PLATINUM CHINESE WEDDING PACKAGE 2013

Weddings at Mandarin Oriental, Manila

Perhaps no day in life is more special than your wedding day.
You deserve to celebrate it with panache.
Take a breather and relax, for at Mandarin Oriental you are in good hands.

Leave the niceties and details to us so the two of you can revel in the romance of your day.
For your reception we'll create splendid, sumptuous amenities.
A three-layered wedding cake, it may be, with favours to sweeten the day.
A string quartet perchance, to sound the music of your life together.
A bridal car, decorated in your chosen floral motif, to send you on your way as a happily married couple.

We offer you exquisite set menus of eight to ten courses of elegant Chinese cuisine
prepared by our Executive Chinese Chef.

So then, let us indulge you at Mandarin Oriental, Manila.
We'll make your every whim and fancy come true.
An enchanting and unforgettable wedding awaits.

Our contact details are as follows:

Telephone : (632) 750 8888

Facsimile : (632) 840 3602

Email : momnl-socials@mohg.com

Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge

January 2013

Platinum Chinese Wedding Package

For the First 15 tables Round tables of 10's		*In excess of 15 tables Round tables of 10's*
	SET MENU 1	
P 395,888.00		*P 15,888.00 / table*
	SET MENU 2	
P 410,888.00		*P 16,888.00/table*
	SET MENU 3	
P 440,888.00		*P 18,888.00/table*
	SET MENU 4	
P 500,888.00		*P 22,888.00/table*
	SET MENU 5	
P 560,888.00		*P 26,888.00 / table*
	SET MENU 6	
P 710,888.00		*P 36,888.00 / table*

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Platinum Chinese Wedding Package Amenities

For Your Stay at The Mandarin Oriental, Manila

Overnight stay in a deluxe room
Complimentary use of the gym, steam room and swimming pool
Breakfast for two

Your Wedding

Three hour use of bridal car with floral arrangements
(within Metro Manila)

Special floral arrangements for the presidential table and the first 15 tables *
Specially designed 3 layered cake in fondant icing by Pastry Bin
Cake table decoration
String quartet entertainment by Bernie Pasamba or Mobile Disco with mood lights
Bottle of Moët et Chandon Brut Imperial for the couple for toast at the ballroom
One round of softdrink or iced tea for the first 150 guests **
Waived corkage of five bottles of wine or liquor ***
Two hour photo booth services by BAICAPTURE
Guest book
Placecards at the presidential table

Your Oriental Honeymoon

Complimentary three days and two nights stay at
the Excelsior, Hong Kong
with breakfast for 2 persons****

First Wedding Anniversary Celebration

Dinner for two at The Tivoli

** In excess of 15 tables, a special rate of Php600nett per table will be charged.*
*** In excess of 150 guests, a special rate of Php150nett per person will be applied.*
**** In excess of 5 bottles, Php1,000nett per bottle will be applied*

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Wedding Incentives

Additional perks for wedding parties with these confirmed guests

Minimum of 300 - 390 persons	**One complimentary dinner for 2 persons at the PaseoUno Restaurant**
Minimum of 400 - 490 persons	**One complimentary dinner for 2 persons at the Tivoli Grill & upgrade to a Junior Suite**
Over 500 persons	**One complimentary dinner for 2 persons at the Tivoli Grill and upgrade to a Club Suite**

Room Upgrades	*Additional*
Upgrade to Junior Suite	**Php 1,500++**
Upgrade to Club de Luxe	**Php 2,500++**
Upgrade to Club Suite	**Php 7,500++**

*For more details, please contact our professional Banquet Account Managers

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January 2013

Banquet Set Menu 1
Good for 10 persons

Mandarin three treasure combinations platter

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Braised fish maw and assorted treasure soup

ꕥ

Wok fried shrimps with dried chili, Kung Pao style

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Steamed live green garoupa with superior soy sauce

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Pan fried King scallops with chef's special barbeque honey sauce

