

A GRAND WEDDING OF YOUR DREAMS



GRAND BALLROOM DINNER PACKAGE 2026

(Valid for weddings held from October to December 2026)

8-Course Chinese Wedding Dinner (Weekend) Friday, Saturday, Sunday, Eve of Public Holiday and on Public Holiday

Chinese Set Dinner | \$1,988.00** per table of 10 persons

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

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 from your cocktail reception and throughout the wedding banquet.
- Free flow of Chinese Tea (Chinese Menu) throughout the wedding banguet.
- Free flow 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.
- Wedding cake for the 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.
- Themed guest signature book to record all well wishes from your guests.
- Complimentary usage of two LCD projectors and screens.
- 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.
- 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.

SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.
- \$120 room service credit.

Valid during your wedding stay only.

WISHES DO COME TRUE

Choice of one

- \$150 TANGS gift card.
- Additional \$80 room service credit (valid during your wedding stay only).
- Complimentary upgrade from a day-use room to one night stay at Deluxe Room, inclusive of a sumptuous breakfast for two.

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.

2026 WEDDING DINNER MENU

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 Thai Style Plum Sauce with Smoked Duck Breast

紫红芝麻果酱沙律鲜虾 Prawn with Purple Dragon Fruit Sesame Sauce and Fruit Cocktail

香蒜脆椒凉拌海蜇花 Marinated Jelly Fish with Crispy Chili Garlic Paste 杏片蜜汁海兔子 Crispy Baby Squid with Honey Sauce and Sliced Almond

日本玉带黑松露沙律 Japanese Scallop with Black Truffle Mayonnaise and Flying Fish Roe

Barbeque Selection:

药膳爱尔兰挂炉鸭 Roast Irish Duck with Chinese Herb广式化皮烧肉 Cantonese Style Roast Crispy Pork Belly

黑金蒜泥熏蹄叶 Smoked Pork Trotter Slices with Black Garlic Dark Sauce

神农当归醉鸡卷 Marinated Herbal Angelica Chicken Roulade

Deep-Fried Selection:

银丝越南春卷 Crispy Vietnamese Prawn Spring Roll

荔枝虾绣球 Crispy Ruby Prawn Ball

娘惹乌达春卷 Nyonya Style Fish Paste Otak-Otak Spring Roll

龙须香芒卷 Crispy Kataifi Mango Prawn Roll

流心龙虾钳 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

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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

 ${\sf Braised}\, 5{\sf -Head}\, A frican\, Abalone\, with\, Bean\, Curd\, Skin,\, Oyster\, Sauce\, and\, Seasonal\, Greens$

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

2026 WEDDING DINNER 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 Mango Pomelo Sago

桃脂红枣桂圆银耳 Peach Resin with White Fungus, Red Date and Dried Longan

西式甜品 Melting Heart

Warm Selection:

海燕窝白果杏仁茶 Carrageen with Almond Purée and Gingko Nut

海燕窝椰汁白果芋泥 Carrageen with Teochew Yam Paste, Gingko Nut and Coconut Purée

陈年菓皮红莲豆沙汤圆 Red Bean Purée with Mandarin Orange Peel and Black Sesame 'Tang-Yuan'

桃脂红枣桂圆银耳 Carrageen with Water Chestnut Purée