



## MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING DINNER



- ✧ Enjoy an incredible Chinese gastronomy selection
- ✧ A gorgeous wedding cake for cake cutting ceremony
- ✧ Signature mocktail to welcome the arrival of your guests
- ✧ Endless stream of soft drinks, mixers and chinese tea while feasting
- ✧ The champagne pouring ceremony sizzles with a magic fountain and complimentary bottle of champagne
- ✧ One complimentary barrel of house pour beer OR
- ✧ One complimentary bottle of house wine per confirmed table
- ✧ Waiver of corkage fee for duty paid and sealed hard liquor brought in for consumption during the wedding celebration
- ✧ A corkage fee of SGD 40.00 per bottle will be levied for wine and champagne brought in for consumption during the wedding celebration
- ✧ Distinctively themed floral decoration for your selection
- ✧ Create lasting impressions with delightful wedding favours for all your guests
- ✧ Elegantly designed guest book and token box for your guest to leave their blessings
- ✧ Exquisite wedding invitation cards for up to 70% of the guaranteed attendance (excluding printing of inserts)
- ✧ Chill out on your wedding day with a bottle of champagne and chocolate coated strawberries
- ✧ One night stay in our Bridal Suite, inclusive of a delectable buffet breakfast at MELT Café for two persons and an English Afternoon Tea served in the Bridal Suite on the wedding day
- ✧ Order up to SGD 80.00 nett from the wide array of choices in our in-room dining menus
- ✧ Complimentary Marina Square parking passes for up to 20% of final attendance





## MANDARIN ORIENTAL WEDDING EXPERIENCE



**On the house with every booking of 35 tables and above**

- 🔗 Round up 10 persons for a complimentary menu tasting
- 🔗 Additional one night stay in our Bridal Suite inclusive of a delectable buffet breakfast at MELT Café for two persons
- 🔗 One night stay in a Deluxe Room for your wedding entourage  
*(Applicable for Saturday and Public Holiday weddings only)*
- 🔗 Forty-five minutes of live piano music during the cocktail reception OR  
60-minutes Post-Wedding Oriental Essence Massage for two persons at  
The Spa at Mandarin Oriental, Singapore
- 🔗 Enjoy choice of one delightful treat for your guests during the pre-dinner reception

## Delightful Treats



### Macaron Garden

Jovial garden filled with colourful  
assorted macarons

### Strawberry Fondue

Romantic display of a silken pink fondue  
with fresh strawberry lollipops

### Candy Bar

Fantasizing array of candies and chocolates

### Salsa Bar

Tantalizing melody of assorted chips, crackers and  
sticks with homemade salsa, dips and cream

## Hors d'oeuvres

Sophisticated selections of butler passed amuse-bouch



# MANDARIN ORIENTAL WEDDING EXPERIENCE

## CHINESE DINNER MENU



### Menu Selection

Customize your very own Wedding Menu by selecting one (1) course from each category

### APPETIZERS

- ❖ 文华东方鸳鸯虾 Mandarin Oriental Lobster and Prawn with Seafood Roll

#### OR

- ❖ 文华东方大拼盘(5选1) Mandarin Oriental Combination Platter

*(Create your own combination by selecting any five (5) following items)*

#### **Barbecued Selection:**

烧鸭 Roasted Duck

烧肉 Roasted Pork

#### **Deep-fried Selection:**

白饭鱼 Glazed Silver Bait,

海鲜卷 Seafood Roll

三文鱼多士 Sesame Salmon Toast

培根裹虾 Bacon Wrapped Prawns

芒果虾卷 Mango Prawn Roll

海鲜球 Crispy Seafood Spheres

#### **Cold Selection:**

Baby Octopus

醉鸡 Drunken Chicken

咸水鸭 Soya Duck

沙律虾 Prawn Salad

酱油鸡 Soya Chicken

日本手卷 Maki Roll

海蜇 Marinated Jellyfish

### SOUP

- ❖ 泡参上汤炖官燕 Double-boiled Chicken Broth with American Ginseng and Nourishing Bird's Nest  
*(Applicable for Friday and weekend weddings dinner only)*
- ❖ 东方龙虾四宝羹 Braised Lobster Soup with Four Treasures
- ❖ 瑶柱松露炖鸡汤 Black Truffle scented Chicken Consommé with Burdock
- ❖ 红烧干贝蟹肉烩雪蛤 Slow-cooked Chicken Broth with Conpoy, Crabmeat and Hasma
- ❖ 鲍仔清炖雪耳汤 Superior Baby Abalone Soup with Snow Fungus and Fish Maw

### SEAFOOD

- ❖ 金丝鲜虾龙须卷 Kataifi Prawn Roll with Litchi Mayo Dip
- ❖ 酱爆带子炸芋果 Stir-Fried Scallop in XO Sauce and Deep-Fried Yam Apple
- ❖ 黑椒鲜带子芦笋 Wok-Fried Scallop and Asparagus in Black Pepper Sauce
- ❖ XO 酱爆鲜虾仁 Wok-Fried Prawn in XO Sauce
- ❖ 金香蝦球 Golden Fragrant Prawns "Kam Heong"



# MANDARIN ORIENTAL WEDDING EXPERIENCE

## CHINESE DINNER MENU



### MEAT

- ❖ 香味白酒焗猪手 Chardonnay Braised Pork Knuckle with Trio Mushrooms
- ❖ 文华东方皮吊烧鸡 Roasted Chicken with Home-made Crispy Crust
- ❖ 金炉一品明火鸭 Roasted Duck with House Special Sauce
- ❖ 黄酒焗鸡 Braised Yellow Wine Chicken with Chestnut and Wolfberries

### DELICACIES

Create your own combination by selecting any two following items

Abalone Selections: (Choose One)

- ❖ 小鲍鱼 Baby Abalone (12-Head)
- ❖ 鲍片 Sliced Abalone

Accompanied by: (Choose One)

- ❖ 百灵菇 Bai Ling Mushroom
- ❖ 海参 Sea Cucumber
- ❖ 冬菇 Dried Mushroom

扒时蔬 Served with Seasonal Vegetables

### FISH

- ❖ 日式烧汁银雪鱼 Baked Fillet of Cod in Superior Teriyaki Sauce
- ❖ 金瓜汁清蒸雪鱼 Steamed Fillet of Cod in Golden Pumpkin Sauce
- ❖ 清蒸原条大石斑 Steamed Garoupa in Superior Soya Sauce
- ❖ 古法清蒸红鲮 Steamed Red Snapper with Black Fungus, Lily Flower, Red Dates and Shredded Mushrooms

### PREMIUM SPECIALTY *(Applicable for Friday and Weekend weddings dinner only)*

- ❖ 蜜汁山楂香排骨 Hawthorn Glazed Spare Ribs with Oatmeal

### NOODLES / RICE / BUN

- ❖ 香辣蟹酱金馒头 Crispy Mini Buns with Chilli Crabmeat Sauce
- ❖ 韭皇菇丝焗伊面 Braised Ee-Fu Noodle with Shredded Mushrooms and Chives
- ❖ 腊味珍珠米饭 Steamed Pearl Rice with Diced Chicken, Chinese Sausage and Mushrooms

### INDIVIDUALLY PLATED WESTERN DESSERTS

- ❖ Raspberry Lychee Genoa Sponge
- ❖ Gran Cru Chocolate Crunch
- ❖ Mango Coconut Coulis Cake
- ❖ Mascarpone Espresso Gateaux