

Dinner & Dance Package 2018

(Promotion applicable till December 2018)

Weekdays (Mon to Thurs): S\$800.00++ per table of 10 persons/ S\$80.00++ per person

Weekends (Fri to Sun): S\$900.00++ per table of 10 persons / S\$90.00++ per person

(Minimum 150 persons)



Inclusive of:-

- ✂ Choice of International Buffet menu or Chinese/ Muslim/ Vegetarian menus
- ✂ Free flow of soft drinks (Coke, Fanta Orange & Sprite) throughout event
- ✂ Waiver of corkage for all duty paid hard liquor & wine brought into Hotel
- ✂ Complimentary 1 x 30 Liter barrel of beer or 1 bottle of wine as per confirm table
- ✂ Complimentary 2 x S\$50.00nett Food & Beverage Voucher
- ✂ Complimentary 1 x Deluxe Room for committee members usage (check in on the actual day after 2.00pm and check out at 8.00pm)
- ✂ Up to 20% complimentary car park coupons based on the total guaranteed attendance
- ✂ Complimentary usage of In-Built screen and In-Built LCD Projector
- ✂ Reserved 2 lots for the VIP car at the hotel driveway
- ✂ Complimentary food tasting for one (01) table of 10 persons (*applicable from Monday till Thursday*) based on the confirmed event menu
(minimum 20 tables for Vanda Ballroom and minimum 35 tables for Marina Mandarin Ballroom)

For enquiries, please contact Catering Sales Department at

Tel: (65) 6845 1018

Fax: (65) 6845 1019

Email: events.marina@meritushotels.com

All prices quoted are subjected to 10% service charge & prevailing government taxes



**WEEKDAY PROMOTION
CHINESE SET MENU**

Five Delicacies Cold Dish Combination

*(Crispy Prawn and Mango Fritters, Jellyfish with Sesame Seed, Mini Maki Roll
Deepfried Salmon Toast, Pacific Clam Salad)*



Imperial Seafood in Crab Roe Broth

(Sea Cucumber, Fish Maw, Bamboo Pith & Fresh Crabmeat)



**Chef's Special Roasted Chicken
with Crispy Garlic and Toasted Almond**



Steamed Live Sea Bass with Pickled Mustard Green and Garlic



Crispy Prawn Tossed in Passionfruit Sauce



**Braised Duo Mushroom on Seasonal Vegetables
With Truffle Sauce**



Braised Ee Fu Noodles with Crab Meat & Mushroom



Chilled of Mango Juice with Sago and Ice-Cream





**WEEKEND PROMOTION
CHINESE SET MENU**

Five Delicacies Cold Dish Combination
*(Prawn Salad, Jellyfish with Thai Style,
Nori Seafood Roll, Chicken Char Siew Yam Puff,
Smoked Duck & Mango Salad)*
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**Essence of Lobster
With Seafood Dumpling and Sea Cucumber**



**Sakura Chicken Cooked With Burgundy Wine,
Chestnut and Roasted Garlic**



Steamed Live Sea Bass "Home Style"
(Shredded Mushroom, Black Fungus & Red Dates)



Pan Fried Prawns in Oriental Sauce



Fresh Scallops with Lotus Root and Organic Vegetables



Steamed Lotus Leaf Rice with Diced Meat



**Chilled Pumpkin Soup
With Taiwanese Taro Ball**





**WEEKDAY PROMOTION
INTERNATIONAL BUFFET DINNER**

(No Pork & No Lard)

APPETIZER

Summer Salad

(Avocado, Watermelon & Corn on Garden Greens with Honey Mustard Emulsion)

Baked Potato Salad with Sweet Mustard Pickles

45 Degree Salmon Fillet, Dill Cucumber Yoghurt & Salmon Roe

Prawn & Spicy Pineapple Salad

SOUP

Cream of Forest Mushroom Soup

Assorted Country Bread & Rolls with Butter

MAIN COURSE

Deep Fried Boneless Chicken with Salted Egg Sauce

Lamb Vindaloo

Grilled Red Snapper with Laksa Sauce

Fresh Harvest Vegetable Cooked in Parmigiano Cream

Potatoes with Japanese Mayo and Furikake

Wok Fried Udon with Smoked Duck

DESSERT

Assorted French Pastries

Fresh Fruit Platter

Mint Chocolate Cake

Vanilla Panna Cotta with Apple Chutney

Strawberry Bake Cheese Cake

White Chocolate Bread Butter Pudding

COFFEE & TEA



INTERNATIONAL BUFFET DINNER

(No Pork & No Lard)

APPETIZER

Singapore Fruit Rojak
Ocean Fresh Squid, Baked Mushrooms with Soya & Ginger Sesame Dressing
Dukka Spice Smoked Salmon with Mango & Shaved Fennel
Texas Roast Chicken Salad with BBQ Sauce

SALAD

Salad Bar & Condiments

SOUP

Cream of Pumpkin Soup with Crabmeat
Assorted Bread & Rolls with Butter

CHEF LIVE STALL

16 Hrs Cooked Whole Lamb Leg
On Cannellini Bean Stew

MAIN COURSE

Fresh Prawns Nonya Curry, Ginger Blossom
Tandoori Boneless Chicken
Pan Fried Salmon with on Crushed Vine Tomato, Balsamico
Sauteed French Beans with Garlic & Chilli
Assorted Satay with Condiments
Gratinated Fusilli Pasta with Sicillian Shellfish

DESSERT

Assorted French Pastries
Fresh Fruit Platter
Nutella Chocolate Tartlets
Coconut Panna Cotta with Chendol
Mango and Passion Fruit Pudding
Light Cheese Pudding with Vanilla Sauce

COFFEE & TEA