



Banquet Suite Packages

2010 / 2011

Weekday

(Monday to Thursday, excluding Eve of Public Holiday & Public Holiday)

\$728.00++ per table of ten persons

Weekend

(Friday to Sunday, including Eve of Public Holiday & Public Holiday)

\$828.00++ per table of ten persons

Weekday Min 20 tables Max 32 tables

Weekend Min 25 tables Max 32 tables

Banquet Suite Packages

Your Perfect Wedding with M includes

Design your own eight-course Chinese menu

Elegant pre-function area for your welcome cocktail

*Choice of continuous flow of beer **OR** one bottle of house wine per confirmed table*

Continuous flow of soft drinks and Chinese tea throughout dinner

Waiver of corkage charge for all duty paid and sealed hard liquor brought in

One night stay at our city view bridal suite with welcome amenities for the newly weds (Check-in: After 2.00pm & Check-out: 12.00noon)

*A delightful American breakfast for two persons in the bridal suite
OR buffet breakfast at the Executive Club Lounge*

Multi-tier model wedding cake for cake cutting ceremony

Exquisite champagne fountain with one bottle of champagne for couple's toasting

Chair covers to enhance the elegant ballroom

Choice of thematic wedding floral decorations

Atmospheric dry ice effect and fanfare for bridal march in

Choice of unique wedding favours for all guests in attendance

Complimentary car park coupons for 20% of confirmed attendance

*Exclusively designed wedding invitation cards based on 70% of confirmed attendance
(Printing of inserts not included)*

Complimentary usage of one high resolution LCD projector to showcase your montage

Let M Pamper You More with...

*Complimentary food tasting for ten persons with minimum guarantee
of 20 & 25 tables for weekday and weekend packages respectively*

One day use standard room for your wedding coordinators (2.00pm-8.00pm)

Pre-dinner snack served to the bridal suite upon arrival on your special day

Beautifully designed guest signature book and ang bao box

Post-dinner snack at the bridal suite after the wedding celebration

Banquet Suite Menu

(Choice of one item from each category)

Appetisers

(Choice of any five from the following)

| | | |
|----------------------------|-----------------------------|-------------------------------|
| Fresh Salad Prawns 鲜虾沙拉 | Crispy Finger Prawns 炸脆虾 | Roasted Duck 烧鸭 |
| Spicy Jellyfish 海蜇 | Chicken Money Bag 石榴鸡 | Roasted Suckling Pig 烤乳猪 |
| Golden Top Shell 海螺 | Vegetable Net Rolls 越南春卷 | Braised Soya Chicken 红烧酱卤鸡 |
| Maki 寿司 | Fried Prawn Wanton 炸虾云吞 | Thai BBQ Chicken 泰式烤鸡 |
| Baby Octopus 日式八爪鱼 | Prawn Gyoza 虾饺 | Japanese Unagi 烤鳗鱼 |

Soup

Braised Shark's Fin Soup with Crabmeat
红烧蟹肉鱼翅

Braised Shark's Fin Soup with Seafood
海鲜鱼翅羹

Braised Shark's Fin Soup with Four Treasures
(Shark's Fin, Conpoy, Crabmeat and Golden Mushroom)
红烧四宝翅
(鱼翅, 干贝, 蟹肉 和 金针菇)

Eight Treasures Soup
(Crabmeat, Conpoy, Fish Maw, Sea Cucumber, Abalone, Fish Lips,
Golden Mushroom and Chinese Mushroom)
红烧八宝羹
(蟹肉, 干贝, 鱼鳔, 海参, 鲍鱼, 鱼唇, 金针菇 和 冬菇)

Abalone / Sea Cucumber

Braised Whole Baby Abalone with Bai Ling Mushroom and Spinach
汤鲍白灵菇扒菠菜

Braised Whole Baby Abalone with Mushroom & Seasonal Vegetables
蚝油冬菇和时蔬扒小汤鲍

Braised Sea Cucumber with Bai Ling Mushroom and Broccoli
in Conpoy Sauce
海参白灵菇干贝扒西兰花

