# M HOTEL SINGAPORE

## Wedding Packages 2020

### Banquet Suite

**Level 10**

Lunch & Dinner min. 14 tables | Max. 32 tables

### WEDDING DINNER

<table>
<thead>
<tr>
<th></th>
<th>Jul - Dec</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Weekend</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Sat, Eve &amp; Public Holiday)</td>
<td>$1298++</td>
<td></td>
</tr>
<tr>
<td>Fri &amp; Sun</td>
<td>$1268++</td>
<td></td>
</tr>
<tr>
<td><strong>Weekday</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mon-Thu</td>
<td>$1218++</td>
<td></td>
</tr>
</tbody>
</table>

### WEDDING LUNCH

<table>
<thead>
<tr>
<th></th>
<th>Jul - Dec</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>8-course Chinese Set Menu</td>
<td>$1218++</td>
<td></td>
</tr>
<tr>
<td>7-course Chinese Set Menu</td>
<td>$1138++</td>
<td></td>
</tr>
</tbody>
</table>

### Anson

**Level 2**

Lunch & Dinner min. 14 tables | Max. 32 tables

### WEDDING DINNER

<table>
<thead>
<tr>
<th></th>
<th>Jul - Dec</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Weekend</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Sat, Eve &amp; Public Holiday)</td>
<td>$1108++</td>
<td></td>
</tr>
<tr>
<td>Fri &amp; Sun</td>
<td>$1088++</td>
<td></td>
</tr>
<tr>
<td><strong>Weekday</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mon-Thu</td>
<td>$1028++</td>
<td></td>
</tr>
</tbody>
</table>

### WEDDING LUNCH

<table>
<thead>
<tr>
<th></th>
<th></th>
<th>Jul - Dec</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>8-course Chinese Set Menu</td>
<td>$1028++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7-course Chinese Set Menu</td>
<td>$948++</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## M HOTEL SINGAPORE

**Wedding Packages 2021**

### Banquet Suite
Level 2

Jan to Apr - Lunch & Dinner min. 16 tables | Max. 32 tables  
May to Dec - Lunch & Dinner min. 18 tables | Max. 32 tables

#### WEDDING DINNER

<table>
<thead>
<tr>
<th></th>
<th>Jan - Apr</th>
<th>May - Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekend</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Sat, Eve &amp; Public Holiday)</td>
<td>$1298++</td>
<td>$1328++</td>
</tr>
<tr>
<td>Fri &amp; Sun</td>
<td>$1268++</td>
<td>$1298++</td>
</tr>
<tr>
<td>Weekday</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mon-Thu</td>
<td>$1218++</td>
<td>$1248++</td>
</tr>
</tbody>
</table>

#### WEDDING LUNCH

<table>
<thead>
<tr>
<th></th>
<th>Jan - Apr</th>
<th>May - Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>8-course Chinese Set Menu</td>
<td>$1218++</td>
<td>$1248++</td>
</tr>
<tr>
<td>7-course Chinese Set Menu</td>
<td>$1138++</td>
<td>$1168++</td>
</tr>
</tbody>
</table>

### Anson
Level 2

Jan to Apr - Lunch & Dinner min. 16 tables | Max. 32 tables  
May to Dec - Lunch & Dinner min. 18 tables | Max. 32 tables

#### WEDDING DINNER

<table>
<thead>
<tr>
<th></th>
<th>Jan - Apr</th>
<th>May - Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekend</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Sat, Eve &amp; Public Holiday)</td>
<td>$1178++</td>
<td>$1198++</td>
</tr>
<tr>
<td>Fri &amp; Sun</td>
<td>$1148++</td>
<td>$1168++</td>
</tr>
<tr>
<td>Weekday</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mon-Thu</td>
<td>$1088++</td>
<td>$1118++</td>
</tr>
</tbody>
</table>

#### WEDDING LUNCH

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<td>$1118++</td>
</tr>
<tr>
<td>7-course Chinese Set Menu</td>
<td>$1028++</td>
<td>$1058++</td>
</tr>
</tbody>
</table>
Wedding Package 2020 - 2021 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 local Beer (30-litres)
•  Complimentary 1 bottle of signature M Wine per table
•  Free-flow of soft drinks
•  Waiver of corkage charge for all duty paid and sealed hard liquor and wines

