



MANDARIN ORIENTAL
SINGAPORE

EXCEPTIONAL WEDDINGS

Make your dream wedding a reality at Mandarin Oriental, Singapore, where love is celebrated amidst the grandeur of The Oriental Ballroom or in one of our sophisticated event venues.

The Oriental Ballroom

min. 200 persons (Lunch & Sunday Dinner)
min. 250 persons (Saturday Dinner)
max. 350 persons

Atrium Suites

min. 130 persons
max. 180 persons
(Lunch & Dinner)

Garden Suite

min. 100 persons
max. 130 persons
(Lunch & Dinner)

Terms and Conditions:

- Applicable for wedding held on or before 31 December 2027
- 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

Terms and conditions are subject to change without prior notice.



MANDARIN ORIENTAL
SINGAPORE

WEDDING PACKAGES THE ORIENTAL BALLROOM

Enjoy a 6-Course Individually-plated Chinese Gastronomy selection or
7-Course (Lunch) / 8-Course (Dinner) Family-Style Chinese Gastronomy selection

Complimentary menu tasting for 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 liquors

Corkage fee of SGD50++ per bottle for duty paid and sealed wines and champagnes



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

with buffet breakfast for two at our all-day dining restaurant

Let your wedding day sparkle with a bottle of champagne and

a delicately crafted cake made to celebrate the love you share

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, two hours 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

**Not applicable for Morton's, The Steakhouse*



WEDDING PACKAGES

ATRIUM SUITES

Enjoy a 6-Course Individually-plated Chinese Gastronomy selection or
7-Course (Lunch) / 8-Course (Dinner) Family-Style Chinese Gastronomy selection
50% discount off your package price for menu tasting for 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 liquors
Corkage fee of SGD50++ per bottle for duty paid and sealed wines and champagnes



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
with buffet breakfast for two at our all-day dining restaurant
Let your wedding day sparkle with a bottle of champagne and
a delicately crafted cake made to celebrate the love you share
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
Exclusive use of our private function room for solemnisation or tea ceremony on your wedding day
(up to 40 persons, two hours 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

**Not applicable for Morton's, The Steakhouse*



WEDDING PACKAGES

GARDEN SUITE

Enjoy a 6-Course Individually-plated Chinese Gastronomy selection or
7-Course (Lunch) / 8-Course (Dinner) Family-Style Chinese Gastronomy selection
50% discount off your package price for menu tasting for 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 or
One complimentary bottle of house wine for every ten paying guests
Waiver of corkage fee for duty paid and sealed hard liquors
Corkage fee of SGD50++ per bottle for duty paid and sealed wines and champagnes



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
with buffet breakfast for two at our all-day dining restaurant
Let your wedding day sparkle with a bottle of champagne and
a delicately crafted cake made to celebrate the love you share
SGD120 nett dining credit during your stay*
Enjoy 15% off on signature treatments at The Spa at Mandarin Oriental Singapore



Complimentary usage of audio visual equipments in the Garden Suite
Exclusive use of our private function room for solemnisation or tea ceremony on your wedding day
(up to 40 persons, two hours 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

**Not applicable for Morton's, The Steakhouse*



MANDARIN ORIENTAL
SINGAPORE

6-COURSE CHINESE SET LUNCH (INDIVIDUALLY PLATED)

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

1. Appetisers (Select any three items)

- 脆皮五花肉 Crackling Pork Belly
- 黑金豚叉烧 Roasted Kurobuta Pork Char Siew
- 绍兴酒醉鸡 Sakura Chicken with Shao Xing Wine
- 金芋酿香菇 Golden Yam stuffed with Japanese Mushroom
- 荔枝虾球 Pearl Sago Crusted Prawn Sphere
- 薰鸭脯 Caramelized Honey Smoked Duck Breast
- 海洋芒果虾 Ocean Prawn with Mango-organic Egg Emulsion
- 海鲜枝竹卷 Seafood Yuba Roll and Yuzu Mayo*
- 柚子酱生捞鲍鱼 Baby Abalone in Citrus Yuzu Sauce and Caviar*
- 芒果酱龙虾沙律 Lobster Salad with Mango Sauce*

