

WEEKDAY WEDDING PACKAGE



Minimum of 20 persons (3/4 course): \$108++ / \$118++

Minimum of 40 persons (3/4 course): \$98++ / \$108++

Package includes:

- 3 / 4 course set menu
- Exclusive usage of the drawing room in The Villa
- Exclusive usage of vanity room
- Fresh floral decorations on dining tables & floral centrepiece for solemnisation table
- 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
- In-house name place-cards and menu cards
- Free flow flavoured iced tea and soft drinks

**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

3/4 COURSE SET LUNCH MENU

Minimum of 20 persons

A 3 course set menu consists of one soup, one main course and one dessert.

SOUP

Soup of the day (V)
Served with bread

APPETISER

(Choose ONE type for all guests)

Lemongrass & Ginger Prawn Salad
Fresh mango and tomato salsa, glass noodle & ginger flower dressing
Or
Smoked Duck Breast
Romaine lettuce, sourdough garlic crumb, black garlic mayo & parmesa

MAIN

(Select TWO main options for guests to choose ONE)

Organically Farmed Lacto Chicken Breast
Mash potato, fresh seasonal truffle, truffle jus
Or
Akaroa Salmon Fillet (Nz)
Asparagus, pearl cous cous, yuzu, coconut, soft herbs
Or
Cauliflower & Shallot Bake (V)
Smoked tomato, cucumber & chilli salsa, coriander yoghurt

DESSERT

(Choose ONE type for all guests)

Honeydew Sago (V)
Compressed melon, honeydew soup, pandan oil, vanilla ice cream
Or
Sticky Toffee Pudding (V)
Dates, vanilla ice cream, sea salt, butterscotch sauce
Or
Organic Chia Seed Porridge (V)
Strawberry jelly, mango, pomelo



GARDEN EVENTS
SINGAPORE

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.



V250820



The Villa
Botanic Gardens
Singapore

3/4 COURSE SET LUNCH MENU

Minimum of 40 persons

A 3 course set menu consists of one soup, one main course and one dessert.

SOUP

Soup of the day (V)
Served with bread

APPETISER

(Choose ONE type for all guests)

Spiced chicken & celeriac remoulade
Fine beans, green tomato & turmeric pickle, salted black bean

Or

Prawn Pate

Cream cheese, chilli padi, coriander, compressed cucumber, prawn cracker & poppadum

MAIN

(Select TWO main options for guests to choose ONE)

Slow Cooked Chicken Breast
Roast mushroom, Jerusalem artichoke, spinach purée, truffle jus

Or

Baked Barramundi Fillet
Roast carrot & ginger purée, matcha soba noodle, compressed cucumber, ginger flower sambal jus

Or

Cauliflower & Shallot Bake (V)
Smoked tomato, cucumber & chilli salsa, coriander yoghurt

DESSERT

(Choose ONE type for all guests)

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

Or

Sticky Toffee Pudding (V)
Dates, vanilla ice cream, sea salt, butterscotch sauce

Or

Organic Chia Seed Porridge (V)
Strawberry jelly, mango, pomelo



GARDEN EVENTS
SINGAPORE

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.



V250820