



MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCHEON



- 🍷 Enjoy an incredible 7-course palate teaser
- 🍷 Signature Mocktail welcome the arrival of your guests
- 🍷 Endless stream of soft drinks, mixers and Chinese tea while feasting
- 🍷 A wickedly gorgeous wedding cake with an edible tier delivered to your Bridal Suite
- 🍷 Create lasting impressions, with delightful Wedding favours OR individually packed sugar-coated almond dragees for all
- 🍷 The champagne pouring ceremony sizzles with a magic fountain and complimentary bottle of champagne
- 🍷 Toast to friendly rates of S\$680.00 for a 30-litre barrel of Tiger draft beer (approximately 90 glasses). No holds barred, with special prices for hard liquor and wine ordered by the bottle, and corkage charge of S\$35.00 per bottle will be levied for hard liquor and S\$25.00 per bottle will be levied for wine and champagne brought in for consumption during the wedding celebration.
- 🍷 Appreciative guests leave their blessings on a beautiful wedding book
- 🍷 Flaunt incredible good taste and style, with designer stationery for up to 70% of confirmed attendance (excluding printing of inserts)
- 🍷 Spend one night in our Bridal Suite, and wake up to a delectable buffet breakfast at MELT~The World Café for two persons
- 🍷 Time-out for an English Afternoon Tea served in the Bridal Suite on the big day
- 🍷 Chill out on your wedding day with a bottle of champagne and chocolate coated strawberries
- 🍷 Complimentary Marina Square parking passes for up to 20% of final attendance



On the house, with every booking of 30 tables and above

☞ Round up 10 of your favourite people for a menu tasting



Year 2010
S\$788.00 per table of ten persons

*All prices are subject to 10% service charge and prevailing government taxes including GST.

Kindly note that prices are subject to change

Minimum Tables Requirement

- ☞ 25 tables for The Oriental Ballroom ☞
- ☞ 15 tables for The Atrium Suites ☞
- ☞ 10 tables for The Garden Suite ☞



MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING THEME



Happiness 喜

A passionate ensemble of brilliant shades personifying the glamorous Orient.
Indulge in a vibrant fusion of 'East meets West' where lush charms of
old Shanghai are revived.

Love 爱

A timeless beauty is reflected in the elegant décor where candles illuminate the
room and as you walk down the aisle, bask in the richness of love where flowers
bloom in celebration of your special day.

Dream 梦

Be enchanted by a magnificent glow that fills the room and let the mystical
colours of lilac and silver seduce your senses as you utter the words of
eternal love.

Garden 园

Everlasting and sure is a love that is pure and true. Immerse in the delightful
sweet scent of fresh flora permeating your sanctuary of paradise.



MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCHEON

Chinese Lunch Menu

Customise your very own Wedding Menu by selecting
one-course from this category

APPETIZERS

Mandarin Oriental Lobster and Prawn Cocktail with Melon Ball
~~~~~

Mandarin Oriental Hors D'oeuvres  
Create your own combination by selecting five following items

Silver Bait  
Topshell  
Roasted Duck  
Breaded Shrimps  
Jellyfish  
Roasted Eel  
Wakame Seaweed  
Prawn Salad  
Chicken Pockets  
Abalone Mushroom  
~~~~~

SOUP

Braised Shark's Fin with Crabmeat
~~~~~

Braised Shark's Fin with Dried Scallops  
~~~~~

