



MANDARIN ORIENTAL WEDDING EXPERIENCE 2019 WEDDING DINNER



- ✧ Enjoy an incredible Chinese gastronomy selection
- ✧ A gorgeous model 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
- ✧ 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 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, chocolate coated strawberries and a 750g cake for your private celebration
- ✧ 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 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 WEDDING DINNER



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
- 🍷 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:

银鱼 Glazed Silver Bait,

海鲜卷 Seafood Roll

三文鱼吐司 Sesame Salmon Toast

培根虾 Bacon Wrapped Prawns

芒果虾卷 Mango Prawn Roll

海鲜球 Crispy Seafood Spheres

Cold Selection:

八爪鱼 Baby Octopus

醉鸡 Drunken Chicken

泰式咸水鸭 Thai 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 weekend wedding dinner only)
- ❖ 海鲜龙虾四宝羹 Braised Lobster Soup with Four Treasures
- ❖ 瑶柱松露炖鸡汤 Black Truffle scented Chicken Consommé with Conpoy
- ❖ 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
- ❖ 花菇 Flower 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
- ❖ 古法清蒸红鲷 Steamed Red Snapper with Black Fungus, Lily Flower, Red Dates and Shredded Mushrooms

PREMIUM SPECIALTY *(Applicable for Saturday wedding 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 Mousse
- ❖ Gran Cru Chocolate Crunch
- ❖ Exotic Mango Yogurt Genoa
- ❖ Mascarpone Espresso Coffee Gateaux