



MERITUS
MANDARIN
SINGAPORE



Mandarin Ballroom

Weekdays: Minimum 45 tables
Weekends :Minimum 50 tables
Maximum : 95 tables



Mandarin Court

Weekdays & Weekends
Minimum 15 tables
Maximum : 20 tables



WEDDING DINNER PACKAGE (2010)

Weekday "Medley of Joy"	\$768++ Per Table
	\$818++ Per Table (Auspicious)
* Weekday (Monday – Thursday, Exclusive of Eve & Public Holidays)	
Weekend "Medley of Joy"	\$888++ Per Table
	\$938++ Per Table (Auspicious)
* Weekend (Friday & Sunday, Eve & Day of Public Holidays)	
Weekend "Medley of Joy"	\$908++ Per Table
	\$958++ Per Table (Auspicious)
* Weekend (Saturday, Eve of Christmas and New Year, Christmas Day and New Year's Day)	
Premier "Symphony of Love"	\$1288++ Per Table
	\$1338++ Per Table (Auspicious)

Your Wedding Package includes the following:

Dining

- Exquisite Chinese cuisine specially prepared for all your distinguished guests
- A choice of traditional Fruit cake, Chocolate Pralines or Special wedding favors for all guests
- A special invitation to a dining experience for ten (10) guests of your choice based on your confirmed menu
- Complimentary three (3) tray of canapés during pre-dinner cocktails

Beverage

- Free flow of soft drinks and mixes during the dinner for up to four (4) hours with complimentary nuts and chips
- Complimentary one (1) barrel of 30 liter beer
- Complimentary one (1) bottle of wine per table. Additional bottles specially priced at \$25++ per bottle
- No corkage for hard liquor brought in

Decorations

- A specially designed 5-tier wedding cake on display with a special cake from our pastry Chef for your private celebrations
- Sparkling champagne fountain on display with a complimentary bottle of champagne for toasting
- Choice of wedding decorations and specially designed floral decorations

Complimentary

- A distinctively designed guest signature book to record all well wishes from your guests
- Chair covers to enhance the ambience of a beautiful and memorable evening
- A luxurious bridal suite for one (1) night stay
- A complimentary day-use guestroom from 2.00 pm to 8.00 pm for helpers
- A Breakfast Buffet specially arranged in our Executive Lounge following your wedding celebrations for the next morning (served till 10.00am on weekdays, 11.00 weekends)
- A \$50 F&B credit for your enjoyment during your stay
- Choice of specially designed invitation cards based on 100% of your attendance.

Not inclusive of printing

- Up to 20% complimentary parking coupons based on your confirmed attendance (parking is subject to availability)
- Complimentary use of our special video projectors during dinner



Medley of Joy - Chinese Menu I Weekday



日本巧手寿司盘
(牛油果寿司, 鱼子沙拉寿司, 琵琶虾, 烧鸭, 海鲜卷)
Japanese Sushi Combination
(Avocado Sushi, Fish Roe Salad Sushi, Pi Pa Prawn, Roast Duck, Seafood Roll)
🍴

蟹肉鱼鳔菇丝翅
Braised Shark's Fin Soup with Dried Fish Maw and Crabmeat
🍴

燕巢甘香奶汁虾球墨鱼花
Sautéed Prawn and Cuttlefish with Curry Leaf and Butter in Quail's Nest
🍴

生姜红杞子蒸金目卢
Steamed Seabass with Wolfberry and Ginger
🍴

红烧海参鲍片扒菜苗
Braised Sea Cucumber and Sliced Abalone with Seasonal Vegetables
🍴

泰式辣汁烧鸡
Roasted Crispy Chicken with Spicy Sauce Thai Style
🍴

鲍汁韭皇草菇焖伊面
Braised Ee-Fu Noodles with Chives and Mushrooms in Abalone Sauce
🍴

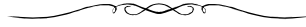
酸柑香茅芦荟冻
Chilled Aloe Vera and Calamansi Jelly with Lemon Grass
🍴

好合
Chinese Tea



Medley of Joy - Chinese Menu II

Weekday



新潮大拼盘

(芥末沙拉带子, 金网卷, 虾枣, 烧鸭, 日本海草柳)

Deluxe Combination Platter

(Wasabi Scallop, Golden Nest Roll, Prawn Dates, Roasted Duck, Japanese Seaweed with Crabstick)



