MARRIOTT WEDDINGS

A GRAND WEDDING OF YOUR DREAMS

GRAND BALLROOM DINNER PACKAGE 2027

(Valid for weddings held by December 2027)

Chinese Wedding Dinner (Friday & Sunday)

Communal Chinese Set Menu | $1,988.00++ per table of 10 persons
Individually Plated Chinese Set Menu | $208.80++ per person

For enquiries, please contact our wedding team at 6831 4768
or email mhrs.sindt.sales@marriotthotels.com.

Packages are applicable with a minimum of 18 tables of 10 persons or 180 persons on Fridays and Sundays.
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.

EAT, DRINK AND BE MARRIED

- Cantonese cuisine prepared by our award-winning Wan Hao Chinese Restaurant.
- Unlimited servings of soft drinks and mixers from your cocktail reception and throughout the wedding banquet.
- Unlimited servings of Chinese Tea (Chinese Menu) throughout the wedding banquet.
- Unlimited servings of beer from 7pm to 11pm from your cocktail reception and throughout the wedding banquet.
- 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.
- Preferential rates for house wines.
- An elegant wedding cake display for 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.
- Complimentary usage of up to 02 wedding token boxes.
- Complimentary usage of two in-built LCD projectors, screens with two microphones.
- 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 on your wedding day.
- Complimentary day-use room from 3pm to 6pm.
- Exclusive Room Rates for family and helpers.
  Rooms are subject to availability; special rates are not applicable during blackout period.

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SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.
- $150 nett in room dining for pre- or post-dinner refreshments.

  Valid during your wedding stay only.

WISHES DO COME TRUE

Choice of one

- $150 TANGS gift card.
- Additional $100 nett in room dining for pre- or post-dinner refreshments.
- Complimentary upgrade from a day-use room to one night stay at Deluxe Room, inclusive of a sumptuous breakfast for two.
- 05 platters (45 pieces per platter) of Oriental Canapes to be served during cocktail reception.
- Guaranteed early check-in for complimentary Bridal Suite & Day-use room from 12pm onwards on your wedding day.
- 01 Album Table Styling for reception at Ballroom Foyer.

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 8,700 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://joinmarriottbonvoy.com/sindt.

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COMMUNAL CHINESE SET MENU
$1,988.00++ per table of 10 persons

APPETISER

Chilled Lobster with Black Truffle Mayonnaise Combination Platter (Choice of 02 items)

OR

Roast Suckling Pig Combination Platter (Choice of 04 items)

Cold Selection:
Thai Style Plum Sauce with Smoked Duck Breast
Prawn with Purple Dragon Fruit Sesame Sauce and Fruit Cocktail
Marinated Jelly Fish with Crispy Chilli Garlic Paste
Crispy Baby Squid with Honey Sauce and Sliced Almond
Japanese Scallop with Black Truffle Mayonnaise and Flying Fish Roe

Barbecue Selection:
Roast Irish Duck with Chinese Herb
Cantonese Style Roast Crispy Pork Belly
Smoked Pork Trotter Slices with Black Garlic Dark Sauce
Marinated Herbal Angelica Chicken Roulade

Deep-Fried Selection:
Crispy Vietnamese Prawn Spring Roll
Crispy Ruby Prawn Ball
Nyonya Style Fish Paste Otak-Otak Spring Roll
Crispy Kataifi Mango Prawn Roll
Crispy Lobster Claw stuffed in Lobster Roe coated with Bread Crumb

Change of Appetiser Combination Platter to Whole Suckling Pig, chargeable at additional $268.00++ per table

SOUP
(Choice of 01 item)

Double-Boiled Fish Maw with Dendrobium Stem Herb and Chicken Superior Stock

Double-Boiled Sea Cucumber with 'Chuan-Bei', Asian Moon Scallop and Chicken Superior Stock

Braised Bird's Nest with Assorted Seafood Broth, Crab Meat, Wolfberry and Straw Mushroom

Braised Bird's Nest with Assorted Dry Seafood Broth, Crab Meat and Wolfberry

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COMMUNAL CHINESE SET MENU

SEAFOOD
(Choice of 01 item)

Wok-Fried Hokkaido Scallop with Prawn in Spicy Conpoy Sauce and Broccoli

Wok-Fried Hokkaido Scallop with Prawn in Italian Truffle Sauce and Broccoli

Wok-Fried Jumbo Tiger Prawn with Superior Light Soy Sauce and Green Pepper Oil

Wok-Fried Jumbo Tiger Prawn with White Pepper Cream Sauce and Spring Onion

FISH
(Choice of 01 item)

