

Weddings at Mandarin Oriental, Manila

*Your wedding banquet may reach hundreds of guests,
and we will be pleased to serve each one of them.
Still we know too well that this occasion is for two special people,
and we will gladly assist you in your needs.*

*No need to worry about the details of your reception
since we offer delightful amenities
such as three-layered wedding cake with favours.
We'll even provide a bridal car with floral arrangement.
Not to forget the superb cuisine from our award-winning chefs,
and the excellent service from our trained personnel.*

*So for special moments such as your wedding,
make your reservations at Mandarin Oriental, Manila
and allow us to provide you the high level of service
which has helped elevate us to the
Kalakbay Awards Hall of Fame for being a three-timed
" Hotel of the Year" awardee.*

Chinese Wedding Package

*We offer you set menus of eight to ten courses
prepared by our
Executive Chinese Chef in true Chinese tradition.*

*Our culinary team prepare specialties from the diverse culinary regions of
Northern (Beijing, Szechwan and Shanghai)
and Southern (Canton and Fookier) China
to make your wedding a memorable event.*

Our contact details are as follows:

*Telephone: (673 2) 750 8888
(63 2) 819 9668
Facsimile: (63 2) 817 2472
(63 2) 840 3602*

Internet: reserve-momnl@mohg.com

*Prices are subject to change without prior notice.
All prices are exclusive of government tax, local tax and service charge*

CHINESE WEDDING PACKAGE

***For the First 15 tables
Round tables of 10's***

***In excess of 15 tables
Round tables of 10's***

SET MENU 1

P 288,888.00

P 11,688.00 / table

SET MENU 2

P 303,888.00

P 12,688.00/table

SET MENU 3

P 321,888.00

P 13,888.00/table

SET MENU 4

P 368,888.00

P 16,888.00/table

SET MENU 5

P 411,888.00

P 19,888.00 / table

SET MENU 6

P 531,888.00

P 27,888.00 / table

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CHINESE WEDDING PACKAGE
Package Amenities

For Your Stay at The Mandarin Oriental, Manila
Overnight stay in a Deluxe Room
Complimentary use of the gym, sauna and swimming pool
Breakfast for two
Spa Prosperity Package for the couple
(foot ritual, scrub and massage)

Your Wedding
3-hour use of Bridal car with floral arrangements
(within Metro Manila)

Ice carving with floral arrangement at the entrance
Special floral arrangements for the Presidential table and the first 15 tables**

Specially designed fondant cake by Penk Ching of Pastry Bin with
20 mini fondant cakes as souvenirs for special guests
Cake table decoration

String quartet entertainment by Bernie Pasamba
Bottle of Moët et Chandon Brut Imperial for the couple for toast at the Ballroom
One round of softdrink or iced tea for the first 150 guests ***
Waived corkage of five (5) bottles of wine or liquor****
Guest book
Placecards at the presidential table

First Wedding Anniversary Celebration:
Dinner for Two at The Tivoli

**** In excess of the first 15 tables, a rate of Php800nett per table will be charged**

***** In excess of 150 guests, a special rate of P100 per person will be applied**

****** In excess of 5 bottles, P800nett per bottle will be applied**

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WEDDING INCENTIVES

Additional perks for wedding parties with these confirmed guests

<i>Minimum of 300-390 persons</i>	<i>One complimentary dinner for 2 persons at the Paseo Uno Restaurant</i>
<i>Minimum of 400-490 persons</i>	<i>One complimentary dinner for 2 persons at the Tivoli Grill & upgrade to Junior Suite</i>
<i>Over 500 persons</i>	<i>One complimentary dinner for 2 persons at the Tivoli Grill and upgrade to a Club Suite</i>

ROOM UPGRADES:	Additional
<i>Upgrade to Junior Suite</i>	<i>P 5,500++</i>
<i>Upgrade to Club de Luxe</i>	<i>6,500++</i>
<i>Upgrade to Club Suite</i>	<i>8,000++</i>

For more details, please contact our professional Banquet Account Managers

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Chinese Lauriat Menu 1

11,688+++ per table
10 persons per table

Mandarin three treasure combinations platter

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Braised shark's fin soup with fish maw and assorted treasure

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Wok fried shrimps with dried chili and broccoli

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Steamed live green garoupa with superior soy sauce

