

RENDEZVOUS

HOTEL

Singapore



Solemnisation Package

MENU A

Lunch at \$3,752 nett for first 30 guests
Dinner at \$4,576 nett for first 30 guests

MENU B

Lunch at \$4,105 nett for first 30 guests
Dinner at \$4,812 nett 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 \$104 nett per person (lunch and dinner)

ADD ONS:

- House wine at \$45 nett per bottle
- 22 litres of draught beer at \$647 nett per barrel

Terms & Conditions Apply

Price is inclusive of 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