

# RENDEZVOUS HOTEL SINGAPORE WEDDING PACKAGE 2017

THE PERFECT VENUE TO CELEBRATE A LIFETIME OF LOVE

## FOR COUPLE & ENTOURAGE

- One night's stay in the luxurious bridal suite for newlyweds. Includes \*breakfast by room service or wide buffet breakfast spread at Strait's Café.
- Fresh fruits platter
- Pre-dinner snack for couple (*Dinner booking only*)
- One day-use room for wedding entourage from 2pm -8pm (*Dinner bookings only*)

\* For lunch banquets, couple will be entitled to buffet dinner for 2 at Straits Café on the same day

## FOOD & BEVERAGES

- Complimentary 8-course Chinese menu tasting for 10 persons, specially prepared by banquet chefs
- Extensive selection of customisable sumptuous 8-course Chinese menu
- Free flow of soft drinks, mixers and Chinese tea for 4 hours
- Free flow of draught beer during celebration (*Valid for lunch banquet and weekday bookings*)
- 40-litre barrel of draught beer (*Valid for weekend dinner banquets*)
- One bottle of house pour red wine per confirmed table
  - House pour wine is strictly for consumption during wedding reception. Any leftover wine is not be brought out of the hotel

- Waiver of corkage for duty-paid and unopened hard liquor
- Corkage charge of \$25\*\* is applicable for duty-paid wine and champagne

## DECORATIONS

- Fresh floral decorations for VIP tables, reception table and red carpet aisle
- Champagne pyramid accompanied with one bottle of sparkling wine
- Elegant 4-tiered model wedding cake for cake cutting ceremony

## THE ADDITIONAL TOUCHES

### PRE-EVENT COCKTAIL RECEPTION

- Use of Audio & Visual equipment – stage, two wireless microphones, three LCD projectors, DVD player and 3 mounted projector screens
- One VIP parking lot reserved for bridal car at hotel entrance
- Exclusively designed wedding invites based on 70% guaranteed attendance (*Excludes printing and accessories*)
- Complimentary parking coupons based on 20% of confirmed attendance
- Wedding favour for every confirmed guest

\* Minimum 15 tables and maximum 24 tables

\*\* An additional \$38.00\*\* per table will be chargeable for dates that are generally popular or auspicious according to the Chinese almanac.

Rates are exclusive of 10% Service Charge & 7% GST

# RENDEZVOUS HOTEL SINGAPORE

## MENU SELECTION

\$1,088\*\* FOR DINNER | \$988\*\* FOR LUNCH

### COMBINATION PLATTER SELECTION

(CHOICE OF 5 ITEMS)

- Jellyfish Salad with Sesame
- Top Shell with Thai Sauce
- Vietnamese Spring Roll
- Roast Duck with Plum Dressing
- Marinated Octopus
- Crispy Seafood Parcel
- Prawn Roll
- Teriyaki Chicken

**\*Additional \$10\*\* per table for each selection**

- Breaded Scallop
- Slipper Lobster Salad
- Seafood Roll
- Suckling Pig (Portion)

### SOUP SELECTION

(CHOICE OF 1 ITEM)

- Double Boiled Ginseng Chicken with Dried Scallop & Mushroom
- Braised Seafood Soup with Dried Scallops & Mushroom
- Braised Shark's Fin Soup with Bamboo Pith & Crabmeat
- Braised Shark's Fin Soup with Sea Treasures

**\*Additional \$50\*\* per table for each selection**

- Braised Shark's Fin Soup with Shredded Abalone & Crabmeat

- Double Boiled Ginseng Chicken with Dried Scallop, Conch Meat & Mushroom

### SEAFOOD SELECTION

(CHOICE OF 1 ITEM)

- Sautéed Scallops with Broccoli & Pine Nuts
- Wok-fried Prawns with Celery in XO Sauce
- Deep Fried Prawns with Orange Mayonnaise
- Poached Live Prawns with Chinese Hua Diao

**\*Additional \$30\*\* per table for each selection**

- Sautéed Prawns and Scallops with Asparagus & Dried Scallop
- Poached Live Prawns in Herbal Ginseng Broth
- Wok-fried King Prawns with Black Pepper

### POULTRY & PORK SELECTION

(CHOICE OF 1 ITEM)

- Crispy Chicken with Salt & Spices
- Crispy Chicken with Szechuan Sauce
- Wok-fried Sweet and Sour Spare Ribs
- Crispy Spare Ribs with Salt & Pepper

