



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 2026
- 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

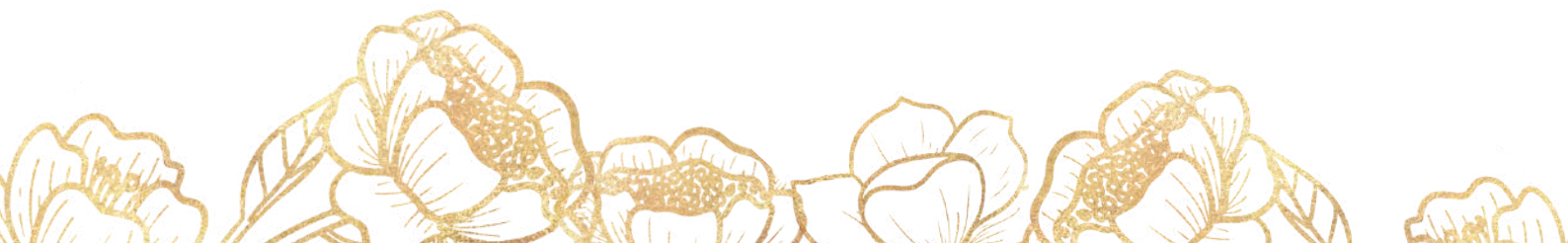
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PREMIUM DATES IN 2026

January	Sunday, 11 January 2026 Sunday, 18 January 2026	July	Friday, 10 July 2026 Sunday, 19 July 2026
February	Sunday, 22 February 2026	August	Friday, 21 August 2026 Sunday, 23 August 2026 Friday, 28 August 2025 Sunday, 30 August 2026
March	Sunday, 15 March 2026 Sunday, 22 March 2026	September	Friday, 04 September 2026 Sunday, 06 September 2026 Sunday, 20 September 2026 Sunday, 27 September 2026
April	Friday, 03 April 2026 Sunday, 26 April 2026	October	Sunday, 11 October 2026 Friday, 23 October 2026 Sunday, 25 October 2026
May	Friday, 22 May 2026 Sunday, 24 May 2026	November	Sunday, 01 November 2026 Friday, 06 November 2026 Friday, 20 November 2026 Sunday, 22 November 2026
June	Friday, 05 June 2026 Sunday, 14 June 2026 Friday, 26 June 2026	December	Friday, 04 December 2026 Thursday, 24 December 2026





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

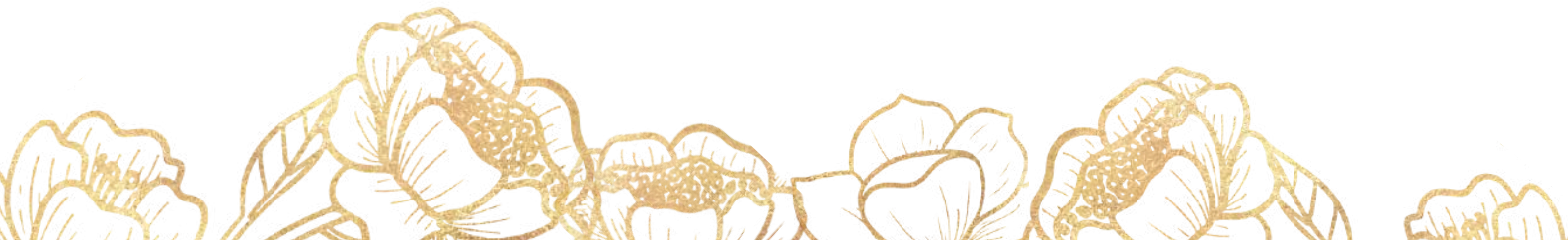


One night stay in our Bridal Suite
with buffet breakfast for two at our all-day dining restaurant
A bottle of champagne, a 750g cake and wedding amenities on your wedding day
SGD120 nett dining credit during your stay*
Enjoy 15% off on signature treatments at The Spa at Mandarin Oriental Singapore



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 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

Choice of a 6-Course Individually-Plated or
7-Course (Lunch) / 8-Course (Dinner) Family-Style Chinese Gastronomy selection
50% discount off your package price for menu tasting for up to 10 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

