



MARRIOTT
SINGAPORE
TANG PLAZA

DINNER & DANCE PACKAGES 2026

Host a spectacular Dinner & Dance and create lasting memories in the comfort of our refurbished Grand Ballroom at Singapore Marriott Tang Plaza Hotel

A NIGHT TO REMEMBER

Let us bring your vision of an awesome Dinner & Dance to life with specially-curated packages, state-of-the-art facilities, impeccable service and masterfully created culinary delights.

GLAMOUR

Mondays to Thursdays

- **\$128++ per person for Buffet menu**
(Minimum of 200 persons)
- **\$1,280++ per table for Chinese menu**
(Minimum of 20 tables of 10 persons each)

GRANDEUR

Mondays to Sundays

- **\$148++ per person for Buffet menu**
(Minimum of 200 persons for weekdays and 300 persons for weekends)
- **\$1,480++ per table for Chinese menu**
(Minimum of 20 tables for weekdays and 30 tables for weekends, of 10 persons each)

(V) – Vegetarian

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 | F: (65) 6735 9800

HAVE A BALL OF A TIME

Be it a gala dinner or fun-filled themed party, be prepared to have a blast!

- A dedicated event planner
- 8-course Cantonese cuisine from our award-winning Wan Hao Chinese Restaurant or sumptuous International Buffet
- Free flow of soft drinks and Chinese Tea (Chinese Menu) or Coffee & Tea (Buffet Menu) throughout the event
- Complimentary exclusive use of our refurbished Grand Ballroom with setup
- Complimentary car park passes for up to 20% of your confirmed attendance
- Selected wines at special prices
- Exclusive parking for two VIP cars at the Hotel Forecourt
- Complimentary floral centrepieces for all tables
- Up to 60,000 Marriott Bonvoy™ points

To find out more, please contact our Catering Team at **6831 4769**
or email **mhrs.sindt.sales@marriotthotels.com**.

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8-COURSE CHINESE SET DINNER MENU

GLAMOUR

\$1,280.00++ per table of 10 persons

Combination Platter

Marinated Chicken with Chinese Spices, Thai Style Smoked Duck Breast with Plum Sauce, Breaded Butterfly Prawn, Crispy Baby Squid with Honey Sauce and Sliced Almond, Marinated Jellyfish Flower with Crispy Chilli Garlic Paste

Braised Crab Meat with Assorted Seafood and Cream Corn Broth

Sautéed Shrimp and Scallop with XO Sauce in Yam Nest

Hybrid Grouper in Hong Kong Style Superior Light Soy Sauce and Spring Onion

Wan Hao Signature Roast Chicken

Braised Bai-Ling Mushroom with Bean Curd Skin in Conpoy Sauce and Seasonal Greens

Wok-Fried Five Grain Rice with Diced Chicken, Mushroom and Chinese Sausage in Lotus Leaf

Chilled Sea Coconut with Red Date, White Fungus, Dry Longan and Rock Sugar

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8-COURSE CHINESE SET DINNER MENU

GRANDEUR

\$1,480.00++ per table of 10 persons

Combination Platter

Marinated Herbal Chicken Roulade, Crispy Vietnamese Prawn Spring Roll, Breaded Butterfly Prawn, Crispy Baby Squid with Honey Sauce and Sliced Almond, Thai Style Smoked Duck Breast with Plum Sauce

Braised Fish Maw with Shredded Chicken Broth in Golden Superior Soup

Steamed Tiger Prawn in Garlic Paste with Glass Noodles

Hong Kong Style Wild Sea Red Grouper with Superior Light Soy Sauce and Spring Onion

Wan Hao Signature Crispy Chicken

Braised 10-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens

Braised Ee-Fu Noodles with Chives and Crab Meat Sauce

Teochew Style Yam Paste with Gingko Nut and Coconut Purée

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INTERNATIONAL BUFFET DINNER MENU

GLAMOUR

\$128.00++ per person

SALAD

Mediterranean Couscous Salad (V)

Assorted Mixed Greens, Seven Types of Garden Vegetables, House Dressings (V)

Thai Chicken, Pomelo, Crisp Shallots, Coriander Salad

Salmon Gravlax, Traditional Condiments

Assorted Nigiri and Maki, Pickled Ginger, Soya Sauce, Wasabi

SOUP

Cream of Pumpkin Soup, Pumpkin Seed (V)

