

| MARRIOTT WEDDING PACKAGE |

2015 September to December Wedding Dinner Package

Mondays to Thursdays

\$1168.00++ (8-course) per table

\$1248.00++ (9-course) per table

minimum of 30 tables

Friday, Sunday & Public Holiday

\$1428.00++ (9-course) per table

minimum of 35 tables

Saturday & Eve of Public Holiday

\$1528.00++ (9-course) per table

minimum of 40 tables

maximum of 55 tables

MY DREAM WEDDING

Timeless Treasure – Our newest lace-inspired wedding theme. Exuding the classiness of intricate lace patterns, made even more romantic with complementary floral arrangement in soft, pleasing hues.

Enchanting Elegance – Celebrate your union in celestial bliss with elegant crystals and an ethereal glow that blesses your special day.

Pure Bliss – The perfect ambience of cosy elegance, featuring the charming blue, further enhanced with touches of white, the colour of purity. Paint a perfect picture of love as you bask in an array of blue roses with illuminating glow of tea lights in glass baubles.

Oriental Charm – Have a stylish celebration with chinoiserie inspired flower stands and romantic red rose centrepieces, further enhanced with dazzling ruby crystals. Fall in love in blissful elegance amidst a modern Oriental touch.

EAT, DRINK & BE MARRIED

- ♦ Create your very own sumptuous 8 or 9-course Cantonese dinner from our a la carte menu specially prepared by our award-winning Wan Hao Chinese Restaurant chefs.
- ♦ Free flow of soft drinks and mixers for four hours.
- ♦ One complimentary bottle of champagne for champagne pouring.
- ♦ Corkage waived for all sealed duty-paid hard liquor.
- ♦ Customised selection of wines at attractive prices from wine list.
- ♦ Wedding cake for the cake-cutting ceremony and a signature cake from Java+.
- ♦ Complimentary food tasting session for up to 6 persons from Mondays to Thursdays.

MAKING MEMORIES

- ♦ Unique selection of wedding favours for your guests.
- ♦ Distinctive centerpieces 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.

FOR MY FAMILY AND FRIENDS

- ♦ Themed invitation cards based on 60% of confirmed attendance.
Not inclusive of printing
- ♦ Complimentary car park coupons for 15% of confirmed attendance with two VIP car park lots at the Hotel's entrance for Bridal procession.
- ♦ Exclusive Deluxe Room rates for family and helpers.
Room subject to availability; special rates are not applicable during black-out period

SWEET DREAMS ARE MADE OF THESE

- ♦ An exclusive one-night stay in our refurbished Junior Suite, well-appointed with an adjoining living area, ergonomic furniture, luxurious amenities. Don't forget to enjoy sumptuous buffet breakfast for two at Marriott Cafe!
- ♦ Subsequent nights' stay at 20% off published rate.
- ♦ Marriott Platter – a platter of fruits and exquisite sweet pastries in the Junior Suite.
- ♦ \$80.00 Room Service Credit.
Valid during wedding stay only

WISHES DO COME TRUE

Mondays to Thursdays

Choice of two, no repetition of wishes

- ♦ One complimentary carafe (equivalent to 750ml) of house wine per confirmed table.
- ♦ Complimentary waiver of corkage charge for all duty-paid and sealed bottles of wines.
- ♦ One complimentary 30-litre barrel of beer.
- ♦ Two pre-dinner cocktail canapés.
- ♦ Complimentary printing of invitation cards.
- ♦ \$200.00 nett dining voucher from Wan Hao Chinese Restaurant.

Fridays to Sundays

Choice of two, no repetition of wishes

- ♦ One complimentary carafe (equivalent to 750ml) of house wine per confirmed table.
- ♦ Complimentary waiver of corkage charge for all duty-paid and sealed bottles of wines.
- ♦ One complimentary 30-litre barrel of beer.
- ♦ Complimentary printing of invitation cards.
- ♦ \$200.00 nett dining voucher from Wan Hao Chinese Restaurant.

