



Exceptional Weddings

Craft your blissful beginnings by the bay

	Lunch	Dinner
Sunday to Friday & Eve of Public Holiday & Public Holiday	SGD198.80++	SGD218.80++
Saturday & Premium Date	SGD208.80++	SGD248.80++
The Oriental Ballroom min. 200 persons (Lunch) min. 250 persons (Dinner) max. 350 persons	Atrium Suites min. 120 persons max. 180 persons (Lunch & Dinner)	Garden Suite min. 100 persons max. 130 persons (Lunch & Dinner)

Choice of up to three exclusive perks for The Oriental Ballroom

Choice of up to two exclusive perks for Atrium Suites and Garden Suite

- 2nd night stay in your bridal room
- 2nd bottle of house wine for every 10 paying guests
- 2nd barrel of house pour beer
- Pass-around canapes during pre-function drinks only
- Day-use room for entourage
- Waiver of corkage fees for wine and champagne

Terms and Conditions

For wedding held on or before 31 December 2025

Prices quoted are based on per person

Prices are subject to changes without prior notice

All prices are subject to 10% service charge and prevailing government taxes

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Wedding Packages

The Oriental Ballroom

Choice of a 6-Course Individually-Plated *or*
7-Course (Lunch) / 8-Course (Dinner) Family-Style Chinese Gastronomy selection
Complimentary menu tasting for up to ten guests
Endless stream of soft drinks, mixers and Chinese tea
Signature mocktail to welcome the arrival of your guests
One complimentary barrel of house pour beer
One complimentary bottle of house wine for every ten paying guests
Waiver of corkage fee for duty paid and sealed hard liquor
Corkage fee of SGD50++ per bottle for wine and champagne



Themed floral decorations for your selection
Choice of exclusive wedding favours
Complimentary wedding e-invitation card
Wedding invitation cards for up to 30% of the guaranteed attendance (includes printing)
A gorgeous model wedding cake for cake cutting ceremony
Champagne pouring ceremony sizzles with glass fountain and complimentary bottle of champagne



One night stay in our Bridal Suite (Family Suite)
with buffet breakfast for two at our all-day dining restaurant
A bottle of champagne, a 750g cake and wedding amenities on your wedding day
SGD120 nett dining credit during your stay*
Enjoy 15% off on signature treatments at The Spa at Mandarin Oriental Singapore



Complimentary usage of our state-of-the-art LED wall in the Oriental Ballroom
Exclusive use of our private function room for solemnisation or tea ceremony on your wedding day
(up to 40 persons an hour prior to the reception)
Three VIP car park lots at the Hotel front driveway for bridal car and family cars
Complimentary Marina Square carpark passes for up to 25% of final attendance



Wedding Packages

Atrium Suites | Garden Suite

Choice of a 6-Course Individually-Plated *or*
7-Course (Lunch) / 8-Course (Dinner) Family-Style Chinese Gastronomy selection
Complimentary menu tasting for up to ten guests
Endless stream of soft drinks, mixers and Chinese tea
Signature mocktail to welcome the arrival of your guests
One complimentary barrel of house pour beer
One complimentary bottle of house wine for every ten paying guests
Waiver of corkage fee for duty paid and sealed hard liquor
Corkage fee of SGD50++ per bottle for wine and champagne



Themed floral decorations for your selection
Choice of exclusive wedding favours
Complimentary wedding e-invitation card
Wedding invitation cards for up to 30% of the guaranteed attendance (includes printing)
A gorgeous model wedding cake for cake cutting ceremony
Champagne pouring ceremony sizzles with glass fountain and complimentary bottle of champagne



One night stay in our Bridal Suite (Sea View Suite)
with buffet breakfast for two at our all-day dining restaurant
A bottle of champagne, a 750g cake and wedding amenities on your wedding day
SGD120 nett dining credit during your stay*
Enjoy 15% off on signature treatments at The Spa at Mandarin Oriental Singapore



Complimentary usage of our state-of-the-art LED wall in the Atrium Suites
Complimentary usage of audio visual equipment in the Garden Suite
Exclusive use of our private function room for solemnisation or tea ceremony on your wedding day
(up to 40 persons an hour prior to the reception)
Three VIP car park lots at the Hotel front driveway for bridal car and family cars
Complimentary Marina Square carpark passes for up to 25% of final attendance



6-Course Chinese Set Dinner

Customize your very own wedding menu by selecting one course from each category

1. Appetizers (Select any three items)

Barbecued Selection:

- 潮州卤水鸭
Braised Duck in Teochew Style
- 碳烧挂炉鸭
Charcoal-Roasted Long Island Duck
- 脆皮五花肉
Home Roast Crackling Pork Belly
- 黑金豚叉烧
Kurobuta Pork Belly Char Siew
- 黑猪小排骨
Black Iberian Baby Back Ribs*
- 北京片皮鸭
Traditional Peking Duck with
Condiments*