Selection of Freshly Baked Breads, Butter, Margarine

HOT DELICACY

Roast Beef Sirloin, Braised Onion, Mushroom

Braised Lamb Leg, Zucchini, Semi-Dried Tomato, Mint

Malaysian Chicken Curry

Baked Sea Bass, Ratatouille Vegetable

Steamed Asparagus, Haricot Beans, Cherry Tomato (V)

Biryani Rice (V)

DESSERT

Selection of Local Pastries

Black Glutinous Rice

Carrot Cake

Lychee Rose Cake

Surabaya Cake

Seasonal Fresh Fruits

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INTERNATIONAL BUFFET DINNER MENU

GRANDEUR

\$148.00++ per person

APPETISER (Choice of four items)

Thai Chicken, Pomelo, Crispy Shallot, Coriander Salad
Chicken Waldorf Wedge Salad with Lemon Herb Yoghurt Dressing
Smoked Duck, Orange, Walnut, Shaved Fennel, Pomegranate Vinaigrette Salad
Salmon Nicoise, Mustard Vinaigrette Salad
Poached Prawn, Condiments
Cajun Prawn, Honey Lime Dressing, Charred Corn Salad
Assorted Nigiri Sushi, Pickled Ginger, Soya Sauce, Wasabi
Smoked Salmon, Traditional Condiments
Salmon Gravlax, Traditional Condiments
Italian Bowtie Salad (V)
Roasted Mushroom, Pickled Onion, Shaved Radish, Broccolini Salad (V)
Mustard, Gherkin, Spring Onion, Potato Salad (V)
Baby Kale, Radicchio with Blue Cheese, Roasted Walnut, Poached Pear in Honey Balsamic (V)
Roasted Pumpkin and Quinoa, Manchego, Toasted Pumpkin Seed, Citrus Vinaigrette (V)
Farro Salad with Diced Apple, Cherry Tomato, Tofu, Fresh Basil, Lemon Tahini Dressing (V)
Mediterranean Chickpea Millet Salad (V)
Roasted Mushroom, Cauliflower, Apple Balsamic Dressing, Kale Salad (V)
Roasted Vegetable Couscous Salad (V)
Roasted Sweet Potato Salad with Pecan, Dried Cranberry, Goat Cheese, Apple Cider Vinaigrette (V)
Cherry Tomato and Bocconcini Salad with Basil, Baby Arugula, Balsamic Fig Dressing (V)
Soba Noodle Salad with Roasted Sesame Dressing (V)
Edamame with Smashed Cucumber Salad (V)

SOUP (Choice of one item)

Cream of Pumpkin Soup, Garlic Croutons (V)
Cauliflower Velouté, Garlic Herb Croutons (V)
Cream of Tomato Basil Soup, Garlic Herb Croutons (V)
Potato and Leek Velouté (V)
Braised Enoki Mushroom, Creamed Corn Soup (V)
Braised Minced Chicken, Conpoy, Creamed Corn Soup
Braised Crab Meat, Spinach, Fish Maw Soup
Asparagus Broth, Sweet Corn

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HOT DELICACY (Choice of six items)

CHICKEN

Malaysian Chicken Curry
Spicy Tomato Chicken
Butter Masala Chicken
Roasted Chicken with Teriyaki Glaze
Java+ Curry Chicken
Chicken Piccata with Caper, Lemon Garlic Butter Glaze
Lemon-Oregano Marinated Roasted Chicken Breast with Mushroom Gravy
Chicken Stew with Vegetable
Roasted Chicken Breast with Bell Pepper Piperade
Garlic Roasted Chicken
Sweet and Sour Chicken
Stir-Fried Diced Chicken, Cashew Nut, Gong Bao Sauce

SEAFOOD

Baked Norwegian Salmon, Dill Hollandaise Sauce
Baked Norwegian Salmon, Garlic Butter Sauce
Baked Sea Bass, Puttanesca Sauce
Baked Seabass, Mediterranean Tomato Sauce
Baked Golden Turmeric Fish with Sambal Tomato
Steamed Grouper Fillet with Nyonya Spicy Sauce
Steamed Grouper, Soya Sauce, Garlic, Spring Onion
Wok-Fried Prawn, Light Soya Sauce
Sweet and Sour Prawn, Pineapple, Mango
Sautéed Shrimp with Celery, Bell Peppers

BEEF & LAMB

Roast Beef Sirloin, Braised Onions, Mushrooms
Braised Beef Stew with Vegetable
Braised Beef Ball with Mushroom Gravy
Stir-Fried Beef with Szechuan Gong Bao Sauce
Stir-Fried Black Pepper Beef, Bell Pepper
Mutton Slow-Cooked in Spices and Coconut Milk
Braised Lamb Shoulder, Fennel and Orange
Braised Lamb Shank, Olives, Gremolata

