



Voyage of Love



M HOTEL

SINGAPORE
CITY CENTRE

Wedding Packages

2025 / 2026

BANQUET SUITE, LEVEL 10

WEDDING DINNER

Minimum 22 tables

Weekend Dinner (Sat & Sun)	\$1,788++
Weekday Dinner (Mon - Fri)	\$1,688++

WEDDING LUNCH

Minimum 18 tables

Weekend Lunch (Sat & Sun)	\$1,688++
Weekday Lunch (Mon - Fri)	\$1,588++

ANSON ROOM, LEVEL 2

WEDDING DINNER

Minimum 15 tables

Weekend Dinner (Sat & Sun)	\$1,688++
Weekday Dinner (Mon - Fri)	\$1,588++

WEDDING LUNCH

Minimum 12 tables

Weekend Lunch (Sat & Sun)	\$1,588++
Weekday Lunch (Mon - Fri)	\$1,488++

*Additional surcharge of \$88.00++ per table applicable for eve of Public Holiday, Public Holiday & auspicious dates determined by the hotel



The M Wedding Experience

DINING

- M Hotel Wedding Banquet Menu Collection
- Complimentary food tasting for up to ten (10) persons

BEVERAGES

- Free flow soft drinks and Chinese tea throughout the event
- Complimentary one (1) 30-litre barrel of house beer
- Complimentary one (1) bottle of Signature M Wine per table
- Waiver of corkage charge for all duty paid and sealed hard liquor and wine brought in
- Exquisite champagne fountain with one (1) bottle of champagne for toasting ceremony

DECORATIONS

- Thematic floral decoration arrangement for aisle and centerpieces for all guest tables *includes stage decoration for Anson Room
- Decorative wedding cake for cake cutting ceremony
- Romantic dry ice effect for bridal march-in
- Exclusive wedding favors for all guests
- Beautifully designed guest signature book and red packet gift box

ACCOMMODATION

- One (1) night stay in Bridal Suite with Jacuzzi and breakfast for 2 persons
- Curated bridal amenity in Bridal Suite which includes a bottle of Sparkling Wine
- \$100.00nett F&B dining credit (valid during your wedding stay only)
- One (1) day-use Deluxe Room for wedding entourage

The *M* Wedding Experience

PRIVILEGES

- Complimentary usage of exclusive VIP holding room
* for Banquet Suite only
- Complimentary usage of one (1) private function venue for Solemnization & Tea Ceremony
- Exclusively designed wedding invitation cards based on seventy percent (70%) of your confirmed attendance (standard printing of inserts not included)
- Complimentary car park coupons for up to twenty percent (20%) of your confirmed attendance
- One (1) VIP reserved car park lot for bridal car

AUDIO VISUAL

- Panoramic LED wall screens for digital backdrop and impactful montage presentation * for Banquet Suite only
- LCD projector(s) and screen(s) for montage presentation
* for Anson Room only
- Premium and custom designed in-house audio system
- Two (2) handheld wireless microphones
- Intimate lighting system for romantic ambience experience





Banquet Suite

Menu

COLD DISH COMBINATION PLATTER - Select any four (4) items

- Prawn Salad with Mixed Fruit 杂果虾沙律
- Baby Octopus Japanese Style 日式八爪鱼
- Artic Surf Clam in Thai Style 泰式北极贝
- Marinated Jellyfish with Sesame 芝麻海蜇
- Roast Duck 明炉烧鸭
- Crispy Diced Cod Fish 香酥雪鱼粒
- Lychee Prawn Ball 荔枝虾球
- Vermicelli Wrapped Prawn 千丝凤尾虾
- Vegetarian Spring Roll 脆皮春卷
- Seafood Beancurd Roll 海鲜腐皮卷

UPGRADE:

- Sliced Suckling Pig 碳烧乳猪 *replace one (1) item (Additional \$58.00++ per table)
- Whole Suckling Pig 碳烧乳猪 *replace four (4) items (Additional \$268.00++ per table)
- Lobster Salad with Mixed Fruit 杂果龙虾沙律 *replace two (2) items (Additional \$128.00++ per table)

SOUP - Select one (1)

- Double-boiled Chicken Soup with Abalone, Dried Scallops and American Ginseng 花旗参炖鲍鱼干贝鸡汤
- Superior Golden Soup with Seafood Treasure and Crabmeat 金汤蟹肉海味羹
- Braised Shredded Abalone Soup with Dried Scallops and Fish Maw 鲍鱼干贝鱼鳔羹

SEAFOOD - Select one (1)

- Crispy Deshelled Prawn with Black Truffle Mayonnaise 脆皮黑松露虾球
- Poached Live Prawn with Herbs in Chinese Hua Diao 药村花雕醉生虾
- Sautéed Scallops and Asparagus with XO Sauce XO酱炒鲜芦笋带子

FISH - Select one (1) Fish and Method

Fish Selection:

- Red Garoupa 红星斑
- Soon Hock 笋壳鱼
- Cod Fish Fillet 雪鱼

Method Selection:

- Steamed in Superior Soya Sauce 港式清蒸
- Steamed in Teochew Style 潮式蒸
- Steamed in Black Garlic Sauce 养生黑蒜蒸



