



Celebrate *in style* at HAUS217

YEAR END CELEBRATIONS & FESTIVES MENU

A TASTE OF PERFECTION,
POWERED BY AMICI EVENTS & CATERING

YEAR END CELEBRATIONS & FESTIVES PACKAGES

Celebrate your company's achievements in the serene and stylish ambiance of Wabi Sabi Venue, where timeless beauty meets effortless elegance.

Whether you're hosting a formal dinner or a lively evening of dancing, we offer the perfect package to make your event truly special

A fluid space for all events from corporate to weddings, HAUS217 has a standing capacity of **200** and a seated capacity of **80**.

Natural light floods the hall through 7 double-door textured windows. Along with sweeping arched passageways, this creates a sense of spaciousness and flow. This **modern minimalist aesthetic** provides a blank versatile canvas that allows the space to be **customised and transformed into your dream event**.

Tinsel & Toasts

\$118 PER PAX (MINIMUM OF 50 PAX)

Packages Inclusions

- Half Day Booking of 5 hours for Lunch or Dinner
- Usage of 3 Projector, 2 wireless Mic, AV Equipment
- Usage of Private Dressing/Changing Room
- Free Flow Soft Drinks, Coffee & Tea
- Private Dressing/Changing Room
- Flavors to Savor 6 selections of Asian / Western Buffet

Choose from 1 Exclusive perks on the house

- Pre Event Sparkling Mocktails for 1 hour
- 5 Bottles of Tenuta Sant Anna Merlot or Chardonnay
- 1 Carton of Beer (Choices of Heineken, Carlsberg, Tiger Beer)
- Pre Event Cocktail Canape (Chef Choices)
- 50% Corkage Waiver for all duty paid Sealed Alcohol or Wine



Celebrate In Style

\$138 PER PAX (MINIMUM OF 50 PAX)

Package Inclusions

- Half Day Booking of 5 hours for Lunch or Dinner
- Usage of 3 Projector, 2 wireless Mic, AV Equipment
- Usage of Private Dressing/Changing Room
- Free Flow Soft Drinks, Coffee & Tea
- Private Dressing/Changing Room Flavors to Savor 8 selections of Asian / Western Buffet
- 2 choices of Live Station range from Asian to Western

Choose from 2 Exclusive perks on the house

- Pre Event Sparkling Mocktails for 1 hour
- 10 Bottles of Tenuta Sant Anna Merlot or Chardonnay
- Carton of Beer (Choices of Heineken, Carlsberg, Tiger Beer)
- Pre Event Cocktail Canape (Chef Choices)
- 50% Corkage Waiver for all duty paid Sealed Alcohol or Wine



A Sparkling Celebration

\$188 PER PAX (MINIMUM OF 50 PAX)

Package Inclusions

- Half Day Booking of 5 hours for Lunch or Dinner
- Usage of 3 Projector, 2 wireless Mic, AV Equipment
- Usage of Private Dressing/Changing Room
- Free Flow Soft Drinks, Coffee & Tea
- Private Dressing/Changing Room
- Flavors to Savor 10 selections of Asian / Western Buffet
- 2 choices of Live Station range from Asian to Western

Choose from 2 Exclusive perks on the house

- Pre Event Sparkling Mocktails for 1 hour
- 10 Bottles of Tenuta Sant Anna Merlot or Chardonnay
- 2 Carton of Beer (Choices of Heineken, Carlsberg, Tiger Beer)
- Pre Event Cocktail Canape (Chef Choices)
- 50% Corkage Waiver for all duty paid Sealed Alcohol or Wine
- Free Flow of Cocktail & Mocktail for 2 hours (selections of 2 choices)



Western Buffet

SELECTIONS WILL BE BASED ON THE PACKAGE YOU CHOOSE:

SOUP

- Lavender Infused Pumpkin Soup (V)
- Cream of Forest Mushroom Soup
- Lavender Infused Pumpkin soup
- Parsnip & Vanilla Soup with Parsnip Crisp

APPETIZER | SALAD

- Chef's Seasonal Mesclun Salad (V)
- Compressed Granny Smith Apple Salad
- Vine Ripened Roma Tomatoes Salad with Mozzarella Cheese
- German Potato Salad
- Waldorf Salad with Maple Yoghurt, Walnuts, Raisin
- Grilled Chicken Caesar Salad with Croutons
- Tuna Nicosia Salad

