



MARRIOTT  
SINGAPORE  
TANG PLAZA

## MARRIOTT WEDDING LUNCH PACKAGES 2016

*(Saturday, Sunday, Eve of & Public Holiday)*

### January to June

#### Chinese Set Lunch Menu

\$1098++ per table

#### Buffet Lunch Menu

\$109.80++ per person

*minimum of 200 persons*

### July to December

#### Chinese Set Lunch Menu

\$1158++ per table

#### Buffet Lunch Menu

\$115.80++ per person

*minimum of 200 persons*

#### SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865  
Tel: (65) 6735 5800 Fax (65) 6735 9800

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

- ◆ Choice of 7-course Cantonese cuisine prepared by award-winning Wan Hao Chinese Restaurant chefs or International Buffet spread.
- ◆ Free flow of soft drinks and mixers from cocktail reception onwards (12noon to 4pm).
- ◆ Free-flow of Chinese Tea (Chinese Menu) or Coffee and Tea (Buffet Menu) throughout the wedding banquet.
- ◆ One complimentary 30-litre barrel of beer.
- ◆ Twelve carafes of wine (one carafe is equivalent to 750ml), with a minimum 20 tables confirmed.
- ◆ One complimentary bottle of champagne for champagne pouring.
- ◆ Wedding cake for the cake-cutting ceremony.

#### 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.

#### 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.
- ◆ 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 adjoined 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 rates.
- ◆ \$80.00 Room Service Credit.  
Valid during wedding stay only

#### 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 organizer, 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 3,800 locations worldwide. *(Please log on to [www.marriottrewards.com](http://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.
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Allow our team of certified Wedding Planners to personalise your wedding plans.  
Please contact the Wedding Hotline at 6831 4769 for enquiries.



## 2016 Wedding Lunch Menu

### COMBINATION OF DELUXE APPETISER | 龙凤五福大拼盆

Choice of 5 items | 自选五款

Roasted Suckling Pig

乳猪件

Prawn Salad

鲜果沙律虾

Smoked Duck Meat

风味烟鸭胸

Deep-fried Crab

Roll

炸蟹枣

Spicy Jelly Fish

麻辣海蜇

Vietnamese Spring Roll

越南银丝卷

Black Peppercorns Sea

Whelk

黑椒爆螺肉

Drunken Chicken

花雕醉鸡

Japanese Unagi

日式烤鳗鱼

Barbecued Pork

蜜汁叉烧

### SEAFOOD | 海鲜

Wok-fried Prawns with Pine Nuts and Broccoli in Dual Sauce

黑红椒酱爆西兰花松子鸳鸯虾球

Sautéed Coral Clams and Prawns with Celery and Sweet Peas

翡翠虾球炒珊瑚蚌

Stir-fried Scallop & Coral Clam and Broccoli in XO sauce

XO 酱西兰花炒玉带珊瑚蚌

Deep-fried Prawn and Cashew Nuts in Green Mustard

腰豆青芥末炸虾球

**OR**

### DRIED SEAFOOD | 海味

Braised Sliced Abalone and Mushrooms with Seasonal Greens

碧绿蚝皇北菇鲍片时蔬

Braised Sea Cucumber and Conpoy with Dou Jing and Seasonal Greens

蚝皇干贝扒豆筋海参时蔬

Braised Clams and Ling Zhi Mushroom with Seasonal Greens

翡翠灵芝菇烩金元贝时蔬

### SOUP | 汤

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

海味雪蛤羹

Braised Lobster Broth with Prawn, Scallop, Crabmeat & Bamboo Pith

生蜆龙虾海皇羹

Double-boiled Chicken Soup with Ginseng, Mushroom & Fish Maw

人参鸡炖北菇花胶

## 2016 Wedding Lunch Menu

### FISH | 鱼

Steamed Sea Perch Fillet with Shredded Ham, Mushrooms, Mandarin Peel and Ginger

古法蒸海鲈

Steamed Live Garoupa with Preserved Bean and Pork Floss

豆酥蒸石斑

Steamed Spotted Garoupa with Shredded Ham, Mushrooms in Light Soya Sauce

麒麟蒸海星斑

Pan-fried Sea Perch Fillet with Minced & Crispy Garlic

金银蒜煎海鲈

### MAIN COURSE | 热葷

Deep-fried Crab Rolls accompanied by Stir-fried Spare Ribs Coated with Sesame Seeds

