

| DINNER AND DANCE PACKAGE |

The Grand Ballroom

Mondays to Thursdays | \$900.00++ per table of 10 persons
minimum of 30 tables

Fridays to Sundays | \$1,000.00++ per table of 10 persons
minimum of 35 tables on Fridays and 40 tables on Saturdays and Sundays

HAVE A BALL OF A TIME

- ◆ Choice of 8-course Cantonese cuisine prepared by award-winning Wan Hao Chinese Restaurant chefs or International buffet spread
- ◆ Free flow of soft drinks and mixers for six hours
- ◆ Complimentary car park passes for 15% of your confirmed attendance
- ◆ Customised selection of wines at attractive prices from wine list
- ◆ Complimentary food tasting session for up to 10 persons
Applicable for Chinese Menu only and for event with a minimum of 30 tables
- ◆ Dedicated event planner for your event

THE GIFTS ARE ON US

- ◆ Two complimentary high-tea vouchers for two as lucky draw prizes
- ◆ Two VIP car park lots at the Hotel Forecourt
- ◆ Day Use Room for Committee from 2.00pm to 6.00pm
- ◆ Complimentary floral centerpiece for VIP tables

JUST A LITTLE BIT MORE

Mondays to Thursdays | Choice of one

Fridays to Sundays | Choice of two

- ◆ Two complimentary Buffet Dinner vouchers for 2 persons as lucky draw prizes
- ◆ One complimentary 30-litre barrel of beer
- ◆ One complimentary bottle of house wine per confirmed table
- ◆ Complimentary car park passes for 25% of your confirmed attendance
- ◆ Waiver of corkage charges for all duty-paid and sealed wine and hard liquor
- ◆ Two platters of pre-dinner cocktail snack items

Please contact the Catering Hotline at (65) 6831 4769 or email mhrs.sindt.sales@marriotthotels.com 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

| CHINESE MENU |

Per table of 10 persons

APPETISER | 头盆

Choice of 5 items | 自选五款

Combination of Deluxe Appetizer

龙凤五福大拼盆

Roasted Pork Belly, Vietnamese Spring Roll, Prawn Salad, Abalone Clam in Thai Style, Roasted Duck, Crispy Dumpling with Chicken and Pork, Japanese Unagi, Deep-fried Mushroom stuffed with Shrimp Paste, Japanese Octopus, Spicy Jelly Fish and Smoked Duck

炭烧金猪件, 越南银丝卷, 鲜果沙律虾, 泰式鲍贝, 明炉烧鸭, 脆炸石榴鸡, 日式烤鳗鱼, 鱼茸炸酿冬菇, 八爪鱼仔, 麻辣海蜇, 风味烟鸭胸

SEAFOOD | 海鲜

Stir-fried Scallop and Shrimps, Peppers with Celery

翡翠彩椒虾仁带子

Sautéed Scallop and Squids with Celery and Sweet Peas in X.O Sauce

XO 酱炒带子花枝球

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

辣汁虾仁珊瑚蚌

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

虾米酱珊瑚佛手蚌

SOUP | 汤类

Braised Shark's Fin Broth with Crabmeat and Shredded Chicken

蟹肉鸡丝翅

Braised Shark's Fin Broth with Conpoy and Shredded Bamboo Pith

瑶柱竹笙翅

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

生拆龙虾海皇羹

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

Deep Fried Spotted Garoupa with Spicy Sweet and Sour Sauce

酸甜五柳石斑

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 Beancurd Sheet 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