2. Soup

- 花胶干贝杞子浓汤
Superior Golden Broth with Fish Maw, Scallop, and Goji Berry
- 鲍仔参瑶柱青蟹羹
Braised Abalone with Fish Maw, Sea Cucumber, Crab Meat and Conpoy
- 金汤龙皇鱼鳔羹
Braised Spiny Lobster with Fish Maw, Sea Cucumber, Crab Meat and Conpoy
- 干贝鲍仔炖甘榜鸡汤
Double-boiled Kampong Chicken with Baby Abalone and Conpoy*
- 花旗参汤炖官燕
Double-boiled Chicken Broth with American Ginseng and Nourishing Bird's Nest*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

6-COURSE CHINESE SET LUNCH (INDIVIDUALLY PLATED)

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

3. Meat

金炉当归烧鸭胸

Roasted Duck Breast with Angelica Roots

西施鸡

Roasted Chicken with Crispy Fish Snack and Meat Floss in Hot and Sour Sauce

蒜香烤鸡扒

Baked Chicken with Garlic and Superior Soy Sauce

麦片野蜂蜜汁排骨

Honey Glazed Spare Ribs with Cereal and Cranberry*

4. Seafood

鲍汁日本花菇焖南非六头汤鲍

Braised Premium South African 6-head Abalone with Japanese Flower Mushroom

秘制酱焗鳕鱼

Soy-baked Cod with Kabocha, Edamame and Bonito Yaki Sauce

碧绿南非六头鲍扒海参

Braised Premium South African 6-head Abalone with Sea Cucumber*

蒜香雪影蒸龙虾

Steamed Lobster Mixed Garlic with Egg White*

5. Rice/Noodles

韭皇菇丝焖伊面

Braised Ee-fu Noodles with Shredded Premium Flower Mushroom and Yellow Chives

香辣蟹酱金馒头

Crispy Mini Buns with Chilli Crab Meat Sauce

香菇鸡肉腊味饭

Steamed Fragrant Rice with Wok-tossed Chicken,

Waxed Meat, Mushrooms and Chinese Sausage

蟹肉金衣糯米饭

Glutinous Rice wrapped in Golden Yuba Skin with Crab Meat Sauce*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

6-COURSE CHINESE SET LUNCH (INDIVIDUALLY PLATED)

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

6. Dessert

杨枝甘露

Mango Sago with Mango Cubes and Pomelo

樱桃巴伐利亚蛋糕

Cherry Bavaois

with Chocolate Genoise and Cherry Coulis

芒果慕斯奶油蛋糕

Mango Chiboust Cream

with Vanilla Lemon Sponge and Passion Fruit Jello

白果甜芋泥

Yam Paste with Ginkgo Nuts and Lotus Seed*

榛子巧克力慕斯

Signature MO Chocolate Cake

(Hazelnut Feuilletine with Dark Chocolate Mousse and Chocolate Genoise)*

花旗参红枣冰糖炖雪蛤

Chilled Hashima with American Ginseng, Red Date and Wolfberries*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

7-COURSE CHINESE SET LUNCH (FAMILY STYLE)

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

1. Appetisers

文华东方鸳鸯虾拼盘

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)

泰式咸水鸭 Smoked Duck with Pineapple Salsa

脆皮五花肉 Crackling Pork Belly

八爪鱼 Japanese Baby Octopus

醉鸡 Sakura Chicken Roulade with Shao Xing Wine

沙律虾 Prawn Salad

传统古早酱油鸡 Traditional Soya Chicken

日本手卷 California Maki Roll with Tobiko

海蜇 Marinated Jellyfish

银鱼 Glazed Silver Bait

海鲜卷 Seafood Roll

三文鱼吐司 Sesame Salmon Toast

荔枝虾球 Pearl Sago Crusted Prawn Sphere

2. Soup

鲍仔参瑶柱青蟹羹

Braised Abalone with Fish Maw, Sea Cucumber, Crab Meat and Conpoy

花胶瑶柱松茸炖鸡汤

Double-boiled Sakura Chicken Soup with Fish Maw, Conpoy and Matsutake

鲍仔姬松茸干贝炖鸡汤

Double-boiled Chicken Soup with Wild Mushrooms, Dried Scallop and Baby Abalone*

花胶干贝杞子浓汤

Superior Golden Broth with Fish Maw, Scallop, and Goji Berry*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

