



| MARRIOTT CLOSE KNITTED LUNCH |

2011 Wedding Lunch Package

\$608.00++ per table | Chinese Set Lunch Menu
minimum of 50 persons

\$60.80++ per person | Buffet Lunch Menu
maximum of 90 persons

EAT, DRINK and BE MARRIED

- ♦ Choice of 8-course Cantonese cuisine prepared by award-winning Wan Hao Chinese Restaurant chefs or International Buffet spread
- ♦ Free flow of soft drinks and mixers for three hours
- ♦ Corkage waived for all hard liquor brought in
- ♦ One complimentary bottle of champagne for champagne pouring
- ♦ Five-tier wedding cake for the cake-cutting ceremony

MAKING MEMORIES

- ♦ Unique flower arrangements for all tables including two special arrangements for VIP tables
- ♦ Complimentary seat covers for all chairs
- ♦ Guest signature book to record all well wishes from your guests

FOR MY FAMILY AND FRIENDS

- ♦ Specially-designed invitation cards based on 60% of confirmed attendance
- ♦ Complimentary car park coupons for 15% of confirmed attendance with two VIP car park lots at the Hotel's entrance





BE REWARDED

- ♦ Marriott Rewards offers exclusive privileges to you. As a Member of the Marriott Rewards 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
- ♦ With Rewarding Events™ you earn up to 50,000 points toward free nights for your ultimate getaway. With 50,000 points, you can stay 2 nights free at category 5 hotels such as JW Hotel Bangkok, Miami Marriott Biscayne Bay or JW Marriott Hotel Seoul
- ♦ Visit www.marriottrewards.com for more information and sign up with Marriott Rewards for free

Allow our team of certified Wedding Planners to personalise your wedding plans. Please contact the Wedding Hotline at 6831 4769 for enquiries.

All prices are subject to 10% service tax and prevailing taxes
Kindly note that all prices quoted are subject to change at the discretion of the hotel





| 2011 Wedding Lunch |
2011 年中午婚宴 十位用 (8 道)

APPETIZER | 头盆
Choice of 5 items | 自选五款

Combination of Deluxe Appetizer

锦绣五福大拼盆

Prawn Salad, California Sushi, Abalone Clam in Thai Style, Japanese Octopus, Spicy Jelly Fish

鲜果沙律虾, 加州寿司卷, 泰式鲍贝, 日式八爪鱼仔, 辣汁海蜇

Vietnamese Spring Roll, Roasted Duck, Deep-fried Crab Roll, Barbecued Pork, Sliced Pork Knuckles

越式银丝卷, 明炉烧鸭, 炸蟹枣, 蜜汁叉烧, 佛山汾蹄

MAIN COURSE | 热葷

Poached Live Prawns

白灼海生虾

Sautéed Shrimps with Shimeiji Mushroom, Celery and Sweet Peas in Spicy Sauce

辣汁松菇虾仁

SOUP | 汤

Braised Shark's Fin with Crabmeat and Shredded Chicken

蟹肉鸡丝翅

Braised Shark's Fin with Crabmeat and Shredded Bamboo Pith

蟹肉竹笙翅

Conpoy Broth with Crabmeat, Shredded Fish Maw, Bamboo Pith, Chicken and Shredded Mushrooms

瑶柱四宝羹

Seafood Broth with Crabmeat, Conpoy, Diced Scallop, Shrimps, Conpoy and Mushrooms

竹笙海皇羹

FISH | 鱼

Live Sea Bass

游水金目鲈

Live "Pa-Tin" Fish

游水生果鱼

Deep-fried with Light Soya Sauce

油浸

Steamed with Minced Garlic and Light Soya Sauce

金银蒜蒸

Steamed with Spicy Sauce

辣汁蒸





VEGETABLE | 菜

Braised Sea Asparagus and Ling Zhi Mushroom with Seasonal Greens

碧绿灵芝菇伴海露笋

Braised Mushroom and Conpoy with Seasonal Greens

干贝北菇扒时蔬

MEAT | 肉

Wan Hao Signature Roasted Crispy Chicken

万豪炸子鸡

Pan-fried Spare Ribs Coated with Sesame Seeds

芝麻京都骨

RICE and NOODLES | 饭, 面

Stewed Ee-fu Noodles with Straw Mushrooms, Chives and Sambal Sauce

虾米酱鲜菇焖伊面

Wok-fried Rice with Diced Barbecued Pork, Chicken, Shrimps and Lam Choy

榄菜锦绣炒饭

DESSERT | 甜品

Sweetened Red Bean Cream with Glutinous Black Sesame Dumpling, Lily Bulbs and Lotus Seeds

百年好合

Double-boiled Sea Coconut with Snow Fungus, Papaya, Lotus Seeds and Red Dates

甜甜蜜蜜





|INTERNATIONAL BUFFET|

APPETISER

Chinese Cold Dish Combination – Marinated Beancurd, Roast Duck, Japanese Octopus, Poached Chicken with Wine and Jelly Fish
Mozzarella and Tomato Salad with Basil Dressing
Indonesian Cold Dish, Gado-Gado served with Peanut Sauce

SALAD

Chicken and Pineapple in Curry Mayonnaise
Wild Mushrooms braised with Vinaigrette
Cucumber and Corn Salad
Tossed Mixed Field Greens
Condiments – Thousand Island, French, Vinaigrette and House Dressing

BAKER'S CORNER

Assorted Bread Rolls and Butter

HOT SELECTION

"Daging Rendang" Indonesian Beef in Spicy Gravy
Sautéed Mixed Seafood in "Tom Yam" Style
Pan Roasted Ocean Sea Bass with Lemon Olive Oil and Sundried Tomatoes
Sautéed Chicken with Celery and Pepper Seeds in Oyster Sauce
Braised Seasonal Vegetables with Mushrooms
Fried Rice with Diced Chicken and Salted Fish

DESSERT

Choice of 4 items

Cheese Cake
Chocolate Cake
Selection of Pies
Agar Agar
Bubur Cha-Cha
Cold Almond Beancurd with Longan

COFFEE AND TEA





| WEDDING PARTNERS |

We are pleased to announce our marriage with our Wedding Partners, who have endorsed our beliefs and share our hospitality goal of making your wedding extra special.

Do give them some time to share their ideas and exclusive offers for the Marriott couple!

Gnomes Theme Designers Pte Ltd	Florist
A Little Dream	Entertainment
Compass Entertainment	Entertainment
WOW Magic	Entertainment
Effects Technologies	Entertainment
Impact Creative Services Pte Ltd	Wedding Favours
KoolGifts Creative	Wedding Favours
Shevron Pte Ltd	Wedding Favours
Yovell (Juz Dazzle Gifts, Inc)	Wedding Favours
la Brise Pte Ltd	Wedding Décor & Scenting with Essential Oils
Lil'art Cards & Bridal Favours	Wedding Cards, Printing & Wedding Favours
Live!Studios	Digital Imaging, Photography & Videography
Ministry of Community Development, Youth and Sports (MCYS)	Marriage Enrichment Courses
Sattine Bridal Couture	Bridal House
The Retreat	Lifestyle Spa (Marriott's in-house Spa)
Vivace_Sothys	Beauty & Wellness
Nailz Niche	Beauty & Wellness
Eternally Yours – A Wedding Planner	Wedding Planning Services

