



MANDARIN ORIENTAL WEDDING EXPERIENCE 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 with every 10 paying guests
- ✧ 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 guest book and token box for your guests to leave their blessings
- ✧ Exquisite wedding invitation cards for up to 70% of the guaranteed attendance (excluding printing)
- ✧ 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 SGD120 nett from the wide array of choices in our in-room dining menus
- ✧ A "Day-use" room for wedding entourage (*from 3pm to 8pm*)
- ✧ Exclusive use of our private function room for tea ceremony on your wedding day (*hosts up to 40 persons an hour prior to the reception*)
- ✧ Complimentary use of LCD projector for Montages
- ✧ Two VIP car park lots at the Hotel front driveway for bridal car and family car
- ✧ 50% discount off your package price for menu tasting for up to 10 guests (*subject to updated Government's SMM regulation*)
- ✧ Complimentary Marina Square parking passes for up to 25% of final attendance





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On the house with every booking of 30 tables and above

- 🍷 Menu tasting for up to 10 guests (*subject to updated Government's SMM regulation*)
- 🍷 Additional one night stay in our Bridal Suite inclusive of a delectable buffet breakfast at MELT Café for two persons
- 🍷 Extension "Day-use" room to overnight night stay in a Deluxe Room for your wedding entourage
- 🍷 Enjoy choice of one delightful treat for your guests during the pre-dinner reception

Delightful Treats



Macarons Garden

Flora garden filled with colorful
rose macarons

Choux-Choux

Homemade of Choux Puff
with forest fruits, nuts and chocolate

Salsa Bar

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



MANDARIN ORIENTAL WEDDING EXPERIENCE

CHINESE DINNER MENU

Customize your very own Wedding Menu by selecting one (01) course from each category

1) 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 by selecting any five (5) items)

Barbecued Selection:

烧鸭 Roasted Duck
烧肉 Roasted Pork

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

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

2) SOUP

- ❖ 泡参上汤炖官燕 Double-boiled Chicken Broth with American Ginseng and Nourishing Bird's Nest (Saturday, Eve and Public Holidays or Premium Dates)
- ❖ 红烧干贝蟹肉烩官燕 Slow-cooked Chicken Broth with Conpoy, Crabmeat, Enoki and Bird's Nest (Saturday, Eve and Public Holidays or Premium Dates)
- ❖ 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

4) MEAT

- ❖ 香味白酒焖猪手 Chardonnay Braised Pork Knuckle with Trio Mushrooms
- ❖ 避风塘烧鸡 "Bi Feng Tang" Roasted Chicken
- ❖ 黄酒焖鸡 Braised Yellow Wine Chicken with Chestnut and Wolfberries
- ❖ 金炉当归烧鸭 Roasted Duck with Angelica Roots
- ❖ 蜜汁山楂香排骨 Hawthorn Glazed Spare Ribs with Oatmeal (Saturday, Eve and Public Holidays or Premium Dates)

6) 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
- ❖ 古法式烤红鲷 Baked Paper-wrapped Red Snapper Fillet in Chinese Herbs Sauce

3) 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
- ❖ 咸蛋虾球 Golden Fragrant Prawns in Salted Egg

5) DELICACIES

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

7) 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

8) INDIVIDUALLY PLATED WESTERN DESSERTS

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