

WHERE A BEAUTIFUL BEGINNING BLOSSOMS



Some memories, like your big day, last for a lifetime. Let someone who also holds special moments close to our heart make it truly unique. At Rendezvous, glamour and romance come together in breathtaking floral splendour to celebrate a wonderful new beginning with you.



OUR LOCATION





Rendezvous Hotel is nestled within Singapore's Arts and Heritage district, along Bras Basah Road. It will be a breeze for wedding guests travelling to the hotel as we are just a minute's walk from Bencoolen MRT station or Bras Basah MRT station, and a 5-minute walk to Dhoby Ghaut MRT station.

A GLORIOUS WEDDING PERFECTLY ORCHESTRATED AT THE SYMPHONY BALLROOM



WEDDING BANQUET

When your special day crescendos into the dearly anticipated wedding soiree, rest assured that every step of the ceremony will be meticulously planned - from well-coordinated menu that delights taste buds to capturing memories amidst soft hues and charming flourishes in the ballroom.

Accommodates Up To 240 Guests

Exclusive Use Of Entire Floor Of Reception Area

Integrated Audio Visual System With 5 LCD Projectors And Screens

Colonial Chandelier Lighting

High Ceiling

Being
someone's
first love may
be great,
but to be their
last is
beyond perfect.
- Chnonymous







SAY YES TO A LIFETIME OF HAPPINESS



Your solemnisation can be one of the most

public declarations of your

most private feelings. With intimate

understanding of your needs and

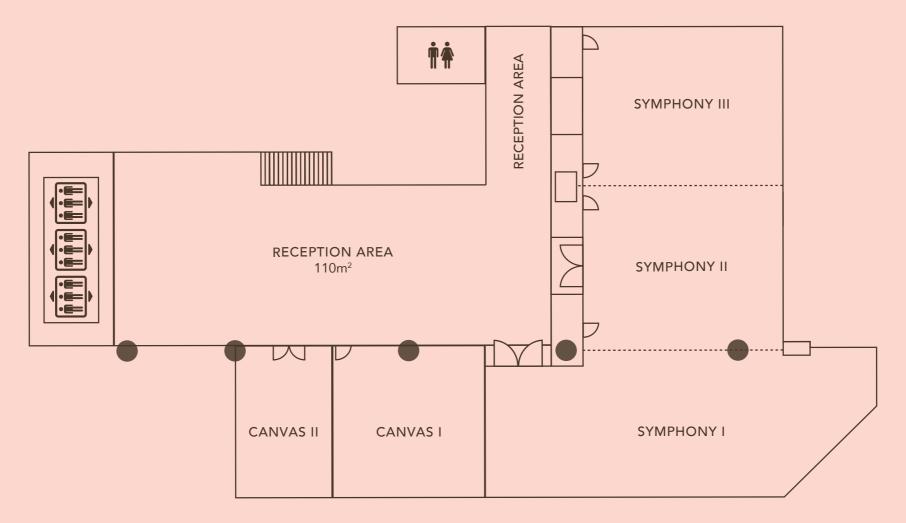
impeccable attention to detail, you can

look forward to a memorable

solemnisation ceremony that you

will remember fondly for years to come.





FLOOR PLAN					Standing		Banquet	Standing	
HALL	Area (Sq m)	Area (Sq Ft)	Ceiling (m)	Banquet	Cocktail	Theatre	(Chinese 4 pax)	Cocktail	Theatre
SYMPHONY	290	3122	3.3	240	300	250	80	70	56
SYMPHONY I	130	1400	3.3	80	120	110	50	20	30
SYMPHONY II	80	861	3.3	60	100	60	50	20	25
SYMPHONY III	80	861	3.3	60	100	60	50	20	25
CANVAS I	41.59	438	2.75	-	25	35	-	-	10
CANVAS II	35.56	383	3	-	20	30	-	-	10

ENDEZVOUS HOTEL, SINGAPORE WEDDING PACKAGE 2020/2021

FOR COUPLE AND ENTOURAGE

- One night's stay in a romantic bridal suite for newlyweds,
 with breakfast for two
 - Fresh fruits platter
 - Buffet dinner for two at Straits Cafe on the same day (Lunch banquet only)
 - Pre-dinner snack for couple (Dinner banquet only)
- One day-use room for wedding entourage from 2pm to 8pm (Dinner banquet only)

FOOD AND BEVERAGES

- Complimentary 8-course Chinese menu tasting for 10 persons, specially prepared by banquet chefs
- Extensive selection of customisable sumptuous 8-course Chinese menu
 - Free flow of soft drinks and Chinese tea for four hours
 - Free flow of draught beer during celebration (Valid for lunch banquet and weekday dinner banquet)
 - 44-litre barrel of draught beer (Valid for weekend dinner banquet)
 - One bottle of house pour wine per confirmed table
 - Strictly for consumption during wedding reception, any leftover wine cannot be brought out of the event space
 - Waiver of corkage for duty-paid and unopened hard liquor
 - Corkage charge of \$18⁺⁺ is applicable for duty-paid wine and champagne



DECORATIONS

- Ballroom wedding decorations include stage, pedestal stands along the aisle, table centrepieces, reception centrepiece, spiral staircase and misty effect for grand entrance and champagne toast
- Champagne pyramid accompanied with one bottle of sparkling wine
 - Elegant 4-tiered model wedding cake for cake cutting ceremony
 - Customised wedding signage
 - Guest signature book
 - Ang Bao box

ADDITIONAL TOUCHES

- Use of Audio & Visual equipment stage, two wireless microphones, five mounted LCD projectors and screens
- One VIP parking lot reserved for bridal car at hotel entrance
- Exclusively designed wedding invites based on 70% guaranteed attendance (Excludes printing and accessories)
 - Complimentary parking coupons based on 20% of confirmed attendance
 - Wedding favour for every confirmed guest



