



M HOTEL SINGAPORE PRESENTS

Voyage of Love

For enquiries, please contact us at
6500 6211 or mywedding.mhs@millenniumhotels.com



M HOTEL SINGAPORE CITY CENTRE, 81 Anson Road Singapore 079908



WEDDING THEMES



GARDEN IN A SUITE

What's more romantic than a picturesque garden wedding filled with dreamy foliage and sweet floral blooms?

Celebrate in a relaxed, light-hearted garden paradise with alluring botanical setting, bouquets of white florals, promising an unforgettable and out-of-the-world wedding party.

SPLENDOUR

Bask in the opulent ambience that stands the test of time, evoking a magical and extraordinary experience.

This romantic wedding theme feels luxurious but also inviting and set well in our Grand Banquet Suite detailed with gold pillars, beautiful crystal chandelier.

DOUBLE HAPPINESS

A lavish chinoiserie wedding theme for couples who are looking to celebrate with an oriental touch.

The gigantic 囍 sets the auspicious mood for this important big day, and pays tribute to the Chinese tradition in a classy way.





WEDDING PACKAGES

2023 / 2024

BANQUET SUITE LEVEL 10

WEDDING DINNER

Minimum 22 tables

Weekend Dinner (Sat & Sun)	\$1588++
Weekday Dinner (Fri)	\$1528++
Weekday Dinner (Mon – Thu)	\$1428++

WEDDING LUNCH

Minimum 15 tables

Weekend Lunch (Sat & Sun)	\$1488++
Weekday Lunch (Fri)	\$1428++
Weekday Lunch (Mon – Thu)	\$1328++

ANSON ROOM LEVEL 2

WEDDING DINNER

Minimum 13 tables

Weekend Dinner (Sat & Sun)	\$1388++
Weekday Dinner (Fri)	\$1328++
Weekday Dinner (Mon – Thu)	\$1228++

WEDDING LUNCH

Minimum 10 tables

Weekend Lunch (Sat & Sun)	\$1288++
Weekday Lunch (Fri)	\$1228++
Weekday Lunch (Mon – Thu)	\$1188++

Applicable for weddings held from 1 January 2023 to 31 December 2024 | A non-refundable and non-transferable deposit of \$5,000.00nett is required to secure the date and venue | Additional surcharge of \$68.00++ per table applies for Eve of Public Holiday, Public Holiday and Auspicious Dates determined by the hotel | Prices are subject to 10% service charge and prevailing taxes unless otherwise stated





THE 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
- 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

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

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

AUDIO VISUAL

- Panoramic LED wall screens for digital backdrop and impactful montage presentation
* for Banquet Suite only
- Personalized LED digital backdrop at a special price of \$188.00++ throughout the event
* 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

Select any one (1) menu item in each category unless stated otherwise

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 Spicy Jellyfish 海蜇	Roast Duck 明炉烧鸭 Chicken Teriyaki 日式烤鸡 Seafood Beancurd Roll 海鲜腐皮卷 Vegetarian Spring Roll 脆皮春卷
Upgrade: Sliced Suckling Pig 碳烧乳猪 *not available during food tasting (Additional \$40.00++ per table)	
SOUP	
Double-boiled Superior Chicken Soup with Top Shell and Flower Mushroom 螺头百花菇炖鸡汤 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	
Sautéed Scallops and Asparagus with XO Sauce XO 酱带子鲜芦笋 Sautéed Prawn, Whelk, Celery and Sweet Peas with XO Sauce XO 酱虾球螺片芦西芹甜豆 Poached Live Prawn in Hua Teow Wine 花雕醉虾	
FISH	
Fish Selection: Red Garoupa 红星斑 Soon Hock 笋壳鱼	Method Selection: Steamed in Superior Soya Sauce 清蒸豉油皇 Steamed in Teochew Style 潮式蒸 Steamed in Golden Garlic Sauce 金银蒜蓉蒸
POULTRY	
Five Spiced Duck with Orange Plum Sauce 梅汁香酥鸭 Crispy Roast Chicken with Minced Garlic and Almond Flakes 蒜香杏片烧鸡 Deep-Fried Pork Rib with Crispy Minced Garlic 蒜香一支骨	
VEGETABLE	
Braised Baby Abalone, Chinese Mushroom and Seasonal Vegetable with Superior Oyster Sauce 10 头鲍鱼冬菇时菜 Braised Sea Cucumber, Ling Zhi Mushroom and Spinach with Superior Abalone Sauce 鲍汁海参灵芝菇菠菜 Sautéed Asparagus with Lily Bud and Cordyceps Flower Mushroom 虫草花百合鲜芦笋	
NOODLES OR RICE	
Braised Ee Fu Noodle with Crabmeat, Mushroom and Chives 蟹肉干烧伊面 Wok Fried Rice with Dried Scallops, Crabmeat and Asparagus 干贝蟹肉芦笋炒饭 Steamed Fragrant Glutinous Rice with Chinese Sausage and Chicken Meat wrapped in Lotus Leaf 飘香荷叶腊味饭	
DESSERT	
Chilled Mango Sago with Pomelo 杨枝甘露 Cream of 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