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VEGETABLE

- Lyonnaise Roast Baby Potato (V)
- Roasted Potato Gratin (V)
- Roasted Asparagus and Zucchini, Slivered Almond (V)
- Seasonal Vegetable Medley (V)
- Steamed Green Beans, Dried Tomato, Spanish Onion (V)
- Steamed Baby Cabbage, Garlic, Luffa Gourd (V)
- Braised Assorted Fungus Mushroom, Seasonal Greens (V)
- Wok-Fried Broccoli, Garlic (V)
- Wok-Fried Baby Kailan, Mushroom (V)

PASTA

- Gnocchi with Roasted Pumpkin and Sage Burnt Butter Sauce (V)
- Fusilli Pasta, Basil Sauce, Semi-Dried Tomatoes (V)
- Penne Arrabbiata (V)
- Seafood Penne Arrabbiata
- Capellini with Garlic Lemon, Parmesan
- Orecchiette Aglio Olio (V)
- Orecchiette Gratin with Basil Breadcrumb

RICE

- Wok-Fried Rice, Chicken, Spring Onion
- Wok-Fried Vegetarian Fried Rice (V)
- Wok-Fried Rice with Mushroom and Olive Sauce (V)
- Wok-Fried Rice with Assorted Mushroom, Vegetable and Seaweed (V)
- Wok-Fried Rice with Chinese Sausage, Diced Mushroom, Spring Onion
- Steamed Basmati Rice, Dried Fruit, Cashew Nut (V)
- Steamed Saffron Rice with Garden Vegetable (V)

NOODLE

- Char Kway Teow
- Braised Ee-Fu Noodle, Mushroom, Chinese Chive (V)
- Wok-Fried Udon Noodle with Shrimp and Black Pepper
- Wok-Fried Vegetarian Mee Goreng (V)
- Wok-Fried Seafood Mee Goreng

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MALAY CUISINE

Ayam Goreng Berempah | Crispy Spiced Fried Chicken
Ayam Masak Merah | Spicy Tomato Chicken
Rendang Daging | Slow-Cooked Beef in Spices and Coconut Milk
Rendang Kambing | Slow-Cooked Mutton in Spices and Coconut Milk
Sambal Udang Petai | Sambal Prawn
Sotong Masak Kicap | Squid in Dark Soy Sauce
Siakap Tiga Rasa | Sea Bass in Three Flavours
Sayur Campur | Stir-Fried Mixed Vegetables
Bee Hoon Goreng | Fried Rice Vermicelli
Mee Siam Goreng | Fried Vermicelli Noodles
Nasi Goreng Kampung | Village Style Fried Rice
Sayur Goreng | Stir-Fried Mixed Vegetables
Nasi Kuning | Yellow Rice

INDIAN CUISINE*

 Mutton Curry
 Chicken Tikka Masala
 Fish Masala
 Paneer Butter Masala (V)
 Kadai Paneer (V)
 Navrattan Korma (V)
 Aloo Gobi (V)
 Aloo Tikki (V)
 Dal Makhni (V)
 Dal Tarka (V)
 Indian Vegetarian Biryani Rice (V)

**Served together with Butter Naan, Papadam and Mango Chutney. A minimum order of 3 dishes required.*

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DESSERT (Choice of four items)

Assorted Local Desserts
Chilled Cheng Tng with Longan and Fungus
Almond Bean Curd with Longan
Tau Suan
Mini Macaron
Mini Chocolate Éclair
Lychee Rose Panna Cotta
Mango Pomelo Pudding
Vanilla Crème Brûlée
Chocolate Blueberry Crumble
Matcha Financier
Tiramisu
Matcha Swiss Roll
Ispahan Cake
Pandan Kaya Cake
Chocolate Praline Cake
Green Tea Chestnut Mousse Cake
Ondeh Ondeh Cake
Mini Chocolate Tartlet
Mango Passion Tart
Mini Fruit Tartlet
Assorted Lapis Cake
Walnut Brownie
New York Cheese Cake
Matcha Red bean Cake
Strawberry Mousse Mirror Glaze Cake
Mango Mousse Cake
Red Velvet Peanut Opera Cake
Matcha Opera Cake
Classic Opera Cake
Apple Crumble
Bread Pudding

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