POULTRY - Select one (1)

- Imperial Herbal Roast Duck 帝皇药材烧鸭
- Four Treasure Chicken in Lotus Leaf (Chestnut, Salted Egg Yolk, Lotus Seed, Mushroom) 荷香富贵四宝鸡
- Crispy Roast Chicken with Minced Garlic and Almond Flakes 杏仁蒜片香鸡

VEGETABLE - Select one (1) Vegetable and Method

Vegetable Selection:

- Broccoli 西兰花
- Spinach 菠菜

Method Selection:

- Braised Baby Abalone and Chinese Mushroom with Seasonal Vegetable 十头鲍鱼冬菇扒时菜
- Braised Sea Cucumber and Ling Zhi Mushroom with Seasonal Vegetable 海参灵芝菇扒时菜
- Braised Jade Abalone and Chinese Mushroom with Seasonal Vegetable 玉龙鲍冬菇扒时菜

NOODLES OR RICE - Select one (1)

- Chilli Crab Meat Sauce served with Deep Fried Man Tou (contain nuts) 辣椒蟹肉炸馒头
- Braised Ee Fu Noodle with Crabmeat, Mushroom and Chives 蟹肉干烧伊面
- Steamed Fragrant Glutinous Rice with Chinese Sausage and Chicken Meat wrapped in Lotus Leaf 荷香腊味饭

DESSERT - Select one (1)

- Chilled Mango Sago with Pomelo 杨枝甘露
- Chilled White Fungus with Gingko Nuts and Peach Resin 桃胶冰糖炖雪耳白果
- Red Bean Paste with Lotus Seed and Lily Bud 莲子百合红豆沙
- Traditional Yam Paste with Gingko Nuts and Coconut Cream 椰汁白果芋泥



Anson Room

Menu

COLD DISH COMBINATION PLATTER - Select any four (4) items

- Prawn Salad with Mixed Fruit 杂果虾沙律
- Baby Octopus Japanese Style 日式八爪鱼
- Marinated Top Shell 泰式螺片
- Marinated Jellyfish with Sesame 芝麻海蜇
- Smoked Duck Breast 熏鸭胸
- Soya Chicken 豉油鸡
- Salted Egg Fish Skin 金沙鱼皮
- Vegetarian Spring Roll 脆皮素春卷

UPGRADE:

- Sliced Suckling Pig 碳烧乳猪 *replace one (1) item (Additional \$58.00++ per table)
- Whole Suckling Pig 碳烧乳猪 *replace four (4) items (Additional \$268.00++ per table)
- Lobster Salad with Mixed Fruit 杂果龙虾沙律 *replace two (2) items (Additional \$128.00++ per table)

SOUP - Select one (1)

- Braised Crabmeat Sea Cucumber Soup with Bamboo Pith 蟹肉竹筴海味羹
- Braised Shredded Abalone Soup with Crabmeat and Fish Maw 鲍鱼蟹肉鱼鳔羹
- Braised Seafood Soup with Shredded Chicken 鸡丝海味羹

SEAFOOD - Select one (1)

- Crispy Deshelled Prawn with Orange Mayonnaise 橙香酱虾球
- Crispy Deshelled Prawn with Salted Egg Yolk 金沙虾球
- Poached Live Prawn with Herbs and Hua Diao Chinese Wine 花雕醉生虾

FISH - Select one (1) Fish and Method

Fish Selection:

- Pearl Garoupa 龙虎斑
- Red Snapper 红魷鱼
- Seabass 金目卢

Method Selection:

- Steamed in Superior Soya Sauce 港式清蒸
- Steamed in Teochew Style 潮式蒸
- Steamed in Black Garlic Sauce 养生黑蒜蒸



POULTRY - Select one (1)

- Imperial Herbal Roast Duck 帝皇药材烧鸭
- Crispy Roast Chicken with Minced Garlic and Almond Flakes 杏仁蒜片香鸡
- Golden Roast Chicken in Spicy Szechuan Sauce 麻辣烧鸡

VEGETABLE - Select one (1) Vegetable and Method

Vegetable Selection:

- Broccoli 西兰花
- Spinach 菠菜

Method Selection:

- Braised Chinese Mushroom with Seasonal Vegetable 冬菇扒时菜
- Braised Jade Abalone with Seasonal Vegetable 玉龙鲍扒时菜
- Braised Bai Ling Mushroom with Seasonal Vegetable 百灵菇扒时菜

NOODLES OR RICE - Select one (1)

- Braised Ee Fu Noodle with Mushroom and Chives 韭黄双菇伊面
- Steamed Fragrant Glutinous Rice with Chinese Sausage and Chicken Meat wrapped in Lotus Leaf 荷香腊味饭

DESSERT - Select one (1)

- Chilled Sea Coconut with Longan 海底椰龙眼
- Red Bean Paste with Glutinous Rice Ball 红豆沙汤圆
- Traditional Yam Paste with Gingko Nuts and Coconut Cream 椰汁白果芋泥





THE MAGICAL JOURNEY OF A LIFETIME

Experience the magic and exclusivity
of being a M Wedding couple



Plan your big day with us
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