

INTIMATE WEDDING PACKAGE

(For min of 20 persons)



Package includes:

- 4-course set menu
- Exclusive usage of a private dining room in The Villa
- Exclusive usage of vanity room
- Fresh floral decorations on dining tables
- Complimentary upgrade of linen themes for all tables and chairs
- Complimentary usage of basic sound system & two wireless handheld microphones
- LCD projector & screen (excludes laptop)
- Complimentary WIFI access for all guests
- Dedicated banquet manager to oversee entire event together with his team

*Please note that image shown is for illustration only



EVENT ORGANISER



EVENT CATERER

All prices are subject to 10% service charge and prevailing goods and services tax. Final guest count and food pre-orders are required 7 working days prior to event to ensure availability of proposed dishes. Proposed menu is subject to changes. Other terms & conditions apply.





The Villa
Botanic Gardens
Singapore

ASIAN SET MENU

(Minimum of 20 persons)

APPETISER

(Choose **ONE** type for all guests)

Lightly Seared Soy Marinated Yellow Fin Tuna

Smoked avocado puree, semidried tomato, olive powder, quail egg, pickled shallot, orange wedge, orange emulsions, frisée, micro cress

Or

Homemade Beetroot Cured Salmon

Orange wedge, cucumber, pickled mustard, quail egg, orange marmalade, salmon roe, orange dressing, frisée, micro cress

SOUP

(Choose **ONE** type for all guests)

Tom Yum Prawn Bisque

Lime cream, poach baby prawn, lime powder

Or

Cream of Butternut Squash (V)

Whipped cream, thyme, pumpkin seed, butternut

MAIN

(Select **TWO** main options for guests to choose **ONE**)

Pan Seared Teriyaki Salmon

Salmon croquette, garlic aioli, pickled ginger, spring onion, sesame, confit tomato, quinoa, edamame, broccolini

Or

Pan Seared Sakura Chicken Breast

Pumpkin puree, baby carrot, asparagus, confit tomato, chicken mushroom mousse, mushroom jus

Or

Javanese Spiced Marinated Lamb Rack

Red pepper relish, curried eggplant puree, coriander pesto, broccolini, baby carrot

DESSERT

(Choose **ONE** type for all guests)

Toffee Pudding

Butterscotch sauce, vanilla crumble, vanilla ice cream, mixed berries

Or

Black Glutinous Rice Pudding (V)

Vanilla ice cream, coconut foam, coconut



GARDEN EVENTS
SINGAPORE

EVENT ORGANISER



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