

## *The Villa Wedding Experience*



Event Organiser



Event Caterer

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax  
Wedding packages are subjected to change. Packages are valid till December 2022  
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 & other dairy products  
Photos are for illustrations only

# The Villa Wedding Experience

## Modern Euro-Asian Wedding Package

Lunch : 10am to 3pm* Dinner : 5pm to 11pm* *set up and teardown		Monday to Thursday	Friday to Sunday including eve of Public Holidays & PHs	Package Pricings	
VENUES	Minimum Spend		Set Menus	Buffet Menus (temporary not available)	
The Villa	\$13,000 ++	\$15,000 ++	Riedelia : \$118++	Alpinia : \$108++	
The Courtyard + Batik Room	\$10,000 ++	\$12,000 ++	Zingiber : \$138++	Heliconia : \$128++	
The Drawing Room	\$6,000 ++	\$8,000 ++	Majestic : \$158++	Royal : \$148++	

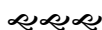
Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax  
 Wedding packages are subjected to change. Packages are valid till December 2022  
 Ingredients listed above might be replaced by higher or similar value due to suppliers' inability to fulfil the order  
 \*(v) Vegetarian dishes – May contain onion, garlic, eggs & other dairy products  
 Photos are for illustrations only



The Villa  
Botanic Gardens  
Singapore

***Riedelia (\$118<sup>++</sup>) or Alpinea (\$108<sup>++</sup>) Menu Package***  
***Package includes***

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



**For minimum 40 persons, package is also inclusive of**  
Soft Drinks – Coke and Sprite  
Flavoured Ice Tea \*Choose ONE: Blueberry/Melon/Peach  
Fresh floral decorations on dining tables



**For minimum 100 persons, package is also inclusive of**  
Soft Drinks – Coke and Sprite  
Flavoured Ice Tea \*Choose ONE: Blueberry/Melon/Peach  
and Choose THREE Perks below :

Fresh Floral Decorations for Dining Tables

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 bottle 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 Goods & Services Tax  
Wedding packages are subjected to change. Packages are valid till December 2022  
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 & other dairy products  
Photos are for illustrations only



## *Riedelia (\$118<sup>++</sup>) Menu Package*

### SOUP

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

### APPETIZER

Spiced Chicken Salad  
*Green mango, peanut, radish, fish sauce & chilli caramel*

### MAIN COURSE

Grilled Salmon Fillet  
*Pearl cous cous, asparagus, coconut, yuzu*

### OR

Slow Cooked Chicken Breast  
*Roast mushroom, buttered broccolini, capsicum purée, ginger jus*

### DESSERT

Honeydew Sago (V)  
*Compressed melon, honeydew soup, pandan oil, vanilla ice cream*

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax  
Wedding packages are subjected to change. Packages are valid till December 2022  
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 & other dairy products  
Photos are for illustrations only

## Alpinia (\$108<sup>++</sup>) Menu Package

### COLD DISHES

Chef's Salad of Mesclun, Tomato, Onion, Cucumber (v)  
with Assorted Dressing & Condiments,; Balsamic, Dijon  
Mustard Mayo, Spicy Ranch, Olive, Egg, Croutons,  
Toasted Walnut

Smoked Turkey Breast, Garlic, Cumin Mayo, Mixed  
Herbs, Paprika

Tiger Prawn Cocktail, Crispy Lettuce, Dill, Piquant  
Mayo, Cherry Tomato

### JAPANESE INSPIRED

Assorted Sushi Rice Rolls

Tataki Style **\*Choose ONE**

☐ Yellow Fin Tuna

☐ Lightly Cured & Torch Seared Salmon

With Soy Sauce, Pickled Ginger & Wasabi

**\*Choose ONE only** – Asian corner OR Soup Station

### ASIAN CORNER **\*Choose ONE**

☐ Traditional Nonya Laksa

with Condiments of “Tau Pok”, Shredded Chicken,  
Hard-Boiled Egg, Fish Cake, Beansprouts, Sambal Chilli,  
Laksa Leaf

