



# Wedding Anniversary

Craft your blissful celebration by the bay

## Lunch

## Dinner

Monday to Sunday

SGD168.80++  
per table of 10 guests

SGD188.80++  
per table of 10 guests

### The Oriental Ballroom

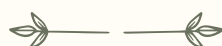
min. 200 persons  
max. 350 persons

### Atrium Suites

min. 120 persons  
max. 180 persons

### Garden Suite

min. 80 persons  
max. 130 persons



Enjoy a 7-Course (Lunch) / 8-Course (Dinner) Family Style Chinese Gastronomy Menu

Endless stream 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

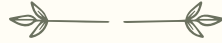
### Terms and Conditions:

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





# 7-Course Chinese Set Lunch



**Mandarin Oriental Combination Platter  
(Roasted Pork, Seafood Roll, Drunken Chicken, Soya Duck, Prawn Salad)**

**Braised Seafood with Three Treasures Double-Boiled Fish Maw with Topshell**

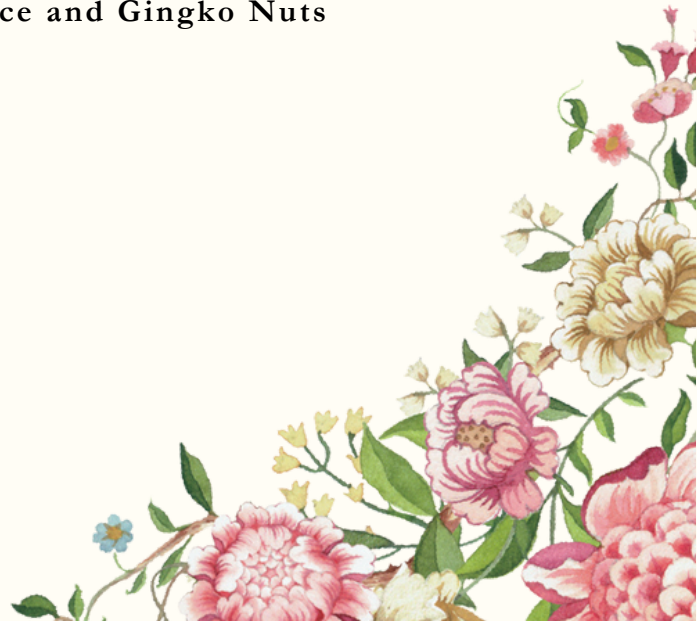
**Wok-Fried Prawn in XO Sauce**

**Roasted Chicken with Crispy Garlic and Curry Leaf**

**Steamed Red Snapper in Superior Soya Sauce**

**Braised Ee-Fu Noodle with Shredded Mushrooms and Chives**

**Yam Paste with Pumpkin Sauce and Gingko Nuts**





## **8-Course Chinese Set Dinner**



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

**Mandarin Oriental Treasure Soup Conpoy, Burdock and Matsutake**

**Kataifi Prawn Roll with Passion Fruit Dip**

**Roasted Duck with Angelica Roots**

**Braised Baby Abalone with Bai Ling Mushroom and Seasonal Vegetables**

**Steamed Northern Red Snapper “Hong Kong Style”**

**Slow Braised Cantonese Egg Noodles Flower Mushrooms and Golden Chives**

**Yam Paste with Pumpkin Sauce and Gingko Nuts**