**\*Additional \$20\*\* per table for each selection**

- Imperial Herbal Chicken in Lotus Leaf
- Oven Baked Chicken with Salt, Hakka Style
- Oven Roasted Duck in Dual Taste

Rates are exclusive of 10% Service Charge & 7% GST

### **FISH SELECTION**

(CHOICE OF 1 ITEM)

- Steamed Black Garoupa in Superior Soya
- Steamed Seabass with Osmanthus
- Deep Fried Fresh Soon Hock in Superior Soya

**\*Additional \$50<sup>++</sup> per table for each selection**

- Steamed Red Garoupa in Superior Soya
- Steamed White Promfret, Teochew Style
- Steamed Live Soon Hock in Superior Soya
- Deep Fried Red Garoupa, Nonya Style

### **VEGETABLES SELECTION**

(CHOICE OF 1 ITEM)

- Braised Seasonal Vegetable with Jade Abalone & Mushroom
- Braised Spinach with Bai Ling Mushroom & Bamboo Pith
- Braised Broccoli with Mushroom in Dried Scallop
- Braised Baby Kailan with Mushroom in Abalone Sauce

**\*Additional \$50<sup>++</sup> per table for each selection**

- Braised Seasonal Vegetable with Sliced Abalone
- Braised Broccoli with Sea Cucumber & Shitake Mushroom in Dried Scallop
- Braised Broccoli with Baby Abalone & Shitake Mushroom

### **RICE OR NOODLE SELECTION**

(CHOICE OF 1 ITEM)

- Golden Fried Rice with Crispy Silver Bait
- Braised Ee Fu Noodle with Dried Fish & Mushroom
- Wok-fried Crystal Noodle with Trio Peppers

**\*Additional \$20<sup>++</sup> per table for each selection**

- Lotus Leaf Fragrant Rice with Chinese Sausage, Chicken, Dried Shrimp & Mushroom
- Braised Ee Fu Noodle with Diced Abalone & Mushroom
- Wok-fried Fragrant Rice with Sea Treasures

### **DESSERTS SELECTION**

(CHOICE OF 1 ITEM)

- Chilled Honeydew Melon with Pearl Sago
- Yam Paste with Gingko Nuts & Pumpkin in Coconut Cream
- Double Boiled White Fungus with Gingko Nuts
- Chilled Mango Puree with Pomelo and Pearl Sago

**\*Additional \$20<sup>++</sup> per table for each selection**

- Double Boiled White Fungus with Gingko Nuts & Bird Nest
- Chilled Mango Puree with Bird Nest and Pearl Sago

