



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