WEEKDAY DINNER PACKAGE

(Mondays to Thursdays)

Affinity	: $ 888 ++
Blissful	: $ 888 ++
Cherished	: $ 988 ++
Lovely Dovey	: $ 988 ++
Vegetarian Menu	: $ 888 ++
Muslim Menu	: $ 888 ++

WEEKEND LUNCH PACKAGE

(Saturdays, Sundays and Public Holidays)

Affinity	: $ 988 ++
Blissful	: $ 988 ++
Cherished	: $1,088 ++
Lovely Dovey	: $1,088 ++
Vegetarian Menu	: $ 988 ++
Muslim Menu	: $ 988 ++

WEEKEND DINNER PACKAGE

(Fridays to Sundays, eve of Public Holidays and Public Holidays)

Affinity	: $1,068 ++
Blissful	: $1,068 ++
Cherished	: $1,168 ++
Lovely Dovey	: $1,168 ++
Vegetarian Menu	: $1,068 ++
Muslim Menu	: $1,068 ++

* Minimum 18 tables and maximum 24 tables

** Price is based on per table of 10 persons

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

RENDEZVOUS HOTEL SINGAPORE

THE PERFECT VENUE TO CELEBRATE A LIFETIME OF LOVE

BRIDAL SUITE & HELPERS' ROOM

- Enjoy one night's stay in our luxurious bridal suite for the newly weds. Breakfast by room service, or enjoy our wide buffet breakfast spread at Straits Cafe the morning after.
- "Rendezvous Platter" – a platter of fresh fruits for the newly-weds
- Pre-dinner snack for the couple (dinner booking only)
- A day-use room for helpers from 2pm to 8pm (dinner booking only)

* Newly-weds who booked for a wedding lunch package will be entitled to complimentary buffet dinner for two at Straits Cafe on the same day.

SYMPHONY BALLROOM

- Ballroom with chandeliers, PA sound system, stage, two wireless microphones, three LCD projectors, DVD player and three mounted projector screens

DECORATIONS

- Fresh floral decorations at the reception table, along the aisle and two VIP tables
- Elegant guest signature book and "Ang Pow" box for the reception table
- Tea light and centrepieces to accentuate every cocktail table
- Round dining tables for 10 persons each with seat covers for all chairs including two VIP tables
- Champagne pyramid with a complimentary bottle of sparkling wine
- Decorative model cake for cake cutting ceremony
- Romantic smoke effect to accompany grand entrance
- Special first course food fanfare presentation

DINING

- Complimentary food tasting for10 persons (excluding Cold Dish)
- A sumptuous 8-course Chinese cuisine specially prepared by our Chinese Banquet Chef

BEVERAGES

- Free flow of soft drinks, mixers and Chinese tea for four hours
- Free flow of draft beer (valid for lunch and weekday bookings)
- A 40-litre barrel of draft beer (valid for weekend dinner bookings)
- A bottle of house-pour red wine per confirmed table

* Waiver of corkage for duty-paid and unopened hard-liquor

* House-pour wine is strictly for consumption during the wedding reception. Any wine that is left over from the wedding banquet is not to be brought out of the hotel.

THE ADDITIONAL TOUCHES

- Exclusively designed wedding cards based on 70% guaranteed attendance (exclude printing and accessories)
- Complimentary parking coupons based on 20% of confirmed attendance
- A wedding favour for every confirmed guest

BRIDAL CAR PARKING LOT

- One VIP parking lot will be reserved for your Bridal car at the hotel entrance

AFFINITY

五福临门

烧鸭，芝麻海蜇，八爪鱼，春卷，虾枣

AFFINITY COMBINATION PLATTER

Roasted duck, jelly fish, Japanese mini octopus, vegetable spring roll, prawn roll

红烧干贝蚧肉翅

BRAISED SHARK'S FIN WITH DRIED SCALLOP & CRABMEAT

XO虾球炒西兰花

STIR-FRIED PRAWNS WITH XO SAUCE & BROCCOLI

清蒸海班

STEAMED BLACK GAROUPA WITH SUPERIOR SOYA SAUCE

一品烧鸡

ROASTED CRISPY CHICKEN WITH SPICES & SALT

蚝皇鱼鳔北菇烩生菜

BRAISED FISH MAW, SHITAKE MUSHROOM WITH SEASONAL VEGETABLE

三菇炆伊面

BRAISED EE-FU NOODLES WITH THREE TYPE OF MUSHROOMS

百年好合汤圆

GLUTINOUS RICE BALL WITH LILY BUD AND LOTUS SEEDS

RENDEZVOUS HOTEL SINGAPORE

BY FAR EAST HOSPITALITY

BLISSFUL

富贵双喜拼

肉干，芝麻海蜇， 沙律虾， 饭卷， 七味白饭鱼

BLISSFUL COMBINATION PLATTER

Barbeque chicken gold coin, jellyfish, prawn salad, sushi maki, crispy silver baits