7-COURSE CHINESE SET LUNCH (FAMILY STYLE)

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

3. Seafood

黑椒鲜带子芦笋

Wok-fried Scallops and Asparagus in Black Pepper Sauce

酱爆虾球芦笋

Stir-fried Prawns and Asparagus in XO Sauce

咸蛋虾球

Golden Fragrant Prawns with Salted Egg Yolk

酱爆带子炸芋果

Stir-fried Scallops in XO Sauce and Deep-fried Yam Apple*

4. Meat

西施烧鸡

Roasted Chicken with Crispy Garlic, Chicken Floss and Thai Dressing

金炉当归烧鸭

Roasted Duck with Angelica Roots

孜然香煎五花肉

Caramelized Pork Collar with Chinese Spices and Mango Salsa

麦片野蜂蜜汁排骨

Honey Glazed Spare Ribs with Cereal*

5. Fish

日式烧汁银鳕鱼

Baked Cod in Superior Teriyaki Sauce

金汁清蒸鳕鱼

Steamed Cod in Golden Pumpkin Sauce

清蒸游水大红斑

Steamed Red Garoupa in Hong Kong Style

酱烤鲜菇比目鱼

Baked Caramelized Halibut Fillet with Assorted Mushrooms in Soya Glaze*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

7-COURSE CHINESE SET LUNCH (FAMILY STYLE)

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

6. Rice/Noodles

香辣蟹酱金馒头

Crispy Mini Buns with Chilli Crab Meat Sauce

韭皇菇丝焖伊面

Braised Ee-fu Noodles with Shredded Mushrooms and Chives

香菇鸡肉腊味饭

Steamed Fragrant Rice with Wok-tossed Chicken,
Waxed Meat, Mushrooms and Chinese Sausage

金衣糯米饭

Glutinous Rice wrapped in Golden Yuba Skin*

7. Individually Plated Desserts

杨枝甘露

Mango Sago with Mango Cubes and Pomelo

樱桃巴伐利亚蛋糕

Cherry Bavaois

with Chocolate Genoise and Cherry Coulis

芒果慕斯奶油蛋糕

Mango Chiboust Cream

with Vanilla Lemon Sponge and Passion Fruit Jello

白果甜芋泥

Yam Paste with Ginkgo Nuts and Lotus Seed*

榛子巧克力慕斯

Signature MO Chocolate Cake

(Hazelnut Feuilletine with Dark Chocolate Mousse and Chocolate Genoise)*

花旗参红枣冰糖炖雪蛤

Chilled Hashima with American Ginseng, Red Date and Wolfberries*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

6-COURSE CHINESE SET DINNER (INDIVIDUALLY PLATED)

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

1. Appetisers (Select any three items)

- 脆皮五花肉 Crackling Pork Belly
- 金炉碳烧鸭胸 Charcoal-roasted Duck
- 黑金豚叉烧 Roasted Kurobuta Pork Char Siew
- 绍兴酒醉鸡 Sakura Chicken with Shao Xing Wine
- 金芋酿香菇 Golden Yam stuffed with Japanese Mushroom
- 荔枝虾球 Pearl Sago Crusted Prawn Sphere
- 海鲜枝竹卷 Seafood Yuba Roll and Yuzu Mayo
- 薰鸭脯 Caramelized Honey Smoked Duck Breast
- 海洋芒果虾 Ocean Prawn with Mango-organic Egg Emulsion*
- 柚子酱生捞鲍鱼 Baby Abalone in Citrus Yuzu Sauce and Caviar*
- 芒果酱龙虾沙律 Lobster Salad with Mango Sauce*