Choice of one

- ♦ 90-minutes Pre-Wedding Retreat Package or Post-Wedding Retreat Package for two at The Retreat.
Not applicable for in-room treatments
- ♦ Complimentary day-use Room from 2pm to 6pm.
- ♦ 45-minute ensemble during pre-dinner cocktail.
Not applicable on Christmas Eve, Christmas Day, New Year's Eve and New Year's Day

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.
- ♦ As an event organiser, you will earn Marriott Rewards group bonus points up to maximum of 50,000 points which brings you closer to your next holiday plan at over 3,000 locations worldwide.
(Please log on to www.marriottrewards.com for more information.)
- ♦ Get **FREE INTERNET** when you stay. Now, as a Marriott Rewards member, enjoy free high-speed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- ♦ Visit www.marriottrewards.com/internet 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.

| 2015 WEEKDAY WEDDING DINNER |

2015 年結婚晚宴十位用

APPETISER | 头盆

Choice of 5 items | 自选五款

Combination of Deluxe Appetiser

龙凤五福大拼盆

Roasted Pork Belly, Vietnamese Spring Roll, Prawn Salad, Roasted Duck

炭烧金猪件, 越南银丝卷, 鲜果沙律虾, 明炉烧鸭

Crispy Dumpling with Chicken and Pork, Japanese Unagi, Deep-fried Mushroom stuffed with Shrimp Paste,

Japanese Octopus, Spicy Jelly Fish

脆炸石榴鸡, 日式烤鳗鱼, 鱼茸炸酿冬菇, 八爪鱼仔, 麻辣海蜇

SEAFOOD | 海鲜

Stir-fried Scallop and Shrimps with Mixed Capsicums and Celery

翡翠彩椒虾仁带子

Sautéed Scallop and Squids with Celery and Sweet Peas in Spicy Sauce

酱爆带子花枝球

Wok-fried Coral Clam and Shrimps with Broccoli in Spicy Sauce

辣汁虾仁珊瑚蚌

Sautéed Coral Clam and Palm-shaped Clam with Celery in Sambal Sauce

虾米酱珊瑚佛手蚌

SOUP | 汤

Assorted Fresh Seafood with Winter Melon Broth

海皇瑶柱烩冬茸

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

竹笙海皇羹

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

瑶柱蟹肉海味羹

Braised Hasma Broth with Conpoy, Shredded Abalone, Sea Cucumber, Bamboo Pith and Shredded Mushrooms

海味雪蛤羹

FISH | 鱼

Steamed Live Garoupa with Mandarin Peel in Black Bean Sauce

陈皮豉汁蒸石斑

Steamed Live Garoupa with Minced Garlic

金银蒜蒸石斑

Steamed Pomfret in Teochew Style

潮式蒸斗鲷

Steamed Spotted Garoupa with Minced Garlic

金银蒜蒸星斑

VEGETABLE | 菜

Braised Sea Cucumber and Ling Zhi Mushroom with Seasonal Greens

蚝皇灵芝菇扣海参

Braised Goose Web and Mushroom with Seasonal Greens

碧绿北菇扣鹅掌

Braised Sliced Jian Bao Abalone and Mushroom with Seasonal Greens

红烧北菇金鲍片

Braised Sea Cucumber and Dou Jing with Seasonal Greens

蚝皇豆筋烩海参

POULTRY | 家禽

Wan Hao Signature Roasted Crispy Chicken

万豪炸子鸡

Crispy Chicken Marinated with Chinese Rose Wine and Salt

脆皮盐焗鸡

Soya Chicken Marinated with Bean Sauce

天府手烤鸡

Crispy Chicken with Minced Garlic Sauce

蒜香吊烧鸡

RICE & NOODLES | 饭, 面

Stewed Ee-fu Noodles with Crabmeat, Straw Mushrooms and Chives

蟹肉干烧伊面

Wok-fried Rice with Diced Chinese Sausage, Chicken, Mushrooms and Minced Dried Shrimps served in Lotus Leaf

飘香腊味荷叶饭

Stewed Ee-fu Noodles with Minced Pork, Chives and Mushrooms in Spicy Sauce

川辣肉崧焖伊面

Stewed Vermicelli with Shredded Duck Meat, Capsicums, Bean Sprouts and Preserved Vegetables