脆炸蟹枣伴芝麻京都骨

Braised Spare Ribs with Hawthorn Sauce

爱你入骨

Wan Hao Signature Roasted Crispy Chicken with Deep-Fried Shredded Fish Fillet

万豪龙鬚炸子鸡

Wan Hao Herbal Emperor Chicken wrapped in Lotus Leaf

万豪大補富贵鸡

### RICE & NOODLES | 饭, 面

Stewed Fish-flavored Noodles with Conpoy and Enoki Mushroom

瑶柱金菇闷鱼茸面

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

飘香腊味荷叶饭

Stir-fried Japanese Udon with Shredded Duck Meat, Peppers and Black Peppercorns

干炒黑椒鸭丝乌冬面

### DESSERT | 甜品

#### Chinese Dessert | 中式甜品

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

百年好合

Chilled Mango Pomelo with Sago

杨枝甘露

Chilled Mango Pudding

香芒冻布丁

#### Western Dessert | 西式甜品

Green Tea Fleurette with Red Bean Ragout and Macerated Mangos

绿茶慕斯蛋糕

*Mohr im Hemd* Rich Chocolate Cake with Spiced Chantilly Cannelle, glazed in Cocoa Mirror

巧克力蛋糕



## 2016 International Wedding Buffet Lunch Menu

### APPETISER

Chinese Cold Dish Combination – Marinated Beancurd, Roast Duck, Japanese Octopus,  
Poached Chicken with Wine and Jelly Fish  
"Gado-Gado" - Indonesian cold dish served with Peanut Sauce

### SALAD

Mozzarella and Tomato Salad with Basil Dressing  
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



MARRIOTT  
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TANG PLAZA

## MARRIOTT WEDDING DINNER PACKAGES 2016

### January to June

#### Monday to Thursday

\$1218++ per table (8-course)

\$1298++ per table (9-course)

*minimum of 30 tables*

#### Friday, Sunday & Public Holiday

\$1468++ per table (9-course)

*minimum of 35 tables*

#### Saturday & Eve of Public Holiday

\$1568++ per table (9-course)

*minimum of 40 tables*

### July to December

#### Monday to Thursday

\$1268++ per table (8-course)

\$1348++ per table (9-course)

*minimum of 30 tables*

#### Friday, Sunday & Public Holiday

\$1518++ per table (9-course)

*minimum of 35 tables*

#### Saturday & Eve of Public Holiday

\$1618++ per table (9-course)

*minimum of 40 tables*

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#### EAT, DRINK and 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 from cocktail reception onwards (7pm to 11pm).
- ♦ 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.
- ♦ Complimentary food tasting session for up to 6 persons from Mondays to Thursdays, exclude eve of Public Holidays and 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.
- ♦ Themed guest signature book to record all well wishes from your guests.
- ♦ Complimentary usage of two LCD projectors.

#### FOR MY FAMILY AND FRIENDS

- ♦ Specially-designed 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 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.
- ◆ Marriott Platter – a platter of fruits and exquisite sweet pastries in the Junior Suite.
- ◆ \$120.00 Room Service Credit.  
Valid during wedding stay only

## BE REWARDED

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## 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 platters of pre-dinner cocktail canapés.
- ♦ Complimentary basic insert printing of invitation cards.
- ♦ \$200nett 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 basic insert printing of invitation cards.
- ♦ \$200nett dining voucher from Wan Hao Chinese Restaurant.

*Choice of one*

- ♦ 90-minutes Pre-Wedding 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

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

## 2016 Wedding Dinner Menu

(Monday to Thursday)

### COMBINATION OF DELUXE APPETISER | 龙凤五福大拼盆

Choice of 5 items | 自选五款

**Roasted Pork Belly**

炭烧金猪件

**Vietnamese Spring Roll**

越南银丝卷

**Prawn Salad**

鲜果沙律虾

**Japanese Unagi**

日式烤鳗鱼

**Japanese Octopus**

八爪鱼仔

**Roasted Duck**

明炉烧鸭

**Spicy Jelly Fish**

麻辣海蜇

**Crispy Dumpling with Chicken and Pork**

脆炸石榴鸡

**Deep-fried Mushroom stuffed with Shrimp**

Paste 鱼茸炸酿冬菇

### 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

### 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 Spotted Garoupa with Minced Garlic**

金银蒜蒸星斑



MARRIOTT  
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## 2016 Wedding Dinner Menu

