



The Villa
Botanic Gardens
Singapore

The Villa Wedding Experience



GARDEN EVENTS
S I N G A P O R E

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 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 & other dairy products
Photos are for illustrations only

V30042021



The Villa
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The Villa Wedding Experience

Modern Euro-Asian Wedding Package

Lunch : 10am to 3pm* Dinner : 5pm to 11pm* <i>*set up and teardown</i>		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**	

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Riedelia (\$118⁺⁺) or Alpinea (\$108⁺⁺) 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 1 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

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Riedelia (\$118⁺⁺) 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

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Alpinia (\$108^{**}) 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

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Zingiber (\$138⁺⁺) or Heliconia (\$128⁺⁺) 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

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Zingiber (\$138⁺⁺) 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

Wagyu Rump Steak 180g
Tomato Salad, Feta, Chili Salsa, "Rendang" Curry Sauce

DESSERT

Sticky Toffee Pudding (V)
Dates, Vanilla Ice Cream, Sea Salt, Butterscotch Sauce

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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)
Briyani 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

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Majestic (\$158⁺⁺) or Royal (\$148⁺⁺) 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

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Majestic (\$158 ⁺⁺) Menu Package

BUTTER-SERVED CANAPES

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

Avocado Toast, Baguette, Dried Tomato
Goats Cheese Tartlet, Smoked Tomato, Balsamic
BBQ Braised Beef, Pineapple Relish, Lime Leaf
Fried Chicken Croquette, Ginger Flower Hot Sauce, Coriander
Blue Fin 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

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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 Broccoli, Capsicum Purée, Ginger Jus
Grilled Tooth Fish
Wholegrain Mustard Cream, Garlic & Mala Green Beans, Spiced Nuts, Salted Black Bean
Grassfed Striploin 300g
Tomato Salad, Feta, Chili Salsa, "Rendang" Curry Sauce
Angus tenderloin 200g (Add \$6++)
Tomato Salad, Feta, Chili Salsa, "Rendang" Curry Sauce

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

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Royal (\$148⁺⁺) 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

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