2024 CHAPTER BEGINS

YOU'RE, AND ALWAYS BE MY TRUE LOVE

FOREVER LOVE PACKAGE

Amici x Haus 217



PACKAGE PRICE: \$12,588NETT

EXQUISITE FINE DINING CUISINE

 SAVOR A BESPOKE 4-COURSE CULINARY JOURNEY, BLENDING THE BEST OF WESTERN, ASIAN, AND MALAY CUISINE, THOUGHTFULLY CRAFTED BY OUR TALENTED 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.
- · SPECIAL DISCOUNT FOR PURCHASING ADD-ON BEVERAGES. AND CUSTOMISED DRINKS FROM US

PACKAGE:

- FLORAL ARRANGEMENT (RECEPTION TABLE, ARCH, CENTERPIECES & EASEL STAND)
- . COMPLIMENTARY FOOD TASTING UP TO 5 PAX
- E-INVITATION CARD
 WEDDING FAVOURS
- WEDDING FAVOURS
- COMPLIMENTARY 2-TIER WEDDING CAKE
- WAIVER OF DELIVERY CHARGES
- WAIVER OF F&B MANAGER, BUTLERS, AND CHEF ONSITE DURING SERVICES (3 HOURS)
 ANY EXTENSION WILL BE \$500+ PER HOUR PER MANPOWER

TERMS & CONDITIONS

ALL CONFIRMED RESERVATIONS MUST BE MADE WITH 50% NON-REFUNDABLE AND NON-TRANSFERABLE DEPOSIT PAYMENT PROMOTION VALID FOR WEDDINGS HELD BY 31ST OCTOBER 2024 VALID STRICTLY FOR NEW BOOKINGS ONLY THE ABOVE PROMOTION PRIVILEGES ARE NON-TRANSFERABLE AND NON-EXCHANGEABLE PRICES ARE NON-BOOK ON THE NEW BOOK OF THE NEW BOOK



PACKAGE PRICE: \$10,888NETT

EXQUISITE BUFFET CUISINE

 INDULGE IN AN EXTRAORDINARY BUFFET SELECTION METICULOUSLY CURATED BY OUR TEAM OF EXPERT CHEFS AT AMICI

REFRESHING BEVERAGES

- ENJOY AN UNLIMITED SELECTION OF CHILLED BEVERAGES, REFRESHING FRUIT-INFUSED WATER, AND YOUR
 CHOICE OF TWO SOFT DRINKS THROUGHOUT THE DURATION OF THE EVENT.
- AVAIL OF A SPECIAL DISCOUNT WHEN PURCHASING ADDITIONAL BEVERAGES AND CUSTOMIZED DRINKS DIRECTLY FROM US

PACKAGE:

- FLORAL ARRANGEMENT (RECEPTION TABLE, ARCH, CENTERPIECES & EASEL STAND)
- . COMPLIMENTARY FOOD TASTING UP TO 5 PAX
- . E-INVITATION CARD
- WEDDING FAVOURS
- . COMPLIMENTARY 2-TIER WEDDING CAKE
- . WAIVER OF DELIVERY CHARGES
- WAIVER OF F&B MANAGER, BUTLERS, AND CHEF ONSITE DURING SERVICES (3 HOURS)
 ANY EXTENSION WILL BE \$5000 PER HOUR PER MANPOWER

TERMS & CONDITIONS

PRICES ARE NON-NEGOTIABLE

ALL CONFIRMED RESERVATIONS MUST BE MADE WITH 50% NON-REFUNDABLE AND NON-TRANSFERABLE DEPOSIT PAYMENT PROMOTION VALID FOR WEDDINGS HELD BY 31ST OCTOBER 2024 VALID STRICTLY FOR NEW BOOKINGS ONLY THE ABOVE PROMOTION PRIVILEGES ARE NON-TRANSFERABLE AND NON-EXCHANGEABLE



EXCLUSIVE PERKS WHEN YOU CONFIRMED YOUR EVENT WITH US!

