



Wedding Package

The Sea of Love

(Minimum 50 pax)

8-COURSE MENU:

S\$988.00+

Per Table

BUFFET SELECTION:

S\$98.00+

Per Person

All Price Quoted Subject To 7% GST

*Additional 10% Surcharge For Non-members

FOR RESERVATIONS & ENQUIRES

Please call us at +65 6768 9288 or email banquet@rsyc.org.sg



Let's Feast In Celebration

- Sumptuous choice of Chinese & Western Cuisine
 - Complimentary Food Tasting for 10 Guests for Chinese 8-Course Lunch/Dinner Menu
 - Special Dietary Meals (Vegetarian) can be arranged
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A Toast To Eternity!

- Free Flow of Soft Drinks (Coke/Sprite) throughout the event
 - Pre-Wedding reception (30 mins) with Soft Drinks & Mixed Nuts
 - Champagne Pyramid with a complimentary bottle of sparkling wine for toasting
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A Touch Of Elegance

- LED Fairy Light Backdrop
 - Floral Decorations for Aisle Stands, Centerpieces & Reception Table
 - Sashes for the VIP Table
 - A Choice of elegantly designed Wedding Invitation Cards for up to 70% of guaranteed attendance (excluding printing of inserts)
 - Selection of Wedding Favors to choose from for all your guests
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Complimentary

- Usage of 01 Projector and Screens
- Usage of a Basic Audio System with 02 Wireless Microphones
- Parking Passes for up to 20% of your guaranteed attendance (capped at 20 pieces)
- One Night Stay in our Bridal Suite with Breakfast
- Food tasting on selected menu for 10 persons
- Guest Signatory Book to mark your joyous occasion
- Reception Table with 02 Chairs



8-Course Menu

(Served 10 pax per table)

Four Treasure Combination Platter

(Marinated Baby Octopus, Prawn Cocktail,
Honey Prawn Dumpling & Sliced Smoked Duck with Plum Sauce)

Braised Fish Maw Soup

(Fish Maw, Crabmeat, Dry Scallop, Mushroom & Shredded Chicken)

Steamed Herbal Chicken

(Steam Spring Chicken with Chinese Herbs & Garnished with Cilantro)

Golden Deep-Fried Seabass with Vietnamese Sauce

(Fried Fish with Vietnamese Sauce Garnished with Cilantro)

Crispy Oatmeal Prawn with Curry Leaves & Chilli Padi

Braised Two Mushroom with Chinese Spinach

Steamed Fragrant Rice with Seafood in Lotus Leaf

Chilled Papaya with White Fungus, Red Date and Longan

Buffet Selection Menu

Appetizer

(Kindly select 2 items from the following)

- Caesar Salad with Smoked Salmon
- Crunchy Fruits Mayo Salad with Cashew Nut
 - Garden Salad with Dressing
- German Potato Salad with Chicken Bits
- Mixed of Roman Lettuce, Cherry Tomato, Cucumber & Seasonal Green
(Served with Thousand Island Dressing)
- Pataya Guava Salad with Crushed Peanut
 - Smoked Duck Pasta Salad
 - Thai Green Mango Salad
 - Tuna & Pasta Salad

Soup

(Kindly select 1 item from the following)

- Cream of Mushroom Soup
- Cream of Pumpkin Soup
- Cream of Tomato Soup
 - Soto Ayam Soup
- Sze Chuan Hot & Spicy Soup
 - Tom Yum Chicken Soup

Select either
International OR Western Selection

International Selection

Baked Australian Black Mussel in Confit Tomato Sauce Topped with Cheese Au Gratin **OR** Japanese Fried Bread Dust Crab Pincer with Mayo

Broccoli with Crabmeat Egg White Sauce
OR Broccoli with Imperial Beancurd & Mock Abalone Slice

Butterfly Shrimp Wonton with Mayo Dip
OR Deep Fried Golden Crumb Cheese Stick with Chilli Dip

Fried Crispy Chicken Encrusted with Cereal Crisps & Curry Leaf
OR Hot Grilled Brazil Chicken Thigh with Teriyaki Sauce

Wok Fried Pangsius Fillet in Imperial Soya Sauce with Scallion & Leek Garnish
OR Pan Seared Pangsius Fillet with Lemon Beurre Blanc & Capers

Wok Fried Tom Yam Seafood Fragrant Fried Rice with Kaffir Leaf
OR Wok "Hei" Seafood Fragrant Fried Rice with Silver Fish

Wok Tossed Prawn Asian Kampong Style "Kam Hiang"
OR Pan Fried Prawn with Ginger Shoyu Butter Glazed & Oriental Green Garnish

Wok Tossed Seafood Mee Goreng
OR Hong Kong Style Wok Fried Seafood Noodle

Select either
International OR Western Selection

Western Selection

Baked Australian Prawn & Black Mussel in
Confit Tomato Sauce Topped w/ Cheese Au Gratin

OR Pan Grilled Prawn with Celery Chutney

English Potato Gratin

OR Sautéed Sausage with Mushroom

French Classic Baked Chicken Roulade with Mushroom Ragout

OR Roast Chicken Ala Orange

Fusilli Pasta with Marinara Sauce

OR Tomato Seafood Penne Pasta

Pan Seared Pangiscus Fillet with Lemon Beurre Blanc & Capers

OR Hot Grilled Pangiscus Fillet with Smoky Tomato Sauce

Rice Primavera with Seafood (Fragrant Rice with a Tang of Lemon Peel & Juice)

OR Italiana Garlic Butter Fragrant Long Grain Rice with Mushroom & Sausage

Sautéed Brussel Sprout & Carrot with Caramelized Onion

OR Ratatouille Au Gratin

Sautéed Chicken Sausage with Honey Mustard Sauce

OR Seafood Croquette with Chilli Dip



Sweet Temptation

(Kindly select 3 items from the following)

- Chilled Red Ruby with Coconut Cream
- Chilled Lemongrass Jelly with Fruit Cocktail
 - Red Bean Soup with Lotus Seed (Hot)
 - Cheng Tng (Hot/Cold)
 - Fresh Fruit Platter
 - Mini Marble Cheesecake
 - Mini Fruit Tartlet
 - Gourmet Mini Swiss Rolls
 - Mini Red Velvet Cake