

# WEDDING OF YOUR DREAM DINNER PACKAGE 2020

# 8-course Weekend Wedding Dinner

**January to December** 

Friday, Saturday, Sunday,
Eve of Public Holiday & Public Holiday
\$1588++ per table

 ${\it Package is only applicable with a minimum of 30 tables.}$ 



#### 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 for your cocktail reception and dinner (7pm to 11pm).
- Free flow of beer for 3 hours.
- One complimentary bottle (equivalent to 750ml) of house wine per confirmed table.
- One complimentary bottle of champagne for champagne pouring.
- Corkage waived for all sealed duty-paid hard liquor.
- Wedding cake for the cake-cutting ceremony.
- Complimentary food tasting session for up to six persons from Mondays to Thursdays, excluding eve of Public Holidays and 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.
- Certified Wedding Planners to assist you with your planning.

#### FOR MY FAMILY AND FRIENDS

- Specially-designed invitation cards based on 60% of confirmed attendance.
   Not inclusive of printing
- Complimentary car park coupons for 10% of confirmed attendance with two VIP car park lots at the Hotel's entrance for your Bridal procession.
- Complimentary Day-use room from 2pm to 6pm.
- Exclusive Deluxe Room rates for family and helpers.

  Rooms are subject to availability; special rates are not applicable during black-out period



#### SWEET DREAMS ARE MADE OF THESE

- An exclusive two-night stay in our refurbished Junior Suite that is well-appointed with an adjoined living area, ergonomic furniture, luxurious amenities. Don't forget to enjoy the sumptuous buffet breakfast for two at Marriott Cafe!
- Subsequent nights' stay at 20% off published rate.
- \$120 room service credit.
   Valid during your wedding stay only

#### WISHES DO COME TRUE

#### Choice of one

- 90-minute pre-wedding or post-wedding spa package for two.
   Not applicable for in-room treatments
- 45-minute ensemble during pre-dinner cocktail.
   Not applicable on Christmas Eve, Christmas Day, New Year's Eve and New Year's
- Complimentary upgrade from a Day-Use Room to an overnight stay in the Deluxe Room.
   Inclusive of buffet Breakfast for two at Marriott Cafe
- Pool Grill Western Set Lunch or Dinner for 2 persons.
   Valid during your wedding stay

#### BE REWARDED

- Marriott Rewards is an award-winning loyalty programme where every trip you take brings you one step closer to a free vacation. Marriott Rewards®, The Ritz-Carlton Rewards® and SPG® share a single, unified program with one set of benefits so you have more opportunities to earn and redeem in more places. You automatically earn points for every stay you make at any of the 6,700 hotels.
- Marriott Rewards offers exclusive privileges to you. As a Member of the Marriott Rewards
  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 Rewards group bonus points up to maximum of 60,000 points which brings you closer to your next holiday plan at over 6,700 locations worldwide.
   (Please log on to www.marriottrewards.com for more information.)
- Get FREE INTERNET when you stay. Now, as a Marriott Rewards member, enjoy free highspeed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- Visit <u>www.marriottrewards.com/internet</u> for more information and sign up with Marriott Rewards for free.



# 2020 WEDDING DINNER MENU

#### **APPETISERS**

Chilled Lobster with Black Truffle Mayonnaise and Deep-Fried Lobster Claw
 鸳鸯龙虾大拼盘

