



TIMELESS  
RENDEZVOUS  
2026

R ENDEZVOUS  
HOTEL

Singapore



*where a beautiful  
beginning blossoms*

These memories are made for tomorrow.

A treasured moment in time at a place we borrow.

Woo close and far to rendezvous amid a floral symphony  
to celebrate your blissful matrimony.

# *make a much-anticipated beginning unique*

Situated in the vibrant Arts and Heritage district along Bras Basah Road, **Rendezvous Hotel Singapore** blends historic architecture with contemporary interior - the perfect place for a classic yet modern celebration. Leave it in our good hands to craft a memorable experience for you and your significant other.



# TIMELESS RENDEZVOUS

## 2026 PACKAGE

At Rendezvous Hotel Singapore

**Lunch** (Monday - Sunday)<sup>1</sup>  
**Dinner** (Monday - Thursday)<sup>1</sup>  
**\$1,725NETT**

**Dinner** (Friday to Sunday)<sup>2</sup>  
**\$1,905NETT**

Rates are based on per table of 10 • Minimum 100 guests, Maximum 150 guests

### Inclusions

#### Dining & Beverages

- A specially curated 8-course menu by the Culinary Team
- A tasting session for 10 on Monday to Thursday, excluding eve of and Public Holidays
- Free flow of soft drinks and Chinese tea
- A bottle of house wine per confirmed table of 10 or a 20-litre barrel of beer
- A bottle of sparkling wine for toasting ceremony

#### Decorations

- Exclusive floral themes and fresh floral centrepieces on each table
- An elegant model wedding cake for cake cutting ceremony
- Use of ang bao box and signature guest book for well wishes

#### With Compliments

- A one-night stay in the Bridal Suite on wedding day, including breakfast for two at the hotel restaurant and in-room dining credits
- A day-use room for bridal party from 10am to 3pm or 3pm to 8pm
- Use of AV system, including two wireless microphones and LCD projectors
- A VIP parking lot reserved for bridal car at the hotel entrance
- Choice of printed wedding invitations for 70% of guaranteed attendance or e-invites
- Carpark coupons for 20% of guaranteed attendance
- Wedding favours for all guests

#### Terms and Conditions

Rates are valid for weddings held by 31 December 2026 • Rates are inclusive of 10% service charge and prevailing GST

<sup>1</sup>Rates are not applicable on eve of and Public Holidays <sup>2</sup>Rates are applicable on eve of and Public Holiday • Corkage charge of \$30NETT is applicable for duty-paid hard liquor, wine and champagne • The Hotel reserves the right to change or amend the package and its inclusions without prior notice.

# Signature Perks

Discover a selection of handpicked perks, curated just for you!



Each wedding package comes with its own selection of perks

Lunch  
(Choose 2 Perks)

Dinner  
(Choose 3 Perks)

Simply choose your package and select the exclusive perks listed below:

- Enjoy \$28 NETT off per table of 10 for lunch **OR** \$48 NETT off per table of 10 for dinner
- Complimentary upgrade to unlimited beer for 4 hours
- Complimentary upgrade to unlimited wine for 4 hours
- Complimentary one-night stay with breakfast for two instead of a day-use room
- Complimentary use of up to 30 Tiffany chairs for the solemnisation
- Complimentary parking coupons based on 30% confirmed attendance (Usual. 20%)
- Waiver of corkage for duty-paid and sealed wine brought in