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Deep fried crispy chicken filled with taro paste

ꕥ

Braised sea shell on green vegetables in oyster sauce

ꕥ

Fragrant fried rice with Chinese sausage and chicken wrapped in lotus leaf

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Chilled almond jelly with lychees

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Lotus cream butchi

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Banquet Set Menu 2
Good for 10 persons

Mandarin three treasure combinations platter

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Braised assorted seafood with Chinese Wolfberry and coriander soup

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Deep fried soft shell crabs with spicy garlic salt topped with chicken floss

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Steamed live green garoupa with superior soy sauce

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Stir fried shrimps with water chestnuts and celery in superior stock

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Deep fried crispy chicken with prawn crackers

ꕥ

Braised sea shell and black mushrooms on green vegetables in oyster sauce

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Yang Chow style fried rice

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Chilled almond jelly with lychees

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Oven baked Chinese pastries
And butchi

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Banquet Set Menu 3
Good for 10 persons

Man Wah five happiness barbeque combination platter

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Braised minced beef and fish maw with mushrooms soup

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Deep fried shrimps with sliced almond and mayonnaise

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Steamed live green garoupa with superior soy sauce

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Deep fried mashed taro stuffed with assorted seafood, served with spicy plum sauce

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Two ways chicken

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Braised sea shell and black mushrooms on green vegetables in oyster sauce

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Fragrant fried rice with Chinese sausage and chicken wrapped in lotus leaf

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Chilled sweetened mango and sago cream with lychees

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Oven baked walnut cookies
And butchi

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Banquet Set Menu 4
Good for 10 persons

Suckling pig, peking duck and Chinese barbecue combination platter

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Old Beijing Nobleman's braised dried and fresh seafood soup

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Stir fried shrimps with X.O. sauce

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Steamed live garoupa with superior soy sauce and scallions

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Wok fried beef tenderloin dice with black pepper and red wine sauce

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Steamed crab with minced garlic and vermicelli

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Braised sea cucumber and fish maw with green vegetables in oyster sauce

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Braised e-fu noodles with and mushrooms and bean sprouts

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Hot sweetened taro with lotus seed, lily bulb and coconut cream

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Shanghai red bean paste pancake
And oven baked Chinese cookies with milk custard paste

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Banquet Set Menu 5
Good for 10 persons

Suckling pig, prawn salad and Chinese barbecue combination platter

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Braised fish maw, dried scallops with crab meat, Chao Zhou style

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Pan fried King scallops with barbeque honey sauce
Accompanied with golden fried sugar cane prawn

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Steamed live garoupa with minced pork and mei cai in soy sauce

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Peking duck, served with traditional condiments and Chinese pancake

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Wok fried crab with celery and water chestnuts in superior consume old Beijing style

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Braised sea cucumber, top shell and black mushrooms on green vegetables in oyster sauce

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Stir fried roasted duck meat with honey pepper sauce

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Braised crispy egg noodles with shredded pork, mushrooms and bean sprouts

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Chilled sweetened coconut cream with snow fungus and pumpkin

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Deep fried glutinous rice ball filled with ice cream
And black sesame paste Masachi coated with peanut ground

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Banquet Set Menu 6
Good for 10 persons

Half suckling pig with Chinese pancake and marinated jelly fish

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Mandarin special combination platter

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Emperor's soup

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Stir fried scallops with Chinese wine and chili sauce
Accompanied with deep fried dragon beard crab claw stuffed with shrimp mousse

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Steamed fillet of seabass with minced ginger and superior soy sauce

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Baked lobster with bacon, garlic in mayonnaise

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Wok fried suckling pig cutlets with leek and onion

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Braised abalone with sea cucumber, mushrooms and golden brick tofu tower

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Baked eel with honey sauce set on fried fragrant rice in lotus leaf

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Double boiled pear in tangerine tea

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Deep fried vanilla ice cream with fruits cocktail and cream corn sauce
And chilled sweetened cream corn pudding

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