## <u>OR</u>

◆ Wan Hao Appetiser Combination 万豪五彩大拼盘 Choice of 5 items | 自选五款

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Marinated Jelly Fish Head

风味海蜇头

Clam in Mexican Paste

墨西哥酱海瓜子

Mango Thai Style Mini Octopus

香芒泰式八爪鱼

Smoked Duck with Kumquat

Sauce

金桔酱熏鸭胸

Prawn Salad with Yuzu Mayonnaise

and Fresh Fruit

柚子酱鲜果沙律虾

BBQ SELECTION | 烧食

Roast Angelica Duck

当归烧鸭

Roast Pork Belly

烧肉

BBQ Black Pepper Honey Pork

蜜汁黑椒叉烧

Hong Kong Style Soya Chicken

港式油鸡

Teochew Style Braised Duck

潮式卤鸭

DEEP FRIED SELECTION | 炸食

Vietnamese Spring Roll

银丝越南春卷

Potato Shrimp

金丝凤尾虾

Chicken Gold Coin

金钱鸡

Crab Meat Ball

五香蟹枣

Crab Claw

黄金蟹钳

SOUP|汤

Double-Boiled Fish Maw, Ginseng, Chicken Soup, Conpoy

人参花胶炖鸡

Double-Boiled Abalone, Cordyceps Flower Soup, Conpoy

鲍鱼虫草花炖鸡汤

Braised Hashima, Saffron Superior Soup, Assorted Dried Seafood

藏红花雪蛤海皇羹

Braised Lobster, Assorted Seafood Broth, Diced Vegetable, Egg White, Conpoy

龙虾芙蓉海鲜羹



# 2020 WEDDING DINNER MENU

#### SEAFOOD 海鲜

Sautéed Hokkaido Scallop, Prawn, Olive Sauce, Bell Pepper 橄酱北海道带子虾球翠笋

Sautéed Hokkaido Scallop, Prawn, Black Truffle Sauce, Bell Pepper 黑菌酱北海道带子虾球翠笋

Sautéed Hokkaido Scallop, Prawn, Conpoy Spicy Sauce, Bell Pepper 极品酱北海道带子虾球翠笋

Sautéed Hokkaido Scallop, Prawn, Szechuan Sauce, Bell Pepper 川味酱北海道带子虾球翠笋

## FISH 鱼

Steamed Red Garoupa, Superior Soya Sauce 港蒸红斑

Teochew Style Steamed Red Garoupa

潮式蒸红斑

Steamed Red Garoupa, Fermented Soybean Crumb, Superior Soya Sauce 豆酥蒸红斑

Steamed Spotted Garoupa, Black Bean Sauce, Mandarin Peel 鼓汁果皮蒸龙虎斑

The following can be arranged at an additional \$88++ per table:

Cod Fish

#### DRIED SEAFOOD 海味

Braised Abalone, Chinese Mushroom, Abalone Sauce, Seasonal Greens 鲍脯天白菇扒碧绿

Braised Sea Cucumber, Ling-Zhi Mushroom, Superior Stock, Seasonal Greens 红烧海参灵芝菇扒碧绿

Braised Abalone, Beancurd Skin, Abalone Sauce, Seasonal Greens 鲍脯豆根扒碧绿

Braised Sea Cucumber, Beancurd Skin in Saffron Superior Sauce, Seasonal Greens 藏红花海参豆包碧绿

The following can be arranged at an additional per table:

- 10-Head Australian Abalone (Per Piece 20gm) \$80++
- 5-Head Australian Abalone (Per Piece 45gm) \$150++
- 3-Head Australian Abalone (Per Piece 65gm) \$268++



# 2020 WEDDING DINNER MENU

MAIN COURSE | 熱葷

Wan Hao Signature Roast Crispy Chicken

万豪炸子鸡

Roast Garlic Crispy Chicken

蒜香炸子鸡

Roast Duck, Black Garlic Sauce

黑金蒜烧鸭

Stewed Pork Rib, Hawthorn, Orange Peel

山楂果皮京烤骨

RICE & NOODLES | 饭,面

Stewed Ee-Fu Noodles, Shredded Mushroom, Straw Mushroom, Chives

蟹肉韭皇伊夫面

Wok-Fried Rice, Crispy Rice, Diced Chicken, Mushroom, Chinese Sausage Wrap in Lotus Leaf

脆米荷叶饭

Singapore Style Chilli Crab Meat, Crispy Mantou

星洲辣椒蟹肉伴馒头

DESSERTS 甜品

Chilled Mango Pudding

鲤鱼芒果布丁

Chilled Sea Coconut, White Fungus, Osmanthus

桂花雪耳海底椰

Chilled Peach Resin, Lotus Nut, Red Date, Dried Longan

红枣莲子桃脂

Chilled Mango Sago Pomelo

杨枝甘露

Steamed Yam Paste and Gingko Nut, Cream Corn Sauce

玉米白果芋泥

Red Bean Cream, Glutinous Rice Ball

百年好合

Double-Boiled Ginger Tea, White Fungus, Lotus Nut, Glutinous Rice Ball

雪耳莲子姜茶汤圆

Melting Hearts

西式甜品

