



The Villa  
Botanic Gardens  
Singapore

**\$90\*\* Standard Full-Day Meeting Package**

**Snacks' Selection (Please Choose 03 Snacks for the Scheduled Morning/Tea Break)  
(Individual Packed)**

**Mini Vol Au Vent (Served Chilled)**

● Mushroom & Truffle Pate	● Chicken & Coconut Curry Aioli
● Corned Beef & Pea	

**Mini Tartlets (Served Chilled)**

● Asparagus Quiche, Tomato Salsa	● Smoked Salmon, Cream Cheese & Herbs
● Pulled Beef, Pickle, Horseradish	● Chicken, Truffle Aioli, Spring Onion

**Sandwich/Sweet**

● Roast Chicken Wholegrain	● Tuna Wholegrain
● Vegetarian Egg Wholegrain	

**Lunch Menu**

Akaroa Salmon Fillet (Nz)  
Asparagus, Pearl Cous Cous, Yuzu, Coconut, Soft Herbs

*Side Dish-* Mash Potato

*Dessert-* Sticky Toffee Pudding (Serve later)

Vanilla Ice Cream, Butterscotch Sauce

*Or*

Organically Farmed Lacto Chicken Breast

Garlic Fine Bean, Wholegrain Mustard Cream

*Side Dish-* Sautéed Portobello & Swiss Brown Mushrooms

With Garlic Butter & Baby Spinach

*Dessert-* Sticky Toffee Pudding (Serve later)

Vanilla Ice Cream, Butterscotch Sauce

**Beverages**

*Hot Coffee, Hot Tea, Orange Juice & drinking water (all serve in bottle/disposable cup)*

***Inclusive***

Use of function space in The Villa as per stipulated timing

*\*Any extension of usage will be subjected to function space's availability and rental charge will apply*

Use of basic sound system, two wireless handheld microphones

Use of LCD projector & screen, VGA cable (excludes laptop)

Use of one flipchart, writing paper, markers and pencils

Free WIFI access for all guests



**GARDEN EVENTS**  
S I N G A P O R E

**EVENT ORGANISER**



*Halia*

**EVENT CATERER**

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

Rates quoted are based on per person. Snacks & Lunch will be catered from Halia Kitchen.

Not valid on weekends and public holidays. Minimum spend per function room applies – please check with Sales Personnel.

Terms & Conditions apply.