Fish

Choose one from the following selection

Soon Hock
笋壳

Garoupa
石斑

Choose one of the following cooking methods

Steamed 'Teochew' Style
潮州式

Steamed 'Hong Kong' Style
港式清蒸

Steamed with Nonya Sauce
娘惹式清蒸

Deep Fried with Spicy Thai Sauce
泰式

Meat / Poultry

Deep-fried Crispy Chicken with Fried Garlic
and Fragrant Leaves
脆皮烧鸡

Herbal Chicken in Lotus Leaf
荷香药材鸡

Pipa Duck with Beancurd Sauce
明炉琵琶鸭

Fried Tender Pork Ribs in "Jing Du" Sauce
京都排骨

Seafood

Poached Live Prawns in Hua Teow Wine
with Garlic and Ginger Dip
白灼游水活生虾

Stir-fried Prawns with Shimeji Mushroom
and Cashew Nuts
明虾炒腰果菘菇

Wok-fried Cereal Prawns
香脆麦片虾

Stir-fried Fresh Scallops with Assorted Mushrooms
双菇鲜玉带

Noodles / Rice

Steamed Fragrant Rice with Chicken and Chinese Sausage in Lotus
Leaf
飘香荷叶饭

Fried Udon Noodles with Prawns in Black Pepper Sauce
干炒黑椒乌冬面

Gui Hua Fried Noodles with Prawns
桂花炒面

Braised Ee-fu Noodles with Yellow Chives
双喜焖伊面

Dessert

Chilled Honey Dew Cream with Sago
密瓜西米露

Sweetened Red Bean Soup with Lotus Seed and Lily Bud
百合莲子红豆沙

Double Boiled White Fungus Tea with
Dried Longan and Red Dates
红枣龙眼银耳相莲

Chilled Mango Pudding with Berries
鲜芒果布丁

Yam Paste with Ginkgo Nuts
白果芋泥



Anson Room Packages

2010 / 2011

Weekday

(Monday to Thursday, excluding Eve of Public Holiday & Public Holiday)

\$588.00++ per table of ten persons

Weekend

(Friday to Sunday, including Eve of Public Holiday & Public Holiday)

\$688.00++ per table of ten persons

Weekday Min 20 tables Max 32 tables

Weekend Min 25 tables Max 32 tables

Anson Room Packages

Your Perfect Wedding with M includes

Sumptuous eight-course Chinese menu

Elegant pre-function area for your welcome cocktail

*Choice of continuous flow of beer **OR** one bottle of house wine per confirmed table*

Continuous flow of soft drinks and Chinese tea throughout dinner

Waiver of corkage charge for all duty paid and sealed hard liquor brought in

One night stay at our city view bridal suite with welcome amenities for the newly weds (Check-in: After 2.00pm & Check-out: 12.00noon)

*A delightful American breakfast for two persons in the bridal suite
OR buffet breakfast at the Executive Club Lounge*

Multi-tier model wedding cake for cake cutting ceremony

Exquisite champagne fountain with one bottle of champagne for couple's toasting

Chair covers to enhance the elegant ballroom

Choice of thematic wedding floral decorations

Atmospheric dry ice effect & fanfare for bridal march in

Choice of unique wedding favors for all guests in attendance

Complimentary car park coupons for 20% of confirmed attendance

*Exclusively designed wedding invitation cards based on 70% of confirmed attendance
(Printing of inserts not included)*

Complimentary usage of one high resolution LCD projector to showcase your montage

Let M Pamper You More with...