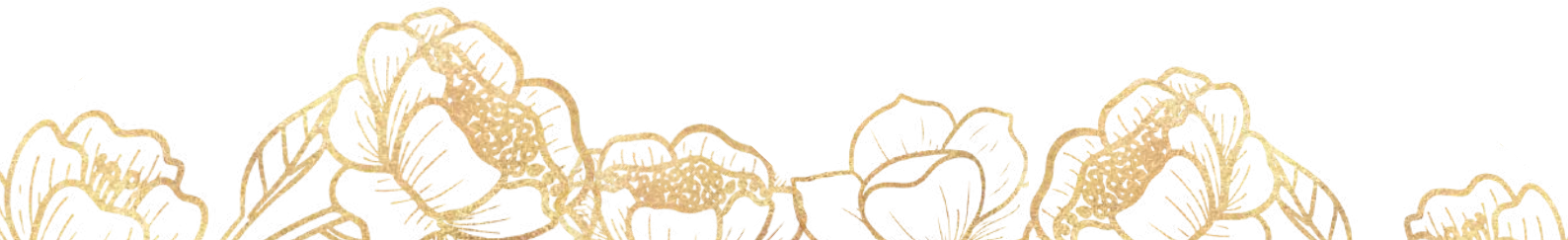


One night stay in our Bridal Suite
with buffet breakfast for two at our all-day dining restaurant
A bottle of champagne, a 750g cake and wedding amenities on your wedding day
SGD120 nett dining credit during your stay*
Enjoy 15% off on signature treatments at The Spa at Mandarin Oriental Singapore



Complimentary usage of our state-of-the-art LED wall in 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

Choice of a 6-Course Individually-Plated or
7-Course (Lunch) / 8-Course (Dinner) Family-Style Chinese Gastronomy selection
50% discount off your package price for menu tasting for up to 10 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 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

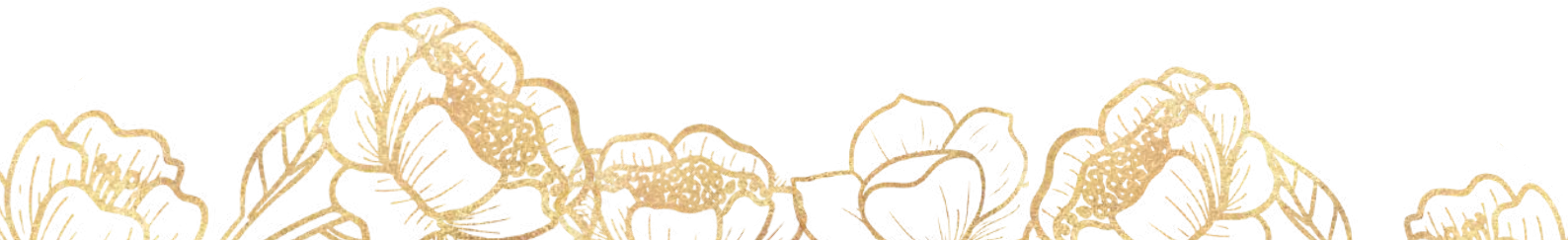


One night stay in our Bridal Suite
with buffet breakfast for two at our all-day dining restaurant
A bottle of champagne, a 750g cake and wedding amenities on your wedding day
SGD120 nett dining credit during your stay*
Enjoy 15% off on signature treatments at The Spa at Mandarin Oriental Singapore



Complimentary usage of 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*





6-COURSE CHINESE SET LUNCH

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 Cantonese-roasted Kurobuta Pork Char Siew
- 绍兴酒醉鸡 Sakura Chicken with Shao Xing Wine and Goji Berries
- 凉拌海蜇 Marinated Jellyfish with Chilli and Toasted Sesame
- 金芋酿香菇 Golden Yam stuffed with Japanese Mushroom
- 荔枝虾球 Pearl Sago Crusted Prawn Sphere
- 熏鸭李子酱 Smoked Duck Breast with Plum Sauce*
- 海鲜枝竹卷 Seafood Yuba Roll and Yuzu Mayo*
- 海洋芒果虾 Ocean Prawn with Mango-organic Egg Emulsion*

2. Soup

- 干贝鲍仔炖甘榜鸡汤
Double-boiled Kampong Chicken with 12-head Abalone, Conpoy and Snow Fungus
- 鲍参瑶柱青蟹羹
Braised Abalone's Shreds with Sea Cucumber, Crab Meat and Conpoy
- 云南野菌樱花鸡汤
Double-boiled Sakura Chicken Soup with Matsutake, Morchella and King Trumpet Mushroom
- 金汤龙皇鱼鳔羹
Braised Spiny Lobster with Fish Maw, Crab Meat and Enoki*
- 花旗参汤炖官燕
Double-boiled Chicken Broth with American Ginseng and Nourishing Bird's Nest*

