



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