RE!GAL ROMANCE

Solemnization Packages

Hotel Re! offers the following:

Ambience & Setting

- Solemnization setting at Re!Union Function Room
- Exquisite fresh floral arrangement for Solemnization Table
- Romantic entrance to your Solemnization ceremony complete with fresh floral wedding aisle stands & tea lights

Other Special Privileges

- Complimentary rental of Ang Pao Box
- Sumptuous Buffet specially prepared by our Executive Chef
- Free flow of soft beverages (coke and sprite), coffee and tea
- Complimentary seat covers for all banquet chairs
- Complimentary Rental of Ring Pillows & Feather Pen
- Beautiful guest signature album to record well wishes from your guests
- Special complimentary access to Hotel Re! for your wedding photography
- Complimentary usage of sound system with wireless microphones
- Specially reserved VIP parking lots at Hotel Ballroom Entrance for 2 prestigious VIP vehicles
- Intimate breakfast served in bed on the morning after your Solemnization ceremony (on call basis)
- Complimentary parking for your guests (based on first come first served basis; alternative parking available at neighbouring estates or buildings)
- Memorable night's stay in our Bridal Suite or equivalent (Executive Room with min. 50pax, Additional top up for Themed Suite)

2016 & 2017	Re!Union Function Room	
	Minimum of 30pax	Minimum of 50pax
International Lunch Buffet	\$2,119** (caters up to 30 persons)	\$1,919++ (caters up to 30 persons)
Additional person	\$58 ** each	\$52++ each
International Dinner Buffet	\$2,319*** (caters up to 30 persons)	\$2,219++ (caters up to 30 persons)
Additional person	\$68** each	\$62** each

Prices quoted are for 2016 & 2017 and subjected to 10% service charge & prevailing taxes. (Updated as at April 2016)





INTERNATIONAL BUFFET MENU A

Appetizer

Chilled Japanese Tofu with Teriyaki Sauce Potato Salad with Golden Raisin Tempura Fish Cocktail Vegetarian Spring Roll Dressing: Calypso Dressing, Olive Oil and Balsamic, Tartar Sauce

Hot Selection

Oven-Baked Chicken Shepherd's Pie Fish Fillet with Red Dried Chilli Wok Fried Beef In Hot Bean Paste with Asparagus Prawn with Tang Hoon and Hot Basil Tahitian Rice with Raisin and Almond Flakes Sauteed Spinach with Bailing Mushroom

Dessert

Strawberry Mousse with Fruits Coulis Mini Chocolate Cream Puff and Éclair Sago Mango Cream

Coffee or Tea





Menu

Appetizer

Japanese Tofu with Braised Peanut Assortment of Vegetarian Delight with Asian Pesto Coleslaw Salad with Santana Caesar Salad with Traditional Dressing Dressing: Thousand Island, Italian Dressing and French Dressing

Hot Selection

Green Chicken Curry "Thai Style" Fish Fillet with Red Dried Chilli Strips of Beef On Bed of Spaghetti Aglio Olio Seafood Thermidor with Asparagus Braised Four Treasure Vegetables Olive Fried Rice with Pinenut

Dessert

Mini Lemon Meringue Tart Mango Pudding Nata De Coco Fresh Fruits Platter