雪菜鸭丝焖米粉

DESSERT | 甜品

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

百年好合

Chilled Mango Pudding

香芒冻布丁

Warm Almond Cream with Glutinous Black Sesame Dumpling

杏汁汤丸露

Cold Almond Beancurd with Longan

龙眼杏仁冻豆腐

ADDITIONAL MAIN | 另加一道热荤

For 9-course menu

Deep-fried Butterfly Prawn accompanied by Deep-fried Spare Ribs Coated with Sesame Seeds

脆炸蝴蝶虾伴芝麻京都骨

Deep-fried Vietnamese Spring Roll accompanied by Deep-fried Spare Ribs with Marmite Sauce

越南银丝卷伴蜜味排骨皇

Deep-fried Butterfly Prawn accompanied by Deep-fried Crab Roll

脆炸蝴蝶虾伴炸蟹枣

Deep-fried Spare Ribs with Lemon Sauce

西柠芝麻骨

| 2015 WEEKEND WEDDING DINNER |

2015 年結婚晚宴十位用 (9 道)

APPETISER | 头盆

Choice of 5 items | 自选五款

Combination of Deluxe Appetiser

龙凤五福大拼盆

Roasted Suckling Pig, Prawn Salad, Smoked Duck Meat, Deep Fried Crab Roll, Spicy Jelly Fish

乳猪件, 鲜果沙律虾, 风味烟鸭胸, 炸蟹枣, 麻辣海蜇

Vietnamese Spring Roll, Black Peppercorns Sea Whelk, Drunken Chicken, Japanese Unagi, Barbecued Pork

越南银丝卷, 黑椒爆螺肉, 花雕醉鸡, 日式烤鳗鱼, 蜜汁叉烧

SOUP | 汤

Assorted Dried Seafood broth, Cordyceps Flowers

虫草花海味羹

Lobster Broth, Hashima, Cordyceps Flowers

虫草花龙皇雪蛤羹

Lobster Broth, Fish Maw, Bamboo Pith

竹笙鱼肚龙虾羹

Assorted Fresh Seafood with Winter Melon Broth

海皇瑶柱烩冬茸

SEAFOOD | 海鲜

Sauteed Prawns in Two Ways with Asparagus in Nest

雀巢鸳鸯虾(金丝凤尾虾拼雀巢芦笋虾仁)

Sauteed Coral Clam & Prawn Meat with Deep Fried Seaweed Yam Roll, Asparagus

芦笋虾球珊瑚蚌拼紫菜荔茸卷

Choice of 1 sauce: Spicy Sauce, Sze Chuan Sauce, XO Sauce

任选一款酱料: 辣酱, 四川汁, XO 酱

Wok Fried Scallop with Asparagus

芦笋炒带子

Choice of 1 sauce: Spicy Sauce, Sze Chuan Sauce, XO Sauce, Black Pepper Sauce, Garlic Sauce

任选一款酱料: 辣酱, 四川汁, XO 酱, 黑椒, 蒜蓉

Deep Fried Prawns with Cashew Nuts

酥炸虾球腰果

Choice of 1 sauce: Wasabi Sauce, Lemon Sauce, Japanese Mayonnaise

任选一款酱料: 芥末酱, 西柠酱, 日本沙律酱

MEAT | 肉类

Deep Fried Spare Ribs Coated with Sesame Seeds

芝麻京都骨

Deep Fried Spare Ribs with Marmite Sauce

蜜味排骨皇

Deep Fried Scallop with Lemon Sauce

西柠芝麻骨

Braised Pork Knuckle with Oyster Sauce and Chinese Herbs

红烧发菜元蹄

DRIED SEAFOOD | 海味

Braised Conpoy, Black Mushrooms, Seasonal Greens

碧绿瑶柱脯扣花菇

Braised Fish Maw, Black Mushroom, Seasonal Greens

碧绿鱼肚扣花菇

Braised Fish Maw, Ling Zhi Mushroom, Seasonal Greens

碧绿鱼肚扣网鲍菇

Braised Sea Cucumber, Ling Zhi Mushroom, Seasonal Greens

碧绿海参扣网鲍菇

The following can be arranged at an additional of \$150++ per table of 10 persons:

