



*Celebrate Your Memories*



JW MARRIOTT

SINGAPORE SOUTH BEACH





LET US MAKE YOUR

# Fairytale

COME TRUE

Spend your day making memories and leave every detail to us. Our dedicated team of in-house wedding specialists are ready to create a bespoke experience that is uniquely yours.

Let us make your special day, one to remember at JW Marriott Singapore South Beach.

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# Touches.

ILLUMINATED

## COME TOGETHER

Majestically adorned with an exquisite Forest of Lights installation, the Grand Ballroom will steal your heart with its inspired blend of modernity in a heritage setting.

The Grand Ballroom comes complete with a pre-function foyer, a mezzanine level, outdoor courtyards and the iconic LED Wall, creating the perfect setting for new beginnings and memories to last a lifetime.



# YOUR

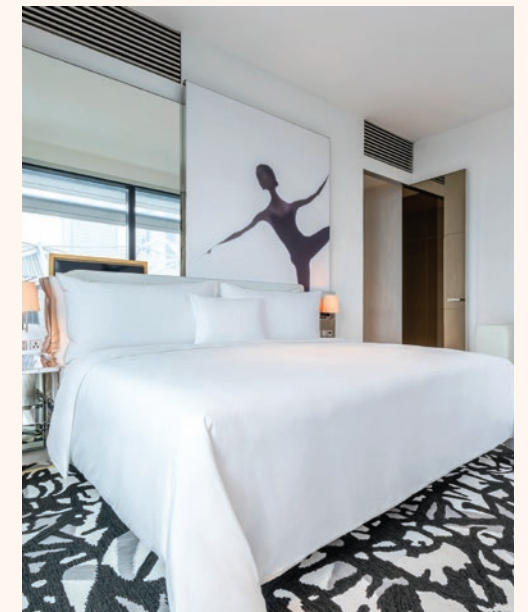
# luxurious

ESCAPE

## BE MINDFUL & PRESENT

Perfect for both celebration and relaxation, a stay in our Bridal Suite awaits. The gorgeous one-bedroom suite features designer interiors and is adorned with luxurious amenities, plush king bedding and iconic views of the city.

Experience JW Marriott Singapore's world-renowned service and attention to detail, where each moment of your stay is personally choreographed to deepen your journey with us and beyond.







# Relax

BEFORE YOUR  
BIG DAY

Rejuvenate mind, body and spirit with massage, beauty and wellness treatments at the signature Spa by JW. Featuring products by Aromatherapy Associates, experience perfect pampering with treatments designed with your benefits in mind.

**CALM**  
Reset for a moment  
of serenity

**INDULGE**  
Take time for special  
nourishment

**INVIGORATE**  
Enliven your body and  
clarify your mind

**RENEW**  
Purify your skin  
to revitalise

# Experiential Dining

Boasting two signature restaurants, a gin bar and The NCO Club featuring four eclectic concepts. Explore beyond your culinary horizons as we cater to a myriad of tastes.



# Wedding Packages 2024

## LUNCH PACKAGE

SATURDAYS, SUNDAYS, EVE OF PUBLIC HOLIDAYS  
& PUBLIC HOLIDAYS

- Priced at \$228<sup>++</sup> per person
- Minimum requirement of 22 tables of 10 persons each

## DINNER PACKAGE

FRIDAYS & SUNDAYS

- Priced at \$248<sup>++</sup> per person
- Minimum requirement of 28 tables of 10 persons each

SATURDAYS, EVE OF PUBLIC HOLIDAYS & PUBLIC HOLIDAYS

- Priced at \$258<sup>++</sup> per person
- Minimum requirement of 28 tables of 10 persons each

### Terms and Conditions

- Packages are valid until 31 December 2024
- Booking confirmation is subjected to venue availability
- All prices are stated in Singapore Dollars and are subject to 10% service charge and prevailing government taxes
- Menus and prices are subject to change without prior notice
- Minimum guaranteed revenue applies to all functions in Grand Ballroom
- A surcharge of \$10<sup>++</sup> per person is applicable on auspicious dates
- In the event of dispute, JW Marriott Singapore South Beach reserves the right of final decision

# Perfect Beginnings

## ON YOUR WEDDING NIGHT

- Two-night stay in a Deluxe Suite with Executive Lounge access for two
- Selected in-room amenities including a bottle of Champagne
- \$150 nett in-room dining credit to be utilised during your stay (balance credit is non-refundable)

