2024 TRH x AMICI • Wedding Package

We are a boutique caterer who takes on our events with a passionate heart and a spirit of excellence.

Whether you are planning to host an intimate dinner or a large-scale catering event,

Amici menus are crafted in-house to reflect the elegance and diversity of Eastern and Western cuisines, from canapes to buffet spreads and 'live' cooking stations.

Talk to us. Share your vision, and we will make it happen for you, and your guests to experience gourmet wonders in every moment

www.AMICI.com.sg Ethanwang@amici.com.sg

OUR PACKAGE

Canape Buffet Package

- 6 selections canape
- The Riverside Hotel Function Room
- Drinks Included
- Manpower Inclusive
- Flower Arrangement,

Buffet Spread Package

- Selections of Asian or Western Buffet spread menu
- The Riverside Hotel Function Room
- Drinks Included
- Manpower Inclusive
- Flower Arrangement,

Fine Dining Menu

- 4 Courses Western/Asian Fine Dining Menu
- The Riverside Hotel Function Room
- Drinks Included
- Manpower Inclusive
- Flower Arrangement,

Package Price: \$10,888nett

50pax Canape Buffet Monday - Sunday



EXCLUSIVE PACKAGE PERKS:

- 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
- Complimentary 2D1N stay in The Riverside House Singapore with Breakfast included.

Exquisite Canape

• Asian or Western Fusion specially created by our Chef

Refreshing Beverages

- Free flow of Cold Beverages Fresh Fruit Infused Water and choices of 2 soft drinks throughout the event
- Special discount for purchasing add-on beverages, and customised drinks from us

Package:

- Floral Arrangement (Reception Table, Arch, Centerpieces & easel stand)
- 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 \$50++ per hour per manpower

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 THE RENTAL

- TERMS AND CONDITION APPLIES:
- All confirmed reservations 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 non-negotiable

Package Price: \$10,888nett

50pax FUSION Buffet Monday - Sunday



EXCLUSIVE PACKAGE PERKS:

- 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)
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- Complimentary 2D1N stay in The Riverside House Singapore with Breakfast included.

Exquisite Canape

• Asian or Western Buffet specially created by our Chef

Refreshing Beverages

- Free flow of Cold Beverages Fresh Fruit Infused Water and choices of 2 soft drinks throughout the 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
- 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 \$50++ per hour per manpower

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 THE RENTAL

TERMS AND CONDITION APPLIES:

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- Prices are non-negotiable

Package Price: \$13,888nett

50pax FUSION Fine Dining Monday - Sunday



EXCLUSIVE PACKAGE PERKS:

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- 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
- Complimentary 2D1N stay in The Riverside House Singapore with Breakfast included.

Exquisite Canape

• Asian or Western Fusion specially created by our Chef

Refreshing Beverages

- Free flow of Cold Beverages Fresh Fruit Infused Water and choices of 2 soft drinks throughout the 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
- 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 \$50++ per hour per manpower

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 THE RENTAL

TERMS AND CONDITION APPLIES:

- All confirmed reservations 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 non-negotiable

Vynella Flower arrangement

CONTACT US



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Wedding favor

SELECTIONS OF 1 ONLY

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SANDALWOOD FANS



LAMP POST PLACE CARD HOLDER



FEATHER OPENER



VINTAGE KEY BOTTLE OPENER

LOVE BIRD PEPPER

AND SALT SHAKER

Table_

L.O.V.E CARD HOLDER



LOVE SHAPE HAND SOAP



PORTABLE CUTLERIES



WHISK AWAY

Fieldnote Wedding Cake

CONTACT US

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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



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

(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

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

(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

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



KIDS 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 (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

(Selection of 2 only) 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

Beverage

Any 6 selections of CANAPE:

- 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 Mousseline
- 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 EXTRA SELECTIONS WILL BE AT \$5 PER PAX



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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

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



Western Buffet Menu 10 courses buffet Menu

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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

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



Asian Buffet Menu 10 courses buffet menu



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