# MARRIOTT WEDDINGS

#### Minimum of 20 persons

Two night stay in a Bridal Suite with breakfast for two at Marriott Café One night stay in a Deluxe Room with breakfast for two at Marriott Café Exclusive couple's holding room with high tea and meal service Elegant reception venue with state-of-the-art lighting technology Scrumptious range of menus prepared by our culinary team A bottle of Moët et Chandon for the couple's toast Customized three-layer wedding cake exclusively made by Marriott Manila 20 servings of fruit punch for your pre-function cocktails Waived corkage for nuts and chips for pre-function cocktails One round of iced tea or soda for all guaranteed guests Waived corkage one bottle of wine or liquor for every guaranteed table Use of in-house LCD screen and projector Fresh floral arrangements for the cake table and all guest tables Menu cards and place cards 10% complimentary carpass based on your guaranteed guests Marriott BonVoy points

#### PLATED MENU

3 Course	Php 3,700++ per person
4 Course	Php 4,200++ per person
5 Course	Php 4,900++ per person
6 Course	Php 5,200++ per person

#### CHINESE LAURIAT

Lauriat Menu A Lauriat Menu B Lauriat Menu C Lauriat Menu D Lauriat Menu E Lauriat Menu F Php 21,988++ per table of 5 persons Php 23,488++ per table of 5 persons Php 25,488++ per table of 5 persons Php 27,988++ per table of 5 persons Php 31,488++ per table of 5 persons Php 36,988++ per table of 5 persons

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CHECK OUT OUR EVENT AND MEETING PLANNER GUIDE

#### MARRIOTT HOTEL MANILA





#### 3 Course Plated Menu Php 3,700++ per person

Prawn and Fennel Bisque

Baked Barramundi with Herb & Almond Crust, Honey Roast Carrots and Baby Corn Lemongrass Beurre Blanc and Peas

Chocolate Torte flourless chocolate torte served with hazelnut praline & coconut ice cream

#### 4 Course Plated Menu Php 4,200++ per person Set Menu A

Furikake Crusted Tuna with Soft Boiled Quail Egg, Lump Fish Caviar Roasted Heirloom Tomato and Japanese Soy Honey Dressing

~\*~

Tea Scented Tomato Soup with Almond Shards ~\*~

Coconut Poached Asian Seabass Turmeric Glazed Vegetable and Spiced Coconut Kaffir Lime Curry sauce ~\*~

Apple Cobbler Tart with Vanilla Bean Gelato

#### Set Menu B

Marinated Tiger Prawns Herb Ricotta Goat Cheese Quenelles, Baby Pea Tendrils ~\*~

Hearty Oxtail Broth with Root vegetables ~\*~

Slow Cooked Spanish Beef Rump Chimichurri and Pepper Coulis ~\*~

Grand Marnier Crème Brulee Berry Compote and Vanilla Whipped Cream

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#### 5 Course Plated Menu Php 4,900++ per person

#### Set Menu A

Smoked Duck Breast Carpaccio Micro Green Salad, Shaved Parmigiana and Hoisin Orange Dressing ~\*~

Pumpkin Sage Bisque

Pan Seared Mahi Mahi Cherry Tomatoes, Baby Bokchoy and Black Bean sauce

~\*~

Grilled US Beef Ribeye Steak Roast Sweet Potato Medley, Pink Pepper Sauce ~\*~

> Banana Baileys Tiramisu Coffee jelly and chocolate fluid gel

#### Set Menu B

Cajun Spiced Prawn Cake Apple Celeriac Waldorf with Sweet Mint Chili Dressing ~\*~

> Porcini and Mushroom Soup Parmesan Grissini Sticks ~\*~

~\*~

Grilled Lemon & Garlic Marinated Cod Tomato Caper Relish, Orange and Honey Polenta Cake ~\*~

Grilled Beef Tenderloin Plunged in Merlot with Shallots and Garlic

~\*~

Trio of Chocolate Dark Chocolate Fudge, Crushed Milk Chocolate Mousse, White Chocolate Sauce

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6 Course Plated Menu Php 5,200++ per person

#### Set Menu A

Parmesan Crusted Jumbo Scallops Zesty Citrus Salad, Cilantro Walnut Pesto Dressing ~\*~

Cauliflower with Pancetta and Peas ~\*~

Pan Seared Line Caught Barramundi Chorizo, Three Beans, Smoked Tomato and Pepper Coulis ~\*~

Raspberry Sorbet

Blackened Beef Tenderloin Creamy Ratatouille Vegetable, Mushroom Cream Sauce ~\*~

Vanilla Bean Crème Brulee Compressed Strawberry and Chocolate Florentine

#### Set Menu B

Blueberry Glazed Goose Liver Terrine Mesclun Greens on Crispy Brioche Basket, Balsamic Reduction