## FOR THE WEDDING CELEBRATION

- Specially curated menu by our talented chefs
- Unlimited servings of soft drinks, mixers and Chinese tea throughout the banquet
- An elegant wedding cake display for cake cutting ceremony
- A champagne fountain display and a bottle of Champagne for toasting
- One 30-litre barrel of premium beer
- One bottle of house wine per ten confirmed guests
- Corkage waiver for all sealed and duty-paid hard liquor brought in
- Splendid floral decoration with a choice of centrepiece arrangement to accentuate every table
- Selection of wedding favour for all guests
- Printing of wedding invitation cards with a choice of design for 70% of guaranteed guests (Including basic one-sided printing of customized text)
- Signature ang-pow box and guest book
- Selection of table linen and chair covers
- Special themed lighting effects by Forest of Lights
- Use of built-in 10m x 15m LED wall and built-in sound system with two microphones
- Menu tasting session for 10 persons to experience your selected menu from Mondays to Thursdays (Reservations are subject to availability, tasting is not applicable for buffet menu)
- Parking coupons based on 20% of guaranteed attendance
- One-night stay in a Deluxe Room for bridal party on wedding day
- Two dedicated VIP rooms within the foyer area

## MORE WEDDING WISHES

Select from a host of additional benefits to impress your guests on your big day  
Four perks for lunch and dinner package

- Additional one 30-litre barrel of premium beer
- Additional 10 bottles of house wine
- One-night stay in our Deluxe Room for bridal party on wedding day
- Corkage waiver for one bottle of sealed and duty-paid wine per ten confirmed guests brought in
- Choice of one live station during pre-event cocktail reception

nourish the soul

## 6-COURSE CHINESE LUNCH MENU

*Selection of six*

### APPETIZER *Selection of three*

Roasted Pork  
Deep Fried Yam Scallop  
Chilled Crab Meat Salad, Sake Sauce  
Deep Fried Soft Shell Crab, Five Spice  
Drunken Chicken, Homemade Scallion Ginger  
Chilled Tomato Insured Japanese Plum Sauce

### SOUP

Braised Four Treasure, Golden Superior Stock  
Double Boiled Soup, Sea Treasure, Morel Mushroom  
Double Boiled Soup, Sea Cucumber, Japanese Flower Mushroom,  
Superior Stock

### FISH

Steamed Tiger Garoupa, HK Style  
Baked Greenland Halibut, Japanese Teriyaki Sauce  
Steamed Greenland Halibut, Pu Ning Yellow Bean Paste

### MEAT

Slow Cooked Pork Ribs, Jing Jiang Vinegar  
Baked Fillet Chicken, Chicken Floss, Pi Fong Tang Style  
Oven Baked Iberico Pork, Shimeji Mushroom, Onion, Sesame Sauce

### NOODLE / RICE

Crab Meat Fried Rice, Dried Scallop  
Braised Seafood Ee Fu Noodle, Black Pepper  
Stir Fried Udon Noodle, Assorted Seafood

### DESSERT

Chocolate Feuilletine with Berries Coulis  
Warm Ginger Tea, Glutinous Rice Ball, Peach Gum  
Chilled Aloe Vera, Ginkgo Nut, Red Dates, White Fungus, Osmanthus

indulge your senses

## 7-COURSE CHINESE DINNER MENU

*Selection of seven*

### APPETIZER *Selection of three*

Suckling Pig  
Lobster Salad  
BBQ Pork Collar Meat  
Lemon Butter Milk Prawn  
Pan Seared Canadian Scallop, Yuzu Dip  
Pan Fried Foie Gras, Blueberry Compote

### SOUP

Double Boiled Soup, Sea Cucumber, Fish Maw,  
Tian Jin Cabbage, Coconut Shell  
Double Boiled Soup, Fish Maw, Cordyceps Flower,  
Mushroom, Superior Stock, Coconut Shell  
Double Boiled Soup, American Ginseng, Baby Abalone,  
Mushroom, Coconut Shell

### FISH

Steamed Chilean Cod Fish, HK Style  
Steamed Chilean Cod Fish, Homemade Scallion Ginger  
Steamed Greenland Halibut Accompanied Pan Seared Scallop

### MEAT / SEAFOOD

Cantonese Roasted Duck  
Golden Salted Egg Yolk, Tiger Prawn  
Oven Baked Kurobuta Pork, Shimeji Mushroom, Onion, Himalaya Sea Salt

### ABALONE

Braised 6 Head Abalone, Jade Melon  
Braised 8 Head Abalone, Dried Scallop, Jade Melon  
Braised Sea Cucumber, Tempura Oyster Mushroom, Seasonal Vegetable

