

The Villa Wedding Experience





Event Organiser



Event Caterers



The Villa Wedding Experience

Accommodating up to 210 seated guests or up to 1,000 for an all-day celebration

Modern Euro-Asian Wedding Package

Lunch : 10am to 3pm* Dinner : 5pm to 11pm* *set up and teardown	Monday to Thursday	Friday to Sunday including Public Holidays	Package Pricings	
Venues	Minimum Spend		Set Menus	Buffet Menus
The Villa	\$13,000 ++	\$15,000 **	Riedelia : \$118 ++	Temporary NA
Courtyard + Batik Room	\$10,000 **	\$12,000 **	Zingiber : \$138 ⁺⁺	
The Courtyard, The Batik Room or The Drawing Room	\$6,000 ++	\$8,000 ++	Majestic : \$158++	

^{**}Should you wish to rent The Villa only, please refer to The Rental Package**



Riedelia (\$118 **) Menu Package

Packages include:

Use of function rooms in The Villa from 10am to 3pm or 5pm to 11pm (T&Cs apply)

Complimentary upgrade to all Linen Themes for tables and chairs

Use of the basic sound system, 2 wireless handheld microphones

Use of the LCD projector & screen (excludes laptop) and 'live' feed facility

Banquet Manager will oversee the entire event with his team member

WIFI access for all guests

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For minimum 40 persons, package is also inclusive of Fresh floral decorations on dining tables

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For minimum 100 persons, package is also inclusive of \$150 nett Pre-wedding Dining Voucher at The Halia and Choose <u>TWO Perks</u>:

Fresh Floral Decorations for Dining Tables AND
Themed Wedding Stationery (Wedding Invitation Cards, Menu Cards for Set Menus,
Blank Place Cards)

Exclusive Valet Services at SBG Tyersall Gate Car Park

Welcome Mocktail Drink *Choose ONE Ginger Jive, Island Cooler OR Wicked Cricket

Champagne Tower with 6 bottles of Prosecco

One Bottle of Banquet Wine for every 10 adults' bookings

20 Litres of Tiger OR Heineken Beer (equivalent to 60 bottles) Exclusive Wedding Favours

Prices are subjected to 10% Service Charge & Prevailing GST.

Wedding packages are subjected to change. Packages are valid till September 2021.

Ingredients listed above might be replaced by higher or similar value due to suppliers' inability to fulfil the order.

*(v) Vegetarian dishes – May contain onion, garlic, eggs & dairy products.



Riedelia (\$118 ++) Menu

APPETIZER

Smoked duck breast Romaine lettuce, sour dough crumbs, parmesan, black garlic aioli

SOUP

Soup of the Day (v) Chef's Choice of Bread

MAIN COURSE

Grilled salmon fillet Pearl cous cous, asparagus, coconut, Yuzu OR

Slow cooked chicken breast Roast mushroom, Jerusalem artichoke, spinach purée, truffle jus

DESSERT

Honeydew sago (v) Compressed melon, honeydew soup, pandan oil, vanilla ice cream

BEVERAGE

	Flavoure	ed Ice	e Tea	*Choos	se ON	E	
[] Blueberry	[]	Melon	[]	Peach



Zingiber (\$138 ++) Menu Package

Packages include

Use of function rooms in The Villa from 10am to 3pm or 5pm to 11pm (T&Cs apply)

Complimentary upgrade to all Linen Themes for tables and chairs

Use of the basic sound system, 2 wireless handheld microphones

Use of the LCD projectors & screens (excludes laptop) and 'live' feed facility

Banquet Manager will oversee the entire event with his team member

WIFI access for all guests

Champagne Tower with a Bottle of Champagne

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For minimum 40 persons, package is also inclusive of Fresh floral decorations on dining tables "The Villa" Wedding Invitation Cards and Choose ONE Perk:] Signature Mocktail Welcome Drink *Choose ONE Ginger Jive, Island Cooler OR Wicked Cricket

nger Jive, Island Cooler OR Wicked Cricket

[] 5 Bottles of Banquet Wine

[] 10 Litres Tiger OR Heineken Beer

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For minimum 100 persons, package is also inclusive of

\$200 nett Pre-wedding Dining Voucher at The Halia
Fresh Floral Decorations for Dining Tables
Themed Wedding Stationery (Wedding Invitation Cards, Menu Cards for Set Menus,
Blank Place Cards)

Signature Mocktail Welcome Drink *Choose ONE Ginger Jive, Island Cooler OR Wicked Cricket One Bottle of Banquet Wine for every 10 adults 20 Litres Tiger OR Heineken Beer

and Choose ONE Perk:

] Exclusive	Valet Services at SBG Tyersall Gate Car Park
[] Enhanced Décor Installation
[] Exclusive Wedding Favours

Prices are subjected to 10% Service Charge & Prevailing GST.