Terms and Conditions

^{*} Prices are subject to 10% Service Charge & GST * Minimum 15 tables and maximum 24 tables

^{*} An additional \$48.00++ per table will be chargeable for dates that are generally popular or auspicious

RENDEZVOUS HOTEL, SINGAPORE CHINESE WEDDING MENU 2021

8 Course Chinese Menu

\$988** per table of 10 persons (Dinner on Monday to Thursday) \$1,088** per table of 10 persons (Lunch on Saturday and Sunday, Dinner on Friday) \$1,188** per table of 10 persons (Dinner on Saturday and Sunday)

APPETISERS - COMBINATION PLATTER (Selection of 5 Items)

- Jellyfish Salad with Sesame
- Top Shell with Thai Sauce
- Vietnamese Spring Roll
- Roast Duck with Plum Dressing
- Marinated Octopus
- Crispy Seafood Parcel
- Prawn Roll
- Teriyaki Chicken

*Additional \$10** per table for each selection

- Breaded Scallop
- Slipper Lobster Salad
- Seafood Roll

SOUP (Selection of 1 Item)

- Double Boiled Ginseng Chicken with Dried Scallop and Mushroom
- Braised Seafood Soup with Dried Scallop and Mushroom
- Braised Fish Maw Soup with Shiitake Mushroom
- Three Treasure Soup (Crabmeat, Sea Cucumber and Dried Scallop)

*Additional \$50** per table for each selection

- Braised Shark's Fin Soup with Bamboo Pith and Crabmeat
- Braised Shark's Fin Soup with Sea Treasures
- Braised Shark's Fin Soup with Shredded Abalone and Crabmeat
- Double Boiled Ginseng Chicken with Dried Scallop, Conch Meat and Mushroom

SEAFOOD (Selection of 1 Item)

- Sautéed Scallop with Broccoli and Pine Nuts
- Wok-fried Prawns with Celery in XO Sauce
- Deep-fried Prawns with Orange Mayonnaise
- Poached Live Prawns with Chinese Hua Diao

*Additional \$30** per table for each selection

- Sautéed Prawns and Scallops with Asparagus and Dried Scallop
- Poached Live Prawns in Herbal Ginseng Broth
- Wok-fried King Prawns with Black Pepper

POULTRY (Selection of 1 Item)

- Crispy Chicken with Salt and Spices
- Crispy Chicken with

*Additional \$20** per table for each selection

- Imperial Herbal Chicken in Lotus Leaf
- Oven-baked Chicken with Salt, Hakka Style
- Oven-roasted Duck in Dual Taste

FISH (Selection of 1 Item)

- Steamed Black Garoupa in Superior Soya
- Steamed Seabass with Osmanthus
- Deep-fried Fresh Soon Hock in Superior Soya

*Additional \$50** per table for each selection

- Steamed Red Garoupa in Superior Soya
- Steamed White Promfret, Teochew Style
- Steamed Live Soon Hock in Superior Soya
- Deep-fried Red Garoupa, Nonya Style

VEGETABLES (Selection of 1 Item)

- Braised Seasonal Vegetable with Jade Abalone and Mushroom
- Braised Spinach with Bai Ling Mushroom and Bamboo Pith
- Braised Broccoli with Mushroom and Dried Scallop
- Braised Baby Kailan with
 Mushroom in Abalone Sauce

*Additional \$50** per table for each selection

- Braised Seasonal Vegetable with Sliced Abalone
- Braised Broccoli with Sea Cucumber, Shiitake
 Mushroom and Dried Scallop
- Braised Broccoli with Baby Abalone and Shiitake Mushroom

RICE OR NOODLE (Selection of 1 Item)

- Golden Fried Rice with Crispy Silver Bait
- Braised Ee Fu Noodles with Dried Fish and Mushroom
- Wok-fried Crystal Noodles with Trio Peppers

*Additional \$20** per table for each selection

- Lotus Leaf Fragrant Rice with Chinese Sausage, Chicken, Dried Shrimp and Mushroom
- Braised Ee Fu Noodles with Diced Abalone and Mushroom
- Wok-fried Fragrant Rice with Sea Treasures

DESSERTS (Selection of 1 Item)

- Chilled Honeydew with Pearl Sago
- Yam Paste with Gingko Nuts and Pumpkin in Coconut Cream
- Double Boiled White Fungus with Gingko Nuts
- Chilled Mango Puree with Pomelo and Pearl Sago

*Additional \$20** per table for each selection

- Double Boiled White Fungus with Gingko Nuts and Bird's Nest
- Chilled Mango Puree with Bird's Nest and Pearl Sago





Vegetarian Appetiser

Mock Goose | Mock Fish | Mock Char Siew

Braised Vegetarian Shark's Fin Soup with Bamboo Pith

Deep-fried Vegetarian Fish with Sweet and Sour Sauce

Stir-fried Vegetarian Prawns with Seasonal Vegetable

Crispy Vegetarian Chicken with Wasabi

Braised Vegetarian Abalone with Shiitake Mushrooms and Seasonal Vegetable

Braised Ee Fu Noodles with Straw Mushrooms and Bean Sprouts

A Choice of Dessert from Chinese Menu





RENDEZVOUS HOTEL, SINGAPORE MUSLIM WEDDING 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 and Spring Onions

KERAPU MASAK SIAM
Garoupa with Lemongrass and Lemon Juice

AYAM BAMIA
Chicken with Masala Spices and Coconut Milk

DENDENG KAMBING
Sliced Spices Lamb served with Peanut Sauce and Condiment

SAYUR KAILAN
Stir-fried Baby Kailan 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





Rendezvous Hotel, Singapore

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