Rates are exclusive of 10% Service Charge & 7% GST

# VEGETARIAN MENU

## VEGETARIAN APPETIZER

Mock goose | Mock fish | Mock char siew

BRAISED VEGETARIAN SHARK'S FIN SOUP  
WITH BAMBOO PITH

DEEP FRIED VEGETARIAN FISH WITH  
SWEET & SOUR SAUCE

STIR FRIED VEGETARIAN PRAWNS WITH  
SEASONAL VEGETABLES

CRISPY VEGETARIAN CHICKEN WITH WASABI

BRAISED VEGETARIAN ABALONE WITH  
SHIITAKE MUSHROOM & SEASONAL VEGETABLES

BRAISED EE FU NOODLES WITH  
STRAW MUSHROOMS & BEAN SPROUTS

A CHOICE OF DESSERT FROM CHINESE MENU

Rates are exclusive of 10% Service Charge & 7% GST

# MUSLIM MENU

## TAUHU SUMBAT

Fried beancurd stuffed with vegetables in peanut sauce

## SOTO PADANG

Clear beef soup with spices and potatoes

## UDANG MASAK MERAH

Fried prawns with chilli & spring onions

## KERAPU MASAK SIAM

Garoupa with lemon grass and lemon juice

## AYAM BAMIA

Chicken with masala spices and coconut milk

## DENG DENG KAMBING

Sliced spices lamb served with peanut sauce and condiment

## SAYUR KAI LAN

Stir Fried baby kai lan with mushrooms, Prawns and shredded chicken

## NASI MINYAK

Pilaf rice

## SAGO PUDDING WITH GULA MELAKA

Sago with palm sugar, coconut milk, mixed fruits and berries

Rates are exclusive of 10% Service Charge & 7% GST

# SOLEMNISATION

EXCLUSIVE USE OF THE FUNCTION ROOM  
FOR 4 HOURS

ENJOY ONE NIGHT'S STAY INCLUSIVE OF  
A WIDE BUFFET BREAKFAST SPREAD AT STRAITS CAFÉ

LUNCH OR DINNER BUFFET MENU PREPARED EXTENSIVELY  
BY OUR EXECUTIVE CHEFS

FREE FLOW OF SOFT DRINKS, COFFEE & TEA

WAIVER OF CORKAGE FOR DUTY-PAID HARD LIQUOR  
AND WINES BROUGHT IN

FRESH FLORAL DECORATIONS

TEA-LIGHT CENTRE PIECES ON ALL DINING TABLES

A WEDDING FAVOUR FOR EVERY CONFIRMED GUEST

COMPLIMENTARY PARKING COUPONS BASED ON  
20% OF CONFIRMED ATTENDANCE

ADDITIONAL GUESTS AT A SPECIAL RATE OF  
\$88.00++ PER PERSON

## **MENU A**

LUNCH AT \$3,188.00<sup>++</sup> FOR 1<sup>ST</sup> 30 GUESTS

DINNER AT \$3,888.00<sup>++</sup> FOR 1<sup>ST</sup> 30 GUESTS

## **MENU B**

LUNCH AT \$3,488.00<sup>++</sup> FOR 1<sup>ST</sup> 30 GUESTS

DINNER AT \$4,088.00<sup>++</sup> FOR 1<sup>ST</sup> 30 GUESTS

## **BEVERAGE PRICE**

### **DRAUGHT BEER**

22 LITRES AT \$550.00<sup>++</sup> PER BARREL | \$12.00<sup>++</sup> PER GLASS

### **HOUSE WINE**

\$38.00<sup>++</sup> PER BOTTLE

# INTERNATIONAL BUFFET MENU

## APPETIZERS

PLEASE SELECT **2 ITEMS FOR MENU A** AND **3 ITEMS FOR MENU B**

- Apple and Cheese Salad with Walnut
- Baby Octopus with Peaches and Melon
- Baby Octopus Confit with Grilled Vegetable
- Bailing Mushroom and Green Papaya Kerabu
- Beancurd Salad with Century Egg & Pickled Ginger
- Bistro Tuna Nicoise Salad
- Cherry Tomato and Boccioni Skewers (V)
- Chicken Roulade with Romesco Sauce
- Marinated Pork Belly with Garlic Dressing
- Confit of Mushroom with Herbs and Vinegar
- Fine Selections of Maki & Handroll
- Five Spiced Minced Chicken on Endives
- Gazpacho Shooters with EVO Oil (V)
- Goat Cheese Cream on Grilled Zucchini (V)
- Grilled Asparagus & Pomelo with Ginger Soya
- Grilled Beef Salad with Nam prik Dressing
- Grilled Squid with Chili Mango Chutney
- Poached Chicken with Ginger Cilantro Pesto
- Kerabu of Squid & Shrimp
- Poached Salmon Flakes with Mustard Dill
- Portobello with Silken Tofu Mousse (V)
- Roast Chicken Salad with Raisin & Walnuts
- Roasted Duck with Sesame and French Beans
- Roasted Vegetable with aged Balsamic
- Royal Beef Salad with Shredded Raw Mango
- Seared Tuna & Broken Soya Dressing
- Spanish Egg Fritata with Aioli
- Sundried Tomato on Feta Cheese with Basil Oil
- Vietnamese Style Beef in Rice Paper Wrap
- Watermelon & Crumbled Feta



# INTERNATIONAL BUFFET MENU

## SALAD BAR & SOUP

PLEASE SELECT **1 SOUP FOR MENU A** AND **1 SOUP & 1 SALAD FOR MENU B**

### MIXED LEAVES & GREENS

- Mixed Leaves & Romaine
- Tomato, Spanish Onion, Cucumber, Radish & Chickpea
- Cornichons, Olives, Croutons
- Caesar Dressing, Balsamic & Thousand Island

### MEDITERRANEAN SALAD BAR

- Mixed Leaves & Arugula
- Tomato, French Beans, Zucchini, Onion & Eggplant
- Olives, Feta, Croutons
- Balsamic, French Dressing & Lemon Thyme Vinaigrette

