



SEASONS OF LOVE

~ A Passion for Weddings ~

Solemnisation Package

Your ideal wedding partner for your Solemnisation in 2009:

Weekend Bride & Groom

(Friday, Saturday, Sunday, Eve Public Holiday & Public Holiday)

Chinese Luncheon

- Minimum 40 persons*
- Maximum 500 persons*

International Buffet Luncheon

- Minimum 50 persons*
- Maximum 500 persons*

Tea Reception

- Minimum 50 persons*
- Maximum 500 persons*

Chinese Set Lunch at \$648.00 per table of 10 persons

International Buffet at \$68.00 per person

Tea Reception at \$58.00 per person

All prices subject to 10% service charge and prevailing government taxes.

(Please note that all prices are subject to changes of government tax)

Bookings that do not meet the minimum persons will require a minimal room rental charge and are subject to availability.



Amenities and Services



Choice of Menus – Chinese, Buffet Lunch or Tea

Elegant Ballroom and a choice of function rooms

Unlimited serving of soft drinks and mixers throughout the reception

*Waiver of corkage charge for hard liquor
(All hard liquor must be Duty-paid and Sealed under the Excise Customs Act)*

Special wedding favours for all your guests

Individual floral centrepieces for all tables

Complimentary car passes for 20% of the guaranteed attendance



Chinese Set Lunch
(7 Course)

Three Assortment of Summer Palace Dim Sum



Braised Assorted Seafood Soup with Beancurd



Steamed Seabass in Superior Sauce



*Sautéed Live Prawns with Minced Garlic, Shallots, Sliced Ginger
and Almond Flakes “Bi Feng Tang” Style*



Poached Fresh Spinach with Wolfberries in Superior Stock



Stewed Ee-Fu Noodles with Golden Mushrooms and Bean Sprout



Chilled Double-boiled Chinese Pear with Snow Fungus and Chinese Almond

Chinese Tea

An Afternoon Affair



APPETISER

Seafood Salad with Thai Sauce
Homemade Terrines and Pates, Cornichons and Pickled Mushrooms
Chicken Salad with Lime Dressing
Assorted Greens with Choice of Dressings

SOUP

Cream of Woodland Mushroom Soup

HOT SELECTION

Pan-fried Seabass with Crayfish Sauce and Crispy Herbs
Chicken Escalopes with Orange Peppercorn Sauce
Sautéed Beef with Bean Sprouts and Bell Peppers
Broccoli with Black Mushrooms in Oyster Sauce (C)
Summer Palace Fried Noodles (C)
Steamed Fragrant Rice

DESSERT

Caramel Custard
Fresh Tropical Fruit Platter
Strawberry Band
Chocolate Brownie Cake
Tiramisu Cake
Honeydew Sago

Freshly Brewed Coffee, Decaffeinated Coffee or Tea



Tea Reception Menu



COLD SELECTION

*Assorted Open Faced and Finger Sandwiches:
(Tuna, Egg, Roast Beef, Chicken Mayonnaise and Smoked Salmon)*

HOT SELECTION

*Char Grilled Chicken Teriyaki
Honey Prawn Wonton with Thai Chilli Sauce
Mini Samosa with Mint Yoghurt Sauce
Vietnamese Spring Rolls with Sweet Chilli Sauce*

ASSORTED TIM SUM (C)

*(Steamed Chicken Siew Mai
Steamed Har Kow
Steamed Crystal Vegetarian Dumpling)*

LOCAL SPECIALTY

(Select one of the following)

*Laksa with condiments
Summer Palace Fried Rice (C)
Mee Siam with condiments
Fried Carrot Cake
Stewed Ee-Fu Noodles with Straw Mushrooms and Chives (C)
Stewed Udon with Golden Mushrooms and Dried Scallops (C)*

