



# MANDARIN ORIENTAL WEDDING EXPERIENCE 2020 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 wedding reception decoration 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.
- 🍷 Day-use Deluxe Room for your wedding entourage
- 🍷 Order up to SGD 120 nett from the wide array of choices in our in-room dining menus
- 🍷 Round up 10 persons for a complimentary menu tasting with minimum of 25 tables
- 🍷 Complimentary Marina Square parking passes for up to 25% of final attendance





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

- 🍷 Additional one complimentary barrel of house pour beer
- 🍷 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 to celebrate your wedding anniversary
- 🍷 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



### Macarons Tower

Rose Tower filled with colorful  
rose macarons

### Strawberry Fondue

Romantic display of a silken pink fondue  
with fresh strawberry and  
marshmallow lollipop

### Hors d'oeuvres

Sophisticated selections of butler passed  
Amuse-bouche and fruit salad

### Salsa Bar

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



# 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 Platter

**OR**

- ❖ 文华东方大拼盘 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 Saturday dinner and Premium Dates only)*
- ❖ 红烧干贝蟹肉烩官燕 Slow-cooked Chicken Broth with Conpoy, Crabmeat, Enoki and Bird's Nest  
*(Applicable for Saturday dinner and Premium Dates only)*
- ❖ 鲍仔清炖雪耳汤 Superior Baby Abalone Soup with Snow Fungus and Fish Maw
- ❖ 东方龙虾四宝羹 Braised Seafood Broth with Lobster, Fish Maw, Crabmeat and Conpoy
- ❖ 瑶柱松茸炖鸡汤 Double-boiled Sakura Chicken Soup with Conpoy and Matsutake

### SEAFOOD

- ❖ 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
- ❖ 金丝鲜虾带子卷 Kataifi Prawn and Scallop Roll with Lychee Mayo Dip
- ❖ 咸蛋蝦球 Golden Fragrant Prawns in Salted Egg



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## CHINESE DINNER MENU



### MEAT

- ❖ 香味白酒焗猪手 Chardonnay Braised Pork Knuckle with Trio Mushrooms
- ❖ 避风塘烧鸡 “Bi Feng Tang” Roasted Chicken
- ❖ 黄酒焗鸡 Braised Yellow Wine Chicken with Chestnut and Wolfberries
- ❖ 金炉当归烧鸭 Roasted Duck with Angelica Roots

### DELICACIES

*Selection of Abalone served with Seasonal Vegetables (Choose One):*

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

*Accompanied by (Choose One):*

- ❖ 海参 Sea Cucumber
- ❖ 百灵菇 Bai Ling Mushroom
- ❖ 花菇 Flower Mushroom
- ❖ 北海道干贝汁 Hokkaido Conpoy Sauce

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
- ❖ 清蒸游水大红斑 Steamed Red Garoupa in Hong Kong style
- ❖ 古法式烤红鳕 Baked Paper-wrapped Red Snapper Fillet in Chinese Herbs Sauce

### PREMIUM SPECIALTY *(Applicable for Premium 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 Pearl Rice with Chinese Sausage, Diced Chicken, Mushrooms and Pine Nuts
- ❖ 金衣糯米饭 Glutinous Rice Wrapped in Golden Yuba Skin

### INDIVIDUALLY PLATED WESTERN DESSERTS

- ❖ Chocolate Hazelnut Royal Tine
- ❖ Strawberry Yogurt Mousse
- ❖ Matcha Lemon Pan De Genes
- ❖ Mascarpone Espresso Coffee Gateaux