

|TEACHER'S DAY PACKAGE|

"We Care" Teacher's Day Packages

Lunch

Mondays to Thursdays | \$70.00nett per person
minimum of 50 persons

Fridays to Sundays | \$80.00nett per person
minimum of 50 persons

Dinner

Mondays to Thursdays | \$80.00nett per person
Mondays to Thursdays | \$800.00nett per table of 10 persons
minimum of 50 persons

Fridays to Sundays | \$90.00nett per person
Fridays to Sundays | \$900.00nett per table of 10 persons
minimum of 50 persons

inclusive of free flow of soft drinks

SPECIALLY FOR TEACHERS

We would like to express our heartfelt thanks to those in the Teaching & Education sector for their sincere commitment and dedication to their profession.

We have arranged a 'Get-Together' opportunity for all who work in the Ministry of Education, Private and Public Schools and Institutions of Higher Learning.

Take advantage of this Creative and Economical opportunity to share your appreciation for your team in your own private function at the Singapore Marriott Hotel. Speak to us today to find out exclusive perks offered.

Please call our 'We Care' Catering Hotline at (65) 6831 4769 for enquires or
Email: mhrs.sindt.sales@marriott-hotels.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.

| Buffet Lunch Menu I |

COLD PRESENTATION

Cheese Roll in Smoked Salmon and Dried Apricot with Grape Salad and Nuts
Tahu Goreng and Shrimps served with Peanut Sauce

SALAD PRESENTATION

Waldorf Salad with Walnut, Sultana and Grapes
Nyonya Achar Marinated in Sugar, Vinegar and Chilli Powder
Trio of Mushroom Cooked in Balsamic Dressing
Selected Mixed Field Greens with Dressing and Condiments

BAKERY

Assortment of Bread Rolls accompanied with Butter

HOT PRESENTATION

Braised Australian Lamb with Spring Vegetables
Sautéed Seafood in Thai Yellow Curry Sauce
Seasonal Vegetables tossed in Butter and Garden Herbs
Wok Fried Chicken in Oriental Sauce
Stir Fried Ee Fu Noodle in "Sze Chuan" Style

DESSERT

Bread and Butter Pudding
Chocolate Mint Cake
Banana Chocolate Crumble with Vanilla Sauce
Sherry Trifle with Vanilla Custard
Fresh Fruit

Coffee & Tea

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.

| Buffet Lunch Menu II |

COLD PRESENTATION

Assorted Cold Meat Platter Include Smoked Beef, Chicken Roll, Smoked Turkey served with Vegetable Anti-Pesto
"Gado Gado" - Indonesian Cold Dish Served with Peanut Sauce

SALAD PRESENTATION

Tuna Flaked Tossed in Pasta Flavoured with Garlic Olive Oil
Fresh Cucumber Dice with Sweet Corn Kernel
Steamed Potato with Gherkin & Spring Onion Mayonnaise
Selection of Mixed Field Greens with Dressing and Condiments

BAKERY

Assortment of Bread Rolls accompanied with Butter

HOT PRESENTATION

Sautéed Seafood Mediterranean Style
Oven Roast Pepper Crust Chicken
Minced Fish Paste Stuffed with Chinese Mushroom
Stir Fried Seasonal Vegetable with Minced Garlic
Wok Fried Rice with Diced Chicken and Preserved Olive

DESSERT

Walnut Brownies
Marble Cheesecake
Cream Caramel
Longan Tofu
Fresh Fruit

Coffee & Tea

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.

| 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 and Tea

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.

| 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

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
- ♦ Deep-fried Spare Ribs topped with Sesame and served with Special House Sauce
- ♦ Braised Shark's Fin Soup with Bamboo Pith and Shredded Chicken
- ♦ Braised Black Mushrooms and 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 Mushroom filled with Shrimp paste, Vietnamese Spring Roll & Jelly Fish
- ♦ Stir-fried Shrimps and 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 Roasted Chicken
- ♦ Braised Ee-fu Noodles with Straw Mushrooms and Toriashi Mushrooms
- ♦ Pan-fried Pastry filled with Red Bean Paste & Deep-fried Dumplings filled with Lotus Seed Paste
- ♦ Chinese Tea

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.