



MANDARIN ORIENTAL WEDDING EXPERIENCE 2021 / 2022 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 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)
- ✧ 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





MANDARIN ORIENTAL WEDDING EXPERIENCE

2021 / 2022 WEDDING DINNER



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



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 (Sat Dinner & Premium Dates only)
- ❖ 红烧干贝蟹肉烩官燕 Slow-cooked Chicken Broth with Conpoy, Crabmeat, Enoki and Bird's Nest (Sat Dinner & 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

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

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

7) PREMIUM SPECIALTY (Premium Dinner only)

- ❖ 蜜汁山楂香排骨 Hawthorn Glazed Spare Ribs with Oatmeal

3) SEAFOOD

- ❖ 酱爆带子炸苹果 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

8) NOODLES / RICE/ BUN

- ❖ 香辣蟹酱金馒头 Crispy Mini Buns with Chilli Crabmeat Sauce
- ❖ 韭皇菇丝焖伊面 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

9) INDIVIDUALLY PLATED WESTERN DESSERTS

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