

www.AMICI.com.sg

REDEFINING

Magical Moment

A M I C I W E D D I N G

2024 PACKAGE



**MAKING BOLD STATEMENTS
WHIPPING UP DELICIOUS CUISINES.
CREATING UNFORGETTABLE EXPERIENCES.**

This is what Amici is all about

With the prestigious title of Best Caterer awarded by **Singapore Tatler**, Amici is a boutique catering service renowned for its passionate dedication and commitment to excellence in every event

Amici consistently delivers on bespoke premium catering for both **Eastern and Western Cuisines**, be it an intimate solemnisation ceremony with your loved ones or a lavish, large scale wedding celebration, you can expect well-crafted in-house menus from canapes to buffet spread & live cooking stations





EXCLUSIVE PERKS

SELECTIONS OF 1 ONLY

- Complimentary 80pcs Canape for Pre Lunch / Dinner Event specially curated by AMICI Chef
- Complimentary \$200 voucher for future events with AMICI Events & Catering with a min purchase of 30 pax event. (valid for 1 year from the date of issue)
- Complimentary grazing dessert table for pre Lunch/Dinner specially curated by AMICI Chef

Term & Conditions

- Minimum number of 4 pax per table applies with this offer
- Package is for min 60 pax and above from Monday - Sunday
- All confirmed reservation must be made with 50% non-refundable and non-transferable deposit payment
- Promotion valid for weddings held by 31st December 2024
- Valid strictly for new bookings only
- The above promotion privileges are non-transferable and non-exchangeable
- ++ Prices are subject to prevailing government taxes
- Nett prices are inclusive prevailing government taxes
- *** Not in conjunction with other rebate offers



SPECIAL CURATED WESTERN & EASTERN CUISINE

Exquisite Fine Dining or Buffet Cuisine by AMICI:

- Western or Eastern Halal Certified Cuisine specially created by Chef

Refreshing Beverages:

- Enjoy a Refreshing Selection of Cold Beverages, Fresh Fruit-Infused Water, and Your Choice of Two Soft Drinks Throughout the Entire Event
- Receive a Special Discount on Beverage Purchases and Customized Drinks When Ordering through Us.

Package inclusive:

- Complimentary Reception table decorated with fresh flower & Tiffany Chairs
- Fresh Flower Arrangement for Wedding Arch, VIP Tables & Easel Stand
- Complimentary Food tasting for 4 pax upon confirmation.
- Complimentary Equipment rental (Full Set Porcelain, Glassware, Stainless Steel Cutleries)
- Complimentary Wedding Favors for individual guest
- Complimentary 2 tier wedding cake as gesture
- Waiver for Transportation Charges
- Waiver for 1x F&B Manager, 5 Butler, 5 Chef on site.

Term & Conditions

- Minimum number of 4 pax per table applies with this offer
- All confirmed reservation must be made with 50% non-refundable and non-transferable deposit payment
- Promotion valid for weddings held by 31st December 2024
- Valid strictly for new bookings only
- The above promotion privileges are non-transferable and non-exchangeable
- ++ Prices are subject to prevailing government taxes
- Nett prices are inclusive prevailing government taxes
- *** Not in conjunction with other rebate offers

PACKAGE PRICE:

BESPOKE WEDDING FINE DINING PACKAGE: \$618++ per table of 4 pax
Monday to Sunday (Min 60pax)

- 4 Courses Asian or Western Cuisine
- Flower arrangement for VIP table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors
- 2 tier wedding cakes
- Rebates of \$28nett per table upon confirmation of 60pax events.

BESPOKE SOLEMNIZATION CANAPE PACKAGE: \$5888++ for 60 pax
Monday to Sunday

- 6 selections of canape specially curated by chef
- Flower arrangement for ROM table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors
- 2 tier wedding cakes

BESPOKE SOLEMNIZATION BUFFET PACKAGE: \$5888++ for 60 pax
Monday to Sunday

- 6 selections of ASIAN or WESTERN Buffet specially curated by chef
- 1 x Live stations with chef on site inclusive
- Flower arrangement for ROM table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors
- 2 tier wedding cakes





Vynella Flower arrangement

ELEVATE YOUR WEDDING WITH STUNNING FLORAL ARRANGEMENTS BY OUR EXCLUSIVE PARTNER, VYNELLA. RENOWNED FOR THEIR EXQUISITE CRAFTSMANSHIP AND ATTENTION TO DETAIL, VYNELLA BRINGS A TOUCH OF FLORAL MAGIC TO EVERY EVENT.

