



AN INTIMATE WEDDING OF YOUR DREAMS

INTIMATE WEDDING PACKAGE 2025

(Valid for weddings held from January to December 2025)

7-Course Chinese Wedding Lunch Package
\$1,388.00⁺⁺ per table of 10 persons

8-Course Chinese Wedding Dinner Package
\$1,488.00⁺⁺ per table of 10 persons

For enquiries, please contact our wedding team at **6831 4768**
or email mhrs.sindt.sales@marriotthotels.com.

Packages are applicable with a minimum of 10 tables of 10 persons and up to maximum of 14 tables of 10 persons.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.



EAT, DRINK AND BE MARRIED

- 7 or 8-course Cantonese cuisine prepared by our award-winning Wan Hao Chinese Restaurant.
- Free flow of soft drinks and mixers from your cocktail reception and throughout the wedding banquet.
- Free flow of Chinese Tea (Chinese Menu) throughout your wedding banquet.
- Corkage waived for all duty-paid and sealed hard liquor.
- One complimentary bottle of champagne for your champagne pouring.
- Wedding cake for the cake-cutting ceremony.

MAKING MEMORIES

- Unique selection of wedding favours for your guests.
- Distinctive centrepieces for all tables including special arrangements for the VIP table.
- Themed guest signature book to record all well wishes from your guests.
- Complimentary usage of one LCD projector and screen.
- A certified Wedding Planner to assist you with your planning.

FOR MY FAMILY AND FRIENDS

- Specially designed invitation cards based on 70% of confirmed attendance.
Not inclusive of printing.
- Complimentary car park coupons for 20% of confirmed attendance with two VIP car park lots at the Hotel's entrance for your Bridal procession.
- Exclusive Room Rates for family and helpers.
Rooms are subjected to availability, special rates are not applicable during blackout period.

SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.

Packages are applicable with a minimum of 10 tables of 10 persons and up to a maximum of 14 tables.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.

BE REWARDED

- Marriott Bonvoy™ offers exclusive privileges to you. As a Member of the Marriott Bonvoy™ program, you can earn points toward free hotel stays, airline miles and much more when you hold your wedding at Marriott or every time you stay at any one of Marriott's hotels worldwide.
- As an event organiser, you will earn Marriott Bonvoy™ group bonus points up to maximum of 120,000 points which brings you closer to your next holiday plan at over 8,500 properties worldwide. (Log on to <https://www.marriott.com/loyalty/earn/rewarding-events.mi> for more information.)
- Get free internet when you stay. Now, as a Marriott Bonvoy™ member, enjoy free high-speed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- Sign up with Marriott Bonvoy™ for free at <https://joinmarriottbonvoy.com/sindt>.

Packages are applicable with a minimum of 10 tables of 10 persons and up to a maximum of 14 tables.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.

2025 INTIMATE WEDDING MENU

APPETISER

Roast Suckling Pig Combination Platter

(Choice of 4 items)

Cold Selection:

Thai Style Plum Sauce with Smoked Duck Breast

Prawn with Purple Dragon Fruit Sesame Sauce and Fruit Cocktail

Marinated Jelly Fish with Crispy Chili Garlic Paste

Crispy Baby Squid with Honey Sauce and Sliced Almond

Barbeque Selection:

Roast Irish Duck with Chinese Herb

Cantonese Style Roast Crispy Pork Belly

Smoked Pork Trotter Slices with Black Garlic Dark Sauce

Marinated Herbal Angelica Chicken Roulade

Deep-Fried Selection:

Crispy Ruby Prawn Ball

Nyonya Style Fish Paste Otak-Otak Spring Roll

Crispy Kataifi Mango Prawn Roll

Crispy Lobster Claw stuffed with Lobster Roe coated with Bread Crumb

*Change of Appetiser Combination Platter to Whole Suckling Pig, chargeable at additional \$328.00** per table*

SOUP

(Choice of 1 item)

Double-Boiled Fish Maw with Dendrobium Stem Herb and Chicken Superior Stock

Double-Boiled Sea Cucumber with 'Chuan-Bei', Asian Moon Scallop and Chicken Superior Stock

Braised Emperor Fish Maw Crab Meat Broth, Shredded Jade Abalone, Wolfberry and Bamboo Pith

*Braised Hashima Lobster Egg White Broth, Assorted Seafood, Straw Mushroom, Wolfberry and Asparagus, chargeable at additional \$80.00** per table*

Packages are applicable with a minimum of 10 tables of 10 persons and up to a maximum of 14 tables.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.

