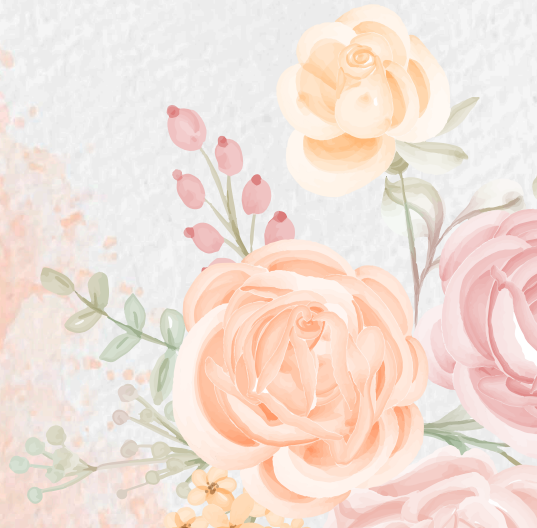




Now & Forever

Curated by M Weddings







M HOTEL SINGAPORE

Wedding Packages 2023

Grand Banquet Suite Level 10

With a high ceiling and crystal chandeliers, the Banquet Suite provides a stylish and luxurious setting for couple to host their wedding day.

WEDDING DINNER

min. 200 persons

Weekend

Fri, Sat, Sun, Eve & PH

\$1458⁺⁺

Weekday

Mon-Thu

\$1378⁺⁺

WEDDING LUNCH

min. 150 persons

8-course Chinese Set Menu

\$1378⁺⁺

7-course Chinese Set Menu

\$1298⁺⁺

Anson Room Level 2

Simple and elegant, the Anson Room is ideal for an intimate and cosy wedding.
A series of 4 conjoining function rooms, the Anson Room can be customised to need your party size.

WEDDING DINNER

min. 180 persons

Weekend

Fri, Sat, Sun, Eve & PH

Jan - Dec

\$1328⁺⁺

Weekday

Mon-Thu

\$1248⁺⁺

WEDDING LUNCH

min. 130 persons

8-course Chinese Set Menu

Jan - Dec

\$1248⁺⁺

7-course Chinese Set Menu

\$1188⁺⁺



Wedding Package 2023 with M includes

Menu

- M Hotel Wedding Banquet Menu collection
- Menu tasting for up to ten (10) persons
(Monday – Thursday, excluding eve of public holidays & public holidays)

Beverage

- Complimentary 1 Barrel of house Beer (30-litres)
- Complimentary 1 bottle of signature M Wine per table
- Free-flow of soft drinks & Chinese Tea
- Waiver of corkage charge for all duty paid and sealed hard liquor and wines
- Champagne fountain with one (1) bottle of champagne for toasting
- Welcome Cocktail Reception with free-flow soft drinks

Decoration

- Thematic Concepts for stage, aisle and dining table
- Decorative wedding cake for cake cutting ceremony
- Romantic Dry Ice effect for first march-in
- Exclusive wedding favors for all guests
- Beautifully designed guest signature book and red packet gift box

Accommodation

- Complimentary one (1) night stay in Bridal suite with jacuzzi and breakfast for 2
- 1 day-use deluxe room for wedding entourage

Privileges

- Exclusively designed wedding invitation cards based on seventy percent (70%) of your confirmed attendance (Printing of inserts not included)
- Self-parking coupons for twenty percent (20%) of latest confirmed attendance
- One (1) VIP reserved car park lot

Audio Visual

- Premium & custom designed audio system & acoustic
- LCD projectors & mega screens for impactful montage presentation
- Two (2) handheld microphones
- Intimate lighting system for romantic ambience experience





Banquet Suite *Weekend Dinner Menu*

Select any (one) menu item in each category unless stated otherwise

COLD DISH COMBINATION PLATTER

Select any (four) items

- Prawn Salad with Mixed Fruit
- Marinated Top Shell
- Roast Duck
- Seafood Beancurd
- Upgrade:
Sliced Suckling Pig (\$30++per table)
- Baby Octopus Japanese Style
- Spicy Jellyfish
- Chicken Teriyaki
- Vegetarian Spring Roll

SOUP

- Braised Abalone Soup with Fish Maw and Conpoy
- Braised Abalone Soup with Crabmeat
- Hot and Sour Soup with Fish Maw and Crabmeat
- Upgrade:
Double-boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy (\$20++per table)

VEGETABLE

- Braised Ling Zhi Mushroom with Spinach
- Braised King Top Shell with Broccoli
- Upgrade:
Braised Whole Baby Abalone with Ling Zhi Mushroom and Chinese Spinach (\$20++per table)

FISH

- Pearl Garoupa
- Seabass
- Golden Snapper
- Upgrade:
Soon Hock (\$20++per table)

