

JW CONNECTS

Multiple Locations, One Great Virtual Event

Connect with your team, clients or partners via the virtual space with real-time experiences. JW Connects presents a range of options catering to your event needs, from the comfort of your home.



Choose your Menu



Choice of Add-on



Delivery



Accumulate Points

EXOUISITE MENU OPTIONS

From \$14+ Per Person

- Executive Lunch Set
- Western Menu
- Gourmet Sandwiches
- Canapés & Coffee Break
- Sweets Treats

EXPERIENTIAL MASTERCLASS

From \$15⁺ Per Person

- Cocktail Session
- Mocktail Session
- Handcrafted Sushi Making

HANDCRAFTED KIT

From S\$28+ Per Person

Sushi Making Kit (Video Tutorial)



TO ORDER +65 6818 1888



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Terms & Conditions

All prices are in Singapore Dollars and subjected to prevailing 7% goods and services tax. Delivery fee applies at \$16nett per location. Rates are applicable for a minimum of 10 persons.



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MENU

MADAME FAN

WESTERN MENU

Grilled Zuchini, Basil Cream Cup V

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EXECUTIVE LUNCH SET 1	\$22	Starter & Main Main & Dessert	\$22 \$22
Dim Sum Shumai, Crispy Duck Roll		Starter, Main & Dessert	\$30
		Starter (Choice of 1)	
Vegetable Tiger Prawn, Seasonal Green		Roasted Pumpkin Salad Baby Spinach, Feta Cheese, Caramelised Walnuts,	
Rice or Noodles		Honey Balsamic Dressing	
Chicken Fried Rice Singapore Vermicelli, Prawn, Char Siu, Chili		Signature Garden Greens Quail Egg, Smoked Duck Breast, Asian Dressing	
		Tuna Pasta Salad	
EXECUTIVE LUNCH SET 2	\$39	Main (Choice of 1)	
Dim Sum Sesame Prawn Toast, Pan Fried Mooli Cake		Confit Chicken Leg Mediterranean Cous Cous, Asparagus, Chicken Jus	
Meat Charcoal Grilled Iberico Pork, Wild Mushrooms		Pan Seared Salmon Quinoa, Baby Spinach, Lemon Dill Beurre Blanc	
Rice or Noodles Waygu Beef Cube Fried Rice Braised E-Fu Noodle, Prawn		Organic Fried Rice Organic Brown Rice, Asparagus, Egg White, Edamame	
		Dessert (Choice of 1)	
		Chocolate Truffle Cake	
		Crème Brulee with Berries	
EXPERIENTIAL MASTERCLASS A 30-minute guided masterclass by renowned bartenders. and chefs. Each guest will receive an individual set of		Fruit Salad Cocktail with Mint Leaves	
equipment required for the class.		CANAPÉS	\$20
Cocktail Session	\$22	(For 5 items)	
Mocktail Session	\$15	Smoked Salmon, Chive Tartlet	
Handcrafted Sushi Making	\$38	Vietnamese Fresh Spring Roll, Peanut Dressing V	
HANDCRAFTED KIT		Parma Ham, Parmesan Cheese, Fig Jam, Sourdough	
Sushi Making Kit (Video Tutorial)	\$28	Mini Brioches, Teriyaki Chicken	

V | Vegetarian

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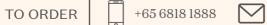
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MENU

Inclusive of One Ice Brewed Tea	\$16	SWEETS TREATS Inclusive of One Bottled Juice	\$32
(Choice of 3)		(Choice of 5)	
Banana Financier		Homemade Jian Dui, Red Bean	
Smoked Salmon, Lettuce, Sour Cream Wrap		Almond Crumble Tart	
Bircher Muesli, Green Apple, Passion Fruit		Salted Carmel Cookies	
Seasonal Fruit Cup		Candy Walnuts	
French Pastries		Honeycomb with Chocolate	
Green Tea Tart		Mini New York Cheesecake	
Tropical Fruit Salad, Chia Seeds		Chocolate Pecan Brownie	
Pumpkin Parfait, Granola, Berries	+\$2.5	Berry Tartelettes	
Turkey Ham And Cheese Croissant	+\$2		
Grilled Veg , Lettuce, Hummus Wrap \vee		DEVERAGES	
Egg And Cheese Croissant V		BEVERAGES	
Avocado, Cucumber And Cheese Sandwich \lor		Soft Drinks	\$2
		Bottled Juice	\$4
GOURMET SANDWICHES		IPA Sweetwater (Bottle)	\$8
		Aqua Panna / San Pellegrino	\$4
Spicy Thai Grilled Beef, Tortilla Wrap, Peanut Sauce	\$14	Sauvignon Blanc, Clos Henri, New Zealand, 375ml	\$27
Turkey Ham, Swiss Cheese, Multigrain Sourdough,	\$17	Pinot Noir, Clos Henri, New Zealand, 375ml	\$27
Honey Mustard Sauce	4	Little Black Dress Rosé, 750ml	\$32
Brioche Hot Dog Bun with Smoked Chicken, Grilled Thai Asparagus, Caramelized Onions, Truffle Mayonnaise	\$16		
Grilled Vegetable Panini With Onion, Pepper, Eggplant, Mushroom Hummus Served With Garden Green, Balsamic Dressing, Potato Salad V	\$14		
Banh Mi, Pickle Carrot, Cucumber, Bean Curd, Capsicum, Lemongrass Vegetarian Mayonnaise, Served With Garden Green, Balsamic Dressing, Potato Salad V	\$14		

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