Shrimp Bisque with Char Grilled Corn and Spanish Chorizo  $$\sim*\sim$$ 

Citrus Baked Salmon Cured Radish and Shallots, Horseradish Crème Fraiche Mustard sauce ~\*~

Mango Passionfruit Sorbet

Cross Hatched US Striploin Steak and Grilled Garlic Prawns Peas Puree, Red Wine Sauce

Crushed Chocolate Mousse Cake with Mango Jelly Salted Chocolate Caramel Sauce

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MARRIOTT HOTEL MANILA



# MARRIOTTWEDDINGS

# Chinese Lauriat Menu A

Php 21,988++ per table of 5 persons

#### 白灼海蝦

Poached Live Shrimps with Supreme Soya Sauce

**燒味大拼盤** Assorted Barbecued Meat Combination

<mark>川汁花枝鴨片</mark> . Wok Fried Sliced Duck with Cuttlefish in X.O. Sauce

#### 瑤柱海皇冬茸羹

Wintermelon Soup with Seafood and White Fungus

**澳洲牛柳粒黑椒汁** Wok Fried Diced Australian Beef with Black Pepper Sauce

> **豉汁蒸鱸魚球** Steamed Fish Fillet with Black Bean Sauce

#### 蟹黃野菌扒西蘭花

Broccoli Flower with Assorted Wild Mushrooms in Crab Roe Sauce

### 金菇雞絲會伊麵

Braised E-Fu Noodles with Enoki and Shredded Chicken

> 糯米粢 (芒果 & 香芋) Muchi

#### 百年好合紅豆沙 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

#### Chinese Lauriat Menu B

Php 23,488++ per table of 5 persons

白灼海蝦 Poached Live Shrimps with Supreme Soya Sauce

**燒味大拼盤** Assorted Barbecued Meat Combination

瑤柱海皇冬茸羹 Wintermelon Soup with Seafood and Dried Scallop

X.O.醬牛柳粒蝦仁 Wok Fried Diced Australian Beef with Shrimps in X.O. Sauce

> **豉汁蒸鱸魚** Steamed Local Seabass with Black Bean Sauce

金蒜風沙雞 Roasted Chicken with Fragrant Garlic

#### 碧綠蠔皇雙菇

Braised Japanese and Bailing Mushrooms in Oyster Extract

金菇雞絲會伊麵 Braised E-Fu Noodles with Enoki and Shredded Chicken

> **糯米粢** (芒果 & 香芋) Muchi

楊枝金露 Chilled Mango Cream with Sago

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# MARRIOTT WEDDINGS

## Chinese Lauriat Menu C

Php 25,488++ per table of 5 persons

大紅乳豬拼盤 Assorted Barbecued Meat Combination with Suckling Pig

蒜茸蒸大明蝦 Steamed King Prawn with Fragrant Garlic

#### 瑤柱竹笙海皇羹

Japanese Conpoy Soup with Assorted Seafood and Bamboo Pith

X.O.醬鴨片帶子 Wok Fried Diced Sliced Duck with Scallops in X.O. Sauce

> 清蒸雙喜斑 Steamed Live Garoupa with Supreme Soya Sauce

瑤汁百花讓花菇 Steamed Japanese Mushrooms Stuffed Shrimp Mousse in Conpoy Sauce

潮式滷水鴨 Marinated Soyed Duck Chiu Chow Style

黑松露野箘燒伊麵 E-Fu Noodle with Wild Mushrooms and Black Truffle

朱古力擂沙湯丸 Glutinous Dumpling with Chocolate with Fine Peanut

> 芋頭椰汁西米露 Hot Taro Cream with Sago and Coconut milk

### Chinese Lauriat Menu D

Php 27,988++ per table of 5 persons

大紅乳豬拼盤 Assorted Barbecued Meat Combination with Suckling Pig

干燒大蝦皇 Wok Baked King Prawn in Chili Tomato Sauce

> 黑松露南瓜海皇羹 Braised Seafood Pumpkin Soup with Black Truffle

X.O. 西芹日本菇炒帶子 Sautéed Scallops with Shimeiji Mushroom and Celery in X.O. sauce

> 清蒸雙喜斑 Steamed Live Garoupa with Supreme Soya Sauce

碧綠花菇鮑片 Braised Sliced Abalone with Japanese Mushrooms in Oyster Extract

> 潮式滷水鴨 Marinated Soyed Duck Chiu Chow Style

> > **鮑汁四寶荷葉飯** Fried Rice with Assorted Meat Wrapped in Lotus Leaf

朱古力擂沙湯丸 Glutinous Dumpling with Chocolate with Fine Peanut

Lychee Cremaux, Chocolate Soil Cherry Jelly, Lychee Compote, Cocoa Twigs and Hazelnut Dacquoise

