MARRIOTT
SINGAPORE
TANG PLAZA

## DINNER \& DANCE <br> PACKAGES 2024

Host a Spectacular Dinner \& Dance and Create Lasting Memories in the Comfort of our Refurbished Grand Ballroom at Singapore Marriott Tang Plaza Hotel

## A NIGHT TO REMEMBER

Let us bring your vision of an awesome Dinner \& Dance to life with specially-curated packages, state-of-the-art facilities, impeccable service and masterfully created culinary delights.

## GLAMOUR

Mondays to Thursdays

- \$108++ per person for Buffet menu
(Minimum of 200 persons)
- \$1,080++ per table for Chinese menu
(Minimum of 20 tables of 10 persons each)


## GRANDEUR

Mondays to Sundays

- \$128++ per personfor Buffet menu
(Minimum of 200 persons for weekdays and 300 persons for weekends)
- \$1,280++ per table for Chinese menu
(Minimum of 20 tables for weekdays and 30 tables for weekends, of 10 persons each)

[^0]Prices and menus are subjected to change at the discretion of the hotel.

## SINGAPORE MARRIOTT TANG PLAZA HOTEL

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## HAVE A BALL OF A TIME

Be it a gala dinner or a fun-filled themed party, be prepared to have a blast!

- A dedicated event planner.
- Choice of 8-course Cantonese cuisine from our award-winning Wan Hao Chinese Restaurant or sumptuous International Buffet.
- Free flow of soft drinks and mixers throughout the event.
- Complimentary exclusive use of our refurbished Grand Ballroom with setup.
- Complimentary car park passes for up to $20 \%$ of your confirmed attendance.
- Selected wines at special prices.
- Exclusive parking for two VIP cars at the Hotel Forecourt.
- Complimentary floral centrepieces for all tables.
- Up to 60,000 Marriott Bonvoy ${ }^{\text {n }}$ points.

Rates are applicable for celebrations booked before 31 December 2024.
To find out more, please contact our Catering Team at 68314769 or email mhrs.sindt.sales@marriotthotels.com.

## SINGAPORE MARRIOTT TANG PLAZA HOTEL

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## 8-COURSE CHINESE SET DINNER MENU <br> GLAMOUR | $\$ 1080++$ per table of 10 persons

## Combination Platter

Marinated Chicken with Chinese Spices, Thai Style Smoked Duck Breast with Plum Sauce, Breaded Butterfly Prawn, Crispy Baby Squid with Honey Sauce and Sliced Almond, Marinated Jellyfish Flower with Crispy Chilli Garlic Paste

Braised Crab Meat with Assorted Seafood and Cream Corn Broth

Sautéed Shrimp and Scallop with XO Sauce in Taro Nest

Hybrid Grouper in Hong Kong Style Superior Light Soy Sauce and Spring Onion

Wan Hao Signature Roast Chicken

Braised Bai-Ling Mushroom with Bean Curd Skin in Conpoy Sauce and Seasonal Greens

Wok-Fried Five Grain Rice with Diced Chicken, Mushroom and Chinese Sausage in Lotus Leaf

Chilled Sea Coconut with Red Date, White Fungus, Dry Longan and Rock Sugar

Prices are subjected to $10 \%$ service charge and prevailing Goods \& Services Tax (GST).
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# 8-COURSE CHINESE SET DINNER MENU <br> GRANDEUR | $\$ 1280++$ per table of 10 persons 

Combination Platter<br>Marinated Herbal Chicken Roulade, Crispy Vietnamese Prawn Spring Roll, Breaded Butterfly<br>Prawn, Crispy Baby Squid with Honey Sauce and Sliced Almond, Thai Style Smoked Duck<br>Breast with Plum Sauce

Braised Fish Maw with Shredded Chicken Broth in Golden Superior Soup

Steamed Tiger Prawn in Garlic Paste with Glass Noodles

Hong Kong Style Wild Sea Red Grouper with Superior Light Soy Sauce and Spring Onion

Wan Hao Signature Crispy Chicken

Braised 10-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens

Braised Ee-Fu Noodles with Chives and Crab Meat Sauce

Teochew Style Yam Paste with Gingko Nut and Coconut Puree

# INTERNATIONAL BUFFET DINNER MENU <br> GLAMOUR|\$108++ per person 

SALAD
Mediterranean Couscous Salad (V)
Assorted Mixed Greens, Seven Types of Garden Vegetables, House Dressings (V)
Thai Chicken, Pomelo, Crisp Shallot, Coriander Salad
Salmon Gravlax, Traditional Condiments
Assorted Nigiri and Maki, Pickled Ginger, Soya Sauce, Wasabi
SOUP
Cream of Pumpkin Soup, Pumpkin Seed (V)
Selection of Freshly Baked Breads, Butter, Margarine
HOT DELICACY
Roast Beef Sirloin, Braised Onion, Mushroom
Braised Lamb Leg, Zucchini, Semi-Dried Tomato, Mint
Malaysian Chicken Curry
Baked Sea Bass, Ratatouille Vegetable
Steamed Asparagus, Haricot Bean, Cherry Tomato (V)
Briyani Rice (V)