(Monday to Thursday)

### VEGETABLE | 菜

Braised Sea Cucumber and Ling Zhi Mushroom with Seasonal Greens

蚝皇灵芝菇扣海参时蔬

Braised Goose Web and Mushroom with Seasonal Greens

碧绿北菇扣鹅掌时蔬

Braised Sliced Jian Bao Abalone and Mushroom with Seasonal Greens

红烧北菇金鲍片时蔬

Braised Sea Cucumber and Dou Jing with Seasonal Greens

蚝皇豆筋烩海参时蔬

### 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

川辣肉崧焗伊面

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

**SINGAPORE MARRIOTT TANG PLAZA HOTEL**

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MARRIOTT  
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## 2016 Wedding Dinner Menu

*(Monday to Thursday)*

### ADDITIONAL MAIN COURSE CHOICES

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



## 2016 Wedding Dinner Menu

(Friday, Saturday, Sunday, Eve of & Public Holiday)

### COMBINATION OF DELUXE APPETISER | 龙凤五福大拼盆

Choice of 5 items | 自选五款

Roasted Suckling Pig 乳猪件	Vietnamese Spring Roll 越南银丝卷	Prawn Salad 鲜果沙律虾	Japanese Unagi 日式烤鳗鱼
Smoked Duck Meat 风味烟鸭胸	Deep Fried Crab Roll 炸蟹枣	Black Peppercorns Sea Whelk 黑椒爆螺肉	Barbecued Pork 蜜汁叉烧
Spicy Jelly Fish 麻辣海蜇	Drunken Chicken 花雕醉鸡		

### 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 Crispy Seafood Roll, Asparagus

芦笋虾球珊瑚蚌拼凤凰海鲜卷

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



MARRIOTT  
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## 2016 Wedding Dinner Menu (Friday, Saturday, Sunday, Eve of & Public Holiday)

### 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 Spare Ribs 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

碧绿瑶柱脯扣花菇时蔬

Braised Fish Maw, Black Mushroom, Seasonal Greens

碧绿鱼肚扣花菇时蔬

Braised Fish Maw, Ling Zhi Mushroom, Seasonal Greens

碧绿鱼肚扣网鲍菇时蔬

Braised Sea Cucumber, Ling Zhi Mushroom, Seasonal Greens

碧绿海参扣网鲍菇时蔬

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

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

### FISH | 鱼

Soon Hock Fish, Spotted Garoupa

顺壳鱼, 星斑鱼

The following can be arranged at an additional \$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

## 2016 Wedding Dinner Menu

(Friday, Saturday, Sunday, Eve of & Public Holiday)

### 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 \$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



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TANG PLAZA

## MARRIOTT CLOSE KNITTED PACKAGES 2016

### Wedding Lunch Packages

#### Chinese Set Lunch Menu

\$988++ per table

#### Buffet Lunch Menu

\$98.80++ per person

*minimum of 50 persons*

### Wedding Dinner Packages

#### Chinese Set Dinner Menu

\$1188++ per table

#### Buffet Dinner Menu

\$118.80++ per person

*minimum of 50 persons*



#### EAT, DRINK and BE MARRIED

- ♦ Choice of 7 or 8-course Cantonese cuisine prepared by award-winning Wan Hao Chinese Restaurant chefs or International Buffet spread.
- ♦ Free flow of soft drinks and mixers from cocktail reception onwards (Lunch - 12noon to 4pm or Dinner- 7pm to 11pm).
- ♦ Free-flow of Chinese Tea (Chinese Menu) or Coffee and Tea (Buffet Menu) throughout the wedding banquet.
- ♦ Corkage waived for all sealed duty-paid hard liquor.
- ♦ One complimentary bottle of sparkling wine for toasting ceremony.
- ♦ Wedding cake for the cake-cutting ceremony.

