



Now & Forever

Curated by M Weddings



M HOTEL SINGAPORE

Wedding Packages 2022

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.

Jan to Jun - Lunch & Dinner min. 150 persons

Jul to Dec - Lunch & Dinner min. 200 persons

WEDDING DINNER

Weekend

Fri, Sat, Sun, Eve & PH

\$1378⁺⁺

Weekday

Mon-Thu

\$1298⁺⁺

WEDDING LUNCH

8-course Chinese Set Menu

\$1298⁺⁺

7-course Chinese Set Menu

\$1218⁺⁺

Anson Level 2

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

Jan to Jun - Lunch & Dinner min. 130 persons

Jul to Dec - Lunch & Dinner min. 180 persons

WEDDING DINNER

Weekend

Fri, Sat, Sun, Eve & PH

Jan - Dec

\$1248⁺⁺

Weekday

Mon-Thu

\$1168⁺⁺

WEDDING LUNCH

8-course Chinese Set Menu

Jan - Dec

\$1168⁺⁺

7-course Chinese Set Menu

\$1108⁺⁺

Wedding Package 2022 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

- 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
- 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 (\$20++per table)
- Baby Octopus Japanese Style
- Spicy Jellyfish
- Chicken Teriyaki
- Seafood Bean curd
- Vegetarian Spring Roll

SOUP

- Braised Abalone Soup with Fish Maw and Conpoy
- Braised Abalone 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 • Steamed
- Style: • Hong Kong • Teochew
- Classic Thai • Black Bean Sauce
- Sweet and Sour 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 (\$20++per table)
- Baby Octopus Japanese Style
- Chicken Teriyaki
- Vegetarian Spring Roll

SOUP

- Braised Abalone Soup with Fish Maw and Conpoy
- Braised Abalone 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
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- Upgrade:
Traditional Yam Paste with Gingko Nuts and Coconut Cream (\$10++per table)

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Anson

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 (\$20++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
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SEAFOOD

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Anson

Lunch / Weekday Dinner Menu

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VEGETABLE

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

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- Seabass
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