## DESSERT

Selection of Local Pastries
Black Glutinous Rice
Carrot Cake
Lychee Rose Cake
Surabaya Cake
Seasonal Fresh Fruits
(V) - Vegetarian

# INTERNATIONAL BUFFET DINNER MENU 

## GRANDEUR|\$128++ per person

APPETISER (Choice of four items)<br>Thai Chicken, Pomelo, Crispy Shallot, Coriander Salad<br>Chicken Waldorf Wedge Salad with Lemon Herb Yogurt Dressing<br>Smoked Duck, Orange, Walnut, Shaved Fennel, Pomegranate Vinaigrette Salad<br>Salmon Nicoise, Mustard Vinaigrette Salad<br>Poached Prawn, Condiments<br>Cajun Prawn, Honey Lime Dressing, Charred Corn Salad<br>Assorted Nigiri Sushi, Pickled Ginger, Soya Sauce, Wasabi<br>Smoked Salmon, Traditional Condiments<br>Salmon Gravlax, Traditional Condiments<br>Italian Bowtie Salad (V)<br>Roasted Mushroom, Pickled Onion, Shaved Radish, Broccolini Salad (V)<br>Mustard, Gherkin, Spring Onion, Potato Salad (V)<br>Baby Kale, Radicchio with Blue Cheese, Roasted Walnut, Poached Pear in Honey Balsamic (V) Roasted Pumpkin and Quinoa, Manchego, Toasted Pumpkin Seed, Citrus Vinaigrette (V)<br>Farro Salad with Diced Apple, Cherry Tomato, Tofu, Fresh Basil, Lemon Tahini Dressing (V) Mediterranean Chickpea Millet Salad (V)<br>Roasted Mushroom, Cauliflower, Apple Balsamic Dressing, Kale Salad (V)<br>Roasted Vegetable Couscous Salad (V)<br>Roasted Sweet Potato Salad, with Pecan, Dried Cranberry, Goat Cheese, Apple Cider<br>Vinaigrette (V)<br>Cherry Tomato and Bocconcini Salad with Basil, Baby Arugula, Balsamic Fig Dressing (V)<br>Soba Noodle Salad with Roasted Sesame Dressing (V)<br>Edamame with Smashed Cucumber Salad (V)

## SOUP (Choice of one item)

Cream of Pumpkin Soup, Garlic Croutons (V)
Cauliflower Velouté, Garlic Herb Croutons (V)
Cream of Tomato Basil Soup, Garlic Herb Croutons (V)
Potato and Leek Velouté (V)
Braised Enoki Mushroom, Creamed Corn Soup (V)
Braised Minced Chicken, Conpoy, Creamed Corn Soup
Braised Crab Meat, Spinach, Fish Maw Soup
Asparagus Broth, Sweet Corn

HOT DELICACY (Choice of six items)<br>CHICKEN<br>Malaysian Chicken Curry<br>Spicy Tomato Chicken<br>Butter Masala Chicken<br>Roasted Chicken with Teriyaki Glaze<br>Java+ Curry Chicken<br>Chicken Piccata with Caper, Lemon Garlic Butter Glaze<br>Lemon-Oregano Marinated Roasted Chicken Breast with Mushroom Gravy<br>Chicken Stew with Vegetable<br>Roasted Chicken Breast with Bell Pepper Piperade<br>Garlic Roasted Chicken<br>Sweet and Sour Chicken<br>Stir-Fried Diced Chicken, Cashew Nut, Gong Bao Sauce<br>\section*{SEAFOOD}<br>Baked Norwegian Salmon, Dill Hollandaise Sauce<br>Baked Norwegian Salmon, Garlic Butter Sauce<br>Baked Sea Bass, Puttanesca Sauce<br>Baked Seabass, Mediterranean Tomato Sauce<br>Baked Golden Turmeric Fish with Sambal Tomato<br>Steamed Grouper Fillet with Nyonya Spicy Sauce<br>Steamed Grouper, Soya Sauce, Garlic, Spring Onion<br>Wok-Fried Prawn, Light Soya Sauce<br>Sweet and Sour Prawn, Pineapple, Mango<br>Sautéed Shrimp with Celery, Bell Peppers<br>BEEF \& LAMB<br>Roast Beef Sirloin, Braised Onions, Mushrooms<br>Braised Beef Stew with Vegetable<br>Braised Beef Ball with Mushroom Gravy<br>Stir-Fried Beef with Szechuan Gong Bao Sauce<br>Stir-Fried Black Pepper Beef, Bell Pepper<br>Mutton Slow-Cooked in Spices and Coconut Milk<br>Braised Lamb Shoulder, Fennel and Orange<br>Braised Lamb Shank, Olives, Gremolata