WITH VYNELLA'S ARTISTRY, YOUR WEDDING VENUE WILL BLOOM WITH BEAUTY AND ELEGANCE. FROM BREATHTAKING CENTERPIECES TO DELICATE BRIDAL BOUQUETS, THEIR FLORAL CREATIONS WILL SET THE STAGE FOR A TRULY ENCHANTING CELEBRATION.

TRUST VYNELLA TO TRANSFORM YOUR WEDDING DAY DREAMS INTO A FLORAL MASTERPIECE THAT REFLECTS YOUR UNIQUE LOVE STORY.





SANDALWOOD FANS



VINTAGE KEY
BOTTLE OPENER



LOVE SHAPE HAND
SOAP



ASSORTED TRIFFIN
CAKE



LAMP POST PLACE
CARD HOLDER



LOVE BIRD PEPPER
AND SALT SHAKER



PORTABLE CUTLERIES



CRYSTAL PEN



FEATHER OPENER



L.O.V.E CARD HOLDER



WHISK AWAY



THEMED SOY CANDLES



Wedding favor

SELECTIONS OF 1 ONLY

PAMPER YOUR GUESTS
WITH OUR EXQUISITE
WEDDING FAVORS,
CRAFTED WITH LOVE AND
CARE TO LEAVE A LASTING
IMPRESSION.

FROM PERSONALIZED
KEEPSAKES TO
DELECTABLE TREATS, OUR
FAVORS ARE THE PERFECT
WAY TO THANK YOUR
LOVED ONES FOR SHARING
IN YOUR SPECIAL DAY.



Fieldnote Wedding Cake

FLAVOR OF THE CAKE

HONEY YUZU

GUAVA LYCHEE

PASSIONFRUIT JASMINE

MANGO YUZU

ALL CHOCOLATE

CUSTOMIZATION AVAILABLE AT UPON REQUEST. PLEASE
DO SEND US YOUR MOODBOARD



**WESTERN FINE DINING
MENU**

Bread Basket

Assorted Bread Basket

Served with Homemade Pesto & Paprika Butter

SOUP

Roasted Pumpkin Soup with Fried Sage
and Truffle Oil

APPETIZER

Vine Ripened Tomato Caprese

Served with Vine Tomato, Mozzarella Cheese, Sweet Basil infused with Olive oil

Mains

(Selection of 2 only)

Sous Vide Chicken Steak with Trio Mushroom

Served with Kumera Puree, Melange of Cauliflower, Green's & Homemade Apple Sauce

OR

Pan Seared Seabass with Citrus Crustaceans

Served with Kumera Puree, Melange of Cauliflower & Green's

DESSERT

Assorted Pastries with Wedding cakes

Accompanied with Summer Berries and Dark Chocolate Sauce

**ASIAN FINE DINING
MENU**

Bread Basket

Assorted Bread Basket

Served with Homemade Pesto & Paprika Butter

SOUP

Braised Superior Broth with Dried Scallop
and Crab Meat

APPETIZER

Five Wealth Platter

*Served with Thai Marinated Jellyfish, Money bag, Mini Japanese Octopus,
Prawn Salad with Melons, Mango Prawn Roll*

Mains

(Selection of 2 only)

Mouth-Watering Sous Vide Chicken Roulade

*Served with Sautéed Dou Miao, Braised Shitake Mushrooms, Toasted Pine
Nuts, Sze Chuan Sauce*

OR

Ginger Soy Steamed Line Caught Seabass

*Served with Sautéed Dou Miao, Braised Shitake Mushrooms, Toasted Pine
Nuts, Ginger Soy Sauce*

DESSERT

Chilled Mango Pomelo Sago with Wedding cakes

Accompanied with Summer Berries and Dark Chocolate Sauce



VEGETERIAN FINE DINING MENU

Bread Basket

Assorted Bread Basket

Served with Homemade Pesto & Paprika Butter

SOUP

Lavender Infused Pumpkin Soup

APPETIZER

Vine Ripened Tomato with caprese

Served with Vine Tomato, Mozzarella Cheese, Sweet Basil infused with Olive oil

Mains

(Selection of 1 only)