Braised Superior Soup
with Five Treasures topped with Salmon Caviar
Dried Scallop, Shredded Abalone, Crabmeat,
Fish Maw, Golden Mushroom
~~~~~



# MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCHEON

## Chinese Lunch Menu

Customise your very own Wedding Menu by selecting  
one-course from each category

### APPETIZERS

Mandarin Oriental Lobster and Prawn with Seafood Roll



Mandarin Oriental Combination Platter

Create your own combination by selecting any five following items:

Barbecued Selections:

Sliced Suckling Pig, Roasted Duck, Roasted Pork or Roasted Eel

Deep-Fried selections:

Silver Baits, Seafood Spring Roll, Ebi Popcorn or Seaweed Otak Roll

Cold Selections:

Baby Octopus, Sliced Topshell, Lobster, Prawn Salad, Soya Chicken,  
Maki Roll or Jellyfish



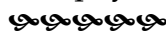
### SOUP

Double-Boiled Shark's Fin Soup with Chicken



Braised Shark's Fin with Three Treasures

Shredded Abalone, Conpoy & Golden Mushroom



Braised Shark's Fin with Crabmeat and Conpoy



Double-Boiled Superior Soup with Five Treasures

Topshell, Conpoy, Dried Fish Maw, Bamboo Pith & Long Cabbage





# MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCHEON

## Chinese Lunch Menu

### SEAFOOD

Crispy King Prawn served with Wasabi Mayo



Stir-Fried Scallop in XO Sauce & Deep-Fried Yam Apple



Wok-Fried Scallop & Celery in Yam Basket



Wok-Fried Sliced Topshell in XO Sauce



### MEAT

Stewed Duck with Five Treasures  
Chestnuts, Red Dates, Sea Whelk, Taro and Lotus Seeds



Crispy Roasted Chicken with Crispy Garlic & Curry Leaf  
served with Prawn Cracker



Roasted Duck with House Special Sauce





# MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCHEON

## Chinese Lunch Menu

Customise your very own Wedding Menu by selecting  
one-course from each category

### FISH

Baked Fillet of Cod in Superior Teriyaki Sauce



Steamed Fillet of Cod with Yellow Daikon in Superior Sauce



Steamed Garoupa in Superior Soya Sauce



Deep- Fried Garoupa with Sweet & Spicy Sauce



### NOODLES / RICE/ BUN

Crispy Mini Buns with Chilli Crabmeat Sauce



Fragrant Fried Rice wrapped in Lotus Leaf topped with Crispy Floss



Fried Rice with Crabmeat topped with Crispy Silverfish



Braised Ee-Fu Noodle  
with Shrimps, Shredded Mushrooms and Chives





# MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCHEON

## Chinese Lunch Menu

Customise your very own Wedding Menu by selecting  
one-course from this category

## INDIVIDUALLY PLATED WESTERN DESSERTS

### Chocolate Pudding

Baked with hidden soft cocoa and served with vanilla sauce



### Indulgence Choc a Bloc

Rich chocolate cake from single plantation cocoa



### Tiramisu

Light composition of mascarpone cheese,  
coffee sponge and shaved chocolate



### Light Mango Delice

Fresh mango mousse and yogurt combination





# MANDARIN ORIENTAL WEDDING EXPERIENCE

## Upgraded Menu Selection

| <u>Menu Selection</u>                                | <u>Price per Table of 10 guests</u> |
|------------------------------------------------------|-------------------------------------|
| <b>Appetizers</b>                                    |                                     |
| Mandarin Oriental Fresh Lobster with Fruit Cocktail  | S\$120.00                           |
| Roasted Whole Suckling Pig                           | S\$180.00                           |
| <b>Soup</b>                                          |                                     |
| Buddha Jumps Over The Wall                           | S\$480.00                           |
| Braised Superior Shark's Fin (Small)                 | S\$180.00                           |
| (Medium)                                             | S\$280.00                           |
| (Large)                                              | S\$380.00                           |
| <b>Poultry</b>                                       |                                     |
| Whole Roasted Goose                                  | S\$100.00                           |
| Deep-Fried Pigeon                                    | S\$80.00                            |
| "Pipa" Duck with Red Beancurd Sauce                  | S\$80.00                            |
| <b>Delicacies</b>                                    |                                     |
| Braised Whole Abalone with Seasonal Vegetables       | S\$280.00                           |
| <b>Fish</b>                                          |                                     |
| Steamed Red Garoupa with Superior Soya Sauce         | S\$ 80.00                           |
| <b>Desserts</b>                                      |                                     |
| Double-Boiled Bird's Nest with Lily Bud / Rock Sugar | S\$280.00                           |
| Hot / Chilled Hasma with Red Dates and Lotus Seeds   | S\$80.00                            |

\*All prices are subject to 10% service charge and prevailing government taxes including GST.

Kindly note that prices are subject to change