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# MARRIOTTWEDDINGS

### Chinese Lauriat Menu E

Php 31,488++ per table of 5 persons

#### 大紅乳豬拼盤

Assorted Barbecued Meat Combination with Suckling Pig

蒜茸蒸大明蝦 Steamed King Prawn with Fragrant Garlic

#### 瑤柱鮑絲海味羹

Japanese Conpoy Soup with Abalone and Seafood and Bamboo Pith

#### 黑松露玉帶牛柳粒

Wok-fried Diced Australian Beef with Scallops in and Black Truffle

#### 清蒸老虎斑

Steamed Live Tiger Garoupa with Supreme Soya Sauce

#### 碧綠鱔肚鮑片

Braised Sliced Abalone with Fish Maw in Oyster Extract

#### 瑤柱香妃 乳鴿

Simmered Pigeon in with Conpoy Sauce

#### 黑松露野箘燒伊麵

E-Fu Noodle with Wild Mushrooms and Black Truffle

> **糯米粢** (芒果 & 香芋) Muchi

### 百年好合合桃露

Sweetened Walnut Cream with Lotus Seeds and Lily Bulbs

#### Chinese Lauriat Menu F

Php 36,988++ per table of 5 persons

海蜇伴化皮乳豬件 Roasted Crispy Suckling Pig and Jelly Fish

蒜茸蒸大明蝦 Steamed King Prawn with Fragrant Garlic

瑤柱海皇燴官燕 Braised Bird's Nest Soup with Seafood and Japanese Conpoy

#### 百花煎帶子龍蝦汁

Baked in Bouillon Scallop with Shrimp Mousse with Lobster sauce

#### 清蒸大東星斑

Steam Live Pink Garoupa with Supreme Soya Sauce

**鮑片扒海參** Braised Abalone with Sea Cucumber in Premium Oyster Extract

琵琶吊燒鴨 Charcoal Roast Duck "PipaStyle"

蟹肉燴伊麵 E-Fu Noodle with Crab Meat Sauce

時令鮮果盤 Fresh Seasonal Tropical Fruit

香芒凍布甸 Chilled Mango Pudding

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#### MARRIOTT HOTEL MANILA



#### **GRAZING BOX TO GO**

An equally lavish and beautiful grazing box filled with artisan cheese and charcuterie

#### **GRAZING BOX A**

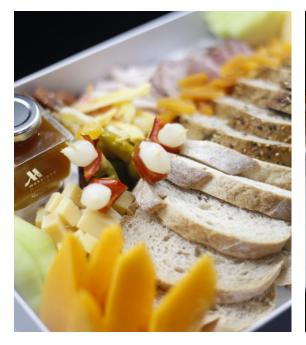
Php 2,500++ good for 10 pax

Emental cheese German ham sausage Pastrami Salami Olives Pickles Variation of dried fruits Homemade breads Mango jam

#### **GRAZING BOX B**

Php 2,900 ++ good for 10 pax

Brie cheese Ementalcheese Black forest ham German ham sausage Pastrami Salami Olives Pickles Variation of dried fruits Homemade breads Mango jam





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#### **BENTO BOX**

#### Menu A (Western) Php 1,500++ per person

Parmesan Crusted Chicken truffle mashed potato, sautéed Baguio beans with bacon crisp ~\*~

Bread and Butter Pudding butter bread slices, golden raisins, toasted nuts, egg custard



#### Menu B (Western) Php 1,800++ per person

Pan Roasted Salmon Fillet herbed marble potatoes, lemon butter sauce, sautéed organic vegetables ~\*~ Bread and Butter Pudding

butter bread slices, golden raisins, toasted nuts, egg custard



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#### Menu C (Western) Php 1,900++ per person

Grilled US Certified Angus Rib Eye parmesan whipped potatoes, black peppercorn sauce, sautéed organic vegetables ~\*~

Bread and Butter Pudding butter bread slices, golden raisins, toasted nuts, egg custard



#### Menu D (Western) Php 2,200++ per person

Grilled US Angus Beef Tenderloin parmesan whipped potatoes, black peppercorn sauce, sautéed organic vegetables ~\*~

Bread and Butter Pudding butter bread slices, golden raisins, toasted nuts, egg custard



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#### Menu A (Chinese) Php 1,600++ per person

Yang chow fried rice Beef and broccoli Wok fried shrimps with chili Pan fried noodles with shredded pork

#### Menu B (Chinese) Php 2,000++ per person

Salted fish fried rice Wok fried boneless chicken in black bean sauce Stir fried scallops with XO sauce Braised efu noodles with black truffle sauce

#### Menu C (Chinese) Php 2,700++ per person

Fried rice with chicken and black truffle mushroom Shredded duck meat with mixed vegetables Sautéed Australian barramundi with black bean sauce Stir fried noodles with shrimps and cuttlefish medley



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