INCLUDES:

- FULL BUFFET/FINE DINING TABLE SET UP:

 (PORCELAIN WARES, GLASSWARE, STAINLESS STEEL CUTLERIES, TABLES AND CHAIRS)
- SPECIAL DISCOUNT FOR CORKAGE PACKAGE WITH HAUS217 OR CELEBRAZE
- SPECIAL DISCOUNT FOR EQUIPMENT RENTAL UP TO 40% OFF THE TOTAL BILL ON RENTAL

(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

TERMS & CONDITIONS

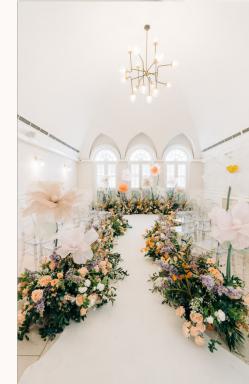
ALL CONFIRMED RESERVATIONS MUST BE MADE WITH 50% NON-REFUNDABLE AND NON-TRANSFERRABLE DEPOSIT PAYMENT
PROMOTION VALID FOR WEDDINGS HELD BY 31ST DECEMBER 2024
VALID STRICTLY FOR NEW BOOKINGS ONLY
THE ABOVE PROMOTION PRIVILEGES ARE NON-TRANSFERABLE AND NON-EXCHANGEABLE
PRICES ARE NON-



VYNELLA FLOWER ARRANGEMENT







FIELD NOTE WEDDING CAKE













FLAVOR OF THE CAKE

HONEY YUZU

GUAVA LYCHEE

PASSIONFRUIT JASMINE

MANGO YUZU

ALL CHOCOLATE

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

WEDDING FAVOR

SELECTIONS OF 1 ONLY



SANDALWOOD FANS



VINTAGE KEY BOTTLE OPENER



LOVE SHAPE HAND SOAP



LAMP POST PLACE CARD HOLDER



LOVE BIRD PEPPER AND SALT SHAKER



ASSORTED TRIFFIN CAKE



FEATHER OPENER



L.O.V.E CARD HOLDER



WHISK AWAY





WESTERN FINE DINING MENU

4 COURSES FINE DINING

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

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

Beverage



ASIAN FINE DINING MENU

4 COURSES FINE DINING

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

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

Beverage

Special Brew Arabica Coffee Premium Fine Tea Infused Peach Muscat Juice Fresh Fruits Infused Water

Coke

Sprite



Bread Basket

Served with Homemade Pesto & Paprika Butter

SOUP

Ayam Soto Kentang and Beansprout

Served with Ketupat and Sambal Chilli Kicap

APPETIZER

Traditional Indonesian Gado-Gado

Served with Peanut Sauce served with Potatoes, Eggs, Bean Sprouts, Bean Curd, Long Beans, Tempeh, and Keropok

Mains

(Selection of 1 only)

Ayam Masak Merah with Nasi Jagung

Served with Corn Rice served with Satay, Prawn Crackers, Telrung Belado, Ayam Masak Merah & Ikan Kerapu Kukus

OR

Nasi Goreng (V)

Served with Indonesian Fried Rice with Sambal Goreng, Zero zero-meat chicken Satay, Prawn Crackers, and Zero Meat Chicken Cutlet (V)

MALAY FINE DINING MENU

4 COURSES FINE DINING

DESSERT

Sago Gula Melaka Bersama Mangga

Served with Sago Gula Melaka with Fresh Mango Accompanied with Summer Berries & Dark Chocolate Sauce

Beverage



VEGETARIAN FINE DINING MENU

4 COURSES FINE DINING

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

Beverage

Special Brew Arabica Coffee

Premium Fine Tea

Infused Peach Muscat Juice Fresh Fruits Infused Water

Coke

Sprite



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

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

Beverage

Special Brew Arabica Coffee Premium Fine Tea Infused Peach Muscat Juice Fresh Fruits Infused Water Coke Sprite

KIDS FINE DINING MENU

4 COURSES FINE DINING



WESTERN BUFFET MENU

INDULGE IN AN EXQUISITE BUFFET SELECTION CRAFTED BY
AMICI'S TALENTED CHEF

SOUP

Lavender Infused Pumpkin 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

Beverage



ASIAN BUFFET MENU

INDULGE IN AN EXQUISITE BUFFET SELECTION CRAFTED BY $AMICI'S\ TALENTED\ CHEF$

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 Trio Mushrooms (V) 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

Beverage



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