Decoration
•  Thematic Concepts for stage, aisle and dining table
•  Decorative wedding cake for cake cutting ceremony
•  Romantic Dry Ice effect for first march-in
•  Exclusively designed wedding invitation cards based on seventy percent (70%) of your confirmed attendance (Printing of inserts not included)
•  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 elves

Privileges
•  Food & beverage dining credits of up to $100nett
•  Exclusive wedding favors for all guests
•  Self-parking coupons for twenty percent (20%) of latest confirmed attendance
•  Champagne fountain with one (1) bottle of champagne for toasting
•  Complimentary $100,000 Insurance Coverage for Wedding Couple valid for a year
•  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 Sat Dinner Menu (1/2)

Packages 2020/2021

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

COLD DISH COMBINATION PLATTER

Select any (four) items

Prawn Salad with Mixed Fruit | Baby Octopus Japanese Style | Spicy Jellyfish
Marinated Top Shell | Roast Duck | Chicken Teriyaki |
Seafood Bean curd | Vegetarian Spring Roll

Upgrade: Replace Roast Duck with Sliced Suckling Pig
(Additional $20++ per table)

SOUP

Braised Abalone Soup with Fish Maw and Conpoy
Braised Abalone with Crabmeat

Imperial Hot and Sour Soup with Fish Maw and Crabmeat

Upgrade: Double-Boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy
(Additional $20++ per table)

VEGETABLE

Braised Ling Zhi Mushroom with Spinach
Braised King Top Shell and Broccoli

Upgrade: Braised Whole Baby Abalone with Ling Zhi Mushroom and Chinese Spinach
(Additional $20++ per table)

FISH

Pearl Garoupa
Seabass
Golden Snapper

Method: Deep Fried | Steamed

Style: Hong Kong | Teochew | Classic Thai |
Black Bean Sauce | Sweet and Sour Sauce

Upgrade: Soon Hock
(Additional $60++ per table)

Rates are subject to 10% service charge and prevailing taxes unless otherwise stated
Select any (one) menu item in each category unless stated otherwise

POULTRY
- Crispy Roast Chicken with Fried Garlic and Almond Flake
- Deep Fried Pork Rib with Honey Sauce
- Upgrade: Chinese Style Five Spiced Duck with Plum Sauce
  (Additional $15++per table)

SEAFOOD
- Poached Live Prawn in Hua Teow Wine and Garlic Ginger Dip
- Wok-Fried Prawn with Macadamia Nut and Assorted Mushroom
- Upgrade: Stir fried Scallop with cashew Nuts and Vegetable
  (Additional $40++per table)

NOODLES OR RICE
- Longevity 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
  (Additional $10++per table)

Fragrant Chinese Tea

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

Weekend Fri & Sun Dinner Menu (1/2)

Anson

Weekend Sat Dinner Menu (1/2)

Packages 2020/2021

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

COLD DISH COMBINATION PLATTER

Select any (four) items

Prawn Salad with Mixed Fruit | Baby Octopus Japanese Style | Spicy Jellyfish
Marinated Top Shell | Roast Duck | Chicken Teriyaki |
Seafood Bean curd | Vegetarian Spring Roll

Upgrade : Replace Roast Duck with Sliced Suckling Pig
(Additional $20++ per table)

SOUP

Braised Abalone Soup with Fish Maw and Conpoy
Imperial Hot and Sour Soup with Fish Maw and Crabmeat

Upgrade : Double-Boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy
(Additional $20++ per table)

VEGETABLE

Braised Ling Zhi Mushroom with Spinach
Braised King Top Shell and Broccoli
Braised Chinese Mushroom with Broccoli

Upgrade : Braised Whole Baby Abalone with Ling Zhi Mushroom and Chinese Spinach
(Additional $20++ per table)

FISH

Golden Snapper
Seabass

Method : Deep Fried | Steamed

Style : Hong Kong | Teochew | Classic Thai | Black Bean Sauce | Sweet and Sour Sauce

Upgrade : Pearl Garoupa
(Additional $40++ per table)

