

Regent

SINGAPORE



**CREATE YOUR
MEMORABLE WEDDING
WITH US**

**INTIMATE WEDDING RECEPTION
VIRTUAL WEDDING
SOLEMNISATION**

WEEKEND DINNER

**VENUE:
TANGLIN ROOM
NASSIM ROOM
PATERSON ROOM**

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OUR AWARDS & ACCOLADES

TripAdvisor – Traveller’s Choice 2019

Top 25 Luxury Hotels – Singapore

Her World Brides Venue Awards 2019

Most Romantic Wedding Décor Themes (5 Star)

Michelin Guide Singapore 2019, 2018 & 2017

One Michelin Star – Summer Palace

T Dining Singapore Tatler Best Restaurants 2019

Basilico

Summer Palace

Singapore Tourism Awards

Best Nightspot Experience 2019 - Manhattan

Asia’s 50 Best Bars

#2 – Manhattan

Expat Living Reader’s Choice Awards 2019

Best Weekend Brunch – Basilico, Silver Award

Best Champagne Brunch – Basilico, Bronze Award

Best Buffet - Basilico, Bronze Award

Best Afternoon Tea – Tea Lounge, Bronze Award

Building Construction Authority (BCA) Green Mark

Gold Plus - Regent Singapore

IHG Clean

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OUR LOCATION



1 Cuscaden Road, Singapore 249715

Situated within an oasis of serenity and tranquillity in the diplomatic zone of Singapore away from the city buzz yet easily accessible.

10-min walk from Orchard MRT station

9-min drive to the Central Business District with no ERP zone when heading to the hotel

Exclusive carpark lots that belongs to the hotel and not shared with any other building

Bus stop located directly in front of the hotel, with bus service 36 available that goes to

Orchard and Dhoby Ghaut MRT stations

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COMPLIMENTARY PACKAGE INCLUSIONS

FOOD & BEVERAGE

- ≈ Exquisite wedding menu prepared by award-winning culinary team
- ≈ Free-flow of soft drinks and Chinese tea and mixers during your celebration
- ≈ Complimentary food delivery for guests attending virtually (For above 50 guests)

WEDDING DECORATION & SET-UP

Choice of preferred wedding theme* with the floral arrangements
(inclusive of stage backdrop, aisle decoration, one (1) VIP table centerpiece and guest table centerpieces)

ACCESSORIES

- ≈ Elegant decorative wedding cake for the cake-cutting ceremony
 - ≈ Unique wedding favours selection for all confirmed guests
 - ≈ One (1) Stylish wedding guest book
 - ≈ One (1) Bridal parking lot at Hotel's entrance
- ≈ Complimentary 20% car parking of guaranteed attendance at the Hotel's basement car park

** Wedding themes available for selection are seasonal and subject to change throughout the year.
The Hotel reserves the right to reveal new themes and remove outdated ones without prior notification
before selected wedding theme is confirmed between Patron and Hotel.*

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WEDDING THEME HIGHLIGHTS TANGLIN ROOM



RUSTIC ELEGANCE

Rugged, romantic and with a touch of glam. Tanglin's latest décor is everything you want in a gorgeous, understated ceremony. Magical flickers of light dance off copper-accented baubles onto cascading garlands of wisteria and halos of pastel peonies and roses – a sacred symbol of love and light that pave the way for a beautiful life ahead.



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WEDDING THEME HIGHLIGHTS NASSIM ROOM



PAMPUS LUXE

Reminiscent of the vast plains and lowlands of South America, this newest nassim theme is for the free spirit whose vibrant wildness is impossible to tame. Billowy bushels of sandy pink and silvery white play off each other in feather-like plumes while dried arrangements of peonies, hydrangeas, roses and eucalyptus under a dramatic arch make a serious scene-stealer for the couple who wants to make a statement about their immense, unwavering love.



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WEDDING THEME HIGHLIGHTS PATERSON ROOM



BOHEMIAN CHIC

For the bride who'd rather wear a flower crown in her hair than rhinestones around her neck. Beautifully bohemian and totally on trend, the airy lightness of Paterson's trendy wedding collection is a welcome breath of fresh air. Cascading bouquets of pretty peonies, ranunculus and roses portray relaxed, regal, romantic and effortless elegance



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INTIMATE WEDDING RECEPTION VIRTUAL WEDDING & SOLEMNISATION

WEEKEND DINNER

- ☞ 8-Course Cantonese Menu at **\$790** per table of 5 persons
- ☞ 4-Course Western Menu at **\$158** per person
- ☞ 5-Course Western Menu at **\$168** per person

TANGLIN ROOM, LEVEL II
NASSIM ROOM & PATERSON ROOM, LEVEL III
Minimum guarantee of **30** persons, Maximum of **50** persons*

**Subjected to changes based on government regulation*

*Terms and conditions apply. Applicable for bookings held by 30 April 2021.
All prices in SGD, are subject to 10% service charge and prevailing government taxes.
Prices, rates and conditions are subject to changes without prior notice.*

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CANTONESE MENU

REGENT DELUXE COMBINATION

(Truffle Asparagus, Roast Duck, Spring Roll, Chuka Seaweed, Crab Roll)

SOUP

Braised Baby Abalone Soup with Dried Seafood

SEAFOOD

Deep-Fried Prawns with Mango Mayonnaise

DELICACY

Braised Broccoli with Golden Mushrooms and Dried Scallops in Oyster Sauce

POULTRY

Roasted Crispy Chicken “Bi Feng Tang” Style

FISH

Steamed Live Snapper in Hong Kong Style

NOODLE/ RICE

Stewed Ee-fu Noodles with Yellow Chives in X.O Chilli Sauce

DESSERT

Chilled Mango Puree with Sago and Pomelo

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VEGETARIAN CHINESE MENU

☞ **Deluxe Combination Platter**

(Vegetarian Spring Roll, Shredded Mango,
Rock Melon and Honeydew with Sesame Seeds and Chinese Croissant)

☞ Double-boiled Wild Mushroom Soup with Bamboo Pith

☞ Stir-Fried Asparagus with Macadamia Nuts and Lily Bulbs

☞ Braised Hairy Gourd with Beancurd Roll and Vegetables

☞ Deep-fried Crispy Vegetarian Rolls

☞ Mock Fish with Black Fungus

☞ Stewed Ee-fu Noodles with Golden Mushroom and Bean Sprouts

☞ Chilled Mango Puree with Sago and Pomelo

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WESTERN MENU

Assorted Bread Basket

Appetizers

Wild Cherry Crusted Smoked Duck Breast with Avocado Cream Cheese Mousse,
Dehydrated Savoy Cabbage and White Grape Reduction

Soup

(Applicable for 4-course menu)

Toasted Sweet Almond and Pumpkin Soup with Cinnamon Espuma

Middle Course

(Applicable for 5-course menu)

Roasted Porcini and Ricotta Tortelloni
with Norcia Black Truffle Cream and Gorgonzola Crumble (V)

Main Course

(Selection to be advised 10 days before)

Spicy Apricot Glazed Barramundi
with Anchovy Sautéed Butter Corn, Grilled Green Asparagus and Bitter Orange Dust
OR

Sage and Rosemary Braised Wagyu Beef Cheek
with Roasted Yam Puree, Bone Marrow Butter and Puff Pastry Dome

Dessert

Amedei Chocolate Marquise, Milk Chocolate Cream, Raspberry Coulis, Vanilla Gelato