



## **WEDDING OF YOUR DREAM LUNCH PACKAGE 2020**

### **8-course Wedding Lunch**

**January to December**

**Chinese Set Lunch**

**\$1338++ per table**

*Package is only applicable with a minimum of 20 tables.*

Prices are based on 10 persons per table and are subject to 10% service charge and 7% 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 for your cocktail reception (12noon to 4pm).
- ♦ 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 sealed duty-paid hard liquor.
- ♦ Wedding cake for the cake-cutting ceremony.
- ♦ Complimentary food tasting session for up to six persons from Mondays to Thursdays, excluding eve of Public Holidays and 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.
- ♦ Certified Wedding Planners will assist you with your planning.

## FOR MY FAMILY AND FRIENDS

- ♦ Specially-designed invitation cards based on 60% of confirmed attendance.  
Not inclusive of printing
- ♦ Complimentary car park coupons for 10% 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 subject to availability; special rates are not applicable during black-out period

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## SWEET DREAMS ARE MADE OF THESE

- ♦ An exclusive one-night stay in our refurbished Junior Suite, well-appointed with an adjoined living area, ergonomic furniture, luxurious amenities. Don't forget to enjoy the sumptuous buffet breakfast for two at Marriott Cafe!
- ♦ Subsequent nights' stay at 20% off published rate.
- ♦ \$80 room service credit.  
Valid during your wedding stay only

## WISHES DO COME TRUE

*Choice of one*

- ♦ 60-minute pre-wedding or post-wedding spa package for two.  
Not applicable for in-room treatments
- ♦ Additional \$120 room service credit.  
Valid during your wedding stay only

## 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 60,000 points which brings you closer to your next holiday plan at over 6,900 locations worldwide.  
*(Please log on to <https://meetmarriottbonvoy.marriott.com/> 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.
- ♦ Visit <https://meetmarriottbonvoy.marriott.com/> for more information and sign up with Marriott Bonvoy™ for free.

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# 2020 WEDDING LUNCH MENU

## APPETISERS

- ◆ Chilled Lobster with Black Truffle Mayonnaise and Deep-Fried Lobster Claw  
鸳鸯龙虾大拼盘

### OR

- ◆ Wan Hao Appetiser Combination  
万豪五彩大拼盘  
Choice of 5 items | 自选五款

## COLD SELECTION | 冷食

Marinated Jelly Fish Head  
风味海蜇头

Clam in Mexican Paste  
墨西哥酱海瓜子

Mango Thai Style Mini Octopus  
香芒泰式八爪鱼

Smoked Duck with Kumquat  
Sauce  
金桔酱熏鸭胸

Prawn Salad with Yuzu Mayonnaise  
and Fresh Fruit  
柚子酱鲜果沙律虾

## BBQ SELECTION | 烧食

Roast Angelica Duck  
当归烧鸭

Roast Pork Belly  
烧肉

BBQ Black Pepper Honey Pork  
蜜汁黑椒叉烧

Hong Kong Style Soya Chicken  
港式油鸡

Teochew Style Braised Duck  
潮式卤鸭

## DEEP FRIED SELECTION | 炸食

Vietnamese Spring Roll  
银丝越南春卷

Mango Prawn Roll with Vermicelli  
龙须香芒虾

Chicken Gold Coin  
金钱鸡

Crab Meat Ball  
五香蟹枣

Crab Claw  
黄金蟹钳

## SOUP | 汤

Double-boiled Fish Maw, Ginseng, Chicken Soup, Conpoy  
人参花胶炖鸡

Double-boiled Sea Cucumber, Cordyceps Flower Soup, Conpoy  
虫草花海参炖鸡汤

Braised Hashima, Saffron Superior Soup, Assorted Dried Seafood  
藏红花雪蛤海皇羹

Braised Lobster, Assorted Seafood Broth, Diced Vegetable, Egg White, Conpoy  
龙虾芙蓉海鲜羹

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### SEAFOOD | 海鮮

Sautéed Hokkaido Scallop, Prawn, Olive Sauce, Bell Pepper

橄醬北海道帶子蝦球翠筍

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

極品醬北海道帶子蝦球翠筍

Sautéed Hokkaido Scallop, Prawn, Szechuan Sauce, Bell Pepper

川味醬北海道帶子蝦球翠筍

### FISH | 魚

Steamed Red Garoupa, Superior Soya Sauce

港蒸紅斑

Teochew Style Steamed Red Garoupa

潮式蒸紅斑

Steamed Red Garoupa, Fermented Soybean Crumb, Superior Soya Sauce

豆酥蒸紅斑

Steamed Spotted Garoupa, Black Bean Sauce, Mandarin Peel

鼓汁果皮蒸龍虎斑

The following can be arranged at an additional \$88++ per table:

- Cod Fish

### VEGETABLE | 菜

Braised Abalone, Chinese Mushroom, Abalone Sauce, Seasonal Greens

鮑脯天白菇扒碧綠

Braised Sea Cucumber, Ling-Zhi Mushroom, Superior Stock, Seasonal Greens

紅燒海參靈芝菇扒碧綠

The following can be arranged at an additional per table:

- 10-Head Australian Abalone (Per Piece - 20gm) \$80++
- 5-Head Australian Abalone (Per Piece - 45gm) \$150++
- 3-Head Australian Abalone (Per Piece - 65gm) \$268++

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## MAIN COURSE | 熱葷

Wan Hao Signature Roast Crispy Chicken

万豪炸子鸡

Stewed Pork Rib, Hawthorn, Orange Peel

山楂果皮京烤骨

Roast Duck, Black Garlic Sauce

黑金蒜烧鸭

## RICE & NOODLES | 饭, 面

Stewed Ee-fu Noodles, Shredded Mushroom, Straw Mushroom with Chives

蟹肉韭皇伊夫面

Wok-fried Rice, Crispy Rice, Diced Chicken, Mushroom, Chinese Sausage Wrap in Lotus Leaf

脆米荷叶饭

Singapore Style Chilli Crab Meat with Crispy Mantou

星洲辣椒蟹肉伴馒头

## DESSERTS | 甜品

Chilled Mango Pudding

鲤鱼芒果布丁

Chilled Sea Coconut, White Fungus, Osmanthus

桂花雪耳海底椰

Chilled Peach Resin, Lotus Nut, Red Date, Dried Longan

红枣莲子桃脂

Chilled Mango Sago Pomelo

杨枝甘露

Steamed Yam Paste, Ginkgo Nut, Cream Corn Sauce

玉米白果芋泥

Red Bean Cream, Glutinous Rice Ball

百年好合

Double-boiled Ginger Tea, White Fungus, Lotus Nut, Glutinous Rice Ball

雪耳莲子姜茶汤圆

Melting Hearts

西式甜品

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