2025 INTIMATE WEDDING MENU

SEAFOOD

Only applicable for 8-course menu

(Choice of 1 item)

Crispy Prawn with Passion Fruit Pearl and Cream Sauce, Vermicelli Nest

Wok-Fried Hokkaido Scallop with Crispy Garlic Chilli Sauce, Broccoli and Bell Pepper

Poached Tiger Prawn with Cordyceps Flower in Herbal Superior Stock and Chinese Parsley

*Wok-Fried Jumbo Tiger Prawn with Superior Light Soy Sauce and Green Pepper Oil,
chargeable at additional \$80.00** per table*

FISH

(Choice of 1 item)

Wild Sea Red Grouper

Hybrid Grouper

Marble Goby Fish

Cooking Method:

Hong Kong Style Superior Light Soy Sauce, Spring Onion

Teochew Style

Soy Bean Crumb with Chicken Floss, Superior Light Soy Sauce, Spring Onion

Cantonese Style Black Olive with Black Bean Sauce, Spring Onion

Nyonya Spicy Sauce, Spring Onion

Black Garlic with Fried Garlic, Spring Onion

*Chile Cod Fish is chargeable at additional \$100.00** per table*

DRIED SEAFOOD

(Choice of 1 item)

Braised 10-Head African Abalone with Bean Curd Skin, Oyster Sauce and Seasonal Greens

Braised 10-Head African Abalone with Flower Mushroom, Oyster Sauce and Seasonal Greens

Braised Sea Cucumber, Oyster Sauce and Baby Cabbage

*Braised 10-Head African Abalone with Pork Trotter and Baby Cabbage,
chargeable at additional \$120.00** per table*

Packages are applicable with a minimum of 10 tables of 10 persons and up to a maximum of 14 tables.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.

2025 INTIMATE WEDDING MENU

POULTRY

(Choice of 1 item)

Wan Hao Signature Roast Crispy Free-Range Chicken

Black Truffle Sea Salt Roast Crispy Free-Range Chicken

Steamed Free-Range Chicken with Cordycep Flower and Chinese Herb wrapped in Lotus Leaf

Steamed Free-Range Chicken with Morel Mushroom and Flower Mushroom wrapped in Lotus Leaf

*Roast Duck with Black Truffle Sauce, chargeable at additional \$80.00** per table*

RICE & NOODLES

(Choice of 1 item)

Cantonese Style Chinese Sausage wrapped in Lotus Leaf Rice and Crispy Rice

Stewed Ee-Fu Noodle with Crab Meat in Golden Superior Sauce

Wok-Fried Rice with Diced Chicken, Duck, Prawn, Scallop wrapped in Lotus Leaf

Wok-Fried Fish Paste Noodle with Spicy Conpoy Sauce, Assorted Seafood, Bean Sprout and Bell Pepper

DESSERT

(Choice of 1 item)

Chilled Selection:

Mango Pomelo Sago

Peach Reisin with White Fungus, Red Date and Dried Longan

Warm Selection:

Carrageen with Almond Puree and Gingko Nut

Carrageen with Teochew Yam Paste, Gingko Nut and Coconut Puree

Red Bean Puree with Mandarin Orange Peel and Black Sesame 'Tang-Yuan'

Packages are applicable with a minimum of 10 tables of 10 persons and up to a maximum of 14 tables.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.

Singapore Marriott Tang Plaza Hotel
320 ORCHARD ROAD
SINGAPORE, 238865
+1-800-601-1378