DESSERT

*Variety of French Pastries
Assorted Fruit Tartlets
Marble Cheese Cake
Sliced Tropical Fruits with Calamansi
Chilled Sago with Honey Dew
Selection of Tea Cakes*

Freshly Brewed Coffee, Decaffeinated Coffee or Tea



THE *Regent*

SINGAPORE
A FOUR SEASONS HOTEL

BANQUET STANDARD BAR PRICE LIST

WINE LIST

	PER BOTTLE	PER GLASS
CHAMPAGNE		
Piper Heidsieck Champagne, Brut	\$110.00	\$23.00
Mumm Champagne, Brut	\$130.00	\$26.00

WHITE WINE

Cornerstone Languedoc	France	\$ 23.00	\$ 5.50
Willow Glen, Semillon Chardonnay	Australia	\$ 30.00	\$ 7.00
Santa Helena Siglo, Sauvignon Blanc	Chile	\$ 35.00	\$ 8.00
Los Vascos, Chardonnay	Chile	\$ 42.00	\$ 9.50
Terra Calida Bianco Blanc 2007	Spain	\$ 42.00	\$ 9.50
Head Over Heels, Sauvignon Blanc Semillon	Australia	\$ 45.00	\$10.00
Paul Jaboulet, Cotes du Rhone	France	\$ 50.00	\$11.00

RED WINE

Cornerstone Languedoc	France	\$ 23.00	\$ 5.50
Willow Glen, Shiraz Cabernet	Australia	\$ 30.00	\$ 7.00
Los Vascos, Cabernet Sauvignon	Chile	\$ 35.00	\$ 8.00
Foundstone, Shiraz	Australia	\$ 36.00	\$ 8.00
Goldleaf Classic, Cabernet Shiraz Merlot	Australia	\$ 36.00	\$ 8.00
Q Series, Cabernet Merlot	Australia	\$ 50.00	\$11.00
Paul Jaboulet, Cotes du Rhone	France	\$ 50.00	\$11.00

DELUXE WINE

WHITE WINE

Pomino Bianco	Italy	\$ 80.00
Encore White Medley	USA	\$ 95.00
L'altro Pio Cesare, Chardonnay	Italy	\$105.00

RED WINE

Kooyong, Pinot Noir	Australia	\$ 95.00
Hollick, Cabernet Sauvignon	Australia	\$ 95.00
Chianti Classico Felsina, Sangiovese	Italy	\$105.00

BEER

	PER GLASS
Tiger Beer	\$13.00
Guinness Stout	\$17.00
Draught Beer 20 litre	\$525.00 per barrel
Draught Beer 30 litre	\$699.00 per barrel

OTHERS

	PER GLASS
Juices (Orange, Grapefruit & Tomato)	\$10.00

Prices are subjected to 10% service charge and prevailing government taxes

The above selections are subjected to change without prior notice



Wedding Frills

*Just like icing on a cake,
these fancy enhancements can create all the difference
in making your special day even more memorable.*

Selling Price

<i>Candelabra Fresh Flower Centrepiece</i>	<i>From \$50.00 onwards</i>
<i>Flower Pedestal</i>	<i>From \$100.00 onwards</i>
<i>Chair Covers decorated with bow and flowers</i>	<i>\$12.00 per chair</i>
<i>Chair Covers decorated with bow</i>	<i>\$4.00 per chair</i>
<i>Chair Covers</i>	<i>\$2.50 per chair</i>
<i>Invitation Cards with envelopes</i>	<i>\$2.50 per piece</i>
<i>LCD Projector</i>	<i>\$350.00 per unit</i>
<i>Musician to entertain your guests (3 piece per set)</i>	<i>From \$500.00 onwards</i>
<i>Wedding Favours</i>	<i>\$2.50 onwards</i>
<i>Children's menu</i>	<i>From \$27.00 onwards</i>
<i>Children's room with theme setup (Teddy bear, Safari etc..)</i>	<i>From \$450.00 onwards</i>

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