



## A GRAND WEDDING OF YOUR DREAMS



### GRAND BALLROOM LUNCH PACKAGE 2024

(Valid for weddings held between January and December 2024)

#### 8-Course Chinese Wedding Lunch (Weekend)

Friday, Saturday, Sunday, Eve of Public Holiday and on Public Holiday

**Chinese Set Lunch | \$1,588.00\*\* per table of 10 persons**

For enquiries, please contact our wedding team at **6831 4769**  
or email [mhrs.sindt.sales@marriotthotels.com](mailto:mhrs.sindt.sales@marriotthotels.com)

Packages are applicable with a minimum of 25 tables of 10 persons.  
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

- 8-course Cantonese cuisine prepared by our award-winning Wan Hao Chinese Restaurant.
- Free flow of soft drinks and mixers from your cocktail reception.
- Free flow of Chinese Tea (Chinese Menu) throughout the wedding banquet.
- One complimentary 30-litre barrel of beer.
- 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.
- 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 10am to 4pm.
- Exclusive Deluxe Room Rates for family and helpers.  
Rooms are subjected 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.
- \$80 room service credit.  
Valid during your wedding stay only

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## WISHES DO COME TRUE

### *Choice of one*

- \$120 TANGS gift card
- Additional \$120 room service credit.  
Valid during your wedding stay only
- Additional 10 bottles of house wines for your wedding banquet

## 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 8,000 locations 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://bit.ly/MBVsignup>.

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## 2024 WEDDING LUNCH MENU

### APPETISER | 开胃菜

Chilled Lobster with Black Truffle Mayonnaise Combination Platter

黑松露沙律龙虾拼盘

Choice of 2 items from below | 自选两款

OR

Roast Suckling Pig Combination Platter

鸿运乳猪大拼盘

Choice of 4 items from below | 自选四款

Roast Pork Belly

烧肉

Vietnamese Spring Roll

银丝越南春卷

Marinated Jellyfish

风味海蜇

Prawn Salad with

Dragon Fruit

龙珠沙律虾

Crispy Shrimp with

Chicken Floss

金丝酥米虾

Mango Thai-Style Mini

Octopus

香芒泰式八爪鱼

Hong Kong Style-Soya

Sauce Chicken

港式油鸡

Crispy Baby Squid with

Honey Sauce

风味海兔子

Angelica Roast Duck

当归烧鸭

Smoked Pork Trotter

烟熏咸元蹄

Vermicelli Mango

Prawn Roll

龙须香芒虾卷

Crab Claw

黄金蟹钳

*Change of Appetiser Combination Platter to Whole Suckling Pig is chargeable at additional \$218++ per table*

*开胃菜更换全体乳猪, 每桌另加收费\$218++*

### SOUP | 汤

Double-Boiled Fish Maw with Matsutake Mushroom and Chicken Soup

松茸炖花胶鸡汤

Braised Hashima with Assorted Seafood and Wolfberries

芙蓉雪蛤海皇羹

Double-Boiled Morel Mushroom with Fish Maw in Superior Soup and Baby Cabbage

羊肚菌花胶炖津胆

Braised Bird's Nest with Assorted Dried Seafood and Golden Superior Soup,

*chargeable at additional \$100++ per table*

*金汤瑶柱烩官燕窝, 每桌另加收费\$100++*

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### SEAFOOD | 海鲜

Sautéed Hokkaido Scallop with Prawn, Black Truffle Sauce, Celery and Lily Bulb

松露翠绿百合北海道玉带虾

Sautéed Hokkaido Scallop with Prawn, Conpoy Spicy Sauce and Bell Pepper

金巢极品酱翠绿北海道玉带虾

Wok-Fried Giant Tiger Prawn with Szechuan Sweet and Spicy Sauce

酱爆干烧大海虾

Wok-Fried Giant Tiger Prawn with Light Soya Sauce

豉油皇大海虾

### FISH | 鱼

Steamed Red Garoupa with Superior Soya Sauce

港蒸大红斑

Teochew Style Steamed Red Garoupa

潮式蒸大红斑

Steamed Red Garoupa with Fermented Soybean Crumbs and Chicken Floss

豆酥肉松蒸大红斑

Steamed Spotted Garoupa with Black Bean Sauce and Mandarin Peel

鼓汁果皮蒸龙虎斑

*Change of Red Garoupa / Spotted Garoupa to Cod Fish is chargeable at additional \$88\*\* per table*

*红斑 / 龙虎斑更换鳕鱼, 每桌另加收费\$88\*\**

### DRIED SEAFOOD | 海味

Braised 10-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens

花菇碧绿10头汤鲍

Braised Sea Cucumber with Crispy Bean Curd Skin in Oyster Sauce and Seasonal Greens

金砖蠔王扣海参

Braised 10-Head Abalone with Conpoy in Oyster Sauce, Baby Cabbage

蠔王津菜瑶柱10头汤鲍

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### POULTRY | 家禽

Wan Hao Signature Roast Crispy Chicken  
万豪炸子鸡

Salted Baked Chicken Marinated with Sha- Jiang  
古法盐焗鸡

Roast Chicken Marinated with Fermented Red Bean Curd Paste  
乳香脆皮烧鸡

Roasted Duck with Ginseng Sauce, *chargeable at additional \$80++ per table*  
人蔘明火烧鸭, 每桌另加收费\$80++

### RICE & NOODLES | 饭·面

Wok-Fried Rice, Crispy Rice, Diced Chicken, Mushroom, Chinese Sausage wrapped in Lotus Leaf  
脆米腊味荷叶饭

Stewed Ee-Fu Noodles, Crab Meat, Shredded Mushroom, Straw Mushroom and Chives  
蟹肉韭皇伊夫面

Steamed Glutinous Rice with Crab Meat  
蟹肉蒸糯米

### DESSERT | 甜品

Chilled Mango Pudding with Strawberries  
鲤鱼芒果布丁

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

Chilled Mango Pomelo Sago  
杨枝甘露

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

Red Bean Puree with Glutinous Rice Ball  
红莲豆沙汤圆

Melting Hearts  
甜心融化西式甜品

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