Cold Selection:

- 绍兴酒醉鸡
Sakura Chicken Roulade, Shao Xing
Wine, Goji Berries
- 山葵鲜虾球
Ocean Prawn, Wasabi, Free Range Egg
Emulsion
- 凉拌腌海蜇
Marinated Jellyfish, Chili, Roasted Goma
- 加州寿司卷
California Maki Roll, Tobiko
and Avocado
- 熏鸭李子酱
Smoked Duck Breast, Plum Emulsion*
- 藤椒油虾球
Poached Prawn Salad infused with Rattan
Pepper Oil*

Deep-Fried Selection:

- 金丝鲜虾卷
Kataifi Prawn Roll
- 麦芽金银鱼
Maltose Silver Bait, Duo Sesame Seed
- 金芋酿香菇
Golden Fried Yam Stuffed Japanese
Mushroom
- 海鲜枝竹卷
Seafood Yuba Roll,
- Yuzu Mayo
熏肉海虾卷
Sea Prawn with Cured Bacon*
- 芋头带子
Yam Stuffed with Hokkaido Scallop*

2. Soup

鲍参瑶柱鱼鳔羹

Fish Maw | Abalone | Sea Cucumber | Conpoy

干贝鲍仔炖鸡汤

Sakura Chicken | Baby Abalone | Conpoy

龙皇花膠青蟹羹

Lobster | Fish Maw | Crabmeat | Enoki

云南野菌乌鸡汤

'Yunnan' Wild Mushroom | Black Chicken

花旗参汤炖燕窝

Double-Boiled Chicken Broth | American Ginseng | Nourishing Bird's Nest*

燕窝松茸炖鸡汤

Kamong Chicken Clear Broth | Bird's Nest | Matsutake*

花胶冬菇樱花鸡汤

Sakura Chicken Soup | Sturgeon Fish Maw | Japanese Flower Mushroom*

花胶海参浓鸡上汤

Superior Chicken Bouillon | Royal Fish Maw | Sea Cucumber*

*For Saturday and Premium Date only





6-Course Chinese Set Dinner

Customize your very own wedding menu by selecting one course from each category

3. Delicacies

北海道干贝扒南非六头汤鲍

Premium South African 6-Head Abalone | Conpoy | Yukon Gold Potatoes
碧绿南非六头鲍扒乌元海参

Premium South African 6-Head Abalone | Sea Cucumber | Spinach
鲍汁鱼鳔黄焖南非六头汤鲍

Premium South African 6-Head Abalone | Fish Maw | Garden Greens
豉椒北海道带子伴百合莲子

Hokkaido Scallop | Lily | Lotus Seed | Black Bean Sauce
红烧南非五头汤鲍扒小排骨

Premium South African 5-Head Abalone | Pork Ribs*
雪影明太子焗鲜龙虾

Baked Lobster | Mentaiko | Egg White*

4. Fish

日式烧汁焗雪鱼

Teriyaki Cod Fish | Kabocha | Green Vegetables
虫草花凤蒸鳕鱼

Cod Fish | Cordyceps Flower | Shredded Chicken
潮式煎封鲜红斑

Steam Baked Red Garoupa | Teochew Style
古早港式蒸红斑

Cantonese Steamed Red Garoupa | Coriander | Scallion
秘制酱葱焗鳕鱼

Baked Cod Fish | Green Chinese Onion | Homemade Sauce*
黄金红斑果汁鱼

Deep Fried Red Garoupa | Spicy Fruit Sauce | Broccoli*
蒜香雪影焗龙虾

Baked Lobster | Mixed Garlic | Egg White*

*For Saturday and Premium Date only





6-Course Chinese Set Dinner

Customize your very own wedding menu by selecting one course from each category

5. Rice/Noodles

荷香腊味珍珠饭

Pearl Rice | Chinese Sausage | Diced Chicken | Mushrooms

XO五谷海鲜饭

Five Grain Fried Rice | Seafood | XO Sauce

干烧蟹肉焖伊面

Ee-Fu Noodle | Crabmeat | Yellow Chives

香辣蟹酱金馒头

Crispy Mini Buns | Chili Crabmeat Sauce

松露凤丝焖伊面

Ee-Fu Noodle | Shredded Chicken | Truffle Oil | Royal Chives*

金汤海中宝泡饭

Steamed Pearl Rice | Assorted Seafood | Superior Stock*

6. Dessert

榛子巧克力慕斯

Signature MO Chocolate Cake

Hazelnut Feuilletine | Dark Chocolate Mousse | Chocolate Genoise

樱桃巴伐利亚蛋糕

Cherry Bavaois

Chocolate Genoise | Cherry Coulis

芒果芝士奶油蛋糕

Mango Chiboust Cream

Vanilla Lemon Sponge | Passionfruit Jello

咖啡酒提拉米苏

"Tira Miss You"

