

RENDEZVOUS

HOTEL

Singapore



Solemnisation Package

MENU A

Lunch at \$3,188** for first 30 guests

Dinner at \$3,888** for first 30 guests

MENU B

Lunch at \$3,488** for first 30 guests

Dinner at \$4,088** for first 30 guests

ENJOY THE FOLLOWING PERKS:

- Exclusive use of function room for four hours
 - Fresh floral decorations
- Tea-light centrepiece on all dining tables
- Free flow of soft drinks, coffee and tea
- Waiver of corkage for duty-paid hard liquor and wines
 - A wedding favour for every confirmed guest
- One night stay in Junior Suite, inclusive of buffet breakfast for two at Straits Cafe
 - Complimentary parking coupons based on 20% of confirmed attendance
 - Additional guests at a special rate of \$88** per person (lunch and dinner)

ADD ONS:

- House wine at \$38** per bottle
- 22 litres of draught beer at \$550** per barrel

Terms & Conditions Apply

Prices are subject to 10% service charge and 7% GST.

The Hotel reserves the right to make any changes to the package without prior notice.

For bookings or enquiries,
please call +65 6708 7728/7731 or email sales.rhs@fareast.com.sg

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Design Your Solemnisation Buffet Menu

INTERNATIONAL BUFFET MENU A

2 Appetizers

1 Soup

4 Mains

3 Desserts

INTERNATIONAL BUFFET MENU B

3 Appetizers

1 Salad Bar

1 Soup

4 Mains

3 Desserts

APPETIZERS

- ☐ Apple and Cheese Salad with Walnut
- ☐ Baby Octopus with Peach and Melon
- ☐ Baby Octopus Confit with Grilled Vegetable
- ☐ Bailing Mushroom and Green Papaya Kerabu
- ☐ Beancurd Salad with Century Egg and Pickled Ginger
- ☐ Bistro Tuna Nicoise Salad
- ☐ Cherry Tomato and Bocconcini Skewers (V)
- ☐ Chicken Roulade with Romesco Sauce
- ☐ Confit of Mushroom with Herbs and Vinegar
- ☐ Fine Selections of Maki and Handroll
- ☐ Five Spiced Minced Chicken on Endives
- ☐ Gazpacho Shooters with EVO Oil (V)
- ☐ Goat Cheese Cream on Grilled Zucchini (V)
- ☐ Grilled Asparagus and Pomelo with Ginger Soya
- ☐ Grilled Beef Salad with Nam Prik Dressing

- ☐ Grilled Squid with Chilli Mango Chutney
- ☐ Poached Chicken with Ginger Cilantro Pesto
- ☐ Kerabu of Squid and Shrimp
- ☐ Poached Salmon Flakes with Mustard Dill
- ☐ Portobello with Silken Tofu Mousse (V)
- ☐ Roast Chicken Salad with Raisin and Walnuts
- ☐ Smoked Chicken with Trio Peppers and Olive Salad
- ☐ Roasted Vegetable with Aged Balsamic Vinegar
- ☐ Royal Beef Salad with Shredded Raw Mango
- ☐ Seared Tuna and Soya Dressing
- ☐ Spanish Egg Frittata with Aioli
- ☐ Sundried Tomato on Feta Cheese with Basil Oil
- ☐ Vietnamese-style Beef in Rice Paper Wrap
- ☐ Watermelon and Crumbled Feta

SALAD BAR

☐ Mixed Leaves and Greens

Mixed Leaves and Romaine

Tomato, Spanish Onion, Cucumber, Radish and Chickpea

Cornichons, Olives, Croutons

Caesar Dressing, Balsamic and Thousand Island

☐ Mediterranean Salad Bar

Mixed Leaves and Arugula

Tomato, French Beans, Zucchini, Onion and Eggplant

Olives, Feta, Croutons

Balsamic, French Dressing and Lemon Thyme Vinaigrette

☐ Japanese Salad Bar

Butterhead and Lollo Rossa

Tomato, Haricot Vert, Red Radish, Jicama and Fennel

Takuan, Pickled Kyuuri and Toasted Furikake

Goma Dressing, Wafu Vinaigrette and Yuzu Dressing

☐ Roots and Fruits

Mixed Leaves and Green Frisee

Roast Squash, Celeriac, Carrot, Tomato and Fruit

Pickled Cherries, Caperberries and Crouton

Horseradish Dressing, Balsamic and Lemon Vinaigrette

SOUP

- ☐ Mushroom Cream Soup (V)
- ☐ Cream of Pumpkin (V)
- ☐ Roasted Tomato Soup (V)
- ☐ Beef and Barley Soup
- ☐ Clam Chowder
- ☐ Cauliflower Veloute (V)
- ☐ Potato, Leek and Turkey Bacon
- ☐ Chicken Broth