*Complimentary food tasting for ten persons with minimum guarantee
of 20 & 25 tables for weekday and weekend packages respectively*

One day use standard room for your wedding coordinators (2.00pm-8.00pm)

Pre-dinner snack served to the bridal suite upon arrival on your special day

Beautifully designed guest signature book and ang bao box

Post-dinner snack at the bridal suite after the wedding celebration

Anson Room Menu

Cold Dish Combination

*(Roast Suckling Pig, Golden Top Shell, Maki,
Crispy Finger Prawns and Vegetable Net Rolls)*

五福临门拼盘

烤乳猪, 海螺, 寿司, 炸脆虾 和 越南春卷

Braised Shark's Fin Soup with Four Treasures
(Shark's Fin, Conpoy, Crabmeat and Golden Mushroom)

红烧四宝翅

(鱼翅, 干贝, 蟹肉 和 金针菇)

Braised Bai Ling Mushroom and Broccoli in Conpoy Sauce

白灵菇干贝扒西兰花

Steamed Sea Bass in Hong Kong Style

港式清蒸金目鲈

**Deep-fried Crispy Chicken
with Fried Garlic and Fragrant Leaves**

脆皮烧鸡

**Poached Live Prawns in Hua Teow Wine
with Garlic and Ginger Dip**

白灼游水活生虾

Braised Ee-fu Noodles with Yellow Chives

双喜焖伊面

Desserts

Choice of one from the following:

Chilled Mango Pudding with Berries

鲜芒果布丁

Sweetened Red Bean Soup with Lotus Seed and Lily Bud

百合莲子红豆沙

Yam Paste with Ginkgo Nuts

白果芋泥



Wedding Lunch Packages

2010 / 2011

Weekday / Weekend

Anson Room

\$538.00++ per table of ten persons

Banquet Suite

\$588.00++ per table of ten persons

Min 20 tables Max 32 tables

*Prices are subject to 10% service charge & prevailing government taxes.
Packages are subject to changes without prior notice*

Wedding Lunch Packages

Your Perfect Wedding with M includes

Sumptuous seven-course Chinese menu

Elegant pre-function area for your welcome cocktail

Complimentary thirty-litre barrel of beer

Continuous flow of soft drinks and Chinese tea throughout lunch

Waiver of corkage charge for all duty paid and sealed hard liquor brought in

One night stay at our city view bridal suite with welcome amenities for the newly weds (Check-in: After 10.00am & Check-out: 12.00noon)

*A delightful American breakfast for two persons in the bridal suite
OR buffet breakfast at the Executive Club Lounge*

Multi-tier model wedding cake for cake cutting ceremony

Exquisite champagne fountain with one bottle of champagne for couple's toasting

Chair covers to enhance the elegant ballroom

Choice of thematic wedding floral decorations

Atmospheric dry ice effect and fanfare for bridal march in

Choice of unique wedding favors for all guests in attendance

Complimentary car park coupons for 20% of confirmed attendance

*Exclusively designed wedding invitation cards based on 70% of confirmed attendance
(Printing of inserts not included)*

Complimentary usage of one high resolution LCD projector to showcase your montage

Let M Pamper You More with...

Complimentary food tasting for ten persons with minimum guarantee of 20 & 25 tables for weekday and weekend packages respectively

Beautifully designed guest signature book and ang bao box

Post-function snack at the bridal suite after the wedding celebration

Wedding Lunch Menu

Cold Dish Combination

*(Roast Suckling Pig, Maki, Crispy Finger Prawns
and Vegetable Net Rolls)*

四喜临门拼盘

烤乳猪, 寿司, 炸脆虾 和 越南春卷

Braised Shark's Fin Soup with Crabmeat

红烧蟹肉鱼翅

Braised Bai Ling Mushroom and Broccoli

白灵菇扒西兰花

Steamed Sea Bass in Hong Kong Style

港式清蒸金目鲈

Deep-fried Crispy Chicken with Fried Garlic and Fragrant Leaves

脆皮烧鸡

Braised Ee-fu Noodles with Yellow Chives

双喜焖伊面

Desserts

Choice of one from the following:

Chilled Mango Pudding with Berries

鲜芒果布丁

Sweetened Red Bean Soup with Lotus Seed and Lily Bud

百合莲子红豆沙

Yam Paste with Ginkgo Nuts

白果芋泥

Solemnisation Packages

Romance at the Bar

2010 / 2011

Buffet Lunch

12.00noon – 3.00pm

\$58.00++ per person

High Tea

1.00pm – 4.00pm

\$50.00++ per person

Minimum 30 persons, Maximum 100 persons

Your Romance at the Bar includes

Complimentary usage of J Bar for three hours

Sumptuous Lunch / High Tea buffet spread

Continuous flow of soft drinks, coffee and tea throughout the event

Waiver of corkage charge for all duty paid and sealed hard liquor brought in

Elegant wedding decorations to enhance the special occasion

One complimentary day use standard room

Complimentary car park coupons for 20% of confirmed attendance

Lunch Buffet Menu A

(No Pork, No Lard)

