

WEDDING BLISS

EVENING OF ROMANCE DINNER AT \$110++ PER PERSON

EVENING OF LOVE DINNER AT \$120++ PER PERSON

EVENING OF PASSION DINNER AT \$130++ PER PERSON

THE ESSENTIALS

- One night stay in one of our Suite rooms inclusive of in-room breakfast for two persons and welcome amenities
- Endless of soft drinks, mixers, coffee and tea throughout the evening
- Waiver of corkage charge for five bottles of “duty paid and sealed” wines or hard liquors brought into the hotel
- Champagne pyramid with a complimentary bottle of champagne for the pouring ceremony and toasting
- Wedding stage decorations, seat covers and giveaways
- Use of PA sound system with rostrum and microphone
- Complimentary usage of LCD projector and screen
- Designer floral centrepieces
- Five-tier model wedding ceremonial cake with edible top-tier
- Wedding invitation cards with envelopes based on 70% of total guaranteed attendance (excludes printing cost)
- Guest signatory book to capture all your beautiful blessings and memories
- Complimentary car parking vouchers based on 20% (or 30%*) of total guaranteed attendance
- Gourmet buffet dinner voucher at Carousel for six persons upon confirmation of event

MINIMUM ATTENDANCE: 80 PERSONS

MAXIMUM CAPACITY: 110 PERSONS

Contact us at **6589 7768** or bqt@royalplaza.com.sg and let us know what we can do for you.

Lunch option available for all menus.

*Applicable for Evening of Passion only.

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

WEDDING BLISS

EVENING OF ROMANCE DINNER

\$110++ PER PERSON

APPETISERS

Duck Rillettes Terrine with Prunes and Seaweed
Spicy Periwinkle with Red Onions and Kaffir Lime
Homemade Gravlax with Pickled Beetroots and Condiments

JAPANESE CORNER

Assorted Nigiri Sushi and Maki Roll with Wasabi and Gari
Cold Soba Noodles with Dipping Sauce

BUFFET SALAD

Grilled Pears, Feta Cheese with Cranberries and Walnuts Salad
Roasted Beef and Shaved Asparagus with Citrus Dressing
Seaweed Omelette and Spinach Salad

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 Butternut Pumpkin with Crabmeat served with Bread Rolls, Butter and Margarine

MAIN COURSES

Chinese Wok-fried Prawns with Curry Leaves and Chilli Padi
Deep-fried Seabass in Lemak Curry with Baby Eggplants
Beef Shank Stewed with Baby Carrots and Caramelised Baby Onions
Mutton Vindaloo - Braised Mutton in Indian Spices with Potatoes
Barbecued Chicken with Caramelised Red Cabbage
Braised Spinach with Superior Three Eggs Sauce
Saffron Pilaf Rice

DESSERTS

Bread and Butter Pudding with Crème Anglaise
White Chocolate and Lemon Mousse
Orange Chocolate Chips Gâteau
Jivara Chocolate Crumble
Assorted French Pastries
Seasonal Fresh Fruit Platter

COFFEE AND TEA

Above price is based on buffet dinner with minimum attendance of 80 guests.

WEDDING BLISS

EVENING OF LOVE DINNER

\$120++ PER PERSON

APPETISERS

Poached Whole Salmon with Dill Crème Fraiche
Smoked Duck with Marinated Artichokes and Radicchio Garlic Confit
Grilled Portobello Mushrooms with Caramelised Onions and Pinto Beans
Poached Chicken Roulade with Jicama Salsa

JAPANESE CORNER

Japanese Salmon and Tuna Sashimi with Wasabi and Gari
Assorted Nigiri Sushi and Maki Roll

BUFFET SALAD

Avocado, Asparagus and Pea Salad with Blue Cheese Crumbs
Jellyfish and Wakame with Homemade Endive Kimchi
Roasted Champignon Mushrooms and Chestnuts Salad

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

Lobster Bisque served with Bread Rolls, Butter and Margarine

MAIN COURSES

Chinese Wok-fried Crabs with Spiced Vegetables
Sautéed Crayfish with Pineapples and Black Pepper Sauce
Green Curry Red Snapper and Sweet Potatoes
Charmoula Marinated Chicken Casablanca
Malay Mutton Rendang
Braised Spinach with Superior Three Eggs Sauce
Garlic Fried Rice with Sesame Seeds and Spring Onions

CARVINGS

Oven-smoked Roasted Striploin of Beef with Shallots, Rosemary Sauce, Mustard and Horseradish

DESSERTS

Chocolate Pudding with Pistachio Anglaise
Peanut Butter Chocolate Cream
Wasabi-infused Cheesecake
Assorted French Pastries
Passionfruit Tiramisu
Yam Crème Brulee
Seasonal Fresh Fruit Platter

COFFEE AND TEA

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WEDDING BLISS

EVENING OF PASSION DINNER

\$130++ PER PERSON

APPETISERS

Poached Whole Salmon with Chives, Sour Cream and Honey Mustard

Grilled Spicy Marinated Beef with Thai Basil

Smoked Mussels with Baby Tomato Confit

SEAFOOD ON ICE

Maine Lobsters, New Zealand Green Mussels, Australian Black Mussels, Sweet Clams, Peruvian Half Shell Scallops, Tiger Prawn and Crabs

JAPANESE CORNER

Japanese Salmon and Tuna Sashimi with Wasabi and Gari

Mixed Nigiri Sushi and Maki Roll

BUFFET SALAD

Aubergine Salad with Pomegranate, Herbs and Feta Cheese

Thai Green Mango and Pomelo Salad

Roasted Capsicums with Garlic and Anchovies

SALAD BAR

Oak Leaf Lettuce, Cos Lettuce, Baby Spinach
Arragula Salad, Mesclun Salad and Butterhead Lettuce

DRESSING

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

SOUP

Crab Bisque with Chives and Sour Cream
served with Bread Rolls, Butter and Margarine

MAIN COURSES

Chinese Fried Rice with Seafood

Stir-fried Prawns in Fragrant Sauce with Mushrooms

Braised Beef Cheeks with Marble Potatoes and Caramelised Onions

Tandoori oven-baked Chicken Leg with Mint Yoghurt Sauce

Crispy Fish in Thai Curry with Thai Eggplants & Basil Leaves

Braised Mutton Korma in Herbs and Spices

Wok-fried Baby Kai Lan with Pacific Clams and Assorted Mushrooms

CARVING

Roasted Whole Prime Ribs with Porcini Mushroom Sauce, Mustard and Horseradish

DESSERTS

Seasonal Fresh Fruit Platter

Assorted French Pastries

Classic Tiramisu with Berries

Orange and Chocolate Chips Gâteaux

Cranberries and Mixed Nuts Tart

Oreo Cheesecake

Lavender Crème Brulee

COFFEE AND TEA

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