STAPLE

Pasta with Wild Mushroom

Pasta Choices: Penne Pasta, Spaghetti, Angel Hair Pasta, Farfalle Pasta,
Cooking Method: Pesto Cream Sauces, Aglio Olio, Pomodoro, Arrabiata, Rose Creame Cheese

VEGETABLE Selections

- Hand Crushed New Potatoes with Chive and Parsley Butter (V)
- Duo of Cauliflower and Broccoli w Toasted Almonds and Lemon Butter (V)
- Wok Fried Duo Asparagus w/ Scallop in XO Sauce
- Ratatouille of Garden Vegetables with Pomodoro Sauce (V)
- Sautéed Creamy Swiss Brown Mushroom with Fresh Thyme (V)
- Sous Vide Organic Vegetable Herbs Butter (V)
- Roasted Potatoes with Bell Peppers and Baby Corn (V)

CHICKEN

- Oven Baked Chicken Thigh with Wild Mushroom Sauce
- Pan Seared Salmon with Melange of Cherry Tomatoes and Citrus Hollandaise Sauce
- Oven Baked Chicken Cacciatore with Vegetables & Olives
- Oven Baked Rase I hanout Chicken with Lemon Confit
- Oven Roasted Rosemary Chicken with Mushroom Brown Sauce
- Herbs Marinated Chicken Boneless Leg

FISH

- Baked Fish with Citrus Hollandaise Sauce
- Oven Baked Fish with Lemon Butter
- Seared Fish with Thai Asparagus and Orange Parsley Sauce
- Baked Fish with Garlicky Citrus Cream Sauces
- Baked Fish Fillet with Citrus Beurre Blanc Sauce

Remarks: Choice of fish (Salmon, Basa Fish, Seabass, Barramundi)

BEEF

- Grilled Beef Tenderloin with Mushroom Brown Sauce
- Marinated Sirloin of Beef with Black Pepper Sauce
- Slow Cooked Angus Beef Cheek in Aromatics

DESSERT (Selection of 2)

- Bread & Butter Pudding
- Assorted Pastries
- New York Cheese Cake
- Chocolate Decadent Cake
- Tiramisu Cake
- Assorted Macarons

Asian Buffet

SELECTIONS WILL BE BASED ON THE PACKAGE YOU CHOOSE:

SOUP

- Szechuan Hot & Sour Soup
- Double Boiled Egg Drop Soup
- Double Boiled Lotus Root Chicken Soup
- Double Boiled Braised Crabmeat with with Scallop Soup

APPETIZER | SALAD

- Spicy Som Tam Paired with Fresh Vegetable and Roast Peanut (V)
- Thai Prawn Vermicelli Salad
- Marinated Spicy Mango "Kerabu" With Crunchy Fresh Vegetable
- And Roasted Peanut (V)
- Crispy Bites Chicken With Sweet Soy Sauce And Sesame
- Five Wealth Platter

Served with Marinated Octopus, Jelly Fish, Poached Chicken, Springroll & Ngoh Hiang

STAPLE

- Braised Ee Fu Noodle with Trio Mushroom
- Golden Egg Fried Rice
- Applewood Smoked Duck Egg Fried Rice
- Singapore Charcoal Wok Fried Hokkien Mee
- Mexican Coriander Infused Rice

VEGETABLE Selections

- Bean Curd with Black Moss & Mushroom (V)
- 8 Treasure Luo Han Zai (V)
- Wok Fried Duo Asparagus in XO Sauce
- Nyonya Curry Vegetable
- Wok Fried Australia Broccoli
- Richness & Abundance Broccoli with Braised Mushroom

CHICKEN

- Sweet Sesae Chicken Cube with Cashew Nuts
- Teriyaki Boneless Chicken
- Roasted Five Spice Boneless Chicken
- Slow Cook Angelica Sakura Chicken Roulade
- Kung Pao Chicken with Cashew Nut
- Manchurian Sautéed Black Garlic Chicken
- HK Prawn Paste Boneless Chicken

FISH

- Hong Kong Style Steam Fish with Soy
- Spicy Lime Sauce Steamed Fish
- Sweet & Sour Fish
- Brunei Ikan Sambal fish with Tamarind Sauce
- Seared Fish with Spicy Plum & Tomato Sauce

Remarks: Choice of fish (Salmon, Basa Fish, Seabass, Barramundi)