### NOODLE / RICE

Xo Fried Rice, Mini Abalone  
Braised Mini Abalone, Fried Rice, Tobiko  
Braised Lobster Ee Fu Noodle With Ginger And Scallion

### DESSERT

Passion Fruit, Pomegranate Pudding  
New York Cheesecake With Fresh Berries  
Chilled Cream Of Mango Sago, Strawberry Skewer

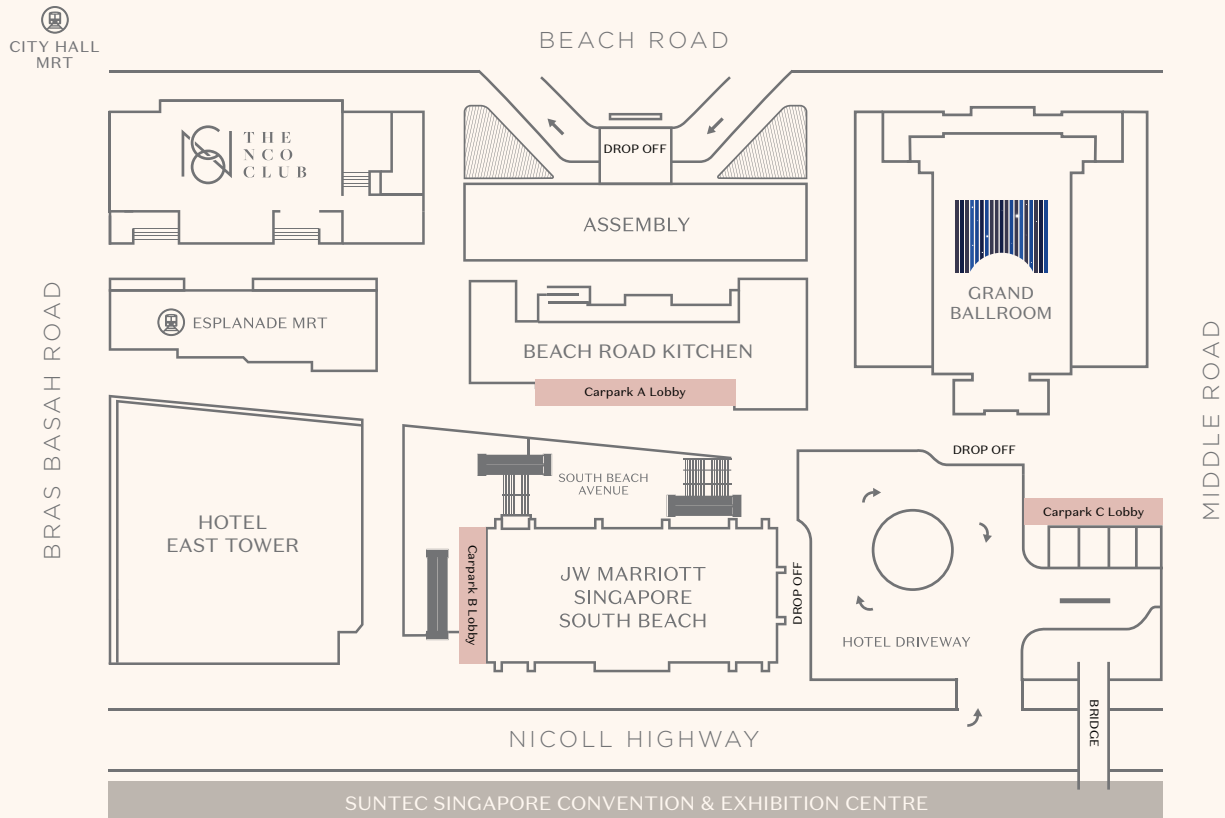
# Planned to Perfection


## BALLROOM FLOOR PLANS



SPACE	DIMENSIONS (L X W X H)	SQUARE METRES	SQUARE FEET	THEATRE	CLASSROOM	CONFERENCE	U-SHAPE	RECEPTION	BANQUET	CLUSTER
Foyer	17.6 x 17.4 x 3.0	306	3,294	80	24	24	24	200	70	56
Ballroom	27.7 x 16.0 x 10.0	443	4,768	420	252	72	60	400	280	224
Mezzanine	12.9 x 6.4 x 2.6	82	886	60	36	24	21	70	50	40

## HOTEL MAP



 Carpark Lobby