滑子磨蟹肉干贝翅

Braised Shark's Fin Soup with Fresh Crabmeat and Nameko Mushrooms



辣椒大虾球拼炸馒头

Braised Fresh Prawns in Chilli Sauce served with Fried Chinese Bun



蒜香蒸金目鲈

Steamed Sea Bass with Minced Garlic



红烧鲍鱼花菇扒菜苗

Braised Sliced Abalone and Mushrooms with Tender Vegetables



蒜香金牌吊烧鸡

Roast Chicken Marinated with Garlic



双喜荷叶饭

Lotus Leaf Rice with Mushrooms, Lotus Seed and Dried Shrimp



福果炖龙眼雪耳海底椰茶

Double-Boiled Snow Fungus and Longan with Gingko Nuts and Sea Coconut



好合

Chinese Tea



Medley of Joy- Chinese Menu I Weekend

龙虾沙拉拼盘

(龙虾沙拉, 烧鸭, 日本海草柳, 春卷, 蟹钳)

Lobster Salad Combination

(Lobster Salad, Roasted Duck, Japanese Seaweed with Crabstick, Spring Roll, Crab Claw)



红烧干贝蟹肉翅

Braised Shark's Fin Soup with Fresh Crabmeat and Conpoy



金盏辣汁蜜豆带子墨鱼花

Sautéed Scallops and Cuttlefish with Honey Pea and Spicy Sauce in Golden Nest



黄焖奶汁豆根焗津白

Braised Tientsin Cabbage with Gluten Puff in Traditional Broth



金银蒜浸海斑

Deep-Fried Sea Garoupa with Minced Garlic and Superior Soya Sauce



红烧鲍鱼花菇扒菜苗

Braised Sliced Abalone with Mushrooms and Tender Vegetables



泰式辣汁烧鸡

Crispy Roast Chicken with Spicy Sauce "Thai-Style"



鲍汁韭皇草菇焗面

Braised Ee-Fu Noodles with Chives and Mushrooms in Abalone Sauce



中式美点

(杏汁豆腐花拼班兰椰汁糕)

Chinese Petit Fours

(Chilled Almond Beancurd with Pandan Coconut Cake)



好合

Chinese Tea



Medley of Joy - Chinese Menu II

Weekend

乳猪大拼盘

(乳猪, 芥末沙拉带子, 琵琶虾, 春卷, 日本海草柳)

Suckling Pig Combination

(Suckling Pig, Pi Pa Prawn, Spring Roll, Japanese Seaweed with Crabstick,
Wasabi Scallop)



双喜滑蛋蟹肉翅

Braised Shark's Fin Soup with Fresh Crabmeat in Egg Sauce



燕巢蜜汁干爆大虾球

Sautéed Fresh Prawns with Honey Sauce in Quail' Nest



姜丝红杞子蒸海斑

Steamed Sea Garoupa with Wolfberry and Ginger



红烧鲍鱼花菇扒菜苗

Braised Sliced Abalone with Mushrooms and Tender Vegetables



秘制药材烧鸭

Roasted Crispy Duck with Special Chinese Herb



人参红枣鸡

Braised Whole Chicken with Red Dates and Ginseng



双喜荷叶饭

Lotus Leaf Rice with Mushrooms, Lotus Seed and Dried Shrimp



牛油果布丁

Chilled Avocado Pudding



好合

Chinese Tea



Medley of Joy
Chinese Vegetarian Dinner Menu

锦绣拼盘

Deluxe Cold Dish Combination Platter
(Vegetarian Spring Roll, Goose, BBQ Pork with Gravy, Ham, Marinated
Mushrooms)