川辣肉崧焗伊面

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

雪菜鸭丝焗米粉

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

| CHINESE VEGETARIAN SET DINNER MENU |

Per table of 10 persons

Mixed Fruit Salad

Deep-fried Mashed Taro with Mushrooms and Vegetables

Sautéed Walnut with Vegetarian Chicken

Braised Vegetarian Shark's Fin Soup

Braised Stuffed Wintermelon with Fried Beancurd

Deep-fried Preserved Beancurd Skin

Ee-Fu Noodles with Sliced Mushrooms and Sea Moss

Sweetened Cream of Lotus Seeds, Diced Papaya and Watermelon

Chinese Tea

| CHINESE VEGETARIAN SET DINNER MENU I

Per table of 10 persons

Sautéed Assorted Mushrooms with Carrots and Bamboo Fungus

Sautéed Water Chestnuts, Celery, Fungus, Green Peas and Broccoli in Taro Basket

Braised Bird's Nest with Shredded Wintermelon and Carrots

Braised Vegetarian Shark's Fin Soup

Sautéed Asparagus with Fungus and Egg White

Deep-fried Beancurd Skin Rolls stuffed with Assorted Vegetables

Ee-Fu Noodles "Lo-Han" Style

Fresh Fruit Platter

Chinese Tea

| MUSLIM SET DINNER MENU I |

Per table of 10 persons
No Pork No Lard | Not Halal Certified

Gado Gado | Tropical Salad with Peanut Sauce
Sup Kambing | Mutton Soup cooked with Local Spices
Sambal Udang | Chilli-flavoured Prawns
Ayam Goreng | Deep-fried Chicken
Sayur Lodeh | Braised Vegetables in Coconut Milk
Ikan Goreng | Deep-Fried Garoupa
Beef Asam | Spicy and Sour Beef
Nasi Kuning | Rice cooked with Turmeric
Buah Buahan | Fresh Cut Fruits

| MUSLIM SET DINNER MENU II |

Per table of 10 persons
No Pork No Lard | Not Halal Certified

Rampaian Sejuk | Malaysian Cold Dish
Soto Ayam | Chicken Soup cooked with Local Spices
Udang Goreng Berchilli | Fried Prawns with Chilli Sauce
Sambal Sotong | Chilli-flavoured Squid
Sayuran Rampai | Mixed Curry Vegetables
Ayam Panggang | Marinated Roast Chicken
Ikan Masak Kicap Manis | Garoupa with Sweet Soya Sauce
Nasi Kebuli | Briyani Rice
Pulut Hitam | Black Glutinous Rice with Coconut Milk

| BUFFET DINNER MENU |

COLD PRESENTATION

Norwegian Smoked Salmon & Smoked Tuna Loin Served with red pepper chutney and dill crème fraiche
Charcuterie – Mortadella, Hungarian salami, black forest ham and smoked turkey breast.

SALAD PRESENTATION

Mushroom marinated in lemon and chili
"Panzanella" salad
Spinach and pear with blue cheese
Spicy Thai Squid Salad
New Potato tossed in Creamy Mayonnaise topped with Gherkin & Spring Onion
Traditional Caesar salad

FRESHLY BAKED BREAD

Artisan bread selection from our bakery

SOUP

Cream of Mushroom with Garlic parmesan Croutons

HOT PRESENTATION

Sear Atlantic salmon in smoked tomato sauce
Oven Baked baby Chickens with orange cous cous
Wan Hao Roasted Duck with Plum Sauce
Poached Chinese cabbage with roasted garlic and wolfberries
Stir Fried Scallop with Cashew Nuts in a Spicy Sauce
Wok Fried Rice with Chinese sausage preserved meat and garlic

DESSERT

Assorted Cheesecake
Raspberry Linzer
Tiramisu
Mango and greek yogurt panna cotta
Crème Brulee
Semolina flan with cherry ragout
Seasonal Fresh Fruit Platter

Fresh Filtered Coffee & Tea

| BUFFET DINNER MENU II |

COLD PRESENTATION

Charcuterie – Mortadella, Hungarian salami, bresoala, Serrano ham and smoked turkey breast.
Mustards, cornichons, cocktail onions and tapenades
Marinated red and yellow cherry tomatoes with goats curd
Assorted nigiri and maki with Wasabi, Soya Sauce & Pickled Ginger

SALAD PRESENTATION

Pickled mussels with bean sprouts and chilli
Smoked chicken with green apple celery and candied walnuts
Thai beef with vermicelli noodles
Baked Portobello mushroom with feta and olives
Mesculin leaves with assorted dressings

FRESHLY BAKED BREAD

Artisan bread selection from our bakery

SOUP

Cream of cauliflower with truffle oil

HOT PRESENTATION

Sweet and sour prawn with onion and peppers
Thai red Curry duck with Egg Plant
Grilled lamb cutlets in mushroom cream sauce Gravy
Sea bass with zucchini risoni
Braised Mushroom with Broccoli in Oyster Sauce
Roasted New Potato with caper Butter
Steamed Saffron Rice with crisp garlic and spring onion

DESSERT

Assorted French Pastries
New York Cheesecake Batard
Strawberry creamy
Lemon Tart
Pear Flan
White chocolate croissant pudding
Agar Agar
Seasonal Fresh Fruit Platter

Fresh Filtered Coffee & Tea