

# Wedding Packages

*For 100 Persons  
Mondays to Sundays*

## LUNCH

12PM TO 4PM

\$183.80\*\* PER PERSON

## DINNER

6PM TO 10PM

\$208.80\*\* PER PERSON

### FOR THE WEDDING CELEBRATION

- One night stay in Deluxe Suite with \$100 nett in-room dining credit
- Specially curated menu by our talented chefs
- Unlimited servings of soft drinks, mixers and Chinese tea throughout the banquet
- An elegant wedding cake display for cake cutting ceremony
- A Champagne fountain display and a bottle of Champagne for toasting
- One bottle of house wine per ten confirmed guests
- Corkage waiver for all sealed and duty-paid hard liquor brought in
- Splendid floral decoration with a choice of centre piece arrangement to accentuate every table
- Provision of digital e-invitation for all guests
- Selection of wedding favour for all guests
- Signature ang-pow box and guest book
- Selection of table linen and chair covers
- Special themed lighting effects by Forest of Lights
- Use of built-in 10m x 15m LED wall and built-in sound system with two microphones
- Menu tasting session for 5 persons to experience your selected menu (Mondays to Fridays)
- Parking coupons based on 20% of guaranteed attendance
- Two dedicated VIP rooms within the foyer area

#### Terms and Conditions

- Packages are valid until 30 April 2021
- All prices are stated in Singapore Dollars and are subject to 10% service charge and prevailing government taxes
- Advance reservations are required and bookings are subject to availability
- Offers are not valid in conjunction with other promotions, offers and discounts
- Social distancing measures will be implemented across all venues for up to 100 persons
- Menus and prices are subject to change without prior notice
- In the event of dispute, JW Marriott Singapore South Beach reserves the right of final decision

# Lunch

## 4-COURSE WESTERN

Tomato Salad, Feta Cheese, Black Olives, Red Onion, Basil

Mushroom Soup, Truffle Cream

Slow-Baked Chicken Roulade, Brussel Sprout,  
Baby Carrot, Pumpkin Mousseline, Olive Juice

Gluten-Free Chocolate Dome Flourless Cake,  
Dark Chocolate Mousse, Berry Compote

## 4-COURSE WESTERN (VEGETARIAN)

Tomato Salad, Feta Cheese, Black Olives, Red Onion, Basil

Mushroom Soup, Truffle Cream

Pan-Fried Potato Gnocchi, Porcini Mushroom, Sage Butter Sauce

Gluten-Free Chocolate Dome Flourless Cake,  
Dark Chocolate Mousse, Berry Compote

**12PM TO 4PM**  
**\$183.80<sup>++</sup> PER PERSON**

# Chinese Lunch

## 7-COURSE

Three Fortune Combination

*Chilled Tomato, Infused Japanese Plum Sauce*

*Deep-fried Soft-shell Crab*

*Deep-fried Prawn, Wasabi Mayonnaise, Mango Salsa*

Double-boiled Sea Cucumber, Black Mushroom, Chinese Cabbage Soup

Steamed Greenland Halibut, Hong Kong Style

Roasted Chicken, Prawn Crackers

Braised Eight-Head Abalone, Seasonal Vegetables, Conpoy Sauce

Braised Ee-fu Noodles, Seafood, Mushroom

Chilled Passion Fruit Pudding

**12PM TO 4PM**  
**\$183.80<sup>++</sup> PER PERSON**

# Dinner

## 4-COURSE WESTERN

Asian Plum Glazed Smoked Duck Breast, Caramelized Pear,  
Swiss Chard, Figs, Dehydrated Lychee

White Asparagus Velouté, Crispy Quinoa

Acacia Honey Marinated Halibut Fillet,  
Butter-Glazed Heirloom Carrot, Black Truffle Potato Cream

Chocolate Tart, Araguani Chocolate Cream,  
Bittersweet Dark Chocolate, Pistachio Sauce

## 4-COURSE WESTERN (VEGETARIAN)

Asian Plum Glazed Grilled Tofu, Caramelized Pear,  
Swiss Chard, Figs, Dehydrated Lychee

White Asparagus Velouté, Crispy Quinoa

Crispy Mushroom Roll, Grilled Avocado, Endive, Virgin Salsa

Chocolate Tart, Araguani Chocolate Cream,  
Bittersweet Dark Chocolate, Pistachio Sauce

**6PM TO 10PM**  
**\$208.80\*\* PER PERSON**

# Chinese Dinner

## 8-COURSE

Three Fortune Combination  
*Chilled Tomato, Infused Japanese Plum Sauce*  
*Sliced Suckling Pig*  
*Chilled Scallop Salad, Fresh Fruits*

Double-boiled Chicken Soup, American Ginseng, Fish Maw, Mushroom

Deep-fried Prawn, Wasabi Mayonnaise, Mango Salsa, Sliced Almond Flakes

Steamed Chilean Cod, Minced Garlic, Soya Sauce

Roasted Pi Pa Duck

Braised Six-Head Abalone, Japanese Flower Mushroom, Seasonal Vegetables

Wok-fried Seafood Ramen, Black Pepper Sauce

Chilled Double-boiled Ho Sui Pear, White Fungus, Osmanthus

**6PM TO 10PM**  
**\$208.80<sup>++</sup> PER PERSON**