Mock Mutton Rendang with Saffron infused Basmati Rice

Served with Basmati Rice, Mock Mutton

OR

Zuchi fish paste roulade

DESSERT

Chilled Mango Pomelo Sago with Wedding cakes

Accompanied with Summer Berries and Dark Chocolate Sauce

KIDS FINE DINING MENU

Bread Basket

Assorted Bread Basket

Served with Homemade Pesto & Paprika Butter

SOUP

(Selection of 1 only)

Roasted Pumpkin Soup with Fried Sage
and Truffle Oil (Western)

OR

Braised Superior Broth with Dried Scallop
and Crab Meat (Asian)

APPETIZER

Fresh Slice Apple with Caramel Sauce

Served with Dipping Serve with Mixed Greens and dried Cranberry with Walnuts

Mains

Oven Baked Chicken Fillet with Wild Mushroom Sauce

Served with Kumera Puree, Melange of Cauliflower, Green and homemade Apple Sauce

DESSERT

Assorted Pastries with Wedding cakes

Accompanied with Summer Berries and Dark Chocolate Sauce



- **Camembert and Compressed Beet on Caraway Loaf (V)**

Dates Aioli, Blueberries & Zumak Spice

- **Coca Duxelles Pate (V)**

Powered Shitake and Cocoa Butter, Sourdough

- **Layered Parisian Provencal (V)**

Tomato Dot, Burnt Web Tuile

- **Purple Cauliflower Tart**

Ricotta, Candid Pistachio, Savoury Shell

- **Chicken Laksa Roulade**

Cream Fraiche, Coconut Shrimp Gravy

- **Confit of Pulled Short Ribs**

Carrot Mustard Coulis, Green Grape

- **Mini Open Face Sandwich**

Quinoa, Beef Salami, Chives, Quail Egg

- **Black Pepper Crab on Cracker**

Kyuri Cucumber, Mint Salsa

- **Cube of Citrus Tuna**

Rosella Petals, Pickled Coriander Daikon

- **Brown Butter Sous Vide Scallops**

Two Ways Parsnip, Roe

- **Lapsang Souchong Tea Smoked Salmon**

Charcoal Loaf, Lemon, and Dill Mouseline

- **Peruvian Prawn Salsa**

Corn Puree and Sweet Potatoes

- **Ponzu Sous Vide Octopus**

Rose Infused Pineapple

DESSERT:

- **Black and Gold Nutella Macaron**

Charcoal Powder, Gold Dust, Nutella Butter Cream

- **A Cup of Cino**

Espresso Coffee Mousse, Cocoa Sponge, Cookies, Cream Foam

CANAPE Buffet

ANY 6 SELECTIONS



ADDITIONAL ADD-ON SELECTIONS WILL BE
PRICED AT \$5 PER PERSON





WESTERN BUFFET MENU

10 COURSES BUFFET
MENU

SOUP

Mushroom Veloutés Soup (V)

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons, Thousand Island, Japanese Sesame Dressing and Lemon Dressing

HOT SELECTION

Penne Pasta with Wild Mushroom Aglio Olio (V)

Hand Crushed New Potatoes with Chive and Parsley Butter (V)

Duo of Cauliflower and Broccoli with Toasted Almonds and Lemon Butter (V)

Oven Baked Chicken Thigh with Wild Mushroom Sauce

Pan Seared Salmon with Melange of Cherry Tomatoes and Citrus Hollandaise Sauce

DESSERT (Choice of 2)

Bread & Butter Pudding

Assorted Pastries

New York Cheese Cake

Chocolate Decadent Cake

Tiramisu Cake

Assorted Macarons

LIVE STATION (1x Chef Included)

Signature AMICI Laksa

Served with Tofu Puffs, Fish Cake Slice, Shrimp, Sambal Chili & Hard Boiled Egg



SOUP

Szechuan Hot & Sour Soup.