*(V) Vegetarian

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MAINS

Poultry

- ☐ Ragout of Poulet and Mushroom in Cream Sauce
- ☐ Ayam Pongteh
- ☐ Gong Bao Chicken with Chilli and Cashew Nuts
- ☐ Slow-cooked Chicken and Pepper Stew
- ☐ Ayam Buah Keluak

Beef

- ☐ Braised Beef with Root Vegetable
- ☐ Cantonese Beef Hot Pot with Daikon and Carrot
- ☐ Wok-fried Beef with Peppers
- ☐ Beef Rendang

Fish

- ☐ Baked Barramundi with Soya Glaze
- ☐ Ikan Masak Pedas Nanas
- ☐ Char Siew Infused Salmon Steak
- ☐ Steamed Fish with Soya Truffle Dressing

Vegetarian

- ☐ BBQ Beancurd with Capsicum
- ☐ Paneer and Dal Croquette
- ☐ Moroccan Eggplant Moussaka
- ☐ Frittata of Zucchini and Peppers
- ☐ Potato and Lentil Stew in Spices
- ☐ Shepherd's Pie-style Ratatouille

Vegetables

- ☐ Buttered Haricots Verts Amandine
- ☐ Roasted Root Vegetables with Almond Mimosa
- ☐ Broccoli and Shredded Carrot in Shallot Oil
- ☐ Fried French Beans with Dried Shrimp
- ☐ Nonya Chap Chye

Mutton and Lamb

- ☐ Mutton Mysore
- ☐ Mutton Rendang
- ☐ Lamb and Root Vegetable Blanquette
- ☐ Mongolian-style Wok-fried Cumin Lamb

Shellfish

- ☐ Creole Cajun Prawn with Capsicum
- ☐ Black Mussels with Garlic and Chive Cream
- ☐ Wok-fried Cuttlefish with Sambal Belacan
- ☐ Wok-fried Prawn with Salted Egg Yolk

Staple

- ☐ Steamed Mixed White and Brown Rice
- ☐ Golden Fried Rice with Crispy Garlic Flakes
- ☐ Braised Ee Fu Noodles with Mushroom
- ☐ Gratin Mac and Cheese
- ☐ New Potato Lyonnaise
- ☐ Mee Goreng with Brassica and Bean Sprouts

DESSERTS

- ☐ Apple Strudel with French Vanilla Sauce
- ☐ Assorted Cupcakes
- ☐ Banana Banoffee Pie
- ☐ Bread and Butter Pudding
- ☐ Cappuccino Chocolate Mousse Cake
- ☐ Chempedak Mousse
- ☐ Cheese Tartlet with Blueberry Jam
- ☐ Chocolate Banana Cake
- ☐ Coconut Chiboust with Caramelised Pineapple
- ☐ Coconut Panna Cotta with Gula Melaka Sago
- ☐ Dark Cherry Chocolate Tart
- ☐ Dark Chocolate Mousse with Crunchy Feuilletine
- ☐ Durian Pengat
- ☐ Eton Mess
- ☐ Glazed Toffee Eclairs

- ☐ Lemongrass Jelly
- ☐ Mango Mascarpone in Shooters
- ☐ Mini Chocolate Brownie
- ☐ Panna Cotta with Raspberry Coulis
- ☐ Peach Hollander Tart
- ☐ Petite Passion Fruit Trifle
- ☐ Raspberry Financier
- ☐ Ricotta Cheese Mousse with Raspberry Jello
- ☐ Spiced Carrot and Walnut Cake
- ☐ Sticky Date Toffee Pudding
- ☐ Tiramisu della Nonna
- ☐ Tiramisu in Cup
- ☐ Triple Chocolate Mousse
- ☐ Turkish Milk and Rosewater Pudding
- ☐ White Chocolate Panna Cotta