金菇鱼翅瓜汤

Shark's Fin Melon Soup with Golden Mushrooms



宫保鱿鱼

Diced Vegetarian Cuttlefish with Dried Chilli



百合鲜菇扒小白菜

Sautéed Xiao Bai Cai with Fresh Mushrooms and Lily Bulbs



酸甜素鱼

Sweet & Sour Vegetarian Fish



福果台湾小白菜

Taiwan Cabbage with Gingko Nuts



荔茸风尾虾

Deep-fried Prawns with Bamboo Shoots



冬菇炒伊面

Fried Ee-Fu Noodles with Shredded Black Mushrooms



南北杏炖雪耳

Double-Boiled Snow Fungus with Almond



中国茶

Chinese Tea



Medley of Joy
Muslim Dinner Menu

GADO-GADO CAMPUR MAKANAN LAUT

Seafood Gado-Gado
(Prawns, Cuttlefish, Scallops)
🌿

SUP CENDAWAN ISI KAMBING

Mushroom Soup with Minced Lamb
🌿

AYAM MASAK DAUN BAYAM

Boiled Chicken with Spinach and Spicy Oyster Sauce
🌿

IKAN SIAKAP PEPES

Spicy Steamed Sea Bass in Banana Leaf
🌿

RAJA UDANG MASAK MERAH

Deep-Fried Prawns with Tomato Puree
🌿

DAGING RUSOK RENDANG

Lamb Chop Rendang
🌿

SAYUR GORENG RAMPAI

Fried Mixed Vegetables
🌿

NASI KUNING OPOR AYAM DAN ACAR

Yellow Rice with Opor Chicken and Pickles
🌿

KELADI BERSAMA SAGU KRIM

Yam in Sago Cream



Symphony of Love

Chinese Dinner Menu

龙虾沙律拼盘
(龙虾沙律, 烧鸭, 八仙醉鸡, 辣汁小墨鱼, 鱼肉海鲜卷)
Lobster Deluxe Combination
(Lobster Salad, Roast Duck, Drunken Chicken, Mini Octopus, Seafood Roll)
🍴

红烧干贝鸡扒鲍翅
Braised Superior Shark's Fin with Conpoy & Chicken
🍴

燕盏 XO 酱芦笋炒带子虾球
Sautéed Prawns & Scallop with Asparagus
in XO Chilli Sauce in Quail's Nest
🍴

清蒸海红斑
Steamed Red Garoupa in Light Soya Sauce
🍴

黄焖鲍鱼海参天白菇扒菜苗
Braised Abalone & Sea Cucumber
with Japanese Mushrooms & Seasonal Vegetable
🍴

黑椒蜜椒炒鹿肉
Wok-Fried Venison with Capsicum in Black Pepper Sauce
🍴

日式海鲜焖乌东面
Braised Udon with Seafood
🍴

无花果炖红枣雪蛤
Double-Boiled Harsma with Red Date & Fresh Figs
🍴

好合
Chinese Tea



Symphony of Love

Chinese Vegetarian Dinner Menu

斋拼盘

(春卷, 沙拉猴头菇, 蜜汁叉烧, 紫菜卷)

Deluxe Vegetarian Cold Dish Combination

(Spring Roll, Monkey Head Mushrooms Salad, Char Sew, Seaweed Roll)



滑子磨三丝羹

Nemiko Mushrooms Broth with Three Treasures



金盏蜜豆栗子百合炒斋虾

Sautéed Prawns with Honey Peas with Chestnut & Lily Bulbs in Quails Nest



滑子磨雪菜蒸豆腐盒

Homemade Beancurd

Topped with Nemiko Mushrooms & Snow Peas



斋鲍鱼云耳扒菜苗

Braised Abalone with Black Fungus & Tender Vegetables



荔枝酸甜炒鸡丁

Sautéed Diced Chicken with Lychee in Sweet & Sour Sauce



荷叶松子菜粒炒饭

Fried Rice with Vegetables & Pine Nuts in Lotus Leaf



无花果炖红枣雪蛤

Double-Boiled Harsma with Red Date & Fresh Figs



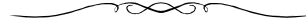
好合

Chinese Tea



Symphony of Love

Muslim Dinner Menu



MAKANAN SEJUK DAN PANAS

BBQ Cuttlefish, Seafood Dumplings, Vietnamese Rice Paper Spring Rolls
Sugar-cane Prawns & Pandan Leaves Wrapped Chicken



SOTO BANJAR

Spiced Pumpkin Soup with Quail Eggs and Scallops
Glass Noodles & Chinese Celery



AYAM SELERA

Roasted Chicken with Hot Paprika, Kaffir Lime & Curry Leaves



SINGGANG SERANI

Steamed Whole Gray Garoupa with Fresh Red Chilli Paste
Okra & Tomatoes



DAGING BAKAR

Coriander Sambal Roasted Beef Tenderloin with Evaporated Milk
Condiment: Chilli Padi in Sweet Soya Sauce



UDANG MASAK BUAH CHILLI SAMBAL

Poached Herbed Live Prawns with Coriander and Chilli Sauce



TUMIS GORENG

Stir-fried Spinach Leaves with Mushrooms, Green Chilli and Crispy Fried Garlic
Flakes



NASI GORENG KERABU

Stir-fried Rice with Seafood, Lemon Grass, Long Beans
Malaysian Fresh Herbs



TROPICAL FRESH FRUITS