## DINNER \& DANCE

## PACKAGES 2023

Host a Spectacular Dinner \& Dance and Create Lasting Memories in the Comfort of our Refurbished Grand Ballroom at Singapore Marriott Tang Plaza Hotel

MARRIOTT

## 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

- \$98++ per person for Buffet menu
(Minimum of 200 persons)
- \$980++ per table for Chinese menu
(Minimum of 20 tables of 10 persons each)


## GRANDEUR

Mondays to Sundays

- \$118++ per person for Buffet menu
(Minimum of 200 persons for weekdays and 300 persons for weekends)
- \$1180++ per table for Chinese menu
(Minimum of 20 tables for weekdays and 30 tables for weekends, of 10 persons each)

[^0]MARRIOTT
SINGAPORE
TANG PLAZA

## HAVE A BALL OF A TIME

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

- A dedicated event planner.
- Choice of 8-course Cantonese cuisine from our award-winning Wan Hao Chinese Restaurant or sumptuous International Buffet.
- Free flow of soft drinks and mixers 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 ${ }^{\text {TM }}$ points.

Rates are applicable for celebrations booked before 31 December 2023.
To find out more, please contact our Catering Team at 68314769
or email mhrs.sindt.sales@marriotthotels.com.

[^1]Prices and menus are subjected to change at the discretion of the hotel.

## SINGAPORE MARRIOTT TANG PLAZA HOTEL

MARRIOTT
SINGAPORE
TANG PLAZA

# 8-COURSE CHINESE SET DINNER MENU 

## GLAMOUR |\$980++ per table of 10 persons

Combination Platter<br>Deep-Fried Breadcrumb Prawn, Hong Kong Style Soya Chicken, Chilled Clam Meat with Spicy Sauce, Smoked Duck with Peach Plum Sauce, Deep-Fried Seafood Roll<br>Double-Boiled Cordyceps Flower with Chicken Soup and Mushroom

Chinese Herbal Poached Tiger Prawn

Steamed Sea Bass with Minced Garlic and Soya Sauce

Wan Hao Signature Roast Chicken

Braised Bai-Ling Mushroom with Bean Curd Skin and Seasonal Green

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

Chilled Peach Resin with Red Dates, White Fungus and Lotus Seeds

[^2]Prices and menus are subjected to change at the discretion of the hotel.

MARRIOTT
SINGAPORE
TANG PLAZA

# 8-COURSE CHINESE SET DINNER MENU <br> GRANDEUR | $\$ 1180++$ per table of 10 persons 

Combination Platter
Deep-Fried Breadcrumb Prawn, Marinated Chicken with Chinese Spices, Marinated Jelly Fish Head, Smoked Duck with Peach Plum Sauce, Deep-Fried Seafood Roll

Braised Lobster with Assorted Seafood, Egg White and Wolfberries

Sautéed Shrimp and Scallop with XO Sauce in Taro Nest

Steamed Red Snapper with Crispy Fermented Soy Bean and Light Soya Sauce

Wan Hao Signature Crispy Chicken

Braised Mushroom with Gui Fei Abalone and Seasonal Greens

Braised Ee-Fu Noodles with Chives and Crab Meat Sauce

Yam Paste with Carrageen and Coconut Milk

[^3]Prices and menus are subjected to change at the discretion of the hotel.

MARRIOTT
SINGAPORE
TANG PLAZA

# INTERNATIONAL BUFFET DINNER MENU 

GLAMOUR |\$98++ 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 Seeds (V)
Selection of Freshly Baked Breads, Butter, Margarine

## HOT DELICACY

Roast Beef Sirloin, Braised Onions, Mushrooms
Braised Lamb Leg, Zucchini, Semi-Dried Tomatoes, Mint
Malaysian Chicken Curry
Baked Sea Bass, Ratatouille Vegetables
Steamed Asparagus, Haricot Beans, Cherry Tomatoes (V)
Briyani Rice (V)

## DESSERT

Selection of Local Pastries
Black Glutinous Rice
Carrot Cake
Lychee Rose Cake
Surabaya Cake
Seasonal Fresh Fruits
(V) - Vegetarian

[^4]Prices and menus are subjected to change at the discretion of the hotel.