#### MAKING MEMORIES

- ♦ Unique selection of wedding favours for your guests.
- ♦ Unique flower arrangements for all tables including special arrangements for VIP table.
- ♦ Complimentary seat covers for all chairs.
- ♦ Themed guest signature book to record all well wishes from your guests.
- ♦ One night stay in our Deluxe Room, inclusive of buffet breakfast for two.
- ♦ 10% off published rates for our refurbished guest room, well-appointed with ergonomic furniture, spacious bathroom with dedicated vanity area, and Marriott Revive bedding for a good night's sleep.
- ♦ 20% off published rates for our Junior suites. Luxuriously furnished with an adjoining living area, enjoy a lavish stay right in the heart of town!

#### FOR MY FAMILY AND FRIENDS

- ♦ Specially-designed 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.



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

### SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865  
Tel: (65) 6735 5800 Fax (65) 6735 9800

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.

## 2016 Wedding Close Knitted Lunch Menu

### COMBINATION OF DELUXE APPETISER | 龙凤五福大拼盆

Choice of 5 items | 自选五款

**Roasted Suckling Pig**  
乳猪件

**Prawn Salad**  
鲜果沙律虾

**Smoked Duck Meat**  
风味烟鸭胸

**Deep-fried Crab Roll**  
炸蟹枣

**Spicy Jelly Fish**  
麻辣海蜇

**Vietnamese Spring Roll**  
越南银丝卷

**Black Peppercorns Sea Whelk**  
黑椒爆螺肉

**Drunken Chicken**  
花雕醉鸡

**Japanese Unagi**  
日式烤鳗鱼

**Barbecued Pork**  
蜜汁叉烧

### SEAFOOD | 海鲜

**Wok-fried Prawns with Pine Nuts and Broccoli in Dual Sauce**

黑红椒酱爆西兰花松子鸳鸯虾球

**Sautéed Coral Clams and Prawns with Celery and Sweet Peas**

翡翠虾球炒珊瑚蚌

**Stir-fried Scallop & Coral Clam and Broccoli in XO sauce**

XO 酱西兰花炒玉带珊瑚蚌

**Deep-fried Prawn and Cashew Nuts in Green Mustard**

腰豆青芥末炸虾球

### OR

### DRIED SEAFOOD | 海味

**Braised Sliced Abalone and Mushrooms with Seasonal Greens**

碧绿蚝皇北菇鲍片时蔬

**Braised Sea Cucumber and Conpoy with Dou Jing and Seasonal Greens**

蚝皇干贝扒豆筋海参时蔬

**Braised Clams and Ling Zhi Mushroom with Seasonal Greens**

翡翠灵芝菇烩金元贝时蔬

### SOUP | 汤

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

海味雪蛤羹

**Braised Lobster Broth with Prawn, Scallop, Crabmeat & Bamboo Pith**

生蜆龙虾海皇羹

**Double-boiled Chicken Soup with Ginseng, Mushroom & Fish Maw**

人参鸡炖北菇花胶

## 2016 Wedding Close Knitted Lunch Menu

### FISH | 鱼

Steamed Sea Perch Fillet with Shredded Ham, Mushrooms, Mandarin Peel and Ginger

古法蒸海鲈

Steamed Live Garoupa with Preserved Bean and Pork Floss

豆酥蒸石斑

Steamed Spotted Garoupa with Shredded Ham, Mushrooms in Light Soya Sauce

麒麟蒸海星斑

Pan-fried Sea Perch Fillet with Minced & Crispy Garlic

金银蒜煎海鲈

### MAIN COURSE | 热荤

Deep-fried Crab Rolls accompanied by Stir-fried Spare Ribs Coated with Sesame Seeds

脆炸蟹枣伴芝麻京都骨

Braised Spare Ribs with Hawthorn Sauce

爱你入骨

Wan Hao Signature Roasted Crispy Chicken with Deep-Fried Shredded Fish Fillet

万豪龙鬚炸子鸡

Wan Hao Herbal Emperor Chicken wrapped in Lotus Leaf

万豪大補富贵鸡

### RICE & NOODLES | 饭, 面

Stewed Fish-flavored Noodles with Conpoy and Enoki Mushroom

瑶柱金菇闷鱼茸面

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

飘香腊味荷叶饭

Stir-fried Japanese Udon with Shredded Duck Meat, Peppers and Black Peppercorns

干炒黑椒鸭丝乌冬面

### DESSERT | 甜品

#### Chinese Dessert | 中式甜品

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

百年好合

Chilled Mango Pomelo with Sago

杨枝甘露

Chilled Mango Pudding

香芒冻布丁

#### Western Dessert | 西式甜品

Green Tea Fleurette with Red Bean Ragout and Macerated Mangos

绿茶慕斯蛋糕

*Mohr im Hemd* Rich Chocolate Cake with Spiced Chantilly Cannelle, glazed in Cocoa Mirror

