Solemnisation Bliss

Seal of Love Package at $98++ per person

The Essentials

- Use of private function room for your event
- Endless flow of soft drinks, coffee and tea throughout the event
- Floral centrepieces for all dining tables
- Seat covers for all dining chairs
- Stage with dress up solemnisation table set-up and floral centrepiece
- Waiver of corkage charge for 5 bottles of "duty paid and sealed" alcohol beverage
- Use of PA sound system with rostrum and wireless microphones
- Complimentary usage of LCD projector and screen
- Complimentary car parking vouchers for all guaranteed attendance

Minimum Attendance: 40 persons
Maximum Capacity: 110 persons

Add-On Options

Add glitz and glamour to the occasion with wedding theme stage set up with floral decorations for VIP tables and guest tables at $900 nett

Champagne pyramid with a complimentary bottle of champagne for the pouring ceremony and toasting at $150 nett

Five-tier model wedding ceremonial cake with edible top-tier at $150 nett

Individualised wedding favours at $4 nett per piece

Contact us at 6589 7714 or bqt@royalplaza.com.sg and let us know what we can do for you.

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

Seal of Love Package

$98++ per person

Appetisers

Smoked Duck Breast, Apple and Banana

Chutney with Orange Compote

Cured Snapper with Celeriac Remoulade and Risotto Rice Salad

Mediterranean Grilled Capsicums with Anchovies, Garlic and Shallot Confit

Japanese Mixed Sushi with Condiments

Buffet Salad

Poached Prawns and Grapes Confit, Tropical Fruit Salsa

Nicoise Salad and Grilled Mussels with Lemon Vinaigrette

Roasted Champignon Mushrooms and Chestnuts Salad

Spicy Marinated Thai Beef Salad with Pomelo

Salad Bar

Oak Leaf Lettuce, Cos Lettuce, Baby Spinach, Arugula Salad, Mesclun Salad and Frisee Lettuce

Dressings

Thousand Island, Caesar Dressing, French Dressing, Soy-Sesame Dressing, Raspberry Vinaigrette

Condiments

Olives, Cornichons, Sun-dried Tomatoes, Herb Croutons, Parmesan Cheese, Toasted Hazelnuts

Soup

Cream of Pumpkin Soup served with Bread Rolls, Butter and Margarine

Main Courses

Chinese Seafood Fried Rice

Pan-fried Seabass with Julienned Vegetables and Saffron Cream

Grilled Teriyaki Chicken with Braised Cabbage and Corn Kernels

Stir-fried Egg Tofu and Crabmeat with Dried Scallops

Wok-fried Garlic Prawns with Celery

Almond Chicken Tagine

Stir-fried Kai Lan with Mushrooms

Desserts

Bread and Butter Pudding with Crème Anglaise

Strawberry Mousse with Lychee Jelly

Baked Morello Cherries Cheesecake

Peanut Butter Chocolate Cream

Assorted Nonya Kuehs

Seasonal Fresh Fruits Platter

Coffee and Tea