



| DINNER PACKAGE |

Valid from 1 July to 31 December 2009

Buffet Dinner Menu

\$60.00++ per person

8-Course Chinese Set Dinner

\$600.00++ per table of 10

inclusive of free flow of soft drinks

SPECIALLY FOR YOU

Running out of ideas for places to go with great food, service and most importantly, privacy, for your department functions or birthday celebrations?

Singapore Marriott's Social Dinner Package is the perfect solution. Able to accommodate groups of 30 – 80 people, our packages offer you the flexibility of choosing a buffet menu or 8-course Chinese set dinner menu prepared by our award-winning Wan Hao Chinese Restaurant chefs. At only \$600++ per table, this also includes a bottle of wine per table or a 20-litre barrel of beer.

Having the entire area to yourselves means you can let your hair down and revel in all the party making to your hearts content.

Whether it's to celebrate a recent promotion or a time to connect with the rest of the department, whatever your objective may be, let us help you take the hassle out of it.

Please call our 'We Care' 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



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 & Cheese Gratinated
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



COLD PRESENTATION

Assorted Cold Meat Platter to include
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





| 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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Combination Platter of Roast Duck, Mini Octopus, Deep Fried Mushroom filled with Shrimp paste, Vietnamese Spring Roll & 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 Noodles with Straw Mushrooms & Toriashi Mushrooms

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

Chinese Tea

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