**For Saturday and Premium Date only*





6-COURSE CHINESE SET LUNCH

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

避风塘脆皮樱花鸡

Bi Feng Tang Chicken with Toasted Almond Flakes and Golden Garlic

湖南麻辣烧鸭胸

Roasted Duck Breast with Cress in Hunan Spicy Sauce

麦片野蜂蜜汁排骨

Honey Glazed Spare Ribs with Cereal and Cranberry*

4. Delicacies/Fish

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

鲍汁日本花菇焖南非六头汤鲍

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

碧绿南非六头鲍扒乌元海参

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

Fish

古早港式蒸红斑

Cantonese Steamed Red Garoupa with Superior Soy, Coriander and Scallion

日式烧汁焗比目鱼

Teriyaki Halibut with Kabocha and Seasonal Vegetables

秘制酱焗鳕鱼

Baked Cod with Bonito Flakes in Oriental Yaki Sauce*

**For Saturday and Premium Date only*





6-COURSE CHINESE SET LUNCH

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

腊味珍珠饭

Koshihikari Pearl Rice with Chinese Sausage, Free-range Chicken and Shitake Mushrooms

蟹肉金衣糯米饭

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

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

芒果芝士奶油蛋糕

Mango Chiboust Cream

with Vanilla Lemon Sponge and Passionfruit 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)*

**For Saturday and Premium Date only*





7-COURSE CHINESE SET LUNCH

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 Pineapple Salsa

烧肉 Home-roasted Crackling Pork Belly

八爪鱼 Japanese Baby Octopus

醉鸡 Sakura Chicken Roulade with Shao Xing Wine and Goji Berries

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

培根虾 Bacon Wrapped Prawns

海鲜球 Crispy Seafood Spheres

2. Soup

鲍仔清炖雪耳汤

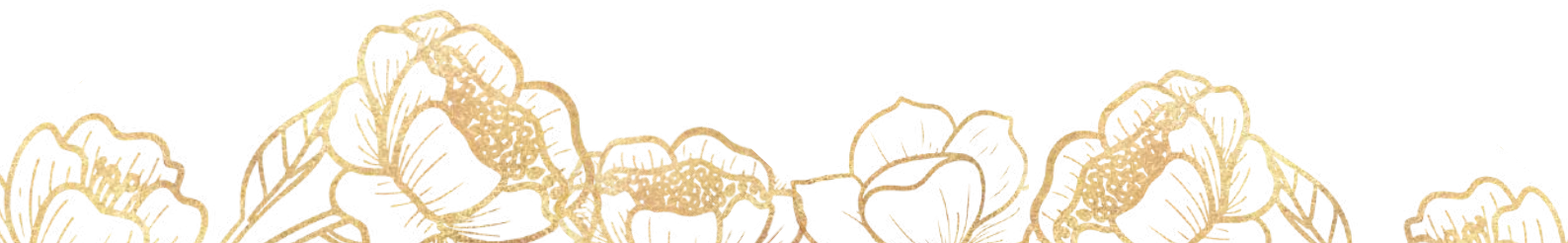
Double-boiled Baby Abalone Soup with Snow Fungus and Fish Maw

