# SOCIAL EVENT PACKAGES 2023 

Toast to a Successful Celebratory Event and Make it One to Remember at Singapore Marriott Tang Plaza Hotel

MARRIOTT
SINGAPORE
TANG PLAZA

## DAZZLING

Mondays to Thursdays

- $\$ 88.00++$ per person for Buffet menu
(Minimum of 100 persons)
- $\$ 880.00++$ per table for Chinese menu
(Minimum of 10 tables of 10 persons each)


## SPECTACULAR

Mondays to Thursdays

- $\$ 98.00++$ per person for Buffet menu
(Minimum of 100 persons)
- $\$ 980.00++$ per table for Chinese menu
(Minimum of 10 tables of 10 persons each)


## EXTRAVAGANT

Mondays to Sundays

- \$108.00++ per person for Buffet menu
(Minimum of 100 persons)
- $\$ 1,080.00++$ per table for Chinese menu
(Minimum of 10 tables of 10 persons each)

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.

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## HAVE A BALL OF A TIME

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

- A dedicated event planner
- Choice of 7 or 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 function venue 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 centerpieces 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.

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## SINGAPORE MARRIOTT TANG PLAZA HOTEL

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## 7-COURSE CHINESE SET DINNER MENU

DAZZLING | \$880.00++ per table of 10 persons
Combination Platter
Deep-Fried Bread Crumb Prawn, Hong Kong Style Soya Chicken, Marinated Jelly Fish Head, Smoked Duck with Peach Plum Sauce, Deep-Fried Seafood Roll

Braised Assorted Seafood Broth with Egg White and Wolfberries

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

Roast Sesame Chicken with Honey Sauce

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 Sea Coconut with White Fungus and Red Dates

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# 8-COURSE CHINESE SET DINNER MENU <br> SPECTACULAR $\mid \$ 980.00++$ per table of 10 persons 

Combination Platter
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

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 Crispy 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

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

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## 8-COURSE CHINESE SET DINNER MENU

## EXTRAVAGANT | $\$ 1,080.00++$ 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 Roast 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

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## INTERNATIONAL BUFFET DINNER MENU

DAZZLING | \$88.00++ per person

SALAD
Assorted Mixed Greens, Seven Types of Garden Vegetables, House Dressings (V)
Roasted Pumpkin, Cherry Tomatoes, Brown Rice Salad (V)
Pasta Salad, Tomatoes, Garlic, Basil (V)
Smoked Salmon, Traditional Condiments
Assorted Nigiri and Maki, Pickled Ginger, Soya Sauce, Wasabi
SOUP
Cream of Tomato Soup, Garlic Croutons (V)
Selection of Freshly Baked Breads, Butter, Margarine

## HOT DELICACY

Beef Rendang
Roasted Chicken Breast, Bell Pepper Piperade
Sweet and Sour Sea Garoupa
Roasted Zucchini, Asparagus, Cherry Tomatoes (V)
Biryani Rice (V)

## DESSERT

## Selection of Local Pastries

Chocolate Éclairs
Raspberry Lychee Rose Cake
Marble Cheesecake
Seasonal Fresh Fruits
(V) - Vegetarian

## INTERNATIONAL BUFFET DINNER MENU

SPECTACULAR | $\$ 98.00++$ 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 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)
Biryani Rice (V)

## DESSERT

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

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## INTERNATIONAL BUFFET DINNER MENU

EXTRAVAGANT | $\$ 108.00++$ 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, Caramelized 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)

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## 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)

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## Penne Arrabbiata (V)

## RICE

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

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