Wedding packages are subjected to change. Packages are valid till September 2021.

Ingredients listed above might be replaced by higher or similar value due to suppliers' inability to fulfil the order.

*(v) Vegetarian dishes – May contain onion, garlic, eggs & dairy products.



Zingiber (\$138 ++) Menu

APPETIZER
*Couple is to choose <u>ONE</u> appetizer for all guests.
[] Spiced chicken & celeriac remoulade
Fine beans, green tomato & turmeric pickle, salted black bean
[] Smoked duck breast
Romaine lettuce, sour dough crumbs, parmesan, black garlic aioli.
[] Prawn pate
Cream cheese, chilli padi, coriander, compressed cucumber, prawn cracker & poppadum.
SOUP
Soup of the Day (v)
Chef's Choice of Bread
MAIN COURSE
*Couple is to choose <u>TWO</u> main courses for guests to select <u>ONE</u> .
Host & Invited Guests are to select main course at least 10 working days before event
[] Baked barramundi fillet
Roast carrot & ginger purée, matcha soba noodle, compressed cucumber,
ginger flower sambal jus
[] Paperbag oven-baked halibut fillet
Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli
[] Slow cooked chicken breast
Roast mushroom, Jerusalem artichoke, spinach purée, truffle jus
[] Wagyu rump steak 180g
with Horseradish mash, vine tomato, rocket salad, black pepper jus
DESSERT
Sticky toffee pudding (v)
Dates, vanilla ice cream, sea salt, butterscotch sauce
BEVERAGE
Flavoured Ice Tea *Choose ONE
[] Blueberry [] Melon [] Peach

Prices are subjected to 10% Service Charge & Prevailing GST.

Wedding packages are subjected to change. Packages are valid till September 2021.

Ingredients listed above might be replaced by higher or similar value due to suppliers' inability to fulfil the order.

*(v) Vegetarian dishes – May contain onion, garlic, eggs & dairy products.



Majestic (\$158 ++) Menu Package

Packages include

Use of function rooms in The Villa from 10am to 3pm or 5pm to 11pm (T&Cs apply)

Complimentary upgrade to all Linen Themes for tables and chairs

Use of the basic sound system, 2 wireless handheld microphones

Use of the LCD projectors & screens (excludes laptop) and 'live' feed facility

Banquet Manager will oversee the entire event with his team member

WIFI access for all guests

Champagne Tower with a Bottle of Champagne

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For minimum 40 persons, package is also inclusive of

Fresh floral decorations on dining tables
"The Villa" Wedding Invitation Cards

] Signature Mocktail Welcome Drink *Choose ONE
Ginger Jive, Island Cooler OR Wicked Cricket

and Choose <u>ONE Perk</u>:

[] 10 Bottles of Banquet Wine
] 20 Litres Tiger OR Heineken Beer

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For minimum 100 persons, package is also inclusive of

\$200 nett Pre-wedding Dining Voucher at The Halia
Fresh Floral Decorations for Dining Tables AND
Themed Wedding Stationery (Wedding Invitation Cards, Menu Cards for Set Menus,
Blank Place Cards)

Exclusive Wedding Favours

Signature Mocktail Welcome Drink *Choose ONE Ginger Jive, Island Cooler OR Wicked Cricket Two-hour Free Flow Banquet Red & White Wines 20 Litres Tiger OR Heineken Beer

Prices are subjected to 10% Service Charge & Prevailing GST.

Wedding packages are subjected to change. Packages are valid till September 2021.

Ingredients listed above might be replaced by higher or similar value due to suppliers' inability to fulfil the order.

*(v) Vegetarian dishes – May contain onion, garlic, eggs & dairy products.



