# A GRANDWEDDING OF YOUR DREAMS 

## GRAND BALLROOM LUNCH PACKAGE 2025

(Valid for weddings held from January to December 2025)

## 8-Course Chinese Wedding Lunch (Weekend)

 Friday, Saturday, Sunday, Eve of Public Holiday and on Public HolidayChinese Set Lunch | $\$ 1,738.00^{++}$per table of 10 persons

For enquiries, please contact our wedding team at 68314768 or email mhrs.sindt.sales@marriotthotels.com

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.
- Free flow of Chinese Tea (Chinese Menu) throughout the wedding banquet.
- One complimentary 30-litre barrel of beer.
- One complimentary bottle (equivalent to 750 ml ) 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 10am to 4 pm .
- 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.
- \$80 room service credit.

Valid during your wedding stay only

WISHES DO COMETRUE

## Choice of one

- \$120 TANGS gift card
- Additional \$120 room service credit.

Valid during your wedding stay only

- Additional 10 bottles of house wines for your wedding banquet


## BE REWARDED

- Marriott Bonvoy ${ }^{\top M}$ offers exclusive privileges to you. As a Member of the Marriott Bonvoy ${ }^{\text {TM }}$ 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 ${ }^{\text {TM }}$ 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 ${ }^{\text {TM }}$ member, enjoy free high-speed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- Sign up with Marriott Bonvoy ${ }^{\text {M }}$ for free at https://bit.ly/MBVsignup.


## 2025 WEDDING LUNCH 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

| Crispy Shrimp with <br> Chicken Floss | Mango Thai-Style Mini <br> Octopus | Hong Kong-Style <br> Soya Sauce Chicken | Crispy Baby Squid with <br> 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 \$218++ per table

## 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
Braised Bird's Nest with Assorted Dried Seafood and Golden Superior Soup, chargeable at additional $\$ 100++$ per table

## 2025 WEDDING LUNCH MEN U

## 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 \$88++ per table

## DRIED SEAFOOD

Braised 10-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens Braised Sea Cucumber with Crispy Bean Curd Skin in Oyster Sauce and Seasonal Greens Braised 10-Head Abalone with Conpoy in Oyster Sauce, Baby Cabbage

## 2025 W EDDING LUNCH MENU

## POULTRY

Wan Hao Signature Roast Crispy Chicken
Salted Baked Chicken Marinated with Sha- Jiang
Roast Chicken Marinated with Fermented Red Bean Curd Paste

Roasted Duck with Ginseng Sauce, chargeable at additional \$80++ 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
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