Method: • Deep-fried

Style: • Hong Kong

• Classic Thai

• Sweet and Sour Sauce

• Steamed

• Teochew

• Black Bean Sauce

POULTRY

- Crispy Roast Chicken with Fried Garlic and Almond Flake
- Deep-fried Pork Rib with Honey Sauce
- Upgrade:
Chinese-style Five Spice Duck with Plum Sauce (\$15++per table)

SEAFOOD

- Poached Live Prawn in Hua Teow Wine and Garlic Ginger Dip
- Wok-fried Prawn with Macadamia Nuts and Assorted Mushrooms
- Upgrade:
Stir Fried Scallop with Cashew Nuts and Vegetable (\$40++per table)

NOODLES OR RICE

- Ee-Fu Noodle with Mushroom and Chive
- Steamed Fragrant Rice with Chinese Sausage and Chicken Meat wrapped in Lotus Leaf

DESSERT

- Chilled Honey Dew Sago
- Chilled Sea Coconut with Longan
- Cream of Red Bean Paste with Glutinous Dumpling
- Upgrade:
Traditional Yam Paste with Gingko Nuts and Coconut Cream (\$10++per table)

Rates are subject to 10% service charge and prevailing taxes unless otherwise stated



Banquet Suite

Lunch / Weekday Dinner Menu

Select any (one) menu item in each category unless stated otherwise

COLD DISH COMBINATION PLATTER

Select any (four) items

- Prawn Salad with Mixed Fruit
- Roast Duck
- Seafood Beancurd
- Upgrade:
Sliced Suckling Pig (\$30++per table)
- Baby Octopus Japanese Style
- Chicken Teriyaki
- Vegetarian Spring Roll

SOUP

- Braised Abalone Soup with Fish Maw and Conpoy
- Braised Abalone Soup with Crabmeat
- Upgrade:
Double-boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy (\$20++per table)

VEGETABLE

- Braised Ling Zhi Mushroom with Spinach
- Braised King Top Shell with Broccoli
- Upgrade:
Braised Whole Baby Abalone with Ling Zhi Mushroom and Chinese Spinach (\$20++per table)

FISH

- Seabass
- Upgrade:
Pearl Garoupa (\$40++per table)

Method: • Deep-fried

Style: • Hong Kong

• Classic Thai

• Sweet and Sour Sauce

• Steamed

• Teochew

• Black Bean Sauce

POULTRY

- Crispy Roast Chicken with Fried Garlic and Almond Flakes
- Golden Roast Chicken with Szechuan Sauce
- Upgrade:
Chinese-style Five Spice Duck with Plum Sauce (\$15++per table)

SEAFOOD (*7 course to exclude this category for lunch)

- Golden Fried Cereal Prawn
- Wok-fried Prawn with Macadamia Nuts and Assorted Mushrooms
- Upgrade:
Poached Live Prawn in Hua Teow Wine and Garlic Ginger Dip (\$30++per table)

NOODLES OR RICE

- Ee-Fu Noodle with Mushroom and Chive
- Steamed Fragrant Rice with Chinese Sausage and Chicken Meat wrapped in Lotus Leaf

DESSERT

- Chilled Honey Dew Sago
- Chilled Sea Coconut with Longan
- Cream of Red Bean Paste with Glutinous Dumpling
- Upgrade:
Traditional Yam Paste with Gingko Nuts and Coconut Cream (\$10++per table)

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Anson Room

Weekend Dinner Menu

Select any (one) menu item in each category unless stated otherwise

COLD DISH COMBINATION PLATTER

Select any (four) items

- Prawn Salad with Mixed Fruit
- Marinated Top Shell
- Roast Duck
- Seafood Beancurd
- Upgrade:
Sliced Suckling Pig (\$30++per table)
- Baby Octopus Japanese Style
- Spicy Jellyfish
- Chicken Teriyaki
- Vegetarian Spring Roll

SOUP

- Braised Abalone Soup with Fish Maw and Conpoy
- Hot and Sour Soup with Fish Maw and Crabmeat
- Upgrade:
Double-boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy (\$20++per table)

VEGETABLE

- Braised Ling Zhi Mushroom with Spinach
- Braised King Top Shell with Broccoli
- Upgrade:
Braised Whole Baby Abalone with Ling Zhi Mushroom and Chinese Spinach (\$20++per table)

FISH

- Golden Snapper
- Seabass
- Upgrade:
Pearl Garoupa (\$40++per table)

- Method: • Deep-fried • Steamed
- Style: • Hong Kong • Teochew
- Classic Thai • Black Bean Sauce
- Sweet and Sour Sauce

POULTRY

- Crispy Roast Chicken with Fried Garlic and Almond Flakes
- Golden Roast Chicken with Szechuan Sauce
- Upgrade:
Chinese-style Five Spice Duck with Plum Sauce (\$15++per table)

SEAFOOD

- Golden Fried Cereal Prawn
- Wok-fried Prawn with Macadamia Nuts and Assorted Mushrooms
- Upgrade:
Poached Live Prawn in Hua Teow Wine and Garlic Ginger Dip (\$30++per table)

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- Braised Chinese Mushroom with Broccoli
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