



A GRAND WEDDING OF YOUR DREAMS



GRAND BALLROOM LUNCH PACKAGE 2025 / 2026

(Valid for weddings held until 31 December 2026)

8-Course Chinese Wedding Lunch (Weekend)

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

Chinese Set Lunch | \$1,738.00 per table of 10 persons**

For enquiries, please contact our wedding team at **6831 4768**
or email 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 and throughout the wedding banquet.
- 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.
- 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 10am to 4pm.
- 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.
- \$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 8,700 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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2025 / 2026 WEDDING LUNCH MENU

APPETISER | 开胃菜

龙宫大拼盘 (自选两款)

Chilled Lobster with Black Truffle Mayonnaise Combination Platter (Choice of 2 items)

OR

鸿运乳猪大拼盘 (自选四款)

Roast Suckling Pig Combination Platter (Choice of 4 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 Chilli Garlic Paste

杏片蜜汁海兔子

Crispy Baby Squid with Honey Sauce and Sliced Almond

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

广式豉油鸡

Cantonese Style Soy Chicken

Deep-Fried Selection:

银丝越南春卷

Crispy Vietnamese Prawn Spring Roll

荔枝绣球虾

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 with Lobster Roe coated with Bread Crumb

潮式虾枣

Teochew Crispy Prawn Roll

开胃菜更换全体乳猪, 每桌另加收费\$298.00**

Change of Appetiser Combination Platter to Whole Suckling Pig, chargeable at additional \$298.00** per table

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2025 / 2026 WEDDING LUNCH MENU

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

宫廷黄焖鱼鳔蟹肉羹

Braised Emperor Fish Maw Crab Meat Broth, Shredded Jade Abalone, Wolfberry and Bamboo Pith

雪蛤芙蓉龙虾羹

Braised Hashima Lobster Egg White Broth, Assorted Seafood, Straw Mushroom, Wolfberry and Asparagus

SEAFOOD | 海鲜

(Choice of 01 item | 自选一款)

银盏百香果奶油脆皮虾

Crispy Prawn with Passion Fruit Pearl and Cream Sauce, Vermicelli Nest

香蒜脆椒北海道玉带西兰花

Wok-Fried Hokkaido Scallop with Crispy Garlic Chilli Sauce, Broccoli and Bell Pepper

虫草花药膳花雕虾

Poached Tiger Prawn with Cordyceps Flower in Herbal Superior Stock and Chinese Parsley

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

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

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\$88.00**

Chile Cod Fish is chargeable at additional \$88.00** per table

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2026 WEDDING LUNCH MENU

DRIED SEAFOOD | 海味

(Choice of 01 item | 自选一款)

10头南非鲍鱼碧绿扣金砖

Braised 10-Head African Abalone with Bean Curd Skin, Oyster Sauce and Seasonal Greens

10头南非鲍鱼碧绿扣花菇

Braised 10-Head African Abalone with Flower Mushroom, Oyster Sauce and Seasonal Greens

蠔王津菜津白扣海参

Braised Sea Cucumber, Oyster Sauce and Baby Cabbage

10头南非鲍鱼津白扣元蹄, 每桌另加收费\$120.00**

Braised 10-Head African Abalone with Pork Trotter and Baby Cabbage, chargeable at additional \$120.00** per table

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 Cordyceps 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 Conch Sauce, Assorted Seafood, Bean Sprout and Bell Pepper

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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:

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

燕窝窝椰汁白果芋泥 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'

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