



A GRAND WEDDING OF YOUR DREAMS

GRAND BALLROOM DINNER PACKAGE 2026

(Valid for weddings held from October to December 2026)

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@marriotthotels.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.

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 throughout the wedding banquet.
- Free flow of Chinese Tea (Chinese Menu) throughout the wedding banquet.
- Free flow 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.
- 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 subject 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 8,700 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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2026 WEDDING DINNER MENU

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 Chili Garlic Paste

Crispy Baby Squid with Honey Sauce and Sliced Almond

Japanese Scallop with Black Truffle Mayonnaise and Flying Fish Roe

Barbeque 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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2026 WEDDING DINNER 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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2026 WEDDING DINNER 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 Purée and Gingko Nut

Carrageen with Teochew Yam Paste, Gingko Nut and Coconut Purée

Red Bean Purée with Mandarin Orange Peel and Black Sesame 'Tang-Yuan'

Carrageen with Water Chestnut Purée

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