☐ Mee Siam

with Condiments of “Tau Kwa”, Hard-Boiled Egg,  
Spring Onion, Sambal Chilli, Lime

OR

### SOUP **\*Choose ONE**

Serves with Bread Basket

☐ Local Pumpkin & Carrot Soup (v)

☐ Celeriac & Apple Soup (v)

☐ Chicken & Barley Mixed Vegetables Veloute

☐ Tomato Basil Soup (v)

☐ White Vegetables Soup (v)

☐ Potato & Leek Soup (v)

☐ Cream of Wild Mushroom Soup (v)

..... cont'd

### LIVE STATION **\*Choose ONE**

☐ The Halia's Signature Chilli Crab Spaghettini

☐ Slow-Roasted Beef

**\*Choose** : Ribeye **OR** Striploin (serves medium rare)

☐ Slow-Roasted Lamb Leg (serves medium)

**\*For Carvery, choose 3 sauces to compliment the meat.**

Sauce Selection :

☐ Pepper Cream ☐ Mushroom Jus

☐ Mustard ☐ Mint Chutney

☐ Horseradish Cream

### HOT DISHES

Cajun Spiced Chicken Leg with Trio Colour of  
Capsicum & Onion, Chicken Jus

Steamed Salmon with Turmeric Coconut Cream,  
Eggplant, Chilli, Green Pea, Baby Corn, Salted Black  
Bean

Beef Goulash, Gherkin, Sour Cream

Potato & Mushroom Dauphinoise (v)

Market Vegetable with Butter Sauce & Almond (v)

Black Olive Fried Rice (v)

### DESSERT

Mini Fruit Tart

Carrot Cake (v)

Chocolate Truffle (v)

Tropical Fruit Platter (v)

### BEVERAGE **\*Choose ONE**

☐ Blueberry Ice Tea

☐ Melon Ice Tea

☐ Peach Ice Tea

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax

Wedding packages are subjected to change. Packages are valid till December 2022

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 & other dairy products

Photos are for illustrations only



The Villa  
Botanic Gardens  
Singapore

**Zingiber (\$138<sup>++</sup>) or Heliconia (\$128<sup>++</sup>) Menu Package**  
*Package includes*

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



**For minimum 40 persons, package is also inclusive of**  
Soft Drinks – Coke and Sprite  
Flavoured Ice Tea \*Choose **ONE**: Blueberry/Melon/Peach  
Fresh floral decorations on dining tables  
“The Villa” In-house Wedding Invitation Cards  
and Choose **ONE**:  
[    ] Signature Mocktail Welcome Drink \*Choose **ONE**  
*Ginger Jive, Island Cooler OR Wicked Cricket*  
[    ] 5 Bottles of Banquet Wine  
[    ] 10 Litres Tiger OR Heineken Beer



**For minimum 100 persons, package is also inclusive of**  
Soft Drinks – Coke and Sprite  
Flavoured Ice Tea \*Choose **ONE**: Blueberry/Melon/Peach  
\$150 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**:  
[    ] Exclusive Valet Services at SBG Tyersall Gate Car Park  
[    ] Enhanced Décor Installation  
[    ] Exclusive Wedding Favours

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax  
Wedding packages are subjected to change. Packages are valid till December 2022  
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 & other dairy products  
Photos are for illustrations only



The Villa  
Botanic Gardens  
Singapore

## Zingiber (\$138<sup>++</sup>) Menu Package

### SOUP

Soup of the Day (v)  
*Chef's choice of bread*

### APPETIZER

*\*Couple is to choose ONE appetizer for all guests.*

Prawn Pate

*Cream cheese, chilli padi, coriander, cucumber, prawn cracker.*

OR

Tuna Tartare

*Citrus ponzu, hazelnut, dragon fruit, crisp bread.*

OR

Lemongrass Prawn Salad

*Fresh mango, tomato, glass noodle & ginger flower dressing*

### MAIN COURSE

*\*Couple is to choose TWO main courses for guests to select ONE.*

*Host & Invited Guests are to select main course at least 10 working days before event*

