



Voyage of Love



M HOTEL
SINGAPORE CITY CENTRE



*B*egin your Voyage of Love; the magical journey of a lifetime here at M Hotel where we will walk with you every step of the way, leading you down the aisle with a spectacular and bespoke wedding experience.

Be it an intimate solemnisation or grand banquet wedding, let us capture the moment of your lifetime with our state-of-the-art technology, exquisite culinary creations, dedicated services, and elegantly designed ballrooms donned in grand splendour for a magnificent wedding celebration.



Where *Dream* weddings come true,
right here at M Hotel Singapore

Your Wedding Journey



'Yes, I do'



March-in



Cake Cutting



Pop the Champagne



Second March-in



Wedding Banquet



Couple Speech



Photo Taking



Honeymoon

Wedding Checklist

6 months to your wedding day

Plan pre-wedding photoshoot	Plan your ideal wedding theme and concept with M Hotel Singapore
Book your photographer and videographer for your wedding day	Shop for your wedding bands
Shop for your dream wedding gown and suit	

3 months to your wedding day

Finalise the guest list for your wedding banquet	Confirm on your bridesmaids and groomsmen
Send out the wedding invitations	Discuss with your bridesmaids and groomsmen on wedding day roles

2 months to your wedding day

Remember to file your wedding date with Registry of Marriages	Prepare wedding stationary
Confirm emcee(s) and live band / entertainment for your wedding day	Prepare bridal car booking (if necessary), and decorations
M Hotel Singapore welcome you to a food tasting session	Follow up with guests RSVP

1 month to your wedding day

Finalise guest list and table arrangements for the wedding banquet	Meet up with M Hotel AV team for testing
	Prepare your wedding vows and speech
Decide and finalise song selections	Gown and Suit final fitting

10 days to your wedding day

Hens Night!	Collection of wedding bands
Collection of wedding gowns and suits	Glow up with facial and glam up your nails

5 days to your wedding day

Prepare red packets for your bridesmaids and grooms	Send gentle reminders to your guests on your big day
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Wedding Packages

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 and Anson Rooms
- 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 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 Topshell Clam and Chinese Mushroom with Seasonal Vegetable 玉龙鲍螺冬菇扒时菜

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 蟹肉竹笙海味羹
- 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 红鳍鱼
- 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 Topshell Clam with Seasonal Vegetable 玉龙鲍螺扒时菜
- 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 Ginkgo 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

☎ 6500 6211 ✉ mywedding.mhs@millenniumhotels.com



M HOTEL
SINGAPORE CITY CENTRE

M HOTEL SINGAPORE

81 Anson Road Singapore 079908

T +65 6224 1133 **E** enquiry@millenniumhotels.com

W www.m-hotel.com

A MILLENNIUM HOTEL