

|DINNER AND DANCE EXTRAVAGANZA PACKAGE|

The Grand Ballroom

Mondays to Sundays

\$700.00++ per table of 10 persons

Min of 25 tables (Mondays to Thursdays)

Min of 35 tables (Fridays to Sundays)

Valid for new bookings made before 30 September 2009

Maximum Capacity 50 tables with stage and dance floor of 12ft x 24ft

HAVE A BALL OF A TIME

- ◆ Choice of 8-course Cantonese cuisine prepared by award-winning Wan Hao Chinese Restaurant chefs or International Buffet spread
- ◆ Free flow of soft drinks and mixers
- ◆ Free flow of beer
- ◆ Complimentary bottle of house wine per confirmed table
- ◆ Complimentary car park passes for 20% of your confirmed attendance
- ◆ Customized selection of wines at attractive prices from wine list
- ◆ Complimentary food tasting session for up to 10 persons (for Chinese Menus only)

THE GIFTS ARE ON US

- ◆ Two complimentary high-tea vouchers for two as lucky draw prizes
- ◆ Two VIP car park lots at the Hotel Forecourt

JUST A BIT MORE

- ◆ One night stay in Deluxe Room (for Committee use)
- ◆ Complimentary floral centrepiece for VIP tables
- ◆ Dedicated event planner for your event

Please contact our Catering Hotline at 6831 4753 for enquires or
Email mhrs.sindt.sales@marriotthotels.com

All prices are subject to 10% service tax and prevailing taxes
Kindly note that all prices quoted are subject to change at the discretion of the hotel

| Chinese Set Dinner Menu I |

Combination Platter of Crispy Vermicelli Rolls, Drunken Chicken, Japanese Mini Octopus, Vietnamese Spring Roll & Jelly Fish

Deep-fried Spare Ribs topped with Sesame served with Special House Sauce

Braised Shark's Fin Soup with Bamboo Pith & Shredded Chicken

Braised Black Mushrooms & Beancurd Sheet with Vegetables

Deep Fried Sea Bass with Minced Garlic & Onion

Soya Chicken marinated with Bean Sauce

Stir-Fried Crispy Noodles with Shredded Duck Meat & Vegetables

Sweetened Red Bean Cream with Lotus Seeds, Lily Bulbs & Dumplings

Chinese Tea

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| Chinese Set Dinner Menu II |

Combination Platter of Roast Duck, Mini Octopus, Deep Fried Mushrooms filled with Shrimp Paste,

Vietnamese Spring Rolls & Jelly Fish

Stir-fried Shrimps & Cuttlefish with Celery in "Tom Yam" Sauce

Braised Shark's Fin Soup with Fish Maw & Shredded Mushrooms

Braised Black Mushrooms & "Bai Lin Zhi" Mushrooms with Vegetables

Steamed Sea Bass in Soya Sauce

Wan Hao Signature Crispy Roast Chicken

Braised Ee-fu Noodle with Straw Mushrooms & Toriashi Mushrooms

Pan-fried Pastry filled with Red Bean Paste & Deep-fried Dumplings filled with

Lotus Seed Paste

Chinese Tea

| Chinese Vegetarian Set Dinner Menu I |

Mixed Fruit Salad

Deep-fried Mashed Taro with Mushrooms and Vegetables

Sautéed Walnut with Vegetarian Chicken

Braised Vegetarian Shark's Fin Soup

Braised Stuffed Wintermelon with Fried Beancurd

Deep-fried Preserved Beancurd Skin

Ee-Fu Noodles with Sliced Mushrooms and Sea Moss

Sweetened Cream of Lotus Seeds, Diced Papaya and Watermelon

Chinese Tea

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| Chinese Vegetarian Set Dinner Menu II |

Sautéed Assorted Mushrooms with Carrots and Bamboo Fungus

Sautéed Water Chestnuts, Celery, Fungus, Green Peas and Broccoli in Taro Basket

Braised Bird's Nest with Shredded Wintermelon and Carrots

Braised Vegetarian Shark's Fin Soup

Sautéed Asparagus with Fungus and Egg White

Deep-fried Beancurd Skin Rolls stuffed with Assorted Vegetables

Ee-Fu Noodles "Lo-Han" Style

Fresh Fruit Platter

Chinese Tea

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| Muslim Set Dinner Menu I |