Baked Paper Bag Halibut

*Japanese rice, pickles, truffle aioli, soy broth*

OR

Slow Cooked Chicken Breast

*Roast mushroom, buttered broccolini, capsicum purée, ginger jus*

OR

Baked Barramundi Fillet

*Roast carrot & ginger purée, matcha soba noodle, ginger flower sambal jus.*

OR

Grassfed striploin 300g (Additional \$6<sup>++</sup> per order)

*Mash potato, tomato & rocket salad, black pepper jus*

### DESSERT

Sticky Toffee Pudding (V)

*Dates, vanilla ice cream, sea salt, butterscotch sauce*

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax  
Wedding packages are subjected to change. Packages are valid till December 2022

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 & other dairy products

Photos are for illustrations only

v12012022





The Villa  
Botanic Gardens  
Singapore

## Heliconia (\$128 ++ ) MENU PACKAGE

### SALAD BAR

“Halia Style” Gado Gado

with Potato, Egg, French Bean, Carrot, Cauliflower,  
Beancurd, Tempeh, Cherry Tomato, Beansprout, Halia’s  
Ginger Flower Dressing, Prawn Cracker, Egg, Crushed  
Peanut

Caesar Salad

with Romaine, Caesar Dressing, Hard-Boiled Egg,  
Crostoni, Shaved Parmesan, Cherry Tomato, shredded  
Chicken, Pine Nut

### COLD DISHES

Sweet & Sour Seafood with Glass Noodle, Ginger Flower  
Blossom, Red Onion, Chilli, Coriander, Crushed Peanut  
Roasted Wild Mushroom & Asparagus with Balsamic  
Vinaigrette, Sundried Tomato Olive (v)

### JAPANESE INSPIRED

Assorted Sushi Rice Rolls

Tataki Style \*Choose ONE

☐ Yellow Fin Tuna

☐ Lightly Cured & Torch Seared Salmon

With Soy Sauce, Pickled Ginger & Wasabi

### ASIAN CORNER \*Choose ONE

☐ Traditional Nonya Laksa

with Condiments of “Tau Pok”, Shredded Chicken, Hard-  
Boiled Egg, Fish Cake, Beansprouts, Sambal Chilli, Laksa  
Leaf

☐ Mee Siam

with Condiments of “Tau Kwa”, Hard-Boiled Egg, Spring  
Onion, Sambal Chilli, Lime

### SOUP \*Choose ONE

Serves with Bread Basket

☐ Local Pumpkin & Carrot Soup (v)

☐ Celeriac & Apple Soup (v)

☐ Chicken & Barley Mixed Vegetables Veloute

..... cont’d

..... cont’d SOUP \*Choose ONE

☐ Tomato Basil Soup (v)

☐ White Vegetables Soup (v)

☐ Potato & Leek Soup (v)

☐ Cream of Wild Mushroom Soup (v)

### LIVE STATION \*Choose ONE

☐ The Halia’s Signature Chilli Crab Spaghettini

☐ Slow-Roasted Beef

\*Choose : Ribeye OR Striploin (serves medium rare)

☐ Slow-Roasted Lamb Leg (serves medium)

\*For Carvery, choose 3 sauces to compliment the meat.

Sauce Selection:

☐ Pepper Cream ☐ Mushroom Jus

☐ Mustard ☐ Mint Chutney

☐ Horseradish Cream

### HOT DISHES

Poached Halibut in Ginger Soy Broth, Broccoli,  
Mushroom, Leek, Coriander

Pan Seared Chicken Leg with Broccolini, Mushroom,  
Cherry Tomato, Celery, Thyme Jus

Penne Pasta with Artichoke, Mushrooms, Spinach, Cream  
Sauce (v)

Biryani Rice, Mixed Vegetable, Egg, Dried Apricot,  
Cashew Nuts (v)

