, Chicken, Mushrooms and Minced Dried Shrimps

served in Lotus Leaf

飘香腊味荷叶饭

Stewed Ee-fu Noodles with Minced Pork, Chives and Mushrooms in Spicy Sauce

川辣肉崧焖伊面

Stewed Vermicelli with Shredded Duck Meat, Capsicums, Bean Sprouts and Preserved Vegetables

雪菜鸭丝焖米粉

DESSERT | 甜品

Sweetened Red Bean Cream with Glutinous Black Sesame Dumpling, Lily Bulbs and Lotus Seeds

百年好合

Chilled Mango Pudding

香芒冻布丁

Warm Almond Cream with Glutinous Black Sesame Dumpling

杏汁汤丸露

Cold Almond Beancurd with Longan

龙眼杏仁冻豆腐





ADDITIONAL MAIN | 另加一道热荤
For 9-course menu

Deep-fried Butterfly Prawn accompanied by Deep-fried Spare Ribs Coated with Sesame Seeds
脆炸蝴蝶虾伴芝麻京都骨

Deep-fried Vietnamese Spring Roll accompanied by Deep-fried Spare Ribs with Marmite Sauce
越南银丝卷伴蜜味排骨皇

Deep-fried Butterfly Prawn accompanied by Deep-fried Crab Roll
脆炸蝴蝶虾伴炸蟹枣

Deep-fried Spare Ribs with Lemon Sauce
西柠芝麻骨



| 2012 Weekend Wedding Dinner Menu A |
2012年結婚晚宴十位用(9道)

APPETISER | 头盆

Choice of 5 items | 自选五款

Combination of Deluxe Appetiser

龙凤五福大拼盆

Roasted Pork Belly, Prawn Salad, Smoked Duck Meat, Deep-fried Crab Roll, Spicy Jelly Fish

炭烧金猪件, 鲜果沙律虾, 风味烟鸭胸, 炸蟹枣, 麻辣海蜇

Vietnamese Spring Roll, Black Peppercorns Sea Whelk, Japanese Octopus, Japanese Unagi,

Barbecued Pork

越南银丝卷, 黑椒爆螺肉, 迷你墨鱼仔, 日式烤鳗鱼, 蜜汁叉烧

SEAFOOD | 海鲜

Stir-fried Prawns and Squid with Broccoli in Spicy Sauce

老干妈酱爆花枝虾球

Sautéed Coral Clams and Shrimps with Celery and Sweet Peas

翡翠虾仁炒珊瑚蚌

Wok-fried Scallops and Palm-shaped Clam with Peppers and Celery

彩虹鱼香玉带佛手蚌

SOUP | 汤

Braised Shark's Fin with Crabmeat

红烧蟹肉翅

Braised Shark's Fin with Crabmeat, Conpoy, Shredded Fish Maw and Mushrooms

四宝烩生翅

Braised Lobster Broth with Prawn, Scallop, Crabmeat and Bamboo Pith

生拆龙虾海皇羹

FISH | 鱼

Steamed Sea Perch Fillet with Shredded Ham, Mushrooms, Mandarin Peel and Ginger

古法蒸海鲈

Steamed Live Garoupa with Preserved Bean and Pork Floss

豆酥蒸石斑

Deep-fried Spotted Garoupa with Spicy, Sweet and Sour Sauce

甜酸辣汁炸星斑



MAIN COURSE | 熱葷

Deep-fried Butterfly Prawn
脆炸蝴蝶蝦

Deep-fried Crab Roll accompanied by Stir-fried Spare Ribs Coated with Sesame Seeds
脆炸蟹卷伴芝麻京都骨

Deep-fried Vietnamese Spring Roll accompanied by Stir-fried Spare Ribs with Marmite Sauce
越南銀絲卷伴蜜味排骨皇

DRIED SEAFOOD | 海味

Braised Sliced Abalone and Mushrooms with Seasonal Greens
碧綠蜆皇北菇鮑片

Braised Sea Cucumber and Conpoy with Dou Jing and Seasonal Greens
蜆皇干貝扒豆筋海參

Braised Clams and Ling Zhi Mushroom with Seasonal Greens
翡翠靈芝菇烩金元貝

POULTRY | 家禽

Crispy Chicken Marinated with Chinese Rose Wine and Salt
脆皮鹽焗雞

Wan Hao Signature Roasted Crispy Chicken
萬豪炸子雞

Crispy Chicken with Minced Garlic Sauce
蒜香吊燒雞

RICE & NOODLES | 飯, 麵

Stewed Ee-fu Noodles with Minced Dried Shrimp, Pork, Straw Mushrooms and Chives
蝦茸肉鬆焗伊麵

Wok-fried Rice with Diced Chinese Sausage, Chicken, Mushrooms and Minced Dried Shrimps served in Lotus Leaf
飄香臘味荷葉飯

Stir-fried Japanese Udon with Shredded Duck Meat, Peppers and Black Peppercorns
干炒黑椒鴨絲烏冬麵

DESSERT | 甜品

Sweetened Red Bean Cream with Glutinous Black Sesame Dumpling, Lily Bulbs and Lotus Seeds
百年好合

