



WEDDING ANNIVERSARY

Craft your blissful celebration by the bay

The Oriental Ballroom
min. 20 tables
max. 35 tables

Atrium Suites
min. 12 tables
max. 18 tables

Garden Suite
min. 8 tables
max. 13 tables



Enjoy a 7-course Lunch or 8-course Dinner Family-style Chinese gastronomy menu
Free flow of soft drinks, mixers and Chinese tea
One complimentary barrel of house pour beer
One complimentary bottle of house wine for every ten paying guests
Waiver of corkage fee for duty paid and sealed alcohol brought in for consumption

Floral centrepiece for dining tables for your selection
One night stay in our Sea View Room with buffet breakfast for two
at our all-day dining restaurant
A bottle of champagne and wedding anniversary amenities on your special day
Complimentary usage of audio visual equipment in the Venue
Complimentary Marina Square carpark passes for up to 25% of final attendance

Terms and Conditions:

- Prices quoted are based on per table of 10 guests
- Prices are subject to changes without prior notice
- All prices are subject to 10% service charge and prevailing government taxes

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MANDARIN ORIENTAL
SINGAPORE

7-COURSE CHINESE SET LUNCH

文华东方拼盘

Mandarin Oriental Combination Platter

(Roasted Pork, Seafood Roll, Drunken Chicken, Soya Duck, Prawn Salad)

海鲜三宝羹

Braised Seafood Broth
with Three Treasures

XO 酱爆鲜虾仁

Wok-Fried Prawn in XO Sauce

避风塘烧鸡

Roasted Chicken
with Crispy Garlic and Curry Leaf

港式红鲷鱼

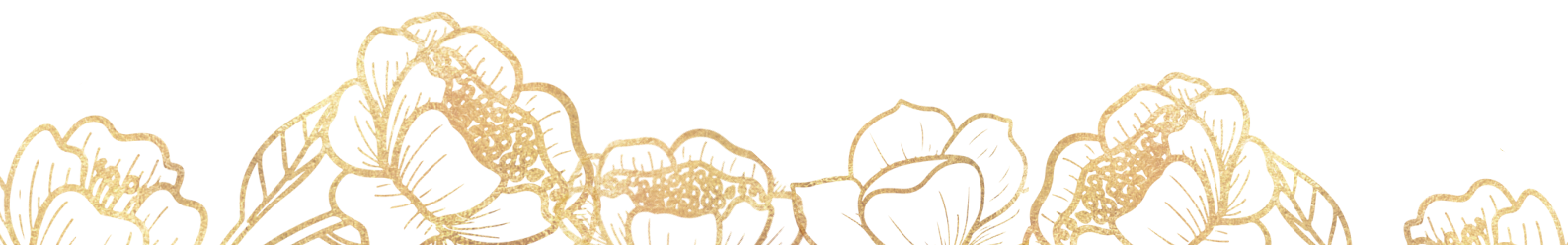
Steamed Red Snapper
in Superior Soya Sauce

韭皇菇丝焖伊面

Braised Ee-Fu Noodles
with Shredded Mushrooms and Chives

金瓜银杏芋泥

Yam Paste
with Pumpkin Sauce and Ginkgo Nuts





8-COURSE CHINESE SET DINNER

文华东方拼盘

Mandarin Oriental Combination Platter
(Silver Bait, Roasted Pork, Baby Octopus, Maki Roll, Prawn Salad)

瑶柱牛蒡炖姬松茸

Mandarin Oriental Treasure Soup
with Conpoy, Burdock and Matsutake

金丝鲜虾卷

Kataifi Prawn Roll
with Passion Fruit Dip

碳烧挂炉当归鸭

Roasted Duck
with Angelica Roots

碧绿小鲍鱼扒百灵菇

Braised Baby Abalone
with Bai Ling Mushroom and Seasonal Vegetables

港蒸红鲷鱼

Steamed Red Snapper
in "Hong Kong Style"

红烧伊面焖香菇

Slow Braised Cantonese Egg Noodles
with Flower Mushrooms and Golden Chives

金瓜银杏芋泥

Yam Paste
with Pumpkin Sauce and Ginkgo Nuts