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

Weekend Fri & Sun Dinner Menu (2/2)

Anson

Weekend Sat Dinner Menu (2/2)

Packages 2020/2021

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

POULTRY
Crispy Roast Chicken with Fried Garlic and Almond Flake
Golden Roast Chicken with Szechuan Sauce
Upgrade : Chinese Style Five Spiced Duck with Plum Sauce
(Additional $15++per table)

SEAFOOD
Golden Fried Cereal Prawn
Wok-Fried Prawn with Macadamia Nut and Assorted Mushroom
Upgrade : Poached Live Prawn in Hua Teow Wine and Garlic Ginger Dip
(Additional $30++per table)

NOODLES OR RICE
Longevity 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
(Additional $10++per table)

Fragrant Chinese Tea

Rates are subject to 10% service charge and prevailing taxes unless otherwise stated
Banquet Suite
Lunch Menu (1/2)
Packages 2020/2021

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

COLD DISH COMBINATION PLATTER
Select any (four) items
- Prawn Salad with Mixed Fruit | Baby Octopus Japanese Style | Spicy Jellyfish
- Marinated Top Shell | Roast Duck | Chicken Teriyaki |
- Seafood Bean curd | Vegetarian Spring Roll
Upgrade : Replace Roast Duck with Sliced Suckling Pig
(Additional $20++per table)

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

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

FISH
- Golden Snapper
- Seabass
Method : Deep Fried | Steamed
Style : Hong Kong | Teochew | Classic Thai | Black Bean Sauce | Sweet and Sour Sauce
Upgrade : Pearl Garoupa
(Additional $40++per table)

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

Lunch Menu (2/2)

Packages 2020/2021

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

POULTRY
Crispy Roast Chicken with Fried Garlic and Almond Flake
Golden Roast Chicken with Szechuan Sauce
Upgrade : Chinese Style Five Spiced Duck with Plum Sauce
(Additional $15++per table)

SEAFOOD
(*7 course to exclude this category for lunch)
Golden Fried Cereal Prawn
Wok-Fried Prawn with Macadamia Nut and Assorted Mushroom
Upgrade : Poached Live Prawn in Hua Teow Wine and Garlic Ginger Dip
(Additional $30++per table)

NOODLES OR RICE
Longevity 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 with Longan
Cream of Red Bean Paste with Glutinous Dumpling
Upgrade : Traditional Yam paste with Gingko Nuts and Coconut Cream
(Additional $10++per table)

Fragrant Chinese Tea

Rates are subject to 10% service charge and prevailing taxes unless otherwise stated
COLD DISH COMBINATION PLATTER

Select any (four) items
Prawn Salad with Mixed Fruit | Baby Octopus Japanese Style | Roast Duck |
Chicken Teriyaki | Seafood Bean curd | Vegetarian Spring Roll
Upgrade: Replace Roast Duck with Sliced Suckling Pig
(Additional $20++ per table)

SOUP

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

VEGETABLE

Braised Ling Zhi Mushroom with Spinach
Braised Chinese Mushroom with Broccoli
Upgrade: Braised Whole Baby Abalone with Ling Zhi Mushroom and Chinese Spinach
(Additional $20++ per table)

FISH

Seabass
Method: Deep Fried | Steamed
Style: Hong Kong | Teochew | Classic Thai | Black Bean Sauce | Sweet and Sour Sauce
Upgrade: Pearl Garoupa
(Additional $40++ per table)

Rates are subject to 10% service charge and prevailing taxes unless otherwise stated
Select any (one) menu item in each category unless stated otherwise

POULTRY
Golden Roast Chicken with Szechuan Sauce
Crispy Roast Chicken with Fried Garlic and Almond Flake
Upgrade : Chinese Style Five Spiced Duck with Plum Sauce
(Additional $15++per table)

SEAFOOD
Golden Fried Cereal Prawn
Wok-Fried Prawn with Macadamia Nut and Assorted Mushroom
Upgrade : Poached Live Prawn in Hua Teow Wine and Garlic Ginger Dip
(Additional $20++per table)

NOODLES OR RICE
Longevity 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
(Additional $10++per table)

Fragrant Chinese Tea

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