



A GRAND WEDDING OF YOUR DREAMS



GRAND BALLROOM LUNCH PACKAGE 2027

(Valid for weddings held until December 2027)

Chinese Wedding Lunch (Weekend)

Saturday, Sunday and on Public Holiday

Communal Chinese Set Menu | \$1,888.00⁺⁺ per table of 10 persons
Individually Plated Chinese Set Menu | \$198.80⁺⁺ per person

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

Packages are applicable with a minimum of 20 tables / 200 persons 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

- 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.
- 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.
- 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 centerpieces for all tables and elegant stands along the aisle and stage.
- Complimentary usage of up to 02 wedding token boxes.
- Complimentary usage of in-built sound system with two LCD projectors, screens and 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 10am to 4pm.
- Exclusive Room Rates for family and helpers.
Rooms are subject to availability; special rates are not applicable during blackout period.

Packages are applicable with a minimum of 20 tables / 200 persons 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.

SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.
- \$100 nett in room dining for pre- or post-lunch refreshments.

Valid during your wedding stay only.

WISHES DO COME TRUE

Choice of one

- \$120 TANGS gift card.
- Additional \$80 nett in room dining for pre- or post-lunch refreshments.
Valid during your wedding stay only.
- Additional 10 bottles of house wines for your wedding banquet.
- 03 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 7am onwards on your wedding day.
- 01 Album Table Styling 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>.

Packages are applicable with a minimum of 20 tables / 200 persons 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.

COMMUNAL CHINESE SET MENU
\$1,888.00++ 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 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 🍳

Barbecue 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

🍳 Chef's Recommendations

Packages are applicable with a minimum of 20 tables / 200 persons 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.

COMMUNAL CHINESE SET 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, 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\$88.00**

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



Chef's Recommendations

Packages are applicable with a minimum of 20 tables / 200 persons 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.

COMMUNAL CHINESE SET 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 Conpoy Sauce, Assorted Seafood, Bean Sprout and Bell Pepper

Chef's Recommendations

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

COMMUNAL CHINESE SET MENU

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 Puree and Gingko Nut

燕窝窝椰汁白果芋泥

Carrageen with Teochew Yam Paste, Gingko Nut and Coconut Puree 

陈年菓皮红莲豆沙汤圆

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

Chef's Recommendations

Packages are applicable with a minimum of 20 tables / 200 persons 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.

INDIVIDUALLY PLATED CHINESE SET MENU
\$198.80++ per person

JOYOUS THREE TREASURES PLATTER | 喜悦三珍拼盘

(Choice of 03 items | 自选三款)

Barbecue Selection:

金脆乳猪拼香馒头	Roast Suckling Pig with Golden Mantou
黑松露香鸭拼脆饼	Roast Irish Duck with Black Truffle & Crepe

Deep-Fried Selection:

柚香金丝芒果虾卷	Crispy Mango Prawn Roll with Yuzu Mayonnaise & Vermicelli
红梅荔枝虾	Crispy Lychee Prawn Roll with Raspberry Sauce
芒果莎莎越南银丝卷	Crispy Vietnamese Prawn Roll with Mango Salsa

Cold Selection:

冰镇花雕鲍鱼	Chilled Abalone Marinated with "Hua Tiao" Chinese Wine
意式黑醋带子沙律	Scallop Salad with Italian Balsamic Dressing
松露酱龙虾沙律	Loyster with Duo Melon in Black Truffle Mayonnaise

SOUP | 汤羹

(Choice of 01 item | 自选一款)

豉宴龙虾芙蓉羹	Braised Lobster Seafood Broth with Egg White & Crab Meat
虫草花胶乌鸡炖盅	Double-Boiled Cordyceps Flower with Fish Maw & Black Chicken
羊肚菌花胶炖鸡盅	Double-Boiled Chicken Soup with Fish Maw & Morel Mushroom

FISH | 鱼

(Choice of 01 item | 自选一款)

香茜豆豉焗红斑柳	Baked Coral Grouper with Fermented Soybean Crust & Parsley Infusion
港式清蒸红斑柳	Steamed Coral Grouper Fillet in Hong Kong Style Superior Light Soy Sauce & Spring Onion
港式清蒸顺福柳	Steamed Marble Goby 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 Mushrooms in Jade Garden Style
5 头南非鲍鱼海带豆腐翠园	Braised 5-Head African Abalone with Seaweed Tofu in Jade Garden Style
10 头南非鲍鱼海参翠园	Braised 10-Head African Abalone with 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	Bird's Nest with Teochew Yam Paste, Ginkgo Nut & Coconut Purée
官燕雪糕荔枝甘露	Bird's Nest with Chilled Mango Pomelo Sago with Vanilla Ice Cream
官燕冰花红莲桃胶	Bird's Nest with Chilled Peach Resin with Red Date, Ginkgo Nut, White Fungus & Dried Longan
西式甜品	Melting Heart

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