## Dinner and Dance Package

### At the Grand Ballroom

<table>
<thead>
<tr>
<th>Mondays to Thursdays</th>
<th>Fridays to Sundays</th>
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<tbody>
<tr>
<td>SGD 900** per table of 10 persons (min 30 tables)</td>
<td>SGD 1000** per table of 10 persons (min of 35 tables)</td>
</tr>
<tr>
<td>SGD 90** per person for buffet menu (min 300 persons)</td>
<td>SGD 100** per person for buffet menu (min of 350 persons)</td>
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### Have a Ball of a Time

- Dedicated Event Planner to attend to your event
- Choice of 8-course Cantonese cuisine prepared by our master chefs from award-winning Wan Hao Chinese Restaurant or Sumptuous International Buffet spread
- Complimentary food tasting session for up to 10 persons (Only applicable for bookings for a minimum of 30 tables with selection of Chinese menus)
- Free flow of soft drinks and mixers for six (6) hours
- Complimentary exclusive use of the Ballroom with décor and setup
- Complimentary car park passes for up to 15% of your confirmed attendance
- Selected wines at special prices
- Earn up to 50,000 Marriott Rewards® Points

### Gifts on Us

- One complimentary High Tea Buffet voucher for two as Lucky Draw Prize
- One complimentary Lunch Buffet voucher for two as Lucky Draw Prize
- One-night Stay in our Deluxe Room for organiser
- Exclusive parking for 2 VIP cars at the Hotel Forecourt
- Complimentary floral centrepieces for all tables

### Just a Bit More

- Two (2) complimentary Dinner Buffet vouchers for two as lucky draw prizes
- Dinner voucher at Pool Grill worth SGD 120.00 Nett
- One complimentary 30-litre barrel of Beer
- Special price of SGD 20.00** per bottle of house wine (Maximum purchase of 1 bottle per confirmed table)
- Upgrade to complimentary car park passes for 25% of your confirmed attendance
- Waiver of corkage charges for duty-paid and sealed wine and hard liquor, up to 1 bottle per confirmed table
- Two platters of pre-dinner cocktail snack items

Celebrate your joyous occasion at the Singapore Marriott Hotel!

Please contact our Catering Hotline at 6831 4769 for enquiries or email to mhrs.sindt.sales@marriotthotels.com

All prices are subject to 10% service tax, prevailing government taxes and change at the discretion of the hotel.
Chinese Menu

Appetisers | 头盆 (Choose 5 items | 自选五款)
Deluxe Appetizer Combination | 龙凤五福大拼盆
- Roasted Pork Belly | 炭烧金猪件
- Prawn Salad | 鲜果沙律虾
- Roasted Duck | 明炉烧鸭
- Smoked Duck | 风味烟鸭胸
- Crispy Dumpling with Chicken and Pork | 脆炸石榴鸡
- Vietnamese Spring Roll | 越南银丝卷
- Japanese Unagi | 日式烤鳗鱼
- Japanese Octopus | 八爪鱼仔
- Spicy Jellyfish | 麻辣海蜇
- Deep-fried Mushroom stuffed with Shrimp Paste | 鱼茸炸酿冬菇

Soup | 汤类 (Choose 1 item | 自选一款)
- Braised Lobster Broth with Prawn, Scallop, Crabmeat, and Bamboo Pith | 生拆龙虾海皇羹
- Braised Hashima Broth with Conpoy, Shredded Abalone, Sea Cucumber, Bamboo Pith, and Shredded Mushrooms | 海味雪蛤羹
- Conpoy Broth with Crabmeat, Shredded Fish Maw, Bamboo Pith, Chicken and Shredded Mushrooms | 蚝皇北菇金鲍片

Seafood | 海鲜 (Choose 1 item | 自选一款)
- Stir-fried Scallops and Shrimps, Pepper, and Celery
- Sautéed Scallops and Squids with Celery and Sweet Peas in XO Sauce
- Wok-fried Coral Clams and Shrimps with Broccoli in Spicy Sauce
- Sautéed Coral Clams and Palm-shaped Clams with Celery in Sambal Sauce
- Steamed Live Garoupa with Mandarin Peel in Black Bean Sauce
- Steamed Live Garoupa with Minced Garlic
- Steamed Pomfret in Teochew Style
- Deep Fried Spotted Garoupa with Spicy Sweet and Sour Sauce

Fish | 鱼 (Choose 1 item | 自选一款)
- Steamed Live Garoupa with Mandarin Peel in Black Bean Sauce
- Steamed Live Garoupa with Minced Garlic
- Steamed Pomfret in Teochew Style
- Deep Fried Spotted Garoupa with Spicy Sweet and Sour Sauce

Vegetable | 菜 (Choose 1 item | 自选一款)
- Braised Sea Cucumber and Ling Zhi Mushroom with Seasonal Greens
- Braised Goose Web and Mushroom with Seasonal Greens
- Braised Sliced Jain Bao Abalone and Mushroom with Seasonal Greens
- Braised Sea Cucumber and Beancurd Sheets with Seasonal Greens

Poultry | 家禽 (Choose 1 item | 自选一款)
- Wan Hao Signature Roasted Crispy Chicken
- Crispy Chicken Marinated with Chinese Rose Wine, and Salt
- Soya Chicken Marinated with Bean Sauce
- Crispy Chicken with Minced Garlic Sauce

Rice & Noodles | 饭面 (Choose 1 item | 自选一款)
- Stewed Ee-fu Noodles with Crabmeat, Straw Mushrooms, Chives
- Stewed Ee-fu Noodles with Minced Pork, Chives and Mushrooms in Spicy Sauce
- Stewed Vermicelli with Shredded Duck Meat, Capsicums, Bean Sproouts and Preserved Vegetables