## VEGETABLE

Lyonnaise Roast Baby Potato (V)
Roasted Potato Gratin (V)
Roasted Asparagus and Zucchini, Slivered Almond (V)
Seasonal Vegetable Medley (V)
Steamed Green Beans, Dried Tomato, Spanish Onion (V)
Steamed Baby Cabbage, Garlic, Luffa Gourd (V)
Braised Assorted Fungus Mushroom, Seasonal Greens (V)
Wok-Fried Broccoli, Garlic (V)
Wok-Fried Baby Kailan, Mushroom (V)

## PASTA

Gnocchi with Roasted Pumpkin and Sage Burnt Butter Sauce (V)
Fusilli Pasta, Basil Sauce, Semi-Dried Tomatoes (V)
Penne Arrabbiata (V)
Seafood Penne Arrabbiata
Capellini with Garlic Lemon, Parmesan
Orecchiette Aglio Olio (V)
Orecchiette Gratin with Basil Breadcrumb

## RICE

Wok-Fried Rice, Chicken, Spring Onion
Wok-Fried Vegetarian Fried Rice (V)
Wok-Fried Rice with Mushroom and Olive Sauce (V)
Wok-Fried Rice with Assorted Mushroom, Vegetable and Seaweed (V)
Wok-Fried Rice with Chinese Sausage, Diced Mushroom, Spring Onion
Steam Basmati Rice, Dried Fruit, Cashew Nut (V)
Steamed Saffron Rice with Garden Vegetable (V)
NOODLE
Char Kway Teow
Braised Ee-Fu Noodle, Mushroom, Chinese Chive (V)
Wok-Fried Udon Noodle with Shrimp and Black Pepper
Wok-Fried Vegetarian Mee Goreng (V)
Wok-Fried Seafood Mee Goreng

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## MALAY CUISINE

Ayam Goreng Berempah|Crispy Spiced Fried Chicken Ayam Masak Merah | Spicy Tomato Chicken<br>Rendang Daging | Slow-Cooked Beef in Spices and Coconut Milk Rendang Kambing | Slow-Cooked Mutton in Spices and Coconut Milk Sambal Udang Petai|Sambal Prawn<br>Sotong Masak Kicap | Squid in Dark Soy Sauce<br>Siakap Tiga Rasa | Sea Bass in Three Flavours<br>Sayur Campur| Stir-Fried Mix Vegetables<br>Bee Hoon Goreng | Fried Rice Vermicelli<br>Mee Siam Goreng|Fried Vermicelli Noodles<br>Nasi Goreng Kampung | Village Style Fried Rice<br>Sayur Goreng| Stir-Fried Mix Vegetables<br>Nasi Kuning | Yellow Rice<br>\section*{INDIAN CUISINE*}<br>Mutton Curry<br>Chicken Tikka Masala<br>Fish Masala<br>Paneer Butter Masala (V)<br>Kadai Paneer (V)<br>Navrattan Korma (V)<br>Aloo Gobi (V)<br>Aloo Tikki (V)<br>Dal Makhni (V)<br>Dal Tarka (V)<br>Indian Vegetarian Briyani Rice (V)<br>*Served together with Butter Naan, Poppadum and Mango Chutney. A minimum order of 3 dishes required.<br>\section*{DESSERT (Choice of four items)}<br>Assorted Local Desserts<br>Chilled Cheng Tng with Longan and Fungus<br>Almond Bean Curd with Longan<br>Tau Suan<br>Mini Macaron<br>Mini Chocolate Éclair<br>Lychee Rose Panna Cotta

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## Mango Pomelo Pudding

Vanilla Crème Brûlée
Chocolate Blueberry Crumble
Matcha Financier
Tiramisu
Matcha Swiss Roll
Ispahan Cake
Pandan Kaya Cake
Chocolate Praline Cake
Green Tea Chestnut Mousse Cake
Ondeh Ondeh Cake
Mini Chocolate Tartlet
Mango Passion Tart
Mini Fruit Tartlet
Assorted Lapis Cake
Walnut Brownie
New York Cheese Cake
Matcha Red Bean Cake
Strawberry Mousse Mirror Glaze Cake
Mango Mousse Cake
Red Velvet Peanut Opera Cake
Matcha Opera Cake
Classic Opera Cake
Apple Crumble
Bread Pudding
(V) - Vegetarian


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