MARRIOTT
SINGAPORE
TANG PLAZA

# INTERNATIONAL BUFFET DINNER MENU <br> GRANDEUR|\$118++ per person 

## INCLUSION

Selection of Freshly Baked Breads
Assorted Mixed Greens, Seven Types of Garden Vegetables, House Dressings (V)
Full Cream Butter, Margarine, Balsamic Vinegar, Olive Oil
Seasonal Fresh Fruits
Freshly Brewed Coffee, Decaffeinated Coffee, Imported Tea
APPETISER (Choice of six items)
Thai Chicken, Pomelo, Crispy Shallots, Coriander Salad
Smoked Chicken, Apple, Celery, Spinach, Walnuts
Smoked Chicken Breast, Roasted Vegetables, Green Lentil Salad
Assorted California Rolls, Pickled Ginger, Soya Sauce, Wasabi
Assorted Nigiri Sushi, Pickled Ginger, Soya Sauce, Wasabi
Poached Prawns, Condiments
Smoked Salmon, Traditional Condiments
Salmon Gravlax, Traditional Condiments
Classic Caesar Salad, Romaines, Anchovy Dressing, Garlic Croutons, Parmesan
Fresh Tomatoes, Mozzarella Cheese, Basil Pesto (V)
Mediterranean Orzo Rice Salad (V)
Pasta Salad, Tomatoes, Garlic, Basil (V)
Couscous, Broccoli, Tomatoes, Feta Cheese Salad (V)
Barley and Roast Pumpkin Salad, Spinach, Pumpkin Seeds (V)
Italian Rice Salad (V)
Portobello Mushroom Salad, Italian Beans, Basil (V)
Potato Salad, Caramelised Onions, Mustard, Gherkins, Spring Onions (V)
Roasted Eggplant, Barley and Arugula Salad (V)
Shaved Carrot and Golden Raisin Salad, Almond-Honey Vinaigrette (V)
Mediterranean Couscous Salad (V)
Marinated Beetroot, Oranges, Feta Cheese, Honey Dressing (V)
Roasted Pumpkin, Sundried Tomatoes, Brown Rice Salad (V)
Hummus, Baba Ganoush, Muhammara, Pita Bread (V)
Tabbouleh Salad (V)
Quinoa, Chickpeas, Broccoli, Tomato Salad (V)

## SOUP (Choice of one item)

Cream of Pumpkin Soup, Garlic Croutons (V)
Cauliflower Velouté, Garlic Herb Croutons (V)
Cream of Tomato Soup, Garlic Herb Croutons (V)
Potato and Leek Velouté (V)
Minestrone Soup (V)
New England Clam Chowder

## HOT DELICACY (Choice of seven items)

## CHICKEN

Malaysian Chicken Curry
Thai Green Chicken Curry
Lemon and Thyme-Marinated Chicken, Tomatoes, Lentils, Olives
Roast Chicken Breast, Mushroom and Tarragon Fricassee
Roasted Chicken Breast, Bell Pepper Piperade

## SEAFOOD

Baked Salmon, Capers, Parsley, Lemon, Olive Oil
Baked Salmon, Mediterranean Sauce
Baked Sea Bass, Ratatouille Vegetables

## BEEF \& LAMB

Roast Beef Sirloin, Braised Onions, Mushrooms
Braised Beef Stew with Vegetables
Sautéed Lamb, Rosemary, Garlic, Bell Peppers, Onions
Braised Lamb Leg, Zucchini, Semi-Dried Tomatoes, Mint

## VEGETABLE

Lyonnaise Roast Baby Potatoes (V)
Roasted Potato Gratin (V)
Steamed Asparagus, Haricot Beans, Cherry Tomatoes (V)
Roasted Zucchini, Asparagus, Cherry Tomatoes (V)

## PASTA

Potato Gnocchi, Porcini Mushroom Cream, Spinach, Parmesan (V)
Baked Cannelloni, Ricotta, Spinach, Tomatoes, Basil (V)
Fusilli Pasta, Basil Sauce, Semi-Dried Tomatoes (V)
Penne Arrabbiata (V)

## RICE

Vegetarian Pilaf Rice (V)
Vegetable Basmati Rice (V)
Briyani Rice (V)

## MALAY CUISINE

Ayam Goreng Berempah|Crispy Spiced Fried Chicken
Ayam Masak Merah | Spicy Tomato Chicken
Rendang Daging | Beef Slow-cooked in Spices and Coconut Milk
Rendang Kambing | Mutton Slow-cooked in Spices and Coconut Milk
Sambal Udang Petai | Sambal Prawn with Beans
Sotong Masak Kicap | Squid in Dark Soy Sauce
Siakap Tiga Rasa|Sea Bass in Three Flavours
Nasi Briyani | Briyani Rice

## INDIAN CUISINE

## Mutton Curry

Mutton Briyani
Indian-Style Chicken Curry
Chicken Briyani
Indian Vegetarian Briyani Rice (V)

## DESSERT (Choice of six items)

Selection of Local Pastries
Carrot Cake
Kueh Lapis
Assorted Swiss Rolls
Strawberry Mirror Gateau
Gula Melaka Cake
Marble Cheesecake
Black Glutinous Rice
Surabaya Cake
Chocolate Éclairs
Cappuccino Mocha Cake
Raspberry Lychee Rose Cake
(V) - Vegetarian


[^0]:    Prices are subjected to $10 \%$ service charge and prevailing Goods \& Services Tax (GST).
    Prices and menus are subjected to change at the discretion of the hotel.

[^1]:    Prices are subjected to $10 \%$ service charge and prevailing Goods \& Services Tax (GST).

[^2]:    Prices are subjected to $10 \%$ service charge and prevailing Goods \& Services Tax (GST).

[^3]:    Prices are subjected to $10 \%$ service charge and prevailing Goods \& Services Tax (GST).

[^4]:    Prices are subjected to 10\% service charge and prevailing Goods \& Services Tax (GST).

