

# Re! Affection *Oriental Wedding Packages*

Immerse and Celebrate your special day at  
**Hotel Re! @ Pearl's Hill**  
 where our Team is committed to make your  
 prestigious event a Memorable and Unique one!



## RE!UNION



**Embrace yourself in a vibrant and cosy wedding setting**

*Re!Union* Function Room is wonderful for medium sized banquet up to 80 persons with a Balcony on the 2<sup>nd</sup> level ideal for pre dinner al fresco cocktails.

## RE!JOICE



**Experience an ideal mix of indoor grandeur and outdoor serenity**

*Re!Joyce* Ball Room offers a perfect setting for large scale banquet up to 500 persons with a charming view of the lush greenery at the city park.

	Min. Tables	Max. Tables
Re!Union	5	8
Re!Joyce 2	10	16
Re!Joyce 1	20	27
Re!Joyce Ballroom	30	43

		Packages	Blissful Romance Menu	Eternal Enchantment Menu	Love Symphony Menu
Re!Union	2011	Weekday/ Weekend	\$738++	\$838++	\$938++
	2012		\$788++	\$888++	\$938++
Re!Joyce	2011	Weekday	\$788++	\$888++	\$988++
		Weekend	\$838++	\$938++	\$1038++
	2012	Weekday	\$838++	\$938++	\$1038++
		Weekend	\$888++	\$988++	\$1088++

### TO ENQUIRE AND RESERVE:

Tel: +65 6827 8282 or Email at [events@hotelre.com.sg](mailto:events@hotelre.com.sg)

**(Prices are subject to change without prior notice and not inclusive on promotion period)**

The prices quoted per person above are subject to 10% service charge and prevailing Government Taxes.

\*Additional Solemnization setup chargeable at \$500++.

Move with the Groove

## Re! Affection Oriental Wedding Packages Includes the following attractive benefits:



### AMBIENCE AND SETTING

- Floral arrangements for all tables.
- Special VIP arrangement for Bridal Table (up to 10 pax).
  - Themed Wedding setup customization available.
- Grand entrance to your wedding dinner complete with a wedding Arch and tea lights
- An elegant multi-tier dummy wedding cake for a memorable cake cutting ceremony.



### DINING

- A sumptuous 8 Course Oriental Set formulated by our Executive Chef.
  - Customization of menu courses at your preference.
- Re!Affection Oriental 8 Course Set Food Tasting for 6-10 persons (Scheduled on weekdays, 2 months before the event, based on min. confirmed 15 tables)
- Reserved table policy at 1 table (based on min. confirmed 15 tables) and 2 tables (based on min. confirmed 30 tables)(Reserved table(s) are only charged when food is consumed.)



### BEVERAGE

- Free flow of soft beverages & Chinese Tea
- Free Flow of Draft Tiger Beer for 3 hours duration (based on min. 25 tables)
- A special waiver of all corkage fees for 1 bottle of Hard Liquor brought in per confirmed table. (Do note that all hard liquor must be sealed and duty-paid (750 ml). The Hotel reserves the right not to serve duty-free liquor. Other beverages are not permitted into the Hotel)
- A champagne fountain with a complimentary bottle of Champagne for toasting ceremony.



### EXTRA PRIVILEGES

- Choice of Wedding Favors for all confirmed guests.
- Elegantly exclusive designed wedding invitation cards for up to 70% of confirmed attendance. (Not Inclusive of Printing & Accessories)
  - A beautiful guest signature album to record well wishes from your guests.
    - Complimentary Rental of Ang Pao Box.
- Complimentary parking for your guests (Approximately 30 lots, based on first come first served basis). Alternative parking at neighbouring estates or buildings.
  - Specially reserved VIP parking lot for 2 prestigious VIP vehicles.
  - Special access to the Hotel for your wedding photography
  - Pre-lunch / dinner snacks for Wedding Couple in Room.
- A memorable night's stay in our Themed Suite or equivalent, with a complimentary basket of fresh fruits & a bottle of house red wine (Subsequent nights stay at 60% off rack rates, subject to room availability, based on min. confirmed 15 tables / Business Room with min. 9 confirmed tables / Executive Room with min. confirmed 5 tables).
- Intimate breakfast for the bridal couple served in bed on the morning after your wedding Celebration (On call basis)
- A day-use for helpers in superior room or equivalent. With a special 60% discount off the rack room rates for your wedding guests, subject to room availability, based on min. 9 tables.
  - A special 60% off rack rates for your wedding guests, subject to availability.

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Please note that the items mentioned are in accordance with the Hotel's specifications. Should any special requests be made, additional charges may apply.