红烧鱼鳔金菇翅

BRAISED SHARK'S FIN WITH FISH MAW AND GOLDEN MUSHROOMS

药膳醉生虾

POACHED HERBAL DRUNKEN 'LIVE' PRAWN

油浸笋壳鱼

OIL POACHED SOON HOCK FISH WITH SUPERIOR SOYA SAUCE

麻辣吊烧鸡

ROASTED CRISPY CHICKEN WITH MALA SAUCE

干贝玉鲍北菇扒菠菜

BRAISED ABALONE CLAM WITH DRIED SCALLOPS, SHITAKE MUSHROOMS AND SPINACH

腊味荷叶饭

LOTUS LEAF RICE WITH CHINESE SAUSAGE, DRIED SHRIMPS AND CHICKEN

杨枝甘露

CHILLED CREAM OF MANGO PUREE WITH PEARL SAGO

RENDEZVOUS HOTEL SINGAPORE

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CHERISHED

游龙戏凤拼

虾婆沙律，盐焗鸡，春卷，八爪鱼，熏鸭

SLIPPER LOBSTER SALAD COMBINATION PLATTER

Slipper lobster salad, oven baked chicken, vegetable spring roll, Japanese mini octopus, tea smoked duck

红烧海皇翅

BRAISED SHARK'S FIN WITH THREE TREASURES

Shark's fin, crabmeat, prawns, dried scallops

翠绿川烧带子拌脆虾

STIR-FRIED SCALLOPS WITH CELERY AND CRISPY EBI PRAWNS

清蒸红斑

STEAMED RED GAROUPA IN SUPERIOR SOYA SAUCE

人参富贵鸡

STEAMED LOTUS LEAF CHICKEN WITH GINSENG & CHINESE HERBS

海参北菇扒菠菜

BRAISED SEA CUCUMBER WITH SHITAKE MUSHROOMS & CHINESE SPINACH

玉鲍丝韭王炆伊面

BRAISED EE-FU NOODLES WITH ABALONE CLAMS & YELLOW CHIVES

清凉海椰炖雪耳

CHILLED SEA COCONUT WITH GINGKO NUTS, RED DATES & SNOW FUNGUS

RENDEZVOUS HOTEL SINGAPORE

BY FAR EAST HOSPITALITY

LOVELY DOVEY MENU

RENDEZVOUS HOTEL
SINGAPORE
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龙都大拼盘

虾婆沙律，烧肉，海蜇，海鲜付皮卷，饭卷

SLIPPER LOBSTER SALAD AND ROASTED PORK COMBINATION PLATTER

Slipper lobster salad, roasted pork, jelly fish in Thai chilli sauce, seafood rolls, sushi maki

红烧竹笙蚧肉翅

BRAISED SHARK'S FIN WITH CRABMEAT & BAMBOO PITH

花雕白灼游水虾

POACHED LIVE PRAWNS IN CHINESE WINE

潮州式蒸鲳鱼

TEOCHEW-STYLE STEAMED POMFRET

京都排骨王

WOK-FRIED JING DU SPARERIBS

蚝皇鲍鱼仔扒白灵菇时蔬

BRAISED BABY ABALONE WITH BAI LING MUSHROOMS & SEASONAL VEGETABLES

鲍汁炆伊面

BRAISED EE-FU NOODLES WITH THREE TYPE MUSHROOMS IN ABALONE SAUCE

椰汁金瓜白果芋泥

YAM PASTE WITH GINGKO NUTS, PUMPKIN & COCONUT CREAM

VEGETARIAN MENU

素食三拼盘

VEGETARIAN APPETIZER

Mock goose, mock fish, mock char siew

红烧竹笙鱼翅

BRAISED VEGETARIAN SHARK'S FIN SOUP WITH BAMBOO PITH

酸甜鱼片

DEEP FRIED VEGETARIAN FISH WITH SWEET & SOUR SAUCE

翠绿炒虾球

STIR-FRIED VEGETARIAN PRAWNS WITH SEASONAL VEGETABLES

青芥末酱炸鸡

CRISPY VEGETARIAN CHICKEN WITH WASABI

蚝皇素鲍鱼扒北菇时蔬

BRAISED VEGETARIAN ABALONE WITH SHIITAKE MUSHROOM & SEASONAL VEGETABLES

干烧伊面

BRAISED EE FU NOODLES WITH STRAW MUSHROOMS & BEAN SPROUTS

DESSERT

A CHOICE OF DESSERT FROM CHINESE DINNER MENU

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BY FAR EAST HOSPITALITY

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

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