

TIMELESS RENDEZVOUS 2024 / 2025 PACKAGE

At Rendezvous Hotel Singapore

Lunch (Monday - Sunday)¹
Dinner (Monday - Thursday)¹
\$1,605^{NETT}

Dinner (Friday & Sunday)¹
\$1,725^{NETT}

Dinner (Saturday)²
\$1,795^{NETT}

Rates are based on per table of 10 • Minimum 100 guests, Maximum 150 guests

Inclusions

Dining & Beverages

- A specially curated 8-course menu by the Culinary Team
- A tasting session for 10 on Monday to Thursday, excluding eve of and Public Holidays
- Free flow of soft drinks and Chinese tea
- A bottle of house wine per confirmed table or a 20-litre barrel of beer
- A bottle of sparkling wine for toasting ceremony

Decorations

- Exclusive floral themes and fresh floral centrepieces on each table
- An elegant model wedding cake for cake cutting ceremony
- Use of ang bao box

With Compliments

- A one-night stay in the Bridal Suite on wedding day, including breakfast for two at the hotel restaurant and \$120^{NETT} worth of dining credits
- A day-use room for bridal party from 10am to 3pm or 3pm to 8pm
- Use of AV system, including two wireless microphones and LCD projectors
- A VIP parking lot reserved for bridal car at the hotel entrance
- Choice of printed wedding invitations for 70% of guaranteed attendance or e-invites
- Carpark coupons for 20% of guaranteed attendance
- Wedding favours for all guests

Terms and Conditions

Rates are valid for weddings held by 31 December 2025 • Rates are inclusive of 10% service charge and prevailing GST
• ¹Rates are not applicable on eve of and Public Holidays • ²Rates are applicable on eve of and Public Holiday • An additional surcharge of \$150^{NETT} per table of 10 applies for lunch on eve of and Public Holidays • \$120^{NETT} worth of dining credits is valid for dine-in at hotel restaurant or in-room dining • The Hotel reserves the right to change or amend the package and its inclusions without prior notice

8-COURSE MENU

HARMONIOUS DELIGHTS

四喜大拼盘

香橙美乃滋水煮活虾/荔茸香酥带子/
泰式海螺/烤鸭胸配海蜇

Happiness Platter

**Poached Live Prawn in Orange Mayo / Deep-Fried Yam Scallops
Marinated Top Shell in Thai Style / Roasted Duck Breast with Jellyfish**

五宝龙虾海鲜羹

Braised Superior Broth with Lobster and Five Treasures

麻辣豉油滑鸡

Braised Soya Chicken with Spicy Shallot Topping

港蒸活石斑鱼

Steamed Live Garoupa in Hong Kong Style

咸蛋南瓜酱香炒大虾脆鲜菇

**Wok-Fried Prawn with Salted Egg Pumpkin Sauce
and Crispy Mushroom**

焖原粒鲍鱼和日本花菇配时蔬

**Braised Abalone with Japanese Flower Mushroom and
Seasonal Vegetables**

双喜黑胡椒鸡丝焖伊面

**Double Happiness Ee-Fu Noodles with Black Pepper
Shredded Chicken**

白桃布丁配炸煎堆

Chilled White Peach Pudding and Deep-Fried Sesame Ball

中国茶

Chinese Tea

8-COURSE MENU
BLISSFUL INDULGENCE

四喜大拼盘

芥末芒果美乃滋水煮活虾/脆皮海鲜腐皮卷
特制香煎香茅鸡/芝麻酱腌海螺片配炸鱼

Deluxe Platter

Poached Live Prawn with Wasabi Mayo and Mango
Deep-Fried Seafood Bean Curd Roll
Pan-Fried Lemongrass Chicken with Pickled Vegetables
Marinated Top Shell and Crispy White Bait with Sesame Sauce

蟹肉鸡丝鲜菇羹

Braised Superior Broth with Crab Meat, Mushroom and Shredded Chicken

麻辣脆皮烧鸡配核桃

Crispy Roasted Chicken with Spicy Walnut Topping

港蒸活笋壳鱼

Steamed Live Soon Hock with Superior Soya Sauce and Crispy Garlic

咖啡排骨配荔茸香酥

**Wok-Fried Pork Ribs in Coffee Sauce with
Deep-Fried Yam**

海参日本花菇配时蔬

**Braised Sea Cucumber with Japanese Flower Mushroom and
Seasonal Vegetables**

干贝腊味荷香饭

**Steamed Fragrant Rice with Dried Scallop and Chinese Sausage in
Lotus Leaf**

芋泥白果椰子南瓜椰香酱

Sweet Yam Paste with Gingko Nut in Coconut Pumpkin Sauce

中国茶

Chinese Tea