- ♦ Australian Abalone (1 Head Sliced)
澳洲 1 头鲍片

FISH | 鱼

Soon Hock Fish, Spotted Garoupa, Pomfret

顺壳鱼, 星斑鱼, 斗鲳

The following can be arranged at an additional of \$15++ per table of 10 persons:

- ♦ Sea Perch 1 Kg
鲈鱼 1Kg

Choices of Preparation

Steamed Superior Soya Sauce, Steamed Teochew Style, Steamed Preserved Vegetables,

Steamed Black Bean Sauce, Steamed Minced Garlic

煮法: 香港蒸, 潮州蒸, 梅菜蒸, 豉汁蒸, 金银蒜蒸

POULTRY | 家禽

Wan Hao Signature Roasted Crispy Chicken with Deep Fried Shredded Fish Filet

万豪香脆鱼丝脆皮鸡

Steamed Chicken, Ginseng

人参富贵鸡

Crispy Chicken with Minced Garlic Sauce

蒜香吊烧鸡

Baked Chicken Marinated with Chinese Rose Wine and Salt

古法盐焗鸡

The following can be arranged at an additional of \$150++ per table of 10 persons:

- ♦ Roasted Duck with Plum Sauce
明炉烧鸭

RICE & NOODLES | 饭, 面

Wok Fried Rice, Diced Chinese Sausage, Chicken, Mushrooms, Minced Dried Shrimps with Abalone Sauce,
served in Lotus Leaf

鲍汁腊味荷叶饭

Stewed Ee-fu Noodles with Shredded Mushroom and Chives

菇丝韭黄干烧伊府面

Stewed Ee-fu Noodles with Minced Pork, Chives and Mushrooms in Spicy Sauce

川辣肉崧焖伊面

Stewed Vermicelli with Shredded Duck Meat, Capsicums, Bean Sprouts and Preserved Vegetable

雪菜鸭丝焖米粉

DESSERT | 甜品

Eight Treasures Lotus Sweet Soup

八宝莲子清汤

Chilled Mango Pudding

香芒冻布丁

Cheesecake with Forest Berries

果酱芝士蛋糕

Choice of 1 Dumpling Flavour: Black Sesame Dumpling, Pandan Dumpling, Pumpkin Dumpling

任选一款: 芝麻汤圆, 斑斓汤圆, 南瓜汤圆

Warm Almond Cream with Glutinous Dumpling

杏汁汤丸露

Sweetened Red Bean Cream with Glutinous Dumpling

百年好合

Love is Sweet

Melting Hearts

西式甜点

|CHECKLIST|

3 MONTHS...

- ✓ Collection of wedding cards from the hotel or printer
- ✓ Decide text for wedding cards with printer
- ✓ Decide menu details & arrange for food tasting session

1 MONTH...

- ✓ Confirm Co-ordinator & Master of Ceremony
- ✓ Review the following details of the wedding banquet with Wedding Planner:
- ✓ Review menu after food tasting session
- ✓ Select wine from our special selection as advised by the chef
- ✓ Confirm ballroom set-up
- ✓ Confirm attendance of guests & collect floor plan from Wedding Planner
- ✓ Confirm special dietary requests (e.g. Vegetarian, Muslim etc.)
- ✓ Review the proposed programme

1 WEEK...

- ✓ Finalise attendance and all details with Wedding Planner
- ✓ Confirmation of floor plan

NIGHT BEFORE...

- ✓ Rest well!

| WEDDING PARTNERS |

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

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

Gnomes Theme Designers Pte Ltd	Florist & Creative Designer
Sparkle Live Music Pte Ltd	Entertainment
A Little Dream	Entertainment
Shevron Pte Ltd	Wedding Favours
Ever Bliss	Wedding Favours
Elegant Premium	Wedding Favours
Celia G	Wedding Favours
Artde'beau	Wedding Favours
BLACK Accessories	Wedding Accessories
Lil'art Cards & Bridal Favours	Wedding Cards, Printing & Wedding Favours
Live!Studios	Digital Imaging, Photography & Videography
The Louvre Bridal	Bridal House
The Retreat	Lifestyle Spa (Marriott's in-house Spa)