



## *SEASONS OF LOVE*

*~ A Passion for Weddings ~*

### ***Solemnisation Package***

*Your ideal wedding partner for your Solemnisation in 2010:*

#### ***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 \$668.00 per table of 10 persons*

*International Buffet at \$70.00 per person*

*Tea Reception at \$60.00 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

## WINE LIST

PER BOTTLE

### CHAMPAGNE

Piper Heidsieck Champagne, Brut		\$110.00
Mumm Champagne, Brut		\$170.00

### WHITE WINE

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

### RED WINE

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

## 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>

**\* Prices are subject to 10% service charge and prevailing government taxes**