巧克力蛋糕



## 2016 International Wedding Buffet Lunch Menu

### APPETISER

Chinese Cold Dish Combination – Marinated Beancurd, Roast Duck, Japanese Octopus,  
Poached Chicken with Wine and Jelly Fish  
"Gado-Gado" - Indonesian cold dish served with Peanut Sauce

### SALAD

Mozzarella and Tomato Salad with Basil Dressing  
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  
Fresh Filter Coffee and Tea

### COFFEE AND TEA

## 2016 Wedding Close Knitted Dinner Menu

### COMBINATION OF DELUXE APPETISER | 龙凤五福大拼盆

Choice of 5 items | 自选五款

Roasted Pork Belly 炭烧金猪件	Vietnamese Spring Roll 越南银丝卷	Prawn Salad 鲜果沙律虾
Japanese Unagi 日式烤鳗鱼	Japanese Octopus 八爪鱼仔	Roasted Duck 明炉烧鸭
Spicy Jelly Fish 麻辣海蜇	Crispy Dumpling with Chicken and Pork 脆炸石榴鸡	Deep-fried Mushroom stuffed with Shrimp Paste 鱼茸炸酿冬菇

### 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

### 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 Spotted Garoupa with Minced Garlic  
金银蒜蒸星斑



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## 2016 Wedding Close Knitted Dinner Menu

### VEGETABLE | 菜

Braised Sea Cucumber and Ling Zhi Mushroom with Seasonal Greens

蚝皇灵芝菇扣海参时蔬

Braised Sliced Jian Bao Abalone and Mushroom with Seasonal Greens

红烧北菇金鲍片时蔬

Braised Sea Cucumber and Dou Jing with Seasonal Greens

蚝皇豆筋烩海参时蔬

### 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

川辣肉崧焗伊面

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

雪菜鸭丝焗米粉

### 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



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## 2016 International Wedding Buffet Dinner Menu

### COLD SELECTION

Cheese Roll with Smoked Salmon served with Dried Apricots with Grape Salad and Nuts  
Tahu Goreng and Shrimps served with Peanut Sauce

### SALAD

Waldorf Salad with Walnut, Sultana and Grapes  
Nyonya Achar marinated in Sugar, Vinegar and Chili Powder  
Trio of Mushroom cooked in Balsamic Dressing  
Selected Mixed Field Greens with Dressing and Condiments

### SOUP

Tom Yam Chicken

### HOT SELECTION

Braised Australian Lamb with Spring Vegetables  
Sautéed Seafood in Thai Yellow Curry Sauce  
Seasonal Vegetables tossed in Butter and Garden Herbs  
Wok-fried Chicken in Oriental Sauce  
Stir-fried Ee Fu Noodles "Sze Chuan" Style

### DESSERT

Bread and Butter Pudding  
Chocolate Mint Cake  
Banana Chocolate Crumble with Vanilla Sauce  
Sherry Trifle with Vanilla Custard  
Fresh Fruits

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## 2016 Wedding Dinner Menu (Friday, Saturday, Sunday, Eve of & Public Holiday)

### DESSERT | 甜品

#### Chinese Dessert | 中式甜品

Eight Treasures Lotus Sweet Soup

八宝莲子清汤

Chilled Mango Pudding

香芒冻布丁

\*Warm Almond Cream with Glutinous Dumpling

杏汁汤丸露

\*Sweetened Red Bean Cream with Glutinous Dumpling

百年好合

Dumpling Flavour:

Black Sesame Dumpling

芝麻汤圆

#### Western Dessert | 西式甜品

Cheesecake with Forest Berries

果酱芝士蛋糕

Love is Sweet

西式蛋糕

Melting Hearts

西式雪糕