BEEF

- Salted Egg Prawns with Curry Leaves and Chilli
- Ocean Seafood with Chilli Crab Sauce
- Wok Fried Assam Tiger Prawn
- Crispy Deep-Fried Tiger Prawn
- Sweet and Sour Prawn with Bell Pepper & Cucumber
- Cereal Butter Prawn with Curry Leaves

DESSERT (Selection of 2)

- Bread & Butter Pudding
- Assorted Pastries
- New York Cheese Cake
- Chocolate Decadent Cake
- Tiramisu Cake
- Assorted Macarons



SELECTIONS

Live Stations (A la carte)

ADD ON BUFFET \$5.00 PER GUEST MINIMUM 50 GUESTS

SELECTIONS

Premium Live Stations

ADD ON BUFFET \$10.00 PER GUEST MINIMUM 50 GUESTS

SIGNATURE AMICI LAKSA
Served with Tofu Puffs, Fish Sticks, Shrimp, Sambal Chili and Hard-boiled egg
**Additional \$2/pax for Slipper Lobster*

SIGNATURE AMICI VEGAN LAKSA
Served with Tofu Puffs, Mock Seafood and Chili

SINGAPORE STYLE PRAWN MEE (LOBSTER BROTH)
Served with Tofu Puffs, Prawn, Bean Sprout, Sambal Chilli and Quail Eggs
**Additional \$2/pax for Slipper Lobster*

AUNTIE SUSIE MEE SIAM
Served with Tofu Puffs, Shrimp, Sambal Chili, Lime and Hard-boiled egg
**Additional \$2/pax for Slipper Lobster*

JAWA MEE REBUS
Served with Tofu puffs, Sambal Chili and Hard-boiled egg.
**Additional \$2/pax for Slipper Lobster*

KUEH PIE TEE (3 PCS PER GUEST)
Top with Shrimp, Hard-boiled egg, Roasted Peanut and Chilli
**Additional \$2/pax for Baby Abalone / Chilli Crab Meat*

KAMPONG ROJAK
Served with Pineapple, Guava, Mango, Cucumber, Turnip, Rose Apple and Dough Fritter

CHICKEN, BEEF OR LAMB SATAY (3 STICKS PER GUEST)
Served with Cucumber, Onion, Ketupat and Thick Peanut Sauce

SIGNATURE HAINANESE CHICKEN RICE
Poached Fragrant Chicken, Chicken Rice, Gravy, Cucumber, Chilli Sauce, Soya Sauce and Coriander Leaf

SIGNATURE KAMPUNG NASI LEMAK
Deep Fried Mid Joint Wings, Coconut Milk Steamed Rice, Chicken Satay, Sambal Ikan Bilis,Hard Boiled Egg, Cucumber and Roasted Peanut

ROTI PRATA WITH AMICI SPECIAL CURRY
Prata, Dal and Potato Curry

ROASTED BEEF STRIPLOIN ON THE CARVING
Served with Forest Mushroom Sauce, Black Pepper Sauce, Mustard, Roasted Root of Vegetables, Potatoes and Mushroom

ROASTED LAMB RUMP WITH ROSEMARY ON THE CARVING
Served with Homemade Mustard Mint Sauce, Forest Mushroom Sauce or Black Pepper Sauce, Roasted Root of Vegetables, Potatoes and Mushroom

ROASTED MARINATED WHOLE LAMB RACK/ LEG
Served with Whole Roasted Carrots, Cauliflower with Roasted Tomatoes, Parsley, Bread Crumbs, Black Pepper Sauce and Mushroom Sauce.

BRAISE BEEF BRISKET/CHEEK
Served with Amici Special Coleslaw, Potato Salad, Pickled Red Onion and Black Pepper Sauce.

ROASTED WHOLE CAJUN CHICKEN ON THE CARVING
Served with BBQ Sauce, Chilli Sauce, Ketchup, Roasted Root of Vegetables, Potatoes and Mushroom

SIGNATURE WHOLE BAKED NORWEGIAN SALMON WITH AROMATICS
Served with Roasted Root of Vegetables, Potatoes and Mushroom

WHOLE BAKED SEA SALT SEABASS
Served with Roasted Root of Vegetables, Mash Potatoes and Mushroom

SALMON WELLINGTON
Served with Kale Salad, Roasted Asparagus, Ratatouille, and Smashed Potatoes



SAVOR THE EXTRAORDINARY
WITH AMICI CATERING

SELECTIONS

Canape (A la carte)