APPETISERS

Assorted Chinese Cold Cut Platter
(Braised Soya Chicken, Spicy jelly Fish Salad,
Fresh Prawn with Fruit Salad)
Grilled Wild Mushroom with Balsamic Olive Oil
Tuna and Vegetables Salad

HEALTHY SALAD BAR

Belgian Endive / Red Chicory / Red Frisee / Green Frisee /
Romain Lettuce / Red and Yellow Baby Tomato / Cucumber / Carrot

Condiments

Green Olive, Kalamata Olive, Pickled Cucumber and Onion,
Sweet Corn, Raisin, Assorted Nuts and Seeds

Thousand Island, French and Vinaigrette Dressings
Assorted Bread Rolls and Sliced Bread with Butter

SOUP

Cream of Wild Mushroom

FROM THE CHAFING DISHES

Singapore Fried Rice
Wok-fried Mushroom and Broccoli
Sautéed Bean Curd with Black Fungus and Chinese cabbage
Roasted Spring Chicken with Glazed Apple
Grilled Sirloin with Green Peppercorn Sauce and Roasted Potatoes
Marinated Fish Kebab with Cashew Nut and Saffron Paste
Crispy Prawn Wonton with Sweet and Sour Dip

DESSERTS

Selection of Sliced Chocolate Cakes
Mango Soup with Sago and Pomelo
Selection of French Pastries
Tropical Fruit Platter

Lunch Buffet Menu B

(No Pork, No Lard)

APPETISERS

Assorted Sushi and Maki
Smoked Salmon with Condiments
Grilled Chicken and Thai Asparagus Salad

SALAD

Gado Gado with Peanut Sauce
Vegetable and Fetta Cheese Salad
Mesclun Salad

Condiments

Green Olive, Kalamata Olive, Pickled Cucumber & Onion,
Sweet Corn, Raisin, Assorted Nuts and Seeds

Thousand Island, French and Vinaigrette Dressings
Assorted Bread Rolls and Sliced Bread with Butter

ACTION STATION

Teochew Kway Teow Fish Ball Soup

FROM THE CHAFING DISHES

Butter and Raisin Rice
Sautéed Vegetables with Almond Cream
Pan-fried Salmon Fillet with Fine Bean and Pesto Potato
Braised Tofu with Assorted Mushroom
Wok-fried Chicken with Celery in Spicy Paste
Southern Thai Curry with Beef
Fried Sambal Prawns

DESSERTS

Chilled Honey Dew and Sago Cream
Selection of French Pastries
Panna Cotta with Berries in Glass
Apple, Raisin and Oatmeal Crumble with Vanilla Sauce
Tropical Fruit Platter



High Tea Menu

(No Pork, No Lard)

CANAPÉS AND SANDWICHES

Fresh Cold Prawns with Black Olive Tapenade
Roasted Beef and Cornichons with Horseradish
Tomato, Cheese and Crisp Green in Glass

Assorted Bread Sandwiches
(Chicken, Egg and Tuna Salad)

Assorted Maki with Condiments

ACTION STATION (DIY)

Mee Siam with Condiments

HOT SAVOURIES

Hokkien Spring Rolls with Thai Chili Sauce
Double Happiness Braised Ee Fu Noodle with Yellow Chives
Crumbled Chicken Drumlets
Seafood Vol Au Vent
Mini Tuna Puffs
Steamed Prawn and Chicken Siew Mai in Bamboo Basket

DESSERTS

Mini Sliced Cakes
Assorted Sliced Fresh Fruits
Happiness till Eternity
(Red Bean Paste with Lotus Seeds)
Chilled Rock Melon with Sago