金汤龙皇鱼鳔羹

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

瑶柱松茸炖鸡汤

Double-boiled Sakura Chicken Soup with Conpoy and Matsutake





7-COURSE CHINESE SET LUNCH

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

3. Seafood

酱爆带子炸芋果

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

黑椒鲜带子芦笋

Wok-fried Scallops and Asparagus in Black Pepper Sauce

金丝鲜虾龙须卷

Kataifi Prawn Rolls with Lychee Mayonnaise Dip

咸蛋虾球

Golden Fragrant Prawns with Salted Egg Yolk

4. Meat

龙须脆皮烧鸡

Roasted Farm Chicken with Dried Fish Strips

麦片野蜂蜜汁排骨

Honey Glazed Spare Ribs with Cereal and Cranberry

金炉当归烧鸭

Roasted Duck with Angelica Roots

5. Fish

日式烧汁银鳕鱼

Baked Cod in Superior Teriyaki Sauce

金汁清蒸鳕鱼

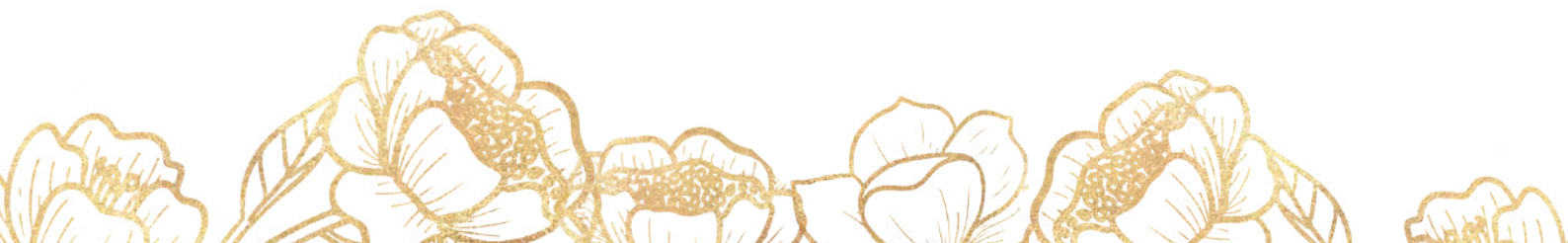
Steamed Cod in Golden Pumpkin Sauce

清蒸游水大红斑

Steamed Red Garoupa in Hong Kong Style

古法金银蒜蒸大红斑

Steamed Red Garoupa with Duo of Garlic in Superior Sauce





7-COURSE CHINESE SET LUNCH

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

腊味珍珠米饭

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

金衣糯米饭

Glutinous Rice wrapped in Golden Yuba Skin

7. Individually Plated Desserts

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

芒果芝士奶油蛋糕

Mango Chiboust Cream

with Vanilla Lemon Sponge and Passionfruit Jello

咖啡酒提拉米苏

"Tira Miss You"

Soft Genoise Sponge with Espresso and Mascarpone Cream

**For Saturday and Premium Date only*



6-COURSE CHINESE SET DINNER

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 Cantonese Roasted Kurobuta Pork Char Siew
- 绍兴酒醉鸡 Sakura Chicken with Shao Xing Wine and Goji Berries
- 凉拌海蜇 Marinated Jellyfish with Chilli and Toasted Sesame
- 金芋酿香菇 Golden Yam stuffed with Japanese Mushroom
- 熏肉虾卷 Bacon Wrapped Prawn
- 荔枝虾球 Pearl Sago Crusted Prawn Sphere
- 海鲜枝竹卷 Seafood Yuba Roll and Yuzu Mayo
- 海洋芒果虾 Ocean Prawn with Mango-organic Egg Emulsion*
- 古老五香牛腱 Traditional Slowed Braised Spiced Angus Beef Shank*
- 北海道带子 Poached Hokkaido Scallop with Passion Fruit Dip*

2. Soup

- 干贝鲍仔炖甘榜鸡汤
Double-boiled Kampong Chicken with 12-Head Abalone, Conpoy and Snow Fungus
- 金汤龙皇鱼鳔羹
Braised Spiny Lobster with Fish Maw, Crab and Enoki
- 花旗参汤炖官燕
Double-boiled Chicken Broth with American Ginseng and Nourishing Bird's Nest
- 官燕松茸炖鸡汤
Double-boiled Kampong Chicken Clear Broth with Bird's Nest and Matsutake*
- 红烧干贝蟹肉烩官燕
Slow-cooked Chicken Broth with Conpoy, Crabmeat, Enoki and Bird's Nest*

**For Saturday and Premium Date only*





6-COURSE CHINESE SET DINNER

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腐皮虾卷

Braised Premium South African 5-head Abalone with Beancurd Prawn Roll*

4. Fish

古早港式蒸红斑

Cantonese Steamed Red Garoupa with Superior Soy, Coriander and Scallion

秘制酱焗鳕鱼

Baked Cod with Bonito Flakes and Oriental Yaki Sauce

日式烧汁焗鳕鱼

Teriyaki Cod with Kabocha and Organic Greens*

虫草花凤蒸鳕鱼

Steamed Cod with Cordyceps Flower and Shredded Chicken*

**For Saturday and Premium Date only*



6-COURSE CHINESE SET DINNER

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

蟹肉金衣糯米饭

Glutinous Rice Wrapped in Golden Yuba Skin with Crab Meat Sauce

香辣蟹酱金馒头

Crispy Mini Buns with Chilli Crab Meat Sauce

金汤海中宝泡饭

Koshihikari Pearl Rice with Trout Roe and Duo of Sea Treasures*

松露凤丝焖伊面

Braised Ee-fu Noodle with Shredded Sakura Chicken, Truffle Oil and Royal Chives*

6. Dessert

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 Bavarois

with Chocolate Genoise and Cherry Coulis

芒果芝士奶油蛋糕

Mango Chiboust Cream

with Vanilla Lemon Sponge and Passionfruit Jello

杨枝甘露

Mango Sago with Mango Cube and Pomelo

白果甜芋泥

Yam Paste with Ginkgo Nuts and Lotus Seed

咖啡酒提拉米苏

"Tira Miss You"

