



A GRAND WEDDING OF YOUR DREAMS

GRAND BALLROOM DINNER PACKAGE 2025

(Valid for weddings held from January to December 2025)

8-Course Chinese Wedding Dinner (Weekend)
Friday, Saturday, Sunday, Eve of Public Holiday and on Public Holiday

Chinese Set Dinner | \$1,988.00⁺⁺ per table of 10 persons

For enquiries, please contact our wedding team at **6831 4768**
or email mhrs.sindt.sales@marriott-hotels.com

Packages are applicable with a minimum of 25 tables of 10 persons on Fridays and Sundays,
and a minimum of 30 tables of 10 persons on Saturdays, Eve of Public Holidays and on Public Holidays.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

T: (65) 6735 5800

EAT, DRINK AND BE MARRIED

- 8-course Cantonese cuisine prepared by our award-winning Wan Hao Chinese Restaurant.
- Free flow of soft drinks and mixers from your cocktail reception and dinner.
- Free flow of Chinese Tea (Chinese Menu) throughout the wedding banquet.
- Free flow of beer from 7pm to 11pm.
- One complimentary bottle (equivalent to 750ml) of house wine per confirmed table.
- One complimentary bottle of champagne for champagne pouring.
- Corkage waived for all duty-paid and sealed hard liquor.
- Wedding cake for the cake-cutting ceremony.
- Complimentary food tasting session for up to ten persons from Mondays to Thursdays, excluding eve of Public Holidays and on Public Holidays.

MAKING MEMORIES

- Unique selection of wedding favours for your guests.
- Distinctive centrepieces for all tables and elegant stands along the aisle and stage.
- Themed guest signature book to record all well wishes from your guests.
- Complimentary usage of two LCD projectors and screens.
- A certified Wedding Planner to assist you with your planning.

FOR MY FAMILY AND FRIENDS

- Specially-designed invitation cards based on 70% of confirmed attendance.
Not inclusive of printing
- Complimentary car park coupons for 20% of confirmed attendance with two VIP car park lots at the Hotel's entrance for your Bridal procession.
- Complimentary day-use room from 3pm to 6pm.
- Exclusive Room Rates for family and helpers.
Rooms are subjected to availability, special rates are not applicable during blackout period

SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.
- \$120 room service credit.
Valid during your wedding stay only

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WISHES DO COME TRUE

Choice of one

- \$150 TANGS gift card
- Additional \$80 room service credit (valid during your wedding stay only).
- Complimentary upgrade from a day-use room to one night stay at Deluxe Room, inclusive of a sumptuous breakfast for two.

BE REWARDED

- Marriott Bonvoy™ offers exclusive privileges to you. As a Member of the Marriott Bonvoy™ 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 organiser, you will earn Marriott Bonvoy™ group bonus points up to maximum of 120,000 points which brings you closer to your next holiday plan at over 8,500 properties worldwide. (Log on to <https://www.marriott.com/loyalty/earn/rewarding-events.mi> for more information.)
- Get FREE INTERNET when you stay. Now, as a Marriott Bonvoy™ member, enjoy free high-speed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- Sign up with Marriott Bonvoy™ for free at <https://bit.ly/MBVsignup>.

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2025 WEDDING DINNER MENU

APPETISER

Chilled Lobster with Black Truffle Mayonnaise Combination Platter

Choice of 2 items from below

OR

Roast Suckling Pig Combination Platter

Choice of 4 items from below

Roast Pork Belly

Vietnamese Spring Roll

Marinated Jellyfish

Prawn Salad with Dragon Fruit

Crispy Shrimp with
Chicken Floss

Mango Thai-Style Mini
Octopus

Hong Kong-Style
Soya Sauce Chicken

Crispy Baby Squid with
Honey Sauce

Angelica Roast Duck

Smoked Pork Trotter

Shrimp Balls with Litchi

Crab Claw

Change of Appetiser Combination Platter to Whole Suckling Pig is chargeable at additional \$208++ per table

SOUP

Braised Bird's Nest with Assorted Dried Seafood and Golden Superior Soup

Double-Boiled Fish Maw with Matsutake Mushroom and Chicken Soup

Braised Hashima with Assorted Seafood and Wolfberries

Double-Boiled Morel Mushroom with Fish Maw in Superior Soup and Baby Cabbage

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2025 WEDDING DINNER MENU

SEAFOOD

Sautéed Hokkaido Scallop with Prawn, Black Truffle Sauce and Celery

Sautéed Hokkaido Scallop with Prawn, Conpoy Spicy Sauce and Bell Pepper

Wok-Fried Giant Tiger Prawn with Szechuan Sweet and Spicy Sauce

Wok-Fried Giant Tiger Prawn with Light Soya Sauce

FISH

Steamed Red Garoupa with Superior Soya Sauce

Teochew Style Steamed Red Garoupa

Steamed Red Garoupa with Fermented Soybean Crumbs and Chicken Floss

Steamed Spotted Garoupa with Black Bean Sauce and Mandarin Peel

*Change of Red Garoupa / Spotted Garoupa to Cod Fish is chargeable at additional \$68** per table*

DRIED SEAFOOD

Braised 5-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens

Braised 5-Head Abalone with Bai Ling Mushroom in Golden Sauce and Seasonal Greens

Braised Sea Cucumber with Crispy Bean Curd Skin in Conpoy Sauce and Seasonal Greens

Braised Sea Cucumber with Bai Ling Mushroom in Golden Sauce and Seasonal Greens

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2025 WEDDING DINNER MENU

POULTRY

Wan Hao Signature Roast Crispy Chicken

Salt-Baked Chicken Marinated with Sha-Jiang

Roast Chicken Marinated with Fermented Red Bean Curd Paste

Roasted Duck with Ginseng Sauce, *chargeable at additional \$50++ per table*

RICE & NOODLES

Wok-Fried Rice, Crispy Rice, Diced Chicken, Mushroom, Chinese Sausage wrapped in Lotus Leaf

Stewed Ee-Fu Noodles, Crab Meat, Shredded Mushroom, Straw Mushroom and Chives

Steamed Glutinous Rice with Crab Meat

DESSERT

Chilled Mango Pudding with Strawberries

Carrageen with Water Chestnut Puree (Served Hot)

Chilled Peach Resin with White Fungus, Red Date and Dried Longan

Chilled Mango Pomelo Sago

Carrageen with Teochew-Style Yam Paste, Gingko Nut and Coconut Puree

Red Bean Puree with Glutinous Rice Ball

Melting Hearts

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