



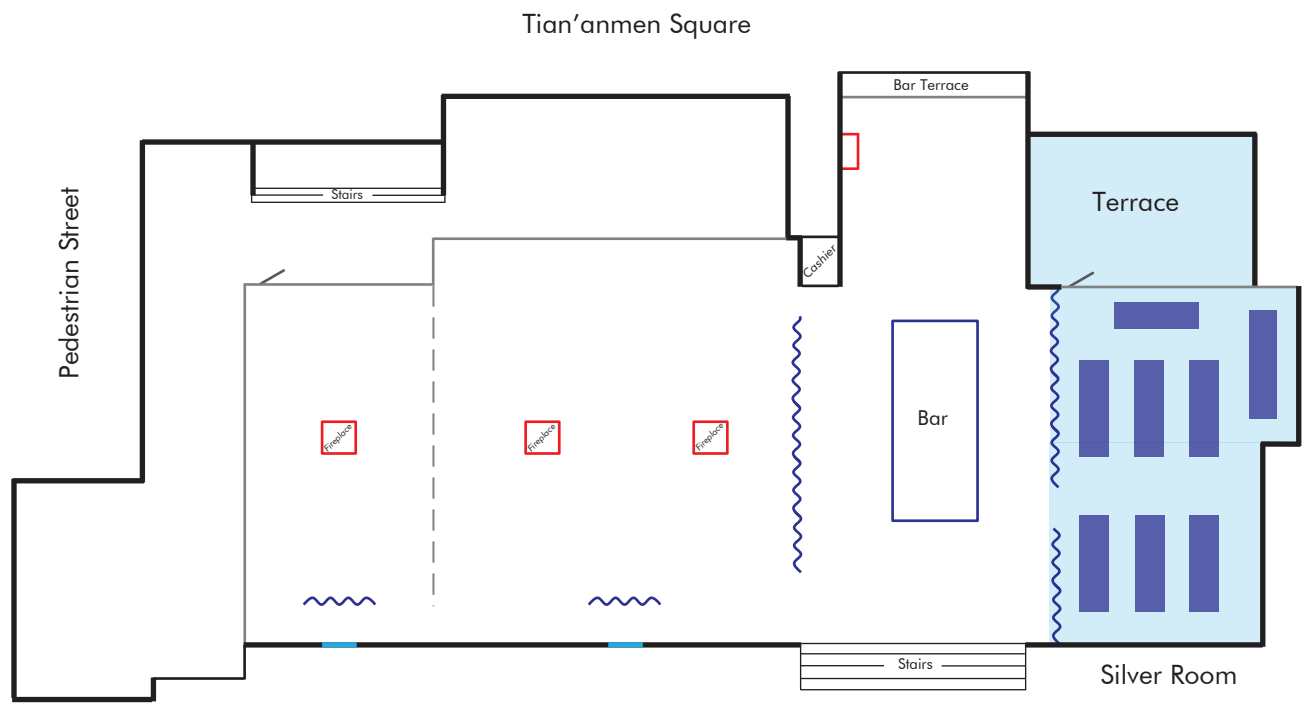
Silver Room

Capacity

Dinner 75 persons

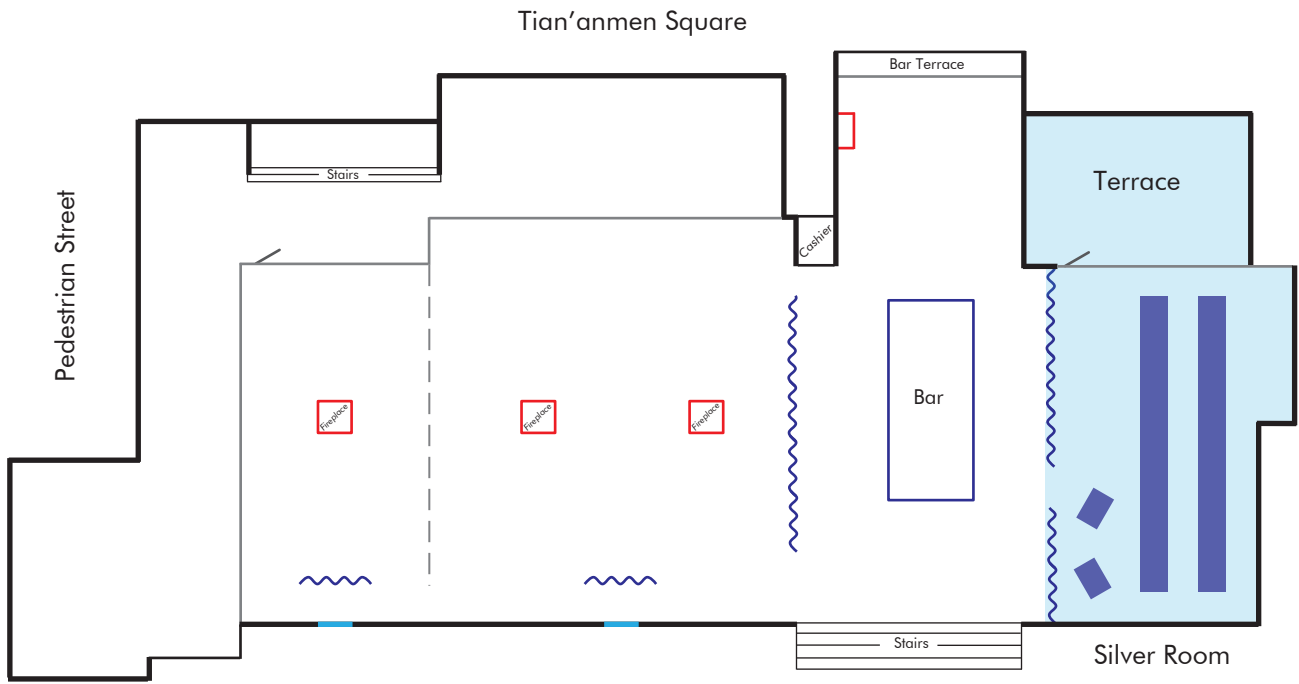
Cocktail 120 - 150 persons

For further information please contact
events@capital-m-beijing.com



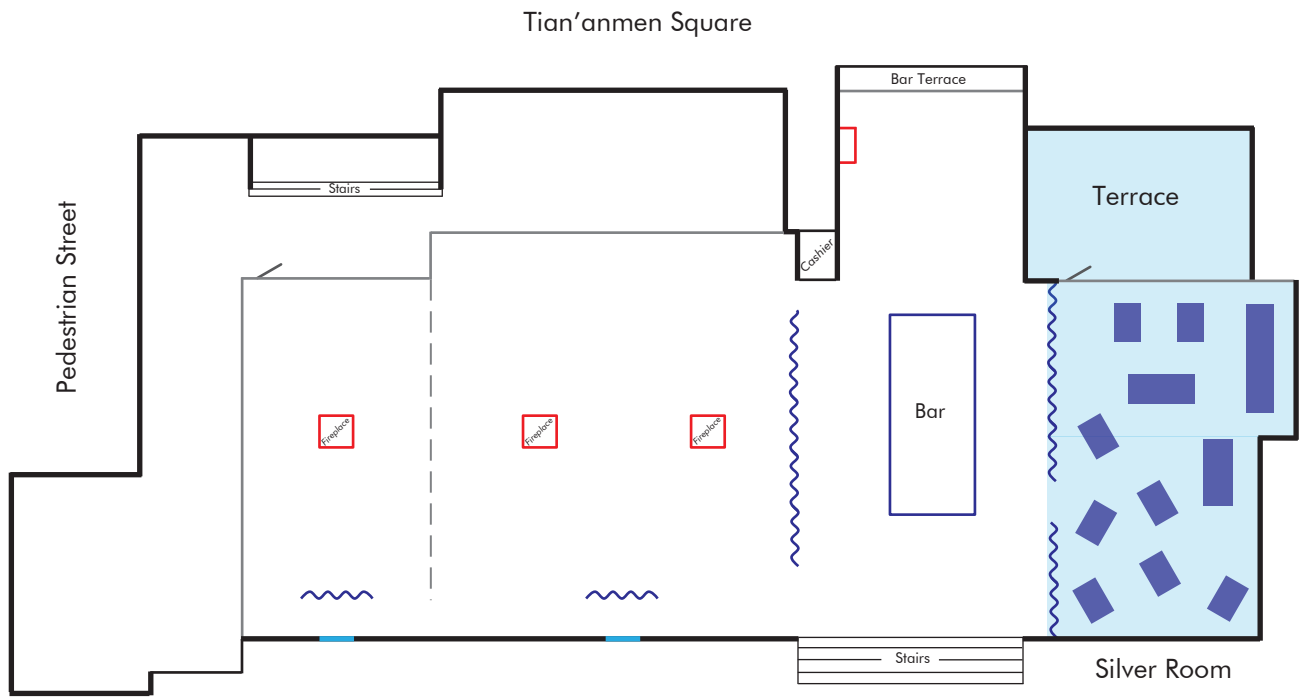
Capital M Silver Room
Banquet Table Layout for 75 persons





Capital M Silver Room
 Long Table Layout for 48 person with Lounge Area





Capital M Silver Room
Lounge Layout for 58 person



Food and Beverage

Our Function Menus are based on our seasonal a la carte menus.

We have a variety of options including three courses
to our nine course Chef's Degustation Menu

Please contact events@capital-m-beijing.com to see our current menu options.

We are able to print your chosen tailored menu with whatever
heading or logos you wish for the event.

Capital M has an extensive wine list and are happy to help you
choose a wine to match your chosen menu.

Please feel free to contact our Restaurant Managers for advice.

We also have a range of beverage packages.

Please contact events@capital-m-beijing.com to discuss
which option would be most suitable for your event.



If you wish to have some pre dinner drinks and canapés, we can set up a Lounge area for you and your guests in the Silver Room.

Please see the menu below as an example of the canapes we can offer.

- Scallop Ceviche ~ served on the half shell, just like Venus
- Gravlax of Salmon w/ Espen's sauce & Melba's toasts
- Pork Cracklings w/ crisp Rosemary, fennel salt & a sharp Mustard sauce
- Bolinhos a Bacalao, w/ Aioli and peppery Rocket
- Crispy Whitebait, a good mayo & lemon wedges
- M's spicy Fish Cakes w/ coriander pesto
- Baby Baked Potatoes filled w/ Sea Urchin cream
- Poached Oysters ~ gratin'd w/ Hollandaise & topped w/ salmon eggs
- Fried Frogs' Legs w/ lime and Kampot pepper
- Wild Mushrooms piled onto M's Toasted Sourdough
- Sweet Potato Latkes sprinkled w/ Zaatar
- Kashagari Chicken Skewers
- Roast Beef Crostini w/horseraddish cream
- Gorgonzola Grostini w/ roasted figs
- Foie Gras on toasted brioche