APPETIZER | SALAD

Five Wealth Platter

Served with Thai Marinated Jellyfish, Money bag, Mini Japanese Octopus, Prawn Salad with Melons, Mango Prawn Roll

HOT SELECTION

Truffle infused Ee Fu Noodle with Seafood
Richness and Abundance Broccoli with Braised Mushrooms & Scallop
Steamed Superior Egg Pudding with snow crab and Fried Shallots
Wok Fry Kung Bao Chicken with Cashew Nuts and Spring Onions
Sweet and Sour Fish Fillets with Bell Peppers

DESSERT (Choice of 2)

Chilled Mango Pomelo Sago
Cheng Teng (Hot/Chilled)
Green/Red Bean Soup (Hot)
Pandan Ondeh Ondeh Cake

LIVE STATION (1x Chef Included)

Kueh Pie Tee (3 pcs per guest)
Served with Shrimp, Hard Boiled Egg, Roasted Peanut & Chilli



ASIAN BUFFET MENU

10 COURSES BUFFET
MENU



SOUP

Lavender Infused Pumpkin Soup (V)

APPETIZER | SALAD

Vine Ripened Tomato Caprese

Vine Tomato, Mozzarella Cheese, Sweet Basil infused with Olive oil

HOT SELECTION

Truffle infused Ee Fu Noodle with Trio Mushrooms (V)

Richness and Abundance Broccoli with Braised Mushrooms & Scallop

Steamed Superior Egg Pudding

The Real Szechuan Mapo Tofu

Meaty Mushroom with a Toss of Cereal & Curry Leaves Mock

Mutton Rendang Stew

DESSERT (Choice of 2)

Chilled Mango Pomelo Sago

Cheng Teng (Hot/Chilled)

Green/Red Bean Soup (Hot)

Pandan Ondeh Ondeh Cake

LIVE STATION (1x Chef Included)

Signature AMICI Vegan Laksa

Served with Served with Tofu Puffs, Mock Seafood and Chili



VEGETERIAN BUFFET MENU

**10 COURSES BUFFET
MENU**



**AT AMICI, WE ARE MORE THAN JUST
CATERERS.**

WE ARE PASSIONATE CREATORS OF UNFORGETTABLE EXPERIENCES. WITH A HEARTFELT DEDICATION TO EXCELLENCE, WE APPROACH EACH EVENT AS AN OPPORTUNITY TO CRAFT CULINARY MASTERPIECES THAT REFLECT BOTH THE SOPHISTICATION AND DIVERSITY OF EASTERN AND WESTERN CUISINES.

FROM INTIMATE DINNERS TO GRAND-SCALE CATERING EVENTS, OUR IN-HOUSE MENUS ARE METICULOUSLY CURATED TO ELEVATE EVERY MOMENT. WHETHER IT'S THE ARTISTRY OF CANAPÉS, THE ABUNDANCE OF BUFFET SPREADS, OR THE EXCITEMENT OF LIVE COOKING STATIONS, WE ENSURE THAT EVERY DISH IS A DELIGHT FOR THE SENSES.

BUT OUR COMMITMENT GOES BEYOND JUST FOOD – IT'S ABOUT UNDERSTANDING YOUR VISION AND BRINGING IT TO LIFE. SHARE YOUR DREAMS WITH US, AND LET US WORK OUR MAGIC TO CREATE AN EXPERIENCE THAT WILL LEAVE YOU AND YOUR GUESTS MESMERIZED.

WITH AMICI, NO DETAIL IS TOO SMALL, AND NO VISION IS TOO GRAND. WHETHER IT'S THE PERFECT ARRANGEMENT OF FLOWERS OR THE SUBTLE TOUCHES THAT REFLECT YOUR PERSONALITY, WE'RE HERE TO MAKE YOUR WEDDING DAY TRULY MAGICAL. LET US TRANSFORM YOUR DREAMS INTO REALITY AND EMBARK ON A CULINARY JOURNEY THAT WILL BE REMEMBERED FOR A LIFETIME

AMICI
WEDDINGS

AMICI.COM.SG
SINGAPORE · MALAYSIA

BRANDS FOR GOOD
SINGAPORE SERVICE STAR AWARD
BEST CATERER, SINGAPORE TATLER'S
SINGAPORE SERVICE STAR AWARD
SPIRIT OF ENTERPRISE AWARD
SINGAPORE'S OUTSTANDING ENTERPRISE

HALAL AND ISO 22000 CERTIFIED



For enquiries, please contact our team at **6542 5679** or email sales@amici.com.sg