Soft Genoise Sponge | Espresso | Mascarpone Cream

野生雪燕拼芒果奇亚籽

Gum Tragacanth | Chia Seeds | Mango Puree*

花旗参雪梨红枣炖雪蛤

Hashima | Nashi Pear | Red Dates | American Ginseng (Cold / Warm)*

红枣冰糖燕窝

Red Date | Rock Sugar | Bird's Nest*



*For Saturday and Premium Date only



8-Course Chinese Set Dinner

Customize your very own wedding menu by selecting one course from each category

1. Appetizers

文华东方鸳鸯虾

Mandarin Oriental Lobster and Prawn Platter, or

文华东方大拼盘

Mandarin Oriental Combination Platter (Create your own by selecting any five items)

Barbecued Selection:

烧鸭

Roasted Duck

烧肉

Roasted Pork

Cold Selection:

八爪鱼

Baby Octopus

醉鸡

Drunken Chicken

泰式咸水鸭

Thai Soya Duck

沙律虾

Prawn Salad

酱油鸡

Soya Chicken

日本手卷

Maki Roll

海蜇

Marinated Jellyfish

Deep-Fried Selection:

银鱼

Glazed Silver Bait

海鲜卷

Seafood Roll

三文鱼吐司

Sesame Salmon Toast

培根虾

Bacon Wrapped Prawns

芒果虾卷

Mango Prawn Roll

海鲜球

Crispy Seafood Spheres

2. Soup

鲍仔清炖雪耳汤

Superior Baby Abalone Soup with Snow Fungus and Fish Maw

东方龙虾四宝羹

Braised Seafood Broth with Lobster, Fish Maw, Crabmeat and Conpoy

瑶柱松茸炖鸡汤

Double-Boiled Sakura Chicken Soup with Conpoy and Matsutake

泡参上汤炖燕窝

Double-Boiled Chicken Broth with American Ginseng and Nourishing Bird's Nest*

红烧干贝蟹肉烩燕窝

Slow-Cooked Chicken Broth with Conpoy, Crabmeat, Enoki and Bird's Nest*

3. Seafood

酱爆带子炸芋果

Stir-Fried Scallop in XO Sauce and Deep-Fried Yam Apple

黑椒鲜带子芦笋

Wok-Fried Scallop and Asparagus in Black Pepper Sauce

金丝鲜虾龙须卷

Kataifi Prawn Roll with Lychee Mayo Dip

咸蛋虾球

Golden Fragrant Prawns in Salted Egg

*For Saturday and Premium Date only





8-Course Chinese Set Dinner

Customize your very own wedding menu by selecting one course from each category

4. Meat

香味白酒焖猪手

Chardonnay Braised Pork Knuckle with Trio Mushrooms

避风塘烧鸡

Bi Feng Tang Roasted Chicken

黄酒焖鸡

Braised Yellow Wine Chicken with Chestnut and Wolfberries

金炉当归烧鸭

Roasted Duck with Angelica Roots

蜜汁山楂香排骨

Hawthorn Glazed Spareribs with Oatmeal*

5. Delicacies

Abalone served with Seasonal Vegetables (Choose one):

小鲍鱼

Baby Abalone (12-Head)

鲍片

Sliced Abalone

Accompanied by (Choose one):

海参

Sea Cucumber

百灵菇

Bai Ling Mushroom

花菇

Flower Mushroom

北海道干贝汁

Hokkaido Conpoy Sauce



*For Saturday and Premium Date only



8-Course Chinese Set Dinner

Customize your very own wedding menu by selecting one course from each category

6. Fish

日式烧汁银雪鱼

Baked Fillet of Cod in Superior Teriyaki Sauce

金瓜汁清蒸雪鱼

Steamed Fillet of Cod in Golden Pumpkin Sauce

清蒸游水大红斑

Steamed Red Garoupa in Hong Kong style

古法式烤红鳕

Baked Paper-Wrapped Red Snapper Fillet in Chinese Herbs Sauce

7. Rice/Noodles

香辣蟹酱金馒头

Crispy Mini Buns with Chilli Crabmeat Sauce

韭皇菇丝焖伊面

Braised Ee-Fu Noodle with Shredded Mushrooms and Chives

腊味珍珠米饭

Pearl Rice with Chinese Sausage, Diced Chicken, Mushrooms and Pine Nuts

金衣糯米饭

Glutinous Rice Wrapped in Golden Yuba Skin

8. Individually Plated Western Desserts

Signature MO Chocolate Cake

Strawberry Yogurt Mousse

Matcha Lemon Pan De Genes

Mascarpone Espresso Coffee Gateaux

*For Saturday and Premium Date only

