



A GRAND WEDDING OF YOUR DREAMS



GRAND BALLROOM DINNER PACKAGE 2027

(Valid for weddings held by December 2027)

Chinese Wedding Dinner (Weekend)

Saturday, Eve of Public Holiday and on Public Holiday

Communal Chinese Set Menu | \$2,088.00⁺⁺ per table of 10 persons
Individually Plated Chinese Set Menu | \$218.80⁺⁺ per person

For enquiries, please contact our wedding team at **6831 4768**
or email mhrs.sindt.sales@marriotthotels.com.

Packages are applicable with a minimum of 20 tables of 10 persons or 200 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

- Cantonese cuisine prepared by our award-winning Wan Hao Chinese Restaurant.
- Unlimited servings of soft drinks and mixers from your cocktail reception and throughout the wedding banquet.
- Unlimited servings of Chinese Tea (Chinese Menu) throughout the wedding banquet.
- Unlimited servings 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.
- An elegant wedding cake display for 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.
- Complimentary usage of up to 02 wedding token boxes.
- Complimentary usage of two in-built LCD projectors, screens with two microphones.
- 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 on your wedding day.
- 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.

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SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.
- \$150 nett in room dining for pre- or post-dinner refreshments.

Valid during your wedding stay only.

WISHES DO COME TRUE

Choice of one

- \$150 TANGS gift card.
- Additional \$100 nett in room dining for pre- or post-dinner refreshments.
- Complimentary upgrade from a day-use room to one night stay at Deluxe Room, inclusive of a sumptuous breakfast for two.
- 05 platters (45 pieces per platter) of Oriental Canapes to be served during cocktail reception.
- Guaranteed early check-in for complimentary Bridal Suite & Day-use room from 12pm onwards on your wedding day.
- 01 Album Table Styling for reception at Ballroom Foyer.

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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COMMUNAL CHINESE SET MENU
\$2,088.00++ per table of 10 persons

APPETISER | 开胃菜

龙宫大拼盘 (自选两款)

Chilled Lobster with Black Truffle Mayonnaise Combination Platter (Choice of 02 items)

OR

鸿运乳猪大拼盘 (自选四款)

Roast Suckling Pig Combination Platter (Choice of 04 items) 🍳

Cold Selection:

泰式梅子酱熏鸭

紫红芝麻果酱沙律鲜虾

香蒜脆椒凉拌海蜇花

杏片蜜汁海兔子

日本玉带黑松露沙律

Thai Style Plum Sauce with Smoked Duck Breast

Prawn with Purple Dragon Fruit Sesame Sauce and Fruit Cocktail

Marinated Jelly Fish with Crispy Chilli Garlic Paste

Crispy Baby Squid with Honey Sauce and Sliced Almond 🍳

Japanese Scallop with Black Truffle Mayonnaise and Flying Fish Roe 🍳

Barbecue Selection:

药膳爱尔兰挂炉鸭

广式化皮烧肉

黑金蒜泥熏蹄叶

神农当归醉鸡卷

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:

银丝越南春卷

荔枝虾绣球

娘惹乌达春卷

龙须香芒卷

流心龙虾钳

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

开胃菜更换全体乳猪, 每桌另加收费\$268.00**

Change of Appetiser Combination Platter to Whole Suckling Pig, chargeable at additional \$268.00** per table

SOUP | 汤

(Choice of 01 item | 自选一款)

石斛花旗参炖花胶

Double-Boiled Fish Maw with Dendrobium Stem Herb and Chicken Superior Stock

川贝明目鱼炖海参

Double-Boiled Sea Cucumber with 'Chuan-Bei', Asian Moon Scallop and Chicken Superior Stock 🍳

燕窝海鲜芙蓉羹

Braised Bird's Nest with Assorted Seafood Broth, Crab Meat, Wolfberry and Straw Mushroom 🍳