Indian Style Curry \*Choose ONE Meat Option

☐ Beef ☐ Lamb ☐ Chicken

### DESSERT

Mango Mousse with Mango Jello

Red Velvet (v)

Mini Fruit Tart

Assorted Chouchous (v)

Tropical Fruit Platter (v)

### BEVERAGE \*Choose ONE

☐ Blueberry Ice Tea ☐ Melon Ice Tea

☐ Peach Ice Tea

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax

Wedding packages are subjected to change. Packages are valid till December 2022

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 & other dairy products

Photos are for illustrations only

v12012022



**Majestic (\$158<sup>++</sup>) or Royal (\$148<sup>++</sup>) Menu Package**  
*Package includes*

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



**For minimum 40 persons, package is also inclusive of**  
Soft Drinks – Coke and Sprite  
Flavoured Ice Tea \*Choose ONE: Blueberry/Melon/Peach  
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 ONE Perk :  
[    ] 10 Bottles of Banquet Wine  
[    ] 20 Litres Tiger OR Heineken Beer



**For minimum 100 persons, package is also inclusive of**  
Soft Drinks – Coke and Sprite  
Flavoured Ice Tea \*Choose ONE: Blueberry/Melon/Peach  
\$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*  
20 Bottles of Banquet Red & White Wines  
20 Litres Tiger OR Heineken Beer

and Choose ONE Perk :  
[    ] Exclusive Valet Services at SBG Tyersall Gate Car Park  
[    ] Enhanced Décor Installation

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax  
Wedding packages are subjected to change. Packages are valid till December 2022  
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 & other dairy products  
Photos are for illustrations only

## Majestic (\$158 <sup>++</sup>) Menu Package

### BUTTER-SERVED CANAPES

*\*Couple is to choose TWO Canapes for all guests*

Halloumi Fries, Yoghurt, Pickled Ginger (v)  
Avocado Toast, Baguette, Dried Tomato (v)  
Goats Cheese Tartlet, Smoked Tomato, Balsamic (v)  
BBQ Braised Beef, Pineapple Relish, Lime Leaf  
Fried Chicken Croquette, Ginger Flower Hot Sauce, Coriander  
Tuna/Lime/Ginger/Sesame & Hazelnut Pesto  
White Fish Brandade, Tobiko, Yuzu, Chive  
Smoked Salmon Tartlet, Chive, Shallot Pickle, Cream Cheese

### SOUP

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

### APPETISER

*\*Couple is to choose ONE Appetiser for all guests.*

Spiced Chicken Salad  
*Green mango, peanut, radish, fish sauce & chilli caramel*  
Prawn Pate  
*Cream cheese, chilli padi, coriander, cucumber, prawn cracker*  
Tuna Tartare  
*Citrus ponzu, hazelnut, dragon fruit, crisp bread*  
Lemongrass Prawn Salad  
*Fresh mango, tomato, glass noodle & ginger flower dressing*  
Rare Wagyu Beef Salad  
*Lebanese cucumber, blue cheese, chilli & basil dressing*

***\*\*Continued on next page\*\****



## MAIN COURSE

*\*Couple is to choose TWO main courses for guests to select ONE.*

*Host & Invited Guests are to select main course at least 10 working days before event*

*Baked Paper Bag Halibut  
Japanese rice, pickles, truffle aioli, soy broth  
Slow Cooked Chicken Breast  
Roast mushroom, buttered broccolini, capsicum purée, ginger jus  
Grilled Tooth Fish  
Wholegrain mustard cream, garlic & mala green beans, spiced nuts, salted black bean  
Grassfed Striploin 300g  
Mash potato, tomato & rocket salad, black pepper jus  
Angus tenderloin 200g (Add \$6++)  
Mash potato, tomato & rocket salad, black pepper jus*

## DESSERT

*\*Couple is to choose ONE dessert for all guests.*

*Honeydew Sago (V)  
Compressed melon, honeydew soup, pandan oil, vanilla ice cream  
Organic Chia Seed Porridge (V & Vegan)  
Strawberry jelly, mango, pomelo  
Sticky Toffee Pudding (V)  
Dates, vanilla ice cream, sea salt, butterscotch sauce  
Valrhona Chocolate Tart (V)  
Raspberry, popping candy, mango sorbet, chocolate soil*