Majestic (\$158 ++) Menu

BUTTER-SERVED CANAPES

*Couple is to choose TWO Canapes for all guests				
[] Pan-fried Beef Cubes, Peppered Cream Sauce, Dried tomato, Parsley				
[] Smoked Salmon Pate, Creamed Cheese, Lettuce, Fish Roe				
[] Goat Cheese Tartlet, Smoked Tomato, Cinnamon Balsamic (v)				
[] Grilled Lemongrass Prawn, Ginger Flavoured Sambal, Coconut				
[] Freshly Shucked Irish Oysters, Ginger Flavoured Sambal & Finger Lime				
[] Creamed Mushroom, Herb & Truffle Vol Au Vent (v)				
APPETIZER				
*Couple is to choose <u>ONE</u> appetizer for all guests.				
[] Charred Fremantle octopus 90-100g				
Cauliflower purée, capers, wagyu chorizo oil, parsley				
[] Prawn pate				
Cream cheese, chilli padi, coriander, compressed cucumber, prawn cracker & poppadum.				
[] Tuna tartare				
Citrus ponzu, hazelnut, dragon fruit, crisp bread				
ENTREE				
*Couple is to choose <u>ONE</u> entree for all guests.				
[] Lemongrass prawn salad				
Fresh mango, tomato, glass noodle & ginger flower dressing				
[] Tomato salad (V)				
Feta cheese, olive crumble, pickled ginger emulsion, green tomato pickle				
[] Goats cheese mousse (V)				
Bee pollen, sweet and sour pickle & baguette crostini				
[] Spiced chicken & celeriac remoulade				
Fine beans, green tomato & turmeric pickle, salted black bean				



MAIN COURSE

*Couple is to choose <u>TWO</u> main courses for guests to select <u>ONE</u> .
Host & Invited Guests are to select main course at least 10 working days before event
[] Baked barramundi fillet
Roast carrot & ginger purée, matcha soba noodle, compressed cucumber,
ginger flower sambal jus
[] Paperbag oven-baked halibut fillet
Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli
[] Grilled tooth fish (MSC CERTIFIED)
Wholegrain mustard cream, garlic & mala green beans, spiced nuts, salted black bean
[] Angus tenderloin 200g
with Horseradish mash, vine tomato, rocket salad, black pepper jus
[] Slow cooked striploin 220g
with Horseradish mash, vine tomato, rocket salad, black pepper jus
[] Slow cooked wagyu approx. 300g
with Horseradish mash, vine tomato, rocket salad, black pepper jus
DESSERT
*Couple is to choose <u>ONE</u> dessert for all guests.
[] Honeydew sago (v)
Compressed melon, honeydew soup, pandan oil, vanilla ice cream
[] Sticky toffee pudding (v)
Dates, vanilla ice cream, sea salt, butterscotch sauce
[] Valrhona Chocolate tart (v)
Raspberry, popping candy, mango sorbet, chocolate soil
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BEVERAGE
Flavoured Ice Tea *Choose ONE
[] Blueberry [] Melon [] Peach



"A La Carte" Canapes List

(for add-on to existing package menu)

(101 add-011 to existing package mend)	Price per piece
Savoury (minimum order of 20 pieces per item is required)	
Smoked Salmon Pate Creamed cheese, lettuce, fish roe	\$5.50++
Beef Tartare Chive aioli, capers, wasabi fish roe, crisp bread	\$5.00++
Charred Asparagus Spears (v) Truffle, Aioli, Lemon	\$4.50**
Grilled Lemongrass Prawn Ginger flower sambal, coconut	\$5.50++
Goat Cheese Tartlet (v) Smoked tomato, cinnamon balsamic	\$5.00**
Creamed Mushroom, Herb & Truffle Vol Au Vent (v)	\$4.50**
Chicken Breast Toasted hazelnuts, chilli, herb emulsion, pickled ginger	\$5.50**
Freshly Shucked Irish Oysters Ginger flower, sambal & finger lime	\$5.00**
Pan-fried Beef Cubes Peppered cream sauce, dried tomato, parsley	\$4.50++
Bluefin Tuna Tartare Crisp bread, wasabi, pickled ginger	\$5.00++
Selection of Sushi Rolls Shoyu sauce, wasabi, pickled ginger	\$4.50 ⁺⁺ (min. 50 pcs per order)

All prices are subject to 10% service charge and prevailing goods and services tax.

Items may be subjected to change due to suppliers' ingredients' availability.

Final guest count and food pre-orders are required 7 working days prior to event to ensure availability of proposed items.

Minimum spend per function room applies – please check with Sales Personnel.

Other Terms & Conditions may apply.