### JAPANESE SALAD BAR

- Butterhead & Lolla Rossa
- Tomato, Haricot Vert, Red Radish, Jicama & Fennel
- Takuan, Pickled Kyuuri & Toasted Furikake
- Goma Dressing, Wafu Vinaigrette & Yuzu Dressing

### ROOTS & FRUITS

- Mixed Leaves & Green Frisee
- Roast Squash, Celeriac, Carrot, Tomato & Fruit
- Pickled Cherries, Caperberries & Crouton
- Horseardish Dressing, Balsamic & Lemon Vinaigrette

---

### SOUP

- Clam Chowder
- Potato, Leek and Bacon
- Beef and Barley Soup
- Chicken Broth

- Mushroom Cream Soup (V)
- Cream of Pumpkin (V)
- Cauliflower Veloute (V)
- Roasted Tomato Soup (V)

# INTERNATIONAL BUFFET MENU

## MAIN COURSE

PLEASE SELECT **4 ITEMS FOR MENU A AND MENU B**

### POULTRY

- Ragout of Poulet & Mushroom in Cream
- Ayam Ponteh
- Gong Bao Chicken with Chili & Cashew Nuts
- Roasted Duck Breast with Orange Glaze
- Ayam Buah Keluak

### BEEF

- Braised Beef with Root Vegetable
- Cantonese Beef Hot Pot with Daikon & Carrot
- Wok-fried Beef with Peppers
- Beef Rendang

### MUTTON & LAMB

- Mutton Mysore
- Mutton Rendang
- Lamb & Root Vegetable Blanquette
- Mongolian-style Wok-fried Cumin Lamb

### PORK

- Slow-roasted Porketta with Lemon & Sage
- Buttermilk Wok-fried Pork
- Pork Satay with Traditional Condiments

### FISH

- Baked Miso Barramundi with Soya Glaze
- Ikan Masak Pedas Nanas
- Char Siew Infused Salmon Steak
- Steamed Fish with Bonito & Soya Truffle Dressing

### SHELLFISH

- Creole Cajun Prawn with Capsicum
- Black Mussels with Garlic & Chive Cream
- Wok-fried Cuttlefish with Sambal Belacan
- Wok-Fried Prawn with Salted Egg Yolk

### VEGETARIAN

- BBQ Beancurd with Capsicum
- Paneer & Dhal Croquette
- Moroccan Eggplant Mousakka
- Fritata of Zucchini & Peppers
- Potato & Lentil Stew in Spices
- Sheperd's Pie style Ratatouille

### VEGETABLES

- Buttered Haricot Vert Amandine
- Roasted Root Vegetables with Almond Mimosa
- Broccoli and Shredded Carrot in shallot Oil
- Fried French Beans with Dried Shrimp
- Nonya Chap Chye

### STARCH

- Fragrant Steamed Rice
- Golden Fried Rice with Crispy Garlic Flakes
- Braised Ee Fu Noodles with Mushroom
- Gratin Mac & Cheese
- New Potato Lyonnaise
- Mee Goreng with Brassica & Bean Sprout
- Baked Roti with Clarified Butter

# INTERNATIONAL BUFFET MENU

## SWEETS

PLEASE SELECT **3 ITEMS FOR MENU A** AND **MENU B**

- Apple Strudel with French Vanilla Sauce
- Assorted Cupcakes
- Banana Banofie Pie
- Bread and Butter Pudding
- Cappuccino Mocha Mousse Cake
- Cempedak Mousse
- Cheese Tartlet with Blueberry Jam
- Chocolate Banana Cake
- Coconut Chiboust with Caramelized Pineapple
- Coconut Panna Cotta with Gula Melaka Sago
- Dark Cherry Chocolate Tart
- Dark Chocolate Mousse with Crunchy Feuillitin
- Durian Pengat with Glutinous Rice
- Eton Mess
- Glazed Toffee Éclairs
- Lemongrass Jelly
- Mango Mascarpone in Shooters
- Mini Chocolate Brownie
- Panna cotta with raspberry coulis
- Peach Hollander
- Petite Passion Fruit Trifle
- Pistachio Financier
- Ricotta Cheese Mousse with Raspberry Jello
- Spiced Carrot & Walnut Cake
- Sticky Date Toffee Pudding
- Tiramisu de la Nonna
- Tiramisu in Cup
- Triple Chocolate mousse
- Turkish Milk & Rosewater Pudding
- White Chocolate Panna Cotta