燕窝金汤海味羹

Braised Bird's Nest with Assorted Dry Seafood Broth, Crab Meat and Wolfberry

🍳 Chef's Recommendations

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COMMUNAL CHINESE SET MENU

SEAFOOD | 海鲜

(Choice of 01 item | 自选一款)

干贝酱北海道带子虾球

Wok-Fried Hokkaido Scallop with Prawn in Spicy Conpoy Sauce and Broccoli 

意大利黑松露酱北海道带子虾球

Wok-Fried Hokkaido Scallop with Prawn in Italian Truffle Sauce and Broccoli

杏片青花椒豉油皇大海虾

Wok-Fried Jumbo Tiger Prawn with Superior Light Soy Sauce and Green Pepper Oil 

白胡椒奶油大海虾

Wok-Fried Jumbo Tiger Prawn with White Pepper Cream Sauce and Spring Onion

FISH | 鱼

(Choice of 01 item | 自选一款)

深海大红斑

Wild Sea Red Grouper 

珍珠龙虎斑

Hybrid Grouper

顺壳鱼

Marble Goby Fish 

烹调方式:

Cooking Method:

港式蒸

Hong Kong Style Superior Light Soy Sauce, Spring Onion 

潮州蒸

Teochew Style, Salted Preserved Vegetable with Tofu

豆酥肉松豉油蒸

Soy Bean Crumb with Chicken Floss, Superior Light Soy Sauce, Spring Onion 

广式豉汁榄角蒸

Cantonese Style Black Olive with Black Bean Sauce, Spring Onion

娘惹蒸

Nyonya Spicy Sauce, Spring Onion

黑金蒜蒸

Black Garlic with Fried Garlic, Spring Onion

智利银鳕鱼, 每桌另加收费\$68.00**

Chile Cod Fish is chargeable at additional \$68.00**per table

DRIED SEAFOOD | 海味

(Choice of 01 item | 自选一款)

5头南非鲍鱼碧绿扣金砖

Braised 5-Head African Abalone with Bean Curd Skin, Oyster Sauce and Seasonal Greens 

5头南非鲍鱼碧绿扣花菇

Braised 5-Head African Abalone with Flower Mushroom, Oyster Sauce and Seasonal Greens

10头南非鲍鱼津白扣海参

Braised 10-Head African Abalone with Sea Cucumber, Oyster Sauce and Baby Cabbage

10头南非鲍鱼津白扣元蹄

Braised 10-Head African Abalone with Pork Trotter and Baby Cabbage

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COMMUNAL CHINESE SET MENU

POULTRY | 家禽

(Choice of 01 item | 自选一款)

万豪金牌脆皮菜园鸡

Wan Hao Signature Roast Crispy Free-Range Chicken 

松露海盐蒜香菜园鸡

Black Truffle Sea Salt Roast Crispy Free-Range Chicken

虫草花药膳荷叶菜园鸡

Steamed Free-Range Chicken with Cordycep Flower and Chinese Herb wrapped in Lotus Leaf 

花菇羊肚菌荷叶菜园鸡

Steamed Free-Range Chicken with Morel Mushroom and Flower Mushroom wrapped in Lotus Leaf

RICE & NOODLES | 饭 · 面

(Choice of 01 item | 自选一款)

广式风味腊肠脆米荷叶饭

Cantonese Style Chinese Sausage wrapped in Lotus Leaf Rice and Crispy Rice

蟹肉荷叶糯米饭

Crab Meat Glutinous Rice wrapped in Lotus Leaf and Flying Fish Roe 

金液蟹肉伊面

Stewed Ee-Fu Noodle with Crab Meat in Golden Superior Sauce 

四宝榄酱荷叶饭

Wok-Fried Rice with Diced Chicken, Duck, Prawn and Scallop wrapped in Lotus Leaf

极品酱海鲜彩椒鱼茸面

Wok-Fried Fish Paste Noodle with Spicy Conpoy Sauce, Assorted Seafood, Bean Sprout and Bell Pepper