## BLISSFUL ROMANCE



### Menu A

#### *Cold Dish Combination Platter*

*Breaded Chicken in Thai Spicy Sauce  
Prawn Salad with Mixed Fresh Fruits  
Crispy Scallop Roll  
Seasoned Baby Octopus  
Seafood Roll with Achar*



*Braised Coin Shark's Fin with Crabmeat*



*Golden Roasted Chicken with "Nam Yue Sauce"*



*Red Snapper Fillet in Black Pepper Sauce*



*Butter Cereal Prawn Infused with Curry Leaves*



*Eight Treasure Vegetables Deluxe*



*Braised Ee-Fu Noodle with Assorted Mushrooms and Yellow Chive*



*Sweetened Yam Paste with Pumpkin and Water Chestnut*

## BLISSFUL ROMANCE

### Menu B



#### *Hot and Cold Dish Combination Platter*

*Marinated Jellyfish with Century Egg*

*Tempura Scallop*

*Egg Foo Yong*

*Sesame Prawn on Toast*

*Assorted Maki with Preserved Ginger*



#### *Braised Coin Shark's Fin with Seafood*



#### *Wok-Fried Chicken with Celery and Water Chestnut*



#### *Steamed Sea-Bass Fillet in Black Bean Salsa*



#### *Poached Prawn in Supreme Sauce*



#### *Spinach with Trio Mushroom and Garlic Fenzy*



#### *Satay Pineapple Fried Rice with Chicken Floss*



#### *Mango Pudding with Longan and Sea Coconut*

# ETERNAL ENCHANTMENT

## Menu A



### *Hot and Cold Dish Combination Platter*

*BBQ Chicken Gold Coin*

*Prawn Salad with Rock Melon in Mango Sauce*

*Shark's Fin Egg Foo Yong*

*Marinated Jellyfish in "Thai Dressing"*

*Scallop Tempura*



*Braised Coin Shark's Fin with Fish Maw and Seafood*



*Eight Treasure Chicken*



*Steamed Cod Fish Fillet in Superior Sauce*



*Golden Egg Prawn with Celery in Yam Nest*



*Broccoli with Topshell Abalone and Trio of Mushrooms*



*Fried Rice Wrapped in Lotus Leaf*



*Chilled Cream of Mango with Sago and Nata De Coco*

# ETERNAL ENCHANTMENT

## Menu B



### *Hot and Cold Dish Combination Platter*

*Chicken Yakitori  
Marinated Topshell in Asian Pesto  
Squid in Chef's Special Sauce  
Crabmeat Egg Foo Yong  
Prawn Salad with Fresh Fruits Coulis and Century Egg*



*Braised Coin Shark's Fin with Dried Scallop and Crayfish*



*Golden Roasted Chicken in Mar-La Sauce and Rice Cracker*



*Steamed Cod Fish Fillet "Teochew Style"*



*Wok-Fried XO Prawn with Pacific Clam*



*Braised Sea-Cucumber with Mushroom and Spinach*



*Ee-Fu Noodle with Seafood in Egg White Sauce*



*Sweetened Yam Paste with Sago, Ginkgo Nut and Lotus Seed*

# LOVE SYMPHONY

## Menu A



### *Hot and Cold Dish Combination Platter*

*Whole Lobster Salad with Fresh Salad with Fresh Fruits in Mango Dressing  
Marinated Fresh Scallop "Thai Style"  
BBQ Chicken Gold Coin  
Shark's Fin Egg Foo Yong  
Crispy Squid Roll with Achar*



*Braised Coin Shark's Fin with Dried Scallop and Sea Treasure*



*Four Treasure Duck with Baby Cabbage*



*Steamed Cod Fish Fillet with Beancrumb in Superior Sauce*



*Wok-Fried Prawn "Sichuan Style" with Roasted Almond Flake*



*Braised Sea-Cucumber, Topshell Abalone and Whole Mushroom*



*Braised Ee-Fu Noodle in Crabmeat Sauce with Roe*



*Hot Sweetened Hashima with Snow Fungus and Lotus Seed*

# LOVE SYMPHONY

## Menu B



### *Hot and Cold Dish Combination Platter*

*Crayfish Salad in Japanese Dressing*

*Marinated Pacific Clam*

*Prawn and Mango wrapped in Beancurd Filo*

*Roasted Duck with Marinated Jellyfish*

*Imperial Baked Scallop*



*Braised Coin Shark's Fin with Dried Scallop and Shredded Abalone*



*Steamed Boneless Chicken with Whole Mushroom, Ham and Hong Kong Kai Lan*



*Steamed Cod Fish Fillet with Preserved Turnip*



*Steamed Prawn in Spicy Sichuan Sauce with Macadamia Nut*



*Braised Whole Abalone with Sea-Cucumber and Broccoli*



*Glutinous Rice with Assorted Meat in Lotus Leaf*



*Chilled Herbal Jelly with Hashima*