# Wedding Menu

## 8-COURSE MENU YOURS TO CUSTOMISE

### COMBINATION PLATTER (Select 5 Items)

- |   |                 |
|---|-----------------|
| <input type="checkbox"/> Prawn Twister  | 虾 卷             |
| <input type="checkbox"/> Five Spiced Chicken Roll                               | 鸡 肉 五 香 卷       |
| <input type="checkbox"/> Five Spiced Pork Roll                                  | 猪 肉 五 香 卷       |
| <input type="checkbox"/> Scallop with Taro Paste                                | 带 子 芋 盒         |
| <input type="checkbox"/> Lemony Scent Salted Egg Fish Skin                      | 柠 香 金 沙 鱼 皮     |
| <input type="checkbox"/> Glutinous Rice Cake Sweet Potatoes Roll                | 糯 米 糕 番 薯 卷     |
| <input type="checkbox"/> Crispy Spring Roll                                     | 香 脆 春 卷         |
| <input type="checkbox"/> Crispy Prawn Beancurd Roll                             | 鲜 虾 腐 皮 卷       |
| <input type="checkbox"/> XO Sauce with Jellyfish Head                           | 极 品 酱 海 蛰 头     |
| <input type="checkbox"/> Shrimp & Fresh Fruit Salad                             | 鲜 果 沙 律 虾       |
| <input type="checkbox"/> Passion Fruit Smoked Duck Breast                       | 百 香 果 熏 鸭 胸     |
| <input type="checkbox"/> Thai Sauce Green Mango with Conch Head                 | 泰 式 青 芒 拌 海 螺 头 |
| <input type="checkbox"/> Chilled Chicken with Spicy Bean Paste                  | 口 水 鸡           |
| <input type="checkbox"/> Chinese Seaweed Salad                                  | 凉 拌 海 带 丝       |
| <input type="checkbox"/> Sliced Pork with Minced Garlic and Chilli Sauce        | 四 川 蒜 泥 白 肉     |
| <input type="checkbox"/> Seafood Stuffed in Beancurd Pouch                      | 海 鲜 日 式 布 袋     |
| <input type="checkbox"/> Superior Seafood Broth with Fish Maw and Sea Treasures | 鱼 漂 海 味 羹       |
| <input type="checkbox"/> Double- Boiled Chicken Soup with Cordyceps Flower      | 虫 草 花 炖 鸡 汤     |
| <input type="checkbox"/> Crab Meat Soup with Dried Scallop and Sea Treasures    | 蟹 肉 海 味 羨       |
| <input type="checkbox"/> Steamed Live Grouper 'Nyonya Style'                    | 娘 惹 蒸 活 龙 虎 班   |
| <input type="checkbox"/> Deep Fried Seabass 'Thai Style'                        | 酸 辣 泰 式 炸 金 目 卢 |
| <input type="checkbox"/> Steamed Live Grouper 'Hong Kong Style'                 | 港 蒸 活 石 斑 鱼     |
| <input type="checkbox"/> Soy Braised Kampung Chicken                            | 鼓 油 菜 园 鸡       |
| <input type="checkbox"/> Steamed Herbal Chicken in Lotus Leaf                   | 荷 叶 富 贵 鸡       |
| <input type="checkbox"/> Crispy Fried Spring Chicken                            | 当 红 童 子 鸡       |

# Wedding Menu

## 8-COURSE MENU YOURS TO CUSTOMISE

### PRAWN

(Select 1 Item)

- Deep Fried De-shelled Prawns with Wasabi Mayonnaise and Almond Flakes
- Deep Fried De-shelled Prawns topped with Cereals
- De-shelled Prawn in Chilli Sauce with Fried Mantou

杏仁芥末虾球

雀巢金箔虾球

辣椒虾球伴馒头

### SEAFOOD

(Select 1 Item)

- Braised 10 Head Abalone and Mushrooms with Seasonal Vegetables
- Braised Dried Scallops and Mushrooms with Seasonal Vegetables
- Sliced Abalone and Mushrooms with Seasonal Vegetables

十头鲍鱼花菇伴时蔬

瑶柱鲜菇伴时蔬

贵妃鲍花菇伴时蔬

### STAPLE

(Select 1 Item)

- Wok Fried Fragrant Rice with Preserved Meat in Lotus Leaf
- Braised Noodles with Silver Sprouts and Shiitake Mushrooms
- Stewed Hong Kong Ee Fu Noodles with Garlic Chives and Sakura Ebi

腊味芋香荷叶饭

双丝捞升面

樱花虾柴鱼焖伊面

### DESSERT

(Select 1 Item)

- Chilled Mango Sago with Pomelo
- Yam Paste with Pumpkin and Gingko Nut
- Peach Resin Dessert (Cold/Hot)

杨枝甘露

金瓜芋泥

红莲桃胶 (冷 / 热)



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