ADD ON BUFFET \$5.00 PER PCS MINIMUM ORDER 50 GUESTS

LAYERED PARISIAN PROVENCAL

Potato Gratin, Cheese Mousse

CAMEMBERT & COMPRESSED BEET ON SABLE

Camembert Cheese, Cranberries Puree, Grape, and Sable

SNAIL TART WITH DUO SPREAD

Strawberry, Smoke Cheese, Blinis, Fig Mousse, Yuzu Mash, and Cress

VEGE RATATOUILLE IN CUPPA

Vegetable Ratatouille in Vegan Gluten Free and Vegan
Cheese Touille, Basil Cress

VEGAN CREAM CHEESE ON CROUTON

Vegan Cream Cheese Infused Semi-dried Tomato paired with
Vegan Bread Parsley Cheese Powder and Flower

BAKED SPINACH QUICHE

Creamy Spinach cooked with Oat Milk baked in Tartlet
and serve with Vegan Cream Cheese, Roasted Hazelnut

CHICKEN LAKSA ROULADE

Roulade of Chicken with Laksa Marination, Pesto Aioli,
Laksa Aioli, and Cress

CILANTRO SPEARMINT CHICKEN

Chicken Cilantro Pesto, Aioli, and Pesto Cone

KOREAN KIMCHI BULGOGI

Egg Crepe, Marinated Chicken, Kimchi, Mesclun Salad Aoili, Kyuri, and Cress

CONFIT PULLED SHORT RIB

Slow Cooked Beef In Brown Sauce, Blackberries, Cranberries Puree,
and Yuzu Mash

MINI OPEN FACED SANDWICH

Herbs Chive, Beef Salami, Quail Egg, Sweet Aoili

CLASSIC BEEF STEW IN OLIVE TART

Beef Short Rib, Tomato Sauce, Basic, Roots Vegetable

BEET-KISSED SALMON GRAVLAX

Cured Fresh Salmon Citrus Beetroot and serve with Horseradish Cream

BUTTER INFUSED CITRUS SCALLOP

Sous Vide Scallop, Citrus Salsa, Nantua Sauce, and Ikura

ASIAN CRAB ON CRACKER

Asian Twist Crab Meat with Salsa and Ebiko

BEEF RENDANG VOL AU VENT

Beef Rendang, Vol Au Vent, Chillies, and Cress

CHILLI CRAB WAFFLE

Tomato Waffle Cup, Chives, and Cress

CUP OF CINO

Rich Espresso, Creamy Froth, Velvety Layer Of Milk and a
Delicate dusting of Cocoa Powder

PETIT RASPBERRY CAKE

Raspberry Puree, Crumble Tart, Raspberry Cream
Cheese, and Chocolate Deco



Celebrazze (A la carte)

PACKAGE

HOUSE WINE | \$32 nett per bottle

- Tenuta Sant Anna Merlot
- Tenuta Sant Anna Chardonnay

SPARKLING WINE: | \$38 nett per bottle

- Tenuta Sant Anna Prosecco

BEER | \$100 nett per ctn (by cans)

- Heineken Beer
- Carlsberg
- Tiger
- Asahi
- Peroni

CHAMPAGNE

- Moët & Chandon Brut - \$128 nett
- Veuve Clicquot - \$128 nett
- Taittinger Brut - \$328 nett

OPEN BAR | WITHOUT PACKAGE

Per pax corkage at \$16 nett. min 50 pax

Price inclusive of:

2x Bartender
Ice Provision
Glassware Usage

HARD LIQUOR: | \$128 nett per bottle

WHISKY

- Monkey Shoulder
- Chivas Regal
- Dewar
- Singleton Dufftown
- Auchentoshan

GIN

- Roku Gin
- Bombay Sapphire Gin
- Hendrick Gin
- Gordon Gin
- Beefeater Gin
- Tanqueray Gin
- Suntory Gin

VODKA

- Smirnoff Red
- Grey Goose
- Absolute Vodka
- Haku Vodka
- Belvedere Vodka

OPEN BAR | ALCOHOL PACKAGE

Free flow Alcohol Package for 2 hours at \$40/pax, Minimum 50 pax (Supported by **Celebrazze**)

- Beer (Choices of Heineken, Tiger, Carlsberg)
- Tenuta Sant Anna Merlot / Chardonnay
- House pour (Vodka, Whisky, Bourbon, Tequila)

Price inclusive of:

