



MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCHEON



- 🔗 Enjoy an incredible 7-course palate teaser
- 🔗 Signature mocktail to welcome the arrival of your guests
- 🔗 Endless stream of soft drinks, mixers and chinese tea while feasting
- 🔗 A gorgeous wedding cake for cake cutting ceremony
- 🔗 Create lasting impressions, with delightful wedding favours for all your guests
- 🔗 The champagne pouring ceremony sizzles with a magic fountain and complimentary bottle of champagne
- 🔗 One complimentary 22-litre barrel of house pour beer **OR**
One complimentary bottle of house wine per confirmed table
- 🔗 Waiver of corkage fee for all 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
- 🔗 Elegantly designed guest book for your guest to leave their blessings
- 🔗 Flaunt good taste and style, with designer stationery for up to 70% of confirmed attendance (excluding printing of inserts)
- 🔗 Spend one night in our Bridal Suite, and wake up to a delectable buffet breakfast at MELT~The World Café for two persons
- 🔗 Chill out on your wedding day with a bottle of champagne and chocolate coated strawberries
- 🔗 Time-out for an English Afternoon Tea served in the Bridal Suite on the wedding day
- 🔗 Complimentary Marina Square parking passes for up to 20% of final attendance



On the house, with every booking of 30 tables and above

☞ Round up 10 of persons for a complimentary menu tasting



Year 2016

SGD 1168.00 per table**

*All prices are subject to 10% service charge and prevailing government taxes including GST.

Minimum Table Requirement

☞ 25 tables for The Oriental Ballroom ☞

☞ 15 tables for Atrium Suites ☞

☞ 10 tables for Garden Suite ☞

** Table of 10 persons



MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING THEMES



Happiness 囍

A passionate ensemble of brilliant shades personifying the glamorous Orient.
Indulge in a vibrant fusion of 'East meets West' where lush charms
of old Shanghai are revived.

Love 爱

A timeless beauty is reflected in the elegant décor where candles illuminate
the room and as you walk down the aisle, bask in the richness of love
where flowers bloom in celebration of your special day.

Dream 梦

Be enchanted by a magnificent glow that fills the room
and let the mystical colours of lilac and silver seduce your senses
as you utter the words of eternal love.

Dazzle 幻

A white wedding of your dreams.
Harmonized with shades of lilac and sparkles,
this truly is a magical moment to have and to hold.



MANDARIN ORIENTAL WEDDING EXPERIENCE CHINESE LUNCH MENU

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

APPETIZERS

Mandarin Oriental Lobster and Prawn with Seafood Roll



Mandarin Oriental Combination Platter

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

Barbecued Selection:

Roasted Duck, Roasted Pork

Deep-fried Selection:

Glazed Silver Bait, Seafood Roll, Sesame Salmon Toast,

Bacon wrapped Prawns

Mango Prawn Roll, Crispy Seafood Spheres

Cold Selection:

Baby Octopus, Drunken Chicken, Soya Duck, Prawn Salad,

Soya Chicken, Maki Roll or Marinated Jellyfish

SOUP

Braised Lobster Soup with Four Treasures



Black Truffle scented Chicken Consommé with Burdock



Slow-cooked Chicken Broth with Conpoy, Crabmeat and Hasma



Superior Baby Abalone Soup with Snow Fungus and Fish Maw



MANDARIN ORIENTAL WEDDING EXPERIENCE CHINESE LUNCH MENU

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SEAFOOD

Stir-Fried Scallop in XO Sauce and Deep-Fried Yam Apple



Wok-Fried Scallop and Asparagus in Black Pepper Sauce



Kataifi Prawn Roll with Litchi Mayo Dip



Wok-Fried Prawn in XO Sauce



Golden Fragrant Prawns “Kam Heong”

MEAT

Chardonnay Braised Pork Knuckle with Trio Mushrooms



Roasted Chicken with Home-made Crispy Crust



Roasted Duck with House Special Sauce



Braised Yellow Wine Chicken with Chest Nut and Wolf Berries



MANDARIN ORIENTAL WEDDING EXPERIENCE CHINESE LUNCH MENU

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FISH

Baked Fillet of Cod in Superior Teriyaki Sauce



Steamed Fillet of Cod in Golden Pumpkin Sauce



Steamed Garoupa in Superior Soya Sauce



Steamed Red Snapper with Black Fungus, Lily Flower, Red Dates and Shredded Mushrooms

NOODLES / RICE / BUN

Crispy Mini Buns with Chilli Crabmeat Sauce



Braised Ee-Fu Noodle
with Shredded Mushrooms and Chives



Steamed Pearl Rice
with Diced Chicken, Chinese Sausage and Mushrooms

INDIVIDUALLY PLATED WESTERN DESSERTS

Gran Cru Chocolate Crunch



Mascarpone Espresso Gateaux



Raspberry Lychee Genoa Sponge



Mango Coconut Coulis Cake