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Deep fried pork spareribs with fermented bean curd wrapped with pandan leaf

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Deep fried crispy chicken filled with taro paste

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Braised sea shell on green vegetables in oyster sauce

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Fragrant fried rice with Chinese sausage and chicken wrapped in lotus leaf

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Chilled almond jelly with lychees

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Lotus cream buchi

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Chinese Lauriat Menu 2

12,688+++ per table

10 persons per table

Mandarin three treasure combinations platter

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Braised eight treasure shark's fin soup

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Deep fried soft shell crabs with spicy garlic salt topped with chicken floss

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Steamed live green garoupa with superior soy sauce

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Stir fried shrimps with water chestnuts and celery in superior stock

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Deep fried crispy chicken with prawn crackers

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Braised sea shell and black mushrooms on green vegetables in oyster sauce

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Yang Chow style fried rice

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Chilled almond jelly with lychees

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Oven baked Chinese pastries
and buchi

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Chinese Lauriat Menu 3

13,888+++ per table

10 persons per table

Man Wah five happiness barbeque combination platter

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Braised shark's fin soup with dried scallops, chicken shredded and bamboo pith

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Deep fried shrimps with sliced almond and mayonnaise
Accompanied with deep fried crispy mango milk pudding

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Steamed live green garoupa with superior soy sauce

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Deep fried mashed taro stuffed with assorted seafood, served with spicy plum sauce

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Two ways chicken

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Braised sea shell and black mushrooms on green vegetables in oyster sauce

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Fragrant fried rice with Chinese sausage and chicken wrapped in lotus leaf

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Chilled sweetened mango and sago cream with lychees

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Oven baked walnut cookies
and buchi

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Chinese Lauriat Menu 4

16,888+++ per table
10 persons per table

Suckling pig, peking duck and Chinese barbecue combination platter

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Braised shark's fin soup with assorted seafood and Chinese Wolfberry

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Stir fried shrimps with X.O. sauce
Accompanied with deep fried seafood roll with bean curd sheet

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Steamed live garoupa with superior soy sauce and scallions

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Wok fried beef tenderloin dice with black pepper and red wine sauce

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Steamed crab with minced garlic and vermicelli

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Braised sea cucumber and fish maw with green vegetables in oyster sauce

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Braised e-fu noodles with and mushrooms and bean sprouts

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Hot sweetened taro with lotus seed, lily bulb and coconut cream

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Shanghai red bean paste pancake
and oven baked Chinese cookies with milk custard paste

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Chinese Lauriat Menu 5

19,888+++ per table
10 persons per table

Suckling pig, prawn salad and Chinese barbecue combination platter

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Braised shark's fin soup with fish maw, dried scallops and crab meat Chao Zhou style

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Pan fried King scallops with barbeque honey sauce
Accompanied with golden fried sugar cane prawn

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Steamed live garoupa with minced pork and mei cai in soy sauce

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Peking duck, served with traditional condiments and Chinese pancake

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Wok fried crab with celery and water chestnuts in superior consume old Beijing style

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Braised sea cucumber, top shell and black mushrooms on green vegetables in oyster sauce

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Stir fried roasted duck meat with honey pepper sauce

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Braised crispy egg noodles with shredded pork, mushrooms and bean sprouts

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Chilled sweetened coconut cream with snow fungus and pumpkin

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Deep fried glutinous rice ball filled with ice cream
and black sesame paste Masachi coated with peanut ground

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Chinese Lauriat Menu 6

27,888+++ per table
10 persons per table

Half suckling pig with Chinese pancake and marinated jelly fish

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Mandarin special combination platter

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Old Beijing Nobleman's braised shark's fin with dried scallops and fish maw soup

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Stir fried scallops with Chinese wine and chili sauce
Accompanied with deep fried dragon beard crab claw stuffed with shrimp mousse

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Steamed fillet of seabass with minced ginger and superior soy sauce

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Baked lobster with bacon, garlic in mayonnaise

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Wok fried suckling pig cutlets with leek and onion

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Braised abalone with sea cucumber, mushrooms and golden brick tofu tower

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Baked eel with honey sauce set on fried fragrant rice in lotus leaf

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Double boiled pear in tangerine tea

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Deep fried vanilla ice cream with fruits cocktail and cream corn sauce
and chilled sweetened cream corn pudding

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