Soft Genoise Sponge with Espresso and Mascarpone Cream*

花旗参雪梨红枣炖雪蛤

Hashima with Nashi Pear, Red Dates and American Ginseng (Cold / Warm)*

**For Saturday and Premium Date only*





8-COURSE CHINESE SET DINNER

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 Kurobuta Pork Char Siew

泰式咸水鸭 Smoked Duck Pineapple Salsa

脆皮五花肉 Home-roasted Crackling Pork Belly

八爪鱼 Japanese Baby Octopus

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

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

培根虾 Bacon Wrapped Prawn

海鲜球 Crispy Seafood Spheres

2. Soup

鲍仔清炖雪耳汤

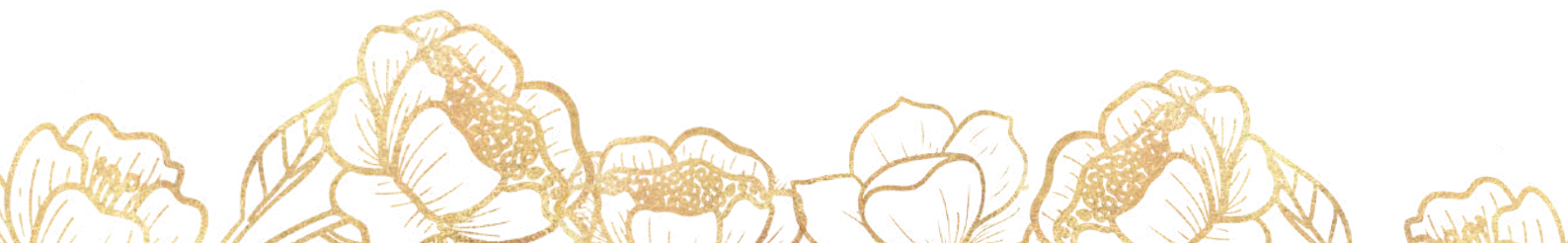
Double-boiled Baby Abalone Soup with Snow Fungus and Fish Maw

金汤龙皇鱼鳔羹

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

官燕松茸炖鸡汤

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





8-COURSE CHINESE SET DINNER

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

3. Seafood

酱爆带子炸芋果

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

黑椒鲜带子芦笋

Wok-fried Scallops 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 with Salted Egg Yolk

4. Meat

香味白酒焖猪手

Chardonnay Braised Pork Knuckle with Trio Mushrooms

龙须脆皮烧鸡

Roasted Farm Chicken with Dried Fish Strips

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

5. Delicacies

Braised 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

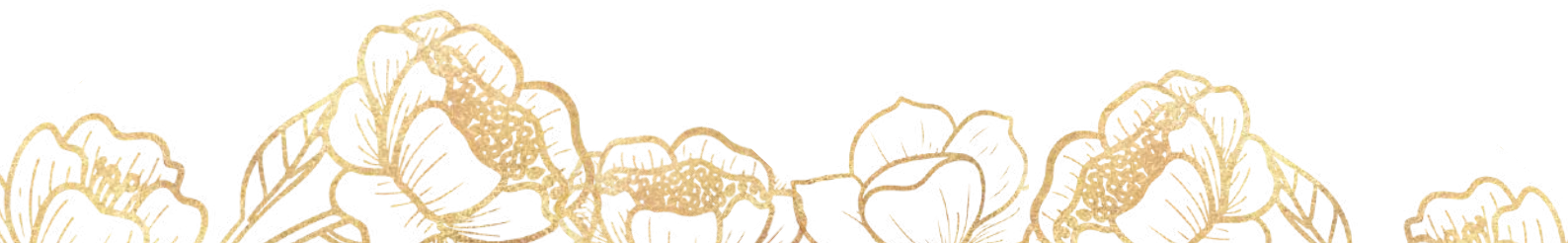
Bai Ling Mushrooms

花菇

Flower Mushrooms

北海道干贝汁

Hokkaido Conpoy Sauce





8-COURSE CHINESE SET DINNER

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

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

古法金银蒜蒸大红斑

Steamed Red Garoupa with Duo of Garlic in Superior Sauce

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

腊味珍珠米饭

Steamed 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 Desserts

Signature MO Chocolate Cake

(Hazelnut Feuilletine with Dark Chocolate Mousse and Chocolate Genoise)

櫻桃巴伐利亚蛋糕

Cherry Bavaois

with Chocolate Genoise and Cherry Coulis

芒果芝士奶油蛋糕

Mango Chiboust Cream

with Vanilla Lemon Sponge and Passionfruit Jello

咖啡酒提拉米苏

"Tira Miss You"

Soft Genoise Sponge with Espresso and Mascarpone Cream