DESSERT | 甜品

(Choice of 01 item | 自选一款)

Chilled Selection:

杨枝甘露

桃脂红枣桂圆银耳

西式甜品

Mango Pomelo Sago 

Peach Resin with White Fungus, Red Date and Dried Longan

Melting Heart

Warm Selection:

海燕窝白果杏仁茶

海燕窝椰汁白果芋泥

陈年菓皮红莲豆沙汤圆

桃脂红枣桂圆银耳

Carrageen with Almond Puree and Gingko Nut

Carrageen with Teochew Yam Paste, Gingko Nut and Coconut Puree 

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

Carrageen with Water Chestnut Puree



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INDIVIDUALLY PLATED CHINESE SET MENU
\$ 218.80++ per person

LOBSTER GARDEN DELIGHT | 龙虾花园

(Choice of 01 item | 自选一款)

柚香龙情锦番映珠	Lobster Symphony with Yuzu, Heirloom Tomato and Salmon Roe
黑松露龙虾映双珠	Lobster with Black Truffle Mayonnaise, Duo Grapes and Salmon Roe
青柠蜜香龙虾双珠	Lobster with Green Lime Mayonnaise, Duo Grapes and Salmon Roe

SOUP | 汤羹

(Choice of 01 item | 自选一款)

松茸菇花胶炖鸡盅	Double-Boiled Matsutake Mushroom with Fish Maw, Conpoy & Black Chicken
虫草花胶乌鸡炖盅	Double-Boiled Cordyceps Flower with Fish Maw, Conpoy & Black Chicken
羊肚菌花胶炖鸡盅	Double-Boiled Chicken Soup with Fish Maw, Conpoy & Morel Mushroom

FISH | 鱼

(Choice of 01 item | 自选一款)

香茜豆语焗鳕鱼柳	Baked Cod Fish with Fermented Soybean Crust & Parsley Infusion
港式清蒸鳕鱼柳	Steamed Marble Goby Fillet in Hong Kong Style Superior Light Soy Sauce & Spring Onion
港式清蒸红斑柳	Steamed Coral Grouper Fillet in Hong Kong Style Superior Light Soy Sauce & Spring Onion

ABALONE WITH SEASONAL GREENS | 翡翠园中鲍

(Choice of 01 item | 自选一款)

5 头南非鲍鱼花菇翠园	Braised 5-Head African Abalone with Flower Mushroom in Jade Garden Style
5 头南非鲍鱼海参翠园	Braised 5-Head African Abalone with Sea Cucumber in Jade Garden Style
10 头南非鲍鱼辽参翠园	Braised 10-Head African Abalone with Dalian Sea Cucumber in Jade Garden Style

RICE & NOODLES | 饭. 面

(Choice of 01 item | 自选一款)

X.O 酱虾球腊味荷叶饭	Steamed Fragrant Lotus Leaf Rice with X.O. Prawn & Chinese Sausage
豉油皇焗海虾伊面	Wok-Seared King Prawn with Ee-Fu Noodle in Premium Soy Sauce
蟹香伊面 · 蟹粉蟹肉双拼	Stewed Ee-Fu Noodle with Duo Crab Roe & Meat

TWIN TREASURES OF DESSERT | 中西甜品

(Choice of 01 item | 自选一款)

官燕香椰潮州芋泥拼红豆芝麻煎堆	
Bird's Nest with Teochew Yam Paste & Coconut Purée, Red Bean Sesame Ball	
官燕金瓜露拼红豆芝麻煎堆	
Bird's Nest with Pumpkin Purée in Mini Pumpkin, Red Bean Sesame Ball	
官燕冰花红莲桃胶拼红豆芝麻煎堆	
Chilled Peach Resin with Red Date, Gingko Nut, White Fungus & Longan, Red Bean Sesame Ball	

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