2. Soup

- 金汤龙皇鱼鳔羹
- Braised Spiny Lobster with Fish Maw, Sea Cucumber, Crab Meat and Conpoy
- 花旗参汤炖官燕
- Double-boiled Chicken Broth with American Ginseng and Nourishing Bird's Nest
- 花胶干贝杞子浓汤
- Superior Golden Broth with Fish Maw, Scallop, and Goji Berry
- 红烧干贝蟹肉烩官燕
- Slow-cooked Chicken Broth with Conpoy, Crabmeat, Enoki and Bird's Nest*
- 花胶黑松露干贝炖鸡汤
- Double-boiled Chicken Soup with Fish Maw, Dried Scallops and Black Truffle*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

6-COURSE CHINESE SET DINNER (INDIVIDUALLY PLATED)

Customise 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

Braised Premium South African 6-head Abalone with Conpoy and Silky Potato

碧绿南非六头鲍扒乌元海参

Braised Premium South African 6-head Abalone with Sea Cucumber and Spinach

鲍汁日本花菇焖南非六头汤鲍

Braised Premium South African 6-head Abalone with Japanese Flower Mushroom

红烧南非五头汤鲍扒香煎五花肉

Braised Premium South African 5-head Abalone with Pork Collar and Chinese Spices*

4. Fish

酱烤鲜菇比目鱼

Baked Caramelized Halibut Fillet with Assorted Mushrooms in Soya Glaze

秘制酱焗鳕鱼

Soy-baked Cod with Kabocha and Bonito Yaki Sauce

港蒸鳕鱼

Steamed Cod in Hong Kong Style

香煎奶油龙虾

Pan-Seared Lobster with Butter Cream Cheese Sauce*

蒜香雪影蒸龙虾

Steamed Lobster Mixed Garlic with Egg White*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

6-COURSE CHINESE SET DINNER (INDIVIDUALLY PLATED)

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

5. Rice/Noodles

韭皇菇丝焖伊面

Braised Ee-fu Noodles with Shredded Premium Flower Mushroom and Yellow Chives

香辣蟹酱金馒头

Crispy Mini Buns with Chilli Crab Meat Sauce

蟹肉金衣糯米饭

Glutinous Rice Wrapped in Golden Yuba Skin with Crab Meat Sauce

香菇鸡肉腊味饭

Steamed Fragrant Rice with Wok-tossed Chicken, Waxed Meat,

Mushrooms and Chinese Sausage

蟹肉虾蛋花拉面

Swimmer Crab Meat and Prawn in Seafood Bouillon with Egg Drop and Ramen*

6. Dessert

杨枝甘露

Mango Sago with Mango Cube and Pomelo

白果甜芋泥

Yam Paste with Ginkgo Nuts and Lotus Seed

榛子巧克力慕斯

Signature MO Chocolate Cake

(Hazelnut Feuilletine with Dark Chocolate Mousse and Chocolate Genoise)

樱桃巴伐利亚蛋糕

Cherry Bavaois

with Chocolate Genoise and Cherry Coulis

芒果慕斯奶油蛋糕

Mango Chiboust Cream

with Vanilla Lemon Sponge and Passion Fruit Jello

咖啡提拉米苏

"Tira Miss You"

Soft Genoise Sponge with Espresso and Mascarpone Cream*

人参红枣冰糖炖燕窝

Chilled Premium Bird's Nest with Ginseng, Red Date and Wolfberries*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

8-COURSE CHINESE SET DINNER (FAMILY STYLE)

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

1. Appetizers

文华东方鸳鸯虾拼盘

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)