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax  
Wedding packages are subjected to change. Packages are valid till December 2022  
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 & other dairy products  
Photos are for illustrations only

v12012022

## *Royal (\$148<sup>++</sup>) Menu Package*

### BUTTER-SERVED CANAPES

Goat Cheese Tartlet, Smoked Tomato, Cinnamon

Balsamic (v)

Mini Asparagus Quiche, spinach, tomato salsa, herbs (v)

### COLD DISHES

Chef's Salad of Mesclun, Tomato, Onion, Cucumber (v)

With Assorted Dressing & Condiments: Balsamic, Dijon

Mustard Mayo, Spicy Ranch, Kalamata Olive, Egg,

Croutons, Toasted Walnut

Roasted Beetroot, Watermelon, Walnut, Feta Cheese,

Honey Lemon Dressing

Thai Beef Salad, Coriander, Chilli Red Onion, thai Basil

Celery, Carrot, Tomato, Lime, Peanut, Glass Noodle, Fish

Sauce

Vine Tomato, Basil, Black Pepper Feta cheese Mousse,

Honey (v)

### JAPANESE INSPIRED

Assorted Sushi Rice Rolls

Tataki Style **\*Choose ONE**

☐ Yellow Fin Tuna

☐ Lightly Cured & Torch Seared Salmon

With Soy Sauce, Pickled Ginger & Wasabi

**\*Choose ONE only** – Asian corner OR Soup Station

### ASIAN CORNER **\*Choose ONE**

☐ Traditional Nonya Laksa

with Condiments of "Tau Pok", Shredded Chicken, Hard-Boiled Egg, Fish Cake, Beansprouts, Sambal Chilli, Laksa Leaf

☐ Mee Siam

with Condiments of "Tau Kwa", Hard-Boiled Egg, Spring Onion, Sambal Chilli, Lime

### SOUP **\*Choose ONE**

Serves with Bread Basket

☐ Local Pumpkin & Carrot Soup (v)

☐ Celeriac & Apple Soup (v)

..... cont'd

### ..... cont'd SOUP **\*Choose ONE**

☐ Chicken & Barley Mixed Vegetables Veloute

☐ Tomato Basil Soup (v)

☐ White Vegetables Soup (v)

☐ Potato & Leek Soup (v)

☐ Cream of Wild Mushroom Soup (v)

### LIVE STATION **\*Choose ONE**

☐ The Halia's Signature Chilli Crab Spaghettini

☐ Slow-Roasted Beef

**\*Choose:** Ribeye **OR** Striploin (serves medium rare)

☐ Slow-Roasted Lamb Leg (serves medium)

**\*For Carvery, choose 3 sauces to compliment the meat.**

Sauce Selection:

☐ Pepper Cream

☐ Mushroom Jus

☐ Mustard

☐ Mint Chutney

☐ Horseradish Cream

### HOT DISHES

Five Spiced Braised Beef with Onion, Carrot, Celery, Ginger

Baked Sea Bass with Citrus Cream, Broccolini, Baby Carrot, Yellow Squash, Eggplant Puree

Pan Seared Chicken Leg with Broccolini, Mushroom, Cherry Tomato, Celery, Thyme Jus

Baked Mediterranean Vegetable with Basil Pesto (v)

Buttered Fragrant Rice (v)

### DESSERT

Mango Mousse with Mango Jello

Mini Fruit Tart

Assorted Chouchous (v)

Chocolate Truffle (v)

Tropical Fruit Platter (v)

### BEVERAGE **\*Choose ONE**

☐ Blueberry Ice Tea

☐ Melon Ice Tea

☐ Peach Ice Tea

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax

Wedding packages are subjected to change. Packages are valid till December 2022

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 & other dairy products

Photos are for illustrations only