Select any one (1) menu item in each category unless stated otherwise

<div>COLD DISH COMBINATION PLATTER</div> <div>Select any four (4) items</div> <div><div><div>Prawn Salad with Mixed Fruit 杂果虾沙律</div><div>Baby Octopus Japanese Style 日式八爪鱼</div><div>Marinated Top Shell 泰式螺片</div><div>Spicy Jellyfish 海蜇</div></div><div><div>Soya Chicken 豉油鸡</div><div>Seafood Beancurd Roll 海鲜腐皮卷</div><div>Crabmeat Roll 蟹枣</div><div>Vegetarian Spring Roll 脆皮春卷</div></div></div> <div>Upgrade: Sliced Suckling Pig 碳烧乳猪 *not available during food tasting (Additional \$40.00++ per table)</div>	
<div>SOUP</div> <div><div>Braised Seafood Soup with Shredded Chicken 鸡丝海味羹</div><div>Braised Shredded Abalone Soup with Crabmeat and Fish Maw 蟹肉鱼鳔羹</div><div>Braised Sichuan Hot and Spicy Soup 四川酸辣汤</div></div>	
<div>SEAFOOD</div> <div><div>Sautéed Prawn with Cashew Nuts and Celery in Yam Ring 佛钵腰果虾仁</div><div>Crispy Deshelled Prawn in Salted Egg Yolk 咸蛋虾球</div><div>Crispy Deshelled Prawn in Golden Cereal 麦片虾球</div></div>	
<div>Fish Selection:</div> <div><div>Pearl Garoupa 龙虎斑</div><div>Red Snapper 红鲷鱼</div></div>	<div>Method Selection:</div> <div><div>Steamed in Superior Soya Sauce 清蒸豉油皇</div><div>Steamed in Teochew Style 潮式蒸</div><div>Steamed in Golden Garlic Sauce 金银蒜蓉蒸</div></div>
<div>POULTRY</div> <div><div>Crispy Chicken with Minced Garlic and Almond Flakes 蒜香杏片烧鸡</div><div>Steamed Chicken wrapped in Lotus Leaf 富贵荷叶鸡</div><div>Golden Roast Chicken in Spicy Szechuan Sauce 麻辣烧鸡</div></div>	
<div>VEGETABLE</div> <div><div>Braised Sliced Top Shell and Broccoli with Conpoy Oyster Sauce 玉龙鲍片西兰花</div><div>Braised Ling Zhi Mushroom and Spinach with Superior Abalone Sauce 鲍汁灵芝菇菠菜</div><div>Sautéed Mushroom with Lily Bud and Asparagus 双菇百合鲜芦笋</div></div>	
<div>NOODLES OR RICE</div> <div><div>Braised Ee Fu Noodle with Mushroom and Chives 韭黄双菇伊面</div><div>Wok Fried Rice with Seafood and Sliver Fish 银鱼仔海鲜炒饭</div><div>Steamed Fragrant Glutinous Rice with Chinese Sausage and Chicken Meat wrapped in Lotus Leaf 飘香荷叶腊味饭</div></div>	
<div>DESSERT</div> <div><div>Chilled Honeydew Sago 蜜瓜西米露</div><div>Sweetened Red Bean Soup with Glutinous Dumpling 红豆沙汤圆</div><div>Chilled Sea Coconut with Longan 海底椰龙眼</div></div>	