Chilled Mango Pudding
香芒凍布丁

Double-boiled Sea Coconut with Snow Fungus, Papaya, Lotus Seeds and Red Dates
甜甜蜜蜜

Love is Sweet
西式美點



| 2012 Weekend Wedding Dinner Menu B |
2012年結婚晚宴十位用(9道)

APPETISER | 头盆

Choice of 5 items | 自选五款

Combination of Deluxe Appetiser

万豪乳猪大拼盆(自选五款)

Roasted Suckling Pig, Prawn Salad, Smoked Duck Meat, Abalone Clam in Thai Style, Japanese Unagi
乳猪件, 鲜果沙律虾, 风味烟鸭胸, 泰式鲍贝, 日式烤鳗鱼

Deep-fried Mushroom stuffed with Fish Paste, Vietnamese Spring Roll, Black Peppercorns Sea Whelk,
Roasted Duck, Spicy Jelly Fish

鱼茸炸酿冬菇, 越南银丝卷, 黑椒爆螺肉, 明炉烧鸭, 麻辣海蜇

SEAFOOD | 海鲜

Stir-fried Scallop and Broccoli with Pine Nuts in Spicy Sauce

鱼香酱西兰花松子炒玉带

Sautéed Prawn and Peppers with Celery and Sweet Peas

翡翠彩椒炒虾球

SOUP | 汤

Braised Shark's Fin with Crabmeat and Conpoy

红烧蟹肉瑶柱翅

Braised Lobster Broth with Prawn, Scallop, Crabmeat and Bamboo Pith

生拆龙虾海皇羹

FISH | 鱼

Steamed Live Soon Hock with Light Soya Sauce In Hong Kong Style

港式清蒸笋壳鱼

Steamed Sea Perch Fillet with Minced Garlic

金银蒜香蒸海鲈

MAIN COURSE | 热荤

Deep-fried Butterfly Prawn accompanied by Deep-fried Spare Ribs with Almond Seeds and Orange
Liquor

酥炸蝴蝶虾伴杏香橙花骨

Deep-fried Scallop stuffed with Yam Paste accompanied by Stir-fried Spare Ribs with Marmite Sauce

荔茸带子伴芝麻蜜味排骨皇



DRIED SEAFOOD | 海味

Braised Zhen Zhu Abalone and Ling Zhi Mushrooms with Seasonal Greens

碧绿蚝皇灵芝珍珠鲍

Braised Sliced Abalone and Mushroom with Seasonal Greens

红烧北菇烩鲍片

POULTRY | 家禽

Braised Whole Chicken with Chinese Herbs Wrapped in Lotus Leaf

万豪大補富贵鸡

Roasted Duck Marinated with Angelica Sinensis

当归吊烧鸭

RICE & NOODLES | 饭, 面

Stewed Ee-fu Noodles with Assorted Seafood and Straw Mushrooms

鲜菇海鲜焖伊面

Wok-fried Rice with Diced Prawn, Chicken, Duck Meat, Conpoy and Mushrooms Wrapped in Lotus Leaf

飘香干贝荷叶饭

DESSERT | 甜品

Sweetened Red Bean Cream with Glutinous Black Sesame Dumpling, Lily Bulbs and Lotus Seeds

百年好合

Chilled Mango Pudding

香芒冻布丁

Melting Hearts

西式美点



|CHECKLIST|

3 MONTHS...

- ✓ Collection of wedding cards from the hotel or printer
- ✓ Decide text for wedding cards with printer
- ✓ Decide menu details & arrange for food tasting session

1 MONTH...

- ✓ Confirm Co-ordinator & Master of Ceremony
- ✓ Review the following details of the wedding banquet with Wedding Planner:
- ✓ Review menu after food tasting session
- ✓ Select wine from our special selection as advised by the chef
- ✓ Confirm ballroom set-up
- ✓ Confirm attendance of guests & collect floor plan from Wedding Planner
- ✓ Confirm special dietary requests (e.g. Vegetarian, Muslim etc.)
- ✓ Review the proposed programme

1 WEEK...

- ✓ Finalise attendance and all details with Wedding Planner
- ✓ Confirmation of floor plan

NIGHT BEFORE...

- ✓ Rest well!





| WEDDING PARTNERS |

We are pleased to announce our marriage with our Wedding Partners, who have endorsed our beliefs and share our hospitality goal of making your wedding extra special.

Do give them some time to share their ideas & exclusive offers for the Marriott couple!

Gnomes Theme Designers Pte Ltd

Florist & Creative Designer

A Little Dream

Entertainment

Compass Entertainment

Entertainment

WOW Magic

Entertainment

KoolGifts Creative

Wedding Favours

Shevron Pte Ltd

Wedding Favours

Yovell (Juz Dazzle Gifts, Inc)

Wedding Favours

Lil'art Cards & Bridal Favours

Wedding Cards, Printing & Wedding Favours

Live!Studios

Digital Imaging, Photography & Videography

Sattine Bridal Couture

Bridal House

The Retreat

Lifestyle Spa (Marriott's in-house Spa)

Vivace_Sothys

Beauty & Wellness

Eternally Yours – A Wedding Planner

Wedding Planning Services