No Pork No Lard

Gado Gado
Tropical Salad with Peanut Sauce

Sup Kambing
Mutton Soup cooked with Local Spices

Sambal Udang
Chilli-flavoured Prawns

Ayam Goreng
Deep-fried Chicken

Sayur Lodeh
Braised Vegetables in Coconut Milk

Ikan Goreng
Deep-Fried Garoupa

Beef Asam
Spicy and Sour Beef

Nasi Kuning
Rice cooked with Turmeric

Buah Buahan
Fresh Cut Fruits

*Served with Sambal Achar

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| Muslim Set Dinner Menu II |

No Pork No Lard

Rampaian Sejuk
Malaysian Cold Dish

Soto Ayam
Chicken Soup cooked with Local Spices

Udang Goreng Berchilli
Fried Prawns with Chilli Sauce

Sambal Sotong
Chilli-flavoured Squid

Sayuran Rampai
Mixed Curry Vegetables

Ayam Panggang
Marinated Roast Chicken

Ikan Masak Kicap Manis
Garoupa with Sweet Soya Sauce

Nasi Kebuli
Briyani Rice

Pulut Hitam
Black Glutinous Rice with Coconut Milk

*Served with Sambal Achar

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| Buffet Dinner Package I |

COLD PRESENTATION

Assorted Smoked Fish Platter with Norwegian Smoked Salmon & Smoked Tuna Loin Served with Onion Confit and Lemon Chutney

Roast Black Pepper Chicken Breast with Sliced Tomato & Mozzarella Cheese Dressed in Basil Oil

SALAD PRESENTATION

Trio of Mushroom cooked in Balsamic Herbs

Greek Salad, Feta Cheese, Olives Tomato, Cucumber, Peppers & Crunchy

Salad Leaves tossed in French Dressing

Spicy Thai Squid Salad

Pasta & Smoked Sausage Flavoured with Garlic Olive Oil

Steamed Potato tossed in Creamy Mayonnaise topped with Gherkin & Spring Onion

Mixed Seasonal Salad Greens & Baby Spinach accompanied with 3 Varieties of Dressing

FRESHLY BAKED BREAD

A selection of whole meal bread, white bread & whole meal rolls

SOUP CORNER

Cream of Mushroom accompanied with Garlic Croutons

HOT PRESENTATION

Sear Atlantic Salmon with Virgin Oil and Semi Dried Tomatoes

Oven Baked Chicken with Tomato & Gratinated Cheese

Wan Hao Roasted Duck with Plum Sauce

Braised Mushroom with Broccoli in Oyster Sauce

Wok Fried Rice with Diced Seafood & Salted Fish

DESSERT

Assorted Cheesecake

Assortment of Cakes & Pies

Crème Brulee

Banana Crumble

Seasonal Fresh Fruit Platter

Fresh Filtered Coffee & Tea

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| Buffet Dinner Package II |

COLD PRESENTATION

Assorted Cold Meat Platter – Smoked Beef, Pepper Chicken Roll, Smoked Turkey served with Vegetable Anti-pesto
Plum Red Tomato with Soft Mozzarella & Pesto Dressing
Assorted Sushi include California Roll with Wasabi, Soya Sauce & Pickled Ginger

SALAD PRESENTATION

Marinated Squid in Hot Sauce & Julienne Vegetable
Thai Marinated Chicken with Fresh Cut Vegetable
Waldorf Salad topped with Walnut & Sultana
Roasted Zucchini with Herbs Black Pepper & Salami
Selection of Mixed Seasonal Field Green accompanied with 3 varieties of Dressing

FRESHLY BAKED BREAD

A selection of whole meal bread, white bread & whole meal rolls

HOT PRESENTATION

Sautéed Seafood and Mushroom Thermidor, Flamed with Cognac & cooked in mustard cream Sauce
Thai Green Curry Chicken with Egg Plant
Braised Australian Lamb Stew with Root Vegetables in Red Wine Gravy
Braised Mushroom with Broccoli in Oyster Sauce
Stir Fried Scallop with Cashew Nuts in a Spicy Sauce
Boiled New Potato with Parsley Butter
Steamed Saffron Rice with Garden Vegetable

DESSERT

Selection of French Pastries
New York Cheesecake
Lemon Tart, Pear Flan
Warm Bread Pudding with Vanilla Sauce
Agar Agar
Seasonal Fresh Fruit Platter
Fresh Filtered Coffee & Tea

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