



WEDDINGS AT MERITUS MANDARIN SINGAPORE

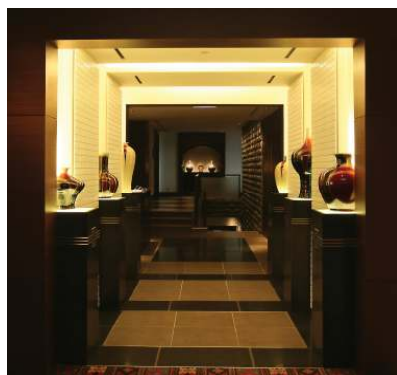
Pine Court Chinese Restaurant

A perfect day merits a perfect plan.

Toast your dreams into a memory of eternity, by making it a wedding at Meritus Mandarin Singapore.

The passion of our wedding planners to see your day a success shines through in the defining detail. We'll help you choose the texture of the table cloth to the content of our food, so that on the day, you can relax and smile whilst in the company of loved ones, knowing you're in the supporting hands of Asian grace, warmth and care at Meritus Mandarin Singapore.

Choose from our exclusive wedding package complete with lavish menus, fabulous perks and personalized services.



Pine Court Chinese Restaurant
35th Floor, Grand Tower



MERITUS MANDARIN SINGAPORE

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PINE COURT WEDDING PACKAGE (2010)

Angelic Package \$738++ Per Table of 10 Persons*
Weekdays (Monday – Thursdays)
Minimum 10 Tables

Celestial Package \$838++ Per Table of 10 Persons*
Weekends, Eve of Public Holidays, Public Holidays
Minimum 15 Tables

Your Memorable Wedding Package includes the following:

- ④ Exquisite Chinese cuisine specially prepared by award winning chef for all your distinguished guests
- ④ Free flow of soft drinks and mixes during the dinner for up to four (4) hours
- ④ Special priced for one (1) barrel of 30-litre beer at \$750* per barrel
- ④ A luxurious bridal room for one (1) night with complimentary fruits
- ④ Complimentary buffet breakfast following your wedding celebrations the next morning
- ④ A choice of traditional fruit cake, chocolate pralines or special wedding favors for your distinctive guests
- ④ Choice of specially designed invitation cards based on 70% of your confirmed attendance
- ④ A distinctively designed guest signature book to record all well wishes from your most distinguished guests
- ④ A specially designed 4-tier wedding cake on display with a special cake from our Pastry for your private celebrations
- ④ Corkage charge will be levied at \$30* per bottle for all wines, champagne and hard liquor brought-in
- ④ Sparkling champagne fountain on display with a complimentary bottle of champagne for toasting
- ④ Complimentary parking coupons based on 10% of your confirmed attendance (Parking is subject to availability)
- ④ A special invitation to a dining experience for up to ten (10) guests of your choice at 50% discount based on your confirmed menu
- ④ Discounted prices on our special video projectors to showcase the bride and groom sweet courting memories during lunch or dinner
- ④ Special room rates will be extended for accommodation if required

***Premium rates will be levied on special auspicious dates chosen**

***Prices quoted are subject to 10% service charge & prevailing government taxes**



ANGELIC WEDDING PACKAGE
CHINESE MENU

龙虾拼盘

(芥末龙虾, 海蜇丝, 炸春卷, 烧鸭, 蒸贵花蛋)

Lobster Combination

(lobster with Wasabi mayo, jelly fish, deep-fried spring roll, roasted duck, gui hua egg)



红烧蟹肉干贝煮鱼翅

Shark's Fin

braised with fresh crabmeat and conpoy



滑蛋辣椒煮虾球拼馒头

Prawns

braised with chilli and egg sauce accompanied with Chinese bun



金针云耳火腿蒸海斑

Sea Garoupa

steamed with black fungus, lily bud and Hunan ham with superior soy sauce



鲜鲍螺片海参天白菇扒菜苗

Top Shell

braised with sea cucumber, Japanese mushroom and tender cabbage



荷叶药材富贵鸡

Fortune Chicken

steamed with Chinese herbs served in lotus leaf



韭皇大地鱼焖伊面

Ee-fu Noodles

braised with chives dried sole



鳄梨露拼合桃雪糕

Pine Court Dessert

chilled avocado cream topped with walnut ice-cream



好合

Chinese Tea



CELESTIAL WEDDING PACKAGE
CHINESE MENU

乳猪富贵拼盘

(乳猪片, 海蜇, 鲍贝, 芥末虾球, 海鲜卷)

Deluxe Roast Suckling Pig Combination

(sliced suckling pig, jelly fish, top shell,
prawn coated with wasabi dressing, seafood roll)



红烧蟹皇海鲜煮鱼翅

Shark's Fin

braised with crab roe and assorted seafood



金盏 XO 酱带子炒虾球

Prawn

sautéed scallop with XO sauce served in golden nest



妈蜜汁炸笋壳鱼

'Soon Hock' Fish

deep-fried with home-made marmite sauce



红烧鲍片天白菇扒菜苗

Sliced Abalone

braised with Japanese mushroom and young vegetables



脆皮药材烧鸭

Crispy Roasted Duck

with Chinese herb



荷叶海鲜炒饭

Fried Rice

wok-fried with assorted seafood served in lotus leaf



香芒酸干芦荟冻

Pine Court Dessert

chilled aloe vera and mango



好合

Chinese Tea