黑金豚叉烧 Roasted Kurobuta Pork Char Siew

泰式咸水鸭 Smoked Duck with Pineapple Salsa

脆皮五花肉 Crackling Pork Belly

八爪鱼 Japanese Baby Octopus

绍兴酒醉鸡卷 Sakura Chicken Roulade with Shao Xing Wine

沙律虾 Prawn Salad

传统古早酱油鸡 Traditional Soya Chicken

日本手卷 California Maki Roll with Tobiko

海蜇 Marinated Jellyfish

银鱼 Glazed Silver Bait

海鲜卷 Seafood Roll

三文鱼吐司 Sesame Salmon Toast

荔枝虾球 Pearl Sago Crusted Prawn Sphere

2. Soup

金汤龙皇鱼鳔羹

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

花胶瑶柱松茸炖鸡汤

Double-boiled Sakura Chicken Soup with Fish Maw, Conpoy and Matsutake

花胶干贝杞子浓汤

Superior Golden Broth with Fish Maw, Scallop, and Goji Berry

官燕松茸炖鸡汤

Double-boiled Kampong Chicken Clear Broth with Bird's Nest and Matsutake*

鲍仔姬松茸干贝炖鸡汤

Double-boiled Chicken Soup with Wild Mushrooms, Dried Scallop and Baby Abalone*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

8-COURSE CHINESE SET DINNER (FAMILY STYLE)

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

3. Seafood

黑椒鲜带子芦笋

Wok-fried Scallops and Asparagus in Black Pepper Sauce

酱爆虾球芦笋

Stir-fried Prawns and Asparagus in XO Sauce

咸蛋虾球

Golden Fragrant Prawns with Salted Egg Yolk

酱爆带子炸芋果

Stir-fried Scallops in XO Sauce and Deep-fried Yam Apple*

4. Meat

西施烧鸡

Roasted Chicken with Crispy Garlic, Chicken Floss and Thai Dressing

孜然香煎五花肉

Caramelized Pork Collar with Chinese Spices and Mango Salsa

金炉当归烧鸭

Roasted Duck with Angelica Roots

麦片野蜂蜜汁排骨

Honey Glazed Spare Ribs with Cereal and Cranberry*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

8-COURSE CHINESE SET DINNER (FAMILY STYLE)

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

5. Delicacies

Braised Abalone served with Seasonal Vegetables (Choose one):

小鲍鱼

Baby Abalone (8-head)

鲍片

Sliced Abalone

Accompanied by (Choose one):

海参

Sea Cucumber

百灵菇

Bai Ling Mushrooms

花菇

Flower Mushrooms

北海道干贝汁

Hokkaido Conpoy Sauce

6. Fish

日式烧汁银鳕鱼

Baked Cod in Superior Teriyaki Sauce

金瓜汁清蒸鳕鱼

Steamed Cod in Golden Pumpkin Sauce

清蒸游水大红斑

Steamed Red Garoupa in Hong Kong Style

酱烤鲜菇比目鱼

Baked Caramelized Halibut Fillet with Assorted Mushrooms in Soya Glaze*

**For Saturday only*

Menu items are subject to change



MANDARIN ORIENTAL
SINGAPORE

8-COURSE CHINESE SET DINNER (FAMILY STYLE)

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

7. Rice/Noodles

香辣蟹酱金馒头

Crispy Mini Buns with Chilli Crab Meat Sauce

韭皇菇丝焖伊面

Braised Ee-fu Noodles with Shredded Mushrooms and Chives

香菇鸡肉腊味饭

Steamed Fragrant Rice with Wok-tossed Chicken,
Waxed Meat, Mushrooms and Chinese Sausage

金衣糯米饭

Glutinous Rice Wrapped in Golden Yuba Skin*

8. Individually Plated Desserts

杨枝甘露

Mango Sago with Mango Cube and Pomelo

白果甜芋泥

Yam Paste with Ginkgo Nuts and Lotus Seed

榛子巧克力慕斯

Signature MO Chocolate Cake

(Hazelnut Feuilletine with Dark Chocolate Mousse and Chocolate Genoise)

樱桃巴伐利亚蛋糕

Cherry Bavaois

with Chocolate Genoise and Cherry Coulis

芒果慕斯奶油蛋糕

Mango Chiboust Cream

with Vanilla Lemon Sponge and Passion Fruit Jello

咖啡提拉米苏

"Tira Miss You"

Soft Genoise Sponge with Espresso and Mascarpone Cream*

人参红枣冰糖炖燕窝

Chilled Premium Bird's Nest with Ginseng, Red Date and Wolfberries*

**For Saturday only*

Menu items are subject to change