Wild Sea Red Grouper
Hybrid Grouper
Marble Goby Fish

Cooking Method:
Hong Kong Style Superior Light Soy Sauce, Spring Onion
Teochew Style, Salted Preserved Vegetable with Tofu
Soy Bean Crumb with Chicken Floss, Superior Light Soy Sauce, Spring Onion
Cantonese Style Black Olive with Black Bean Sauce, Spring Onion
Nyonya Spicy Sauce, Spring Onion
Black Garlic with Fried Garlic, Spring Onion

Chile Cod Fish is chargeable at additional $68.00++ per table

DRIED SEAFOOD
(Choice of 01 item)

Braised 5-Head African Abalone with Bean Curd Skin, Oyster Sauce and Seasonal Greens

Braised 5-Head African Abalone with Flower Mushroom, Oyster Sauce and Seasonal Greens

Braised 10-Head African Abalone with Sea Cucumber, Oyster Sauce and Baby Cabbage

Braised 10-Head African Abalone with Pork Trotter and Baby Cabbage

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COMMUNAL CHINESE SET MENU

POULTRY
(Choice of 01 item)

Wan Hao Signature Roast Crispy Free-Range Chicken

Black Truffle Sea Salt Roast Crispy Free-Range Chicken

Steamed Free-Range Chicken with Cordycep Flower and Chinese Herb wrapped in Lotus Leaf

Steamed Free-Range Chicken with Morel Mushroom and Flower Mushroom wrapped in Lotus Leaf

RICE & NOODLES
(Choice of 01 item)

Cantonese Style Chinese Sausage wrapped in Lotus Leaf Rice and Crispy Rice

Crab Meat Glutinous Rice wrapped in Lotus Leaf and Flying Fish Roe

Stewed Ee-Fu Noodle with Crab Meat in Golden Superior Sauce

Wok-Fried Rice with Diced Chicken, Duck, Prawn and Scallop wrapped in Lotus Leaf

Wok-Fried Fish Paste Noodle with Spicy Conpoy Sauce, Assorted Seafood, Bean Sprout and Bell Pepper

DESSERT
(Choice of 01 item)

Chilled Selection:
Mango Pomelo Sago
Peach Resin with White Fungus, Red Date and Dried Longan
Melting Heart

Warm Selection:
Carrageen with Almond Puree and Gingko Nut
Carrageen with Teochew Yam Paste, Gingko Nut and Coconut Puree
Red Bean Puree with Mandarin Orange Peel and Black Sesame 'Tang-Yuan'
Carrageen with Water Chestnut Puree

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INDIVIDUALLY PLATED CHINESE SET MENU

$208.80++ per person

JOYOUS THREE TREASURES PLATTER
(Choice of 03 items)

Barbecue Selection:
Roast Suckling Pig with Golden Mantou
Roast Irish Duck with Black Truffle & Crepe

Deep-Fried Selection:
Crispy Mango Prawn Roll with Yuzu Mayonnaise & Vermicelli
Crispy Lychee Prawn Roll with Raspberry Sauce
Crispy Vietnamese Prawn Roll with Mango Salsa

Cold Selection:
Chilled Abalone Marinated with "Hua Tiao" Chinese Wine
Scallop Salad with Italian Balsamic Dressing
Lobster with Duo Melon in Black Truffle Mayonnaise

SOUP
(Choice of 01 item)
Braised Lobster Seafood Broth with Egg White & Crab Meat
Double-Boiled Cordycep Flower with Fish Maw & Black Chicken
Double-Boiled Chicken Soup with Fish Maw & Morel Mushroom

FISH
(Choice of 01 item)
Baked Coral Grouper with Fermented Soybean Crust & Parsley Infusion
Steamed Coral Grouper Fillet in Hong Kong Style Superior Light Soy Sauce & Spring Onion
Steamed Marble Goby Fillet in Hong Kong Style Superior Light Soy Sauce & Spring Onion

ABALONE WITH SEASONAL GREENS
(Choice of 01 item)
Braised 5-Head African Abalone with Flower Mushrooms in Jade Garden Style
Braised 5-Head African Abalone with Seaweed Tofu in Jade Garden Style
Braised 10-Head African Abalone with Sea Cucumber in Jade Garden Style

RICE & NOODLES
(Choice of 01 item)
Steamed Fragrant Lotus Leaf Rice with X.O. Prawn & Chinese Sausage
Wok-Seared King Prawn with Ee-Fu Noodle in Premium Soy Sauce
Stewed Ee-Fu Noodle with Duo Crab Roe & Meat

TWIN TREASURES OF DESSERT
(Choice of 01 item)
Bird's Nest with Teochew Yam Paste, Ginkgo Nut & Coconut Purée
Bird's Nest with Chilled Mango Pomelo Sago with Vanilla Ice Cream
Bird's Nest with Chilled Peach Resin with Red Date, Ginkgo Nut, White Fungus & Dried Longan
Melting Heart

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Singapore Marriott Tang Plaza Hotel
320 ORCHARD ROAD
SINGAPORE, 238865
+1-800-601-1378