

Regent

SINGAPORE



**CREATE YOUR
MEMORABLE WEDDING
WITH US**

**HYBRID WEDDING RECEPTION
OCTOBER 2020 – APRIL 2021**

**VENUE:
ROYAL PAVILION BALLROOM II**

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OUR AWARDS & ACCOLADES

TripAdvisor – Traveller’s Choice 2019

Top 25 Luxury Hotels – Singapore

Her World Brides Venue Awards 2019

Most Romantic Wedding Décor Themes (5 Star)

Michelin Guide Singapore 2019, 2018 & 2017

One Michelin Star – Summer Palace

T Dining Singapore Tatler Best Restaurants 2019

Basilico

Summer Palace

Singapore Tourism Awards

Best Nightspot Experience 2019 - Manhattan

Asia’s 50 Best Bars

#2 – Manhattan

Expat Living Reader’s Choice Awards 2019

Best Weekend Brunch – Basilico, Silver Award

Best Champagne Brunch – Basilico, Bronze Award

Best Buffet - Basilico, Bronze Award

Best Afternoon Tea – Tea Lounge, Bronze Award

Building Construction Authority (BCA) Green Mark

Gold Plus - Regent Singapore

IHG Clean

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OUR LOCATION



1 Cuscaden Road, Singapore 249715

Situated within an oasis of serenity and tranquillity in the diplomatic zone of Singapore away from the city buzz yet easily accessible.

10-min walk from Orchard MRT station

9-min drive to the Central Business District with no ERP zone when heading to the hotel

Exclusive carpark lots that belongs to the hotel and not shared with any other building

Bus stop located directly in front of the hotel, with bus service 36 available that goes to

Orchard and Dhoby Ghaut MRT stations

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HYBRID WEDDING PACKAGE

COMPLIMENTARY PACKAGE INCLUSIONS

FOOD & BEVERAGE

- ❧ Exquisite wedding menu prepared by award-winning culinary team
- ❧ Free-flow of soft drinks and Chinese tea and mixers during your celebration
- ❧ Complimentary food delivery for guests attending virtually (For above 80 guests)
 - ❧ One (1) bottle of house wine for every 10 guaranteed guests
 - ❧ One 20-litre barrel of beer

WEDDING DECORATION & SET-UP

- ❧ Customized wedding theme* with the floral arrangements
(inclusive of stage backdrop, aisle decoration, one (1) VIP table centerpiece and guest table centerpieces)
- ❧ Complimentary usage of LED wall

ACCESSORIES

- ❧ Elegant decorative wedding cake for the cake-cutting ceremony
 - ❧ High speed internet up to 50mbps for livestreaming
 - ❧ Unique wedding favours selection for all confirmed guests
 - ❧ One (1) Stylish wedding guest book
 - ❧ One (1) Bridal parking lot at Hotel's entrance
- ❧ Complimentary 20% car parking of guaranteed attendance at the Hotel's basement car park

** Wedding themes available for selection are seasonal and subject to change throughout the year.
The Hotel reserves the right to reveal new themes and remove outdated ones without prior notification
before selected wedding theme is confirmed between Patron and Hotel.*

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ROYAL PAVILION BALLROOM



ELEMENTS OF EMOTION

Capturing the soft, romantic elegance of a bygone era, Elements of Emotion is a reflection of all the passionate affections that have culminated to this special moment. Arm in arm, couples embark on their first steps together down a carpeted aisle softly illuminated by diamond drops of light intertwined in a canopy of Spanish moss, ivy and eucalyptus. As they reach the stage, sweet floral arrangements of hydrangeas, peonies, roses and eustomas in a colour palette of champagne, sage, powder blue and baby pink stylishly surround the new bride and groom in eternal bliss.



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HYBRID WEDDING RECEPTION

LUNCH & FRIDAY DINNER

- ≈ 7-Course Cantonese Menu at **\$740** per table of 5 persons
- ≈ 8-Course Cantonese Menu at **\$790** per table of 5 persons
 - ≈ Western 4-Course Menu at **\$158** per person

WEEKEND DINNER

- ≈ 7-Course Cantonese Menu at **\$790** per table of 5 persons
- ≈ 8-Course Cantonese Menu at **\$840** per table of 5 persons
 - ≈ Western 4-Course Menu at **\$168** per person
 - ≈ Western 5-Course Menu at **\$178** per person

ROYAL PAVILION BALLROOM II, LEVEL I

Minimum guarantee of **100** persons

*Terms and conditions apply. Applicable for bookings held by 30 April 2021.
All prices in SGD, are subject to 10% service charge and prevailing government taxes.
Prices, rates and conditions are subject to changes without prior notice.*

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CANTONESE MENU

REGENT DELUXE COMBINATION

(Truffle Asparagus, Roast Duck, Spring Roll, Chuka Seaweed, Crab Roll)

SOUP

Braised Baby Abalone Soup with Dried Seafood

SEAFOOD *(Applicable for 8-course only)*

Deep-Fried Prawns with Mango Mayonnaise

DELICACY

Braised Broccoli with Golden Mushrooms and Dried Scallops in Oyster Sauce

POULTRY

Roasted Crispy Chicken “Bi Feng Tang” Style

FISH

Steamed Live Black Garoupa in Hong Kong Style

NOODLE/ RICE

Stewed Ee-fu Noodles with Yellow Chives in X.O Chilli Sauce

DESSERT

Chilled Mango Puree with Sago and Pomelo

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VEGETARIAN CHINESE MENU

☞ **Deluxe Combination Platter**

(Vegetarian Spring Roll, Shredded Mango,
Rock Melon and Honeydew with Sesame Seeds and Chinese Croissant)

☞ Double-boiled Wild Mushroom Soup with Bamboo Pith

☞ Stir-Fried Asparagus with Macadamia Nuts and Lily Bulbs *(Applicable for 8-course only)*

☞ Braised Hairy Gourd with Beancurd Roll and Vegetables

☞ Deep-fried Crispy Vegetarian Rolls

☞ Mock Fish with Black Fungus

☞ Stewed Ee-fu Noodles with Golden Mushroom and Bean Sprouts

☞ Chilled Mango Puree with Sago and Pomelo

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WESTERN MENU

Assorted Bread Basket

Appetizer

Wild Cherry Crusted Smoked Duck Breast with Avocado Cream Cheese Mousse,
Dehydrated Savoy Cabbage and White Grape Reduction

Soup

Toasted Sweet Almond and Pumpkin Soup with Cinnamon Espuma

Middle Course *(Applicable for 5-course only)*

Roasted Porcini and Ricotta Tortelloni
with Norcia Black Truffle Cream and Gorgonzola Crumble (V)

Main Course (Selection to be advised 10 days before)

Spicy Apricot Glazed Barramundi
with Anchovy Sautéed Butter Corn, Grilled Green Asparagus and Bitter Orange Dust

OR

Sage and Rosemary Braised Wagyu Beef Cheek
with Roasted Yam Puree, Bone Marrow Butter and Puff Pastry Dome

Dessert

Amedei Chocolate Marquise, Milk Chocolate Cream, Raspberry Coulis, Vanilla Gelato