Dessert | 甜品 (Choose 1 item | 自选一款)
- Sweetened Red Bean Cream with Glutinous Black Sesame Dumplings, Lily Bulbs and Lotus Seeds
- Chilled Mango Pudding
- Warm Almond Cream with Glutinous Black Sesame Dumplings

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Chinese Vegetarian Set Dinner Menu I

- Mixed Fruit Salad
- Deep-fried Mashed Taro with Mushrooms and Vegetables
- Sautéed Walnut with Vegetarian Chicken
- Sweet Corn Soup with Diced Asparagus
- Braised Stuffed Winter Melon with Fried Beancurd
- Deep-fried Preserved Beancurd Skin
- Ee-Fu Noodles with Sliced Mushrooms
- Sweetened Cream of Lotus Seeds, Diced Papaya, and Watermelon

Chinese Tea

Chinese Vegetarian Set Dinner Menu II

- Sautéed Assorted Mushrooms with Carrots and Bamboo Fungus
- Sautéed Water Chestnuts, Celery, Fungus, Green Peas and Broccoli in Taro Basket
- Braised Bird’s Nest with Shredded Winter Melon and Carrots
- Sweet Corn Soup with Diced Asparagus
- Sautéed Asparagus with Fungus and Egg White
- Deep-fried Beancurd skin Rolls stuffed with Assorted Vegetables
- Ee-Fu Noodles Lo-Han Style
- Fresh Fruit Platter
- Chinese Tea

Muslim Set Dinner Menu I

- No Pork, No Lard | Not Halal Certified

- Tropical Salad with Peanut Sauce | Gado Gado
- Mutton Soup cooked with Local Spices | Sup Kambing
- Chilli-flavoured Prawns | Sambal Udang
- Deep-fried Chicken | Ayam Goreng
- Braised Vegetables in Coconut Milk | Sayur Lodeh
- Deep-Fried Garoupa | Ikan Goreng
- Spicy and Sour Beef | Beef Asam
- Rice cooked with Turmeric | Nasi Kunyit
- Fresh Cut Fruits | Buah Buahan

Muslim Set Dinner Menu II

- No Pork, No Lard | Not Halal Certified

- Malaysian Cold Dish | Rampaian Sejuk
- Chicken Soup cooked with Local Spices | Soto Ayam
- Fried Prawns with Chilli Sauce | Udang Goreng Berchilli
- Chilli-Flavoured Squid | Sambal Sotong
- Mixed Curry Vegetables | Sayuran Rampai
- Marinated Roasted Chicken | Ayam Panggang
- Garoupa with Sweet Soya Sauce | Ikan Masak Kicap Manis
- Briyani Rice | Nasi Kebuli
- Black Glutinous Rice with Coconut Milk | Pulut Hitam

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Buffet Dinner Menu I

Cold Presentation
Charcuterie – Mortadella, Hungarian Salami, Black Forest Ham, and Smoked Turkey Breast
Norwegian Smoked Salmon & Smoked Tuna Loin served with Red Pepper Chutney and Dill Crème Fraîche

Salad Presentation
Mushrooms marinated in Lemon and Chili
Panzanella Salad
Spinach and Pear with Blue Cheese
Spicy Thai Squid Salad
New Potatoes tossed in Creamy Mayonnaise topped with Gherkin & Spring Onion
Traditional Caesar Salad

Freshly Baked Bread
Artisan bread selection from our bakery

Soup
Cream of Mushroom with Garlic Parmesan Croutons

Hot Dish Presentation
Seared Atlantic Salmon in Smoked Tomato Sauce
Oven Baked Baby Chickens with Orange Couscous
Wan Hao Roasted Duck with Plum Sauce
Poached Chinese Cabbage with Roasted Garlic and Wolfberries
Stir Fried Scallop with Cashew Nuts in Spicy Sauce
Wok-fried Rice with Chinese Sausage, Preserved Meat and Garlic

Dessert
Assorted Cheesecake
Raspberry Linzer
Tiramisu
Mango and Greek Yogurt Panna Cotta
Crème Brûlée
Semolina Flan with Cherry Ragout
Seasonal Fresh Fruit Platter

Freshly Filtered Coffee & Tea

Buffet Dinner Menu II

Cold Presentation
Charcuterie – Mortadella, Hungarian Salami, Bresaola, Serrano Ham and Smoked Turkey Breast.
Mustards, Gherkins, Cocktail Onions, and Tapenades
Marinated Red and Yellow Cherry Tomatoes with Goat’s Curd
Assorted Nigiri and Maki with Wasabi, Soya Sauce & Pickled Ginger

Salad Presentation
Pickled Mussels with Bean Sprouts and Chili
Smoked Chicken with Green Apple Celery and Candied Walnuts
Thai Beef with Vermicelli Noodles
Baked Portobello Mushroom with Feta and Olives
Mesclun Leaves with Assorted Dressings

Freshly Baked Bread
Artisan bread selection from our bakery

Soup
Cream of Cauliflower with Truffle Oil

Hot Dish Presentation
Sweet and Sour Prawns with Onion and Peppers
Thai Red Curry Duck with Eggplant
Grilled Lamb Cutlets in Mushroom Cream Sauce Gravy
Sea Bass with Zucchini Risoni
Braised Mushroom with Broccoli in Oyster Sauce
Steamed Saffron Rice with Crisp Garlic and Spring Onion

Dessert
Assorted French Pastries
New York Cheesecake Batard
Strawberry Cream
Lemon Tart
Pear Flan
White Chocolate croissant pudding
Agar Agar
Seasonal Fresh Fruit Platter

Freshly Filtered Coffee & Tea

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