- 2x Bartender
- Ice Provision
- Glassware Usage

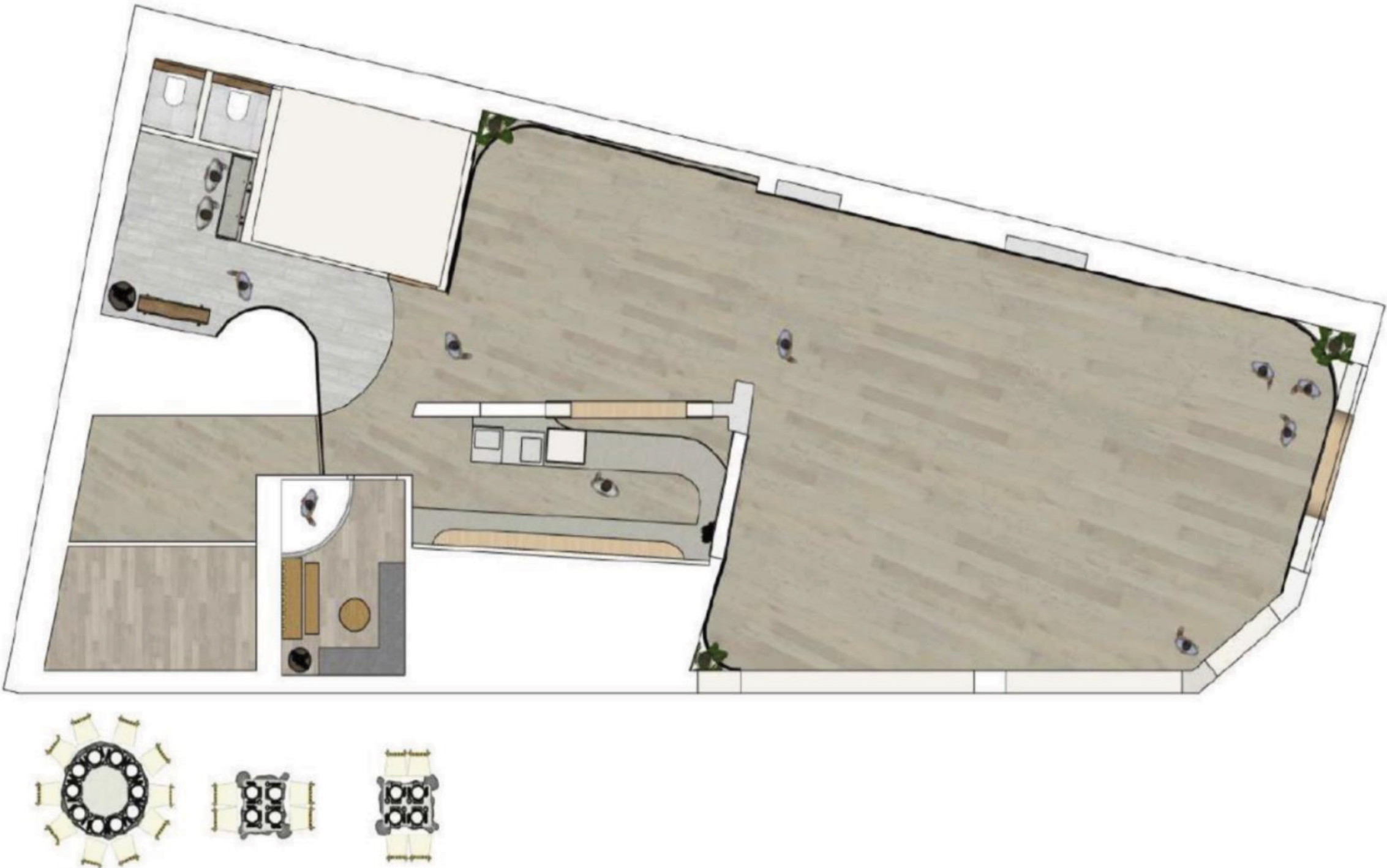
OPEN BAR | COFFEE PACKAGE

Free flow Coffee Package for 2 hours at \$12/pax, Minimum 50 pax (Supported by Tiong Hoe Speciality Coffee)
Extension: \$8 per hours

MENU

Black, White, Espresso, Mocha, Hot Chocolate
Choice of:
Oat Milk, Skim Milk, Low fat milk, Fresh Milk
Order by per cup
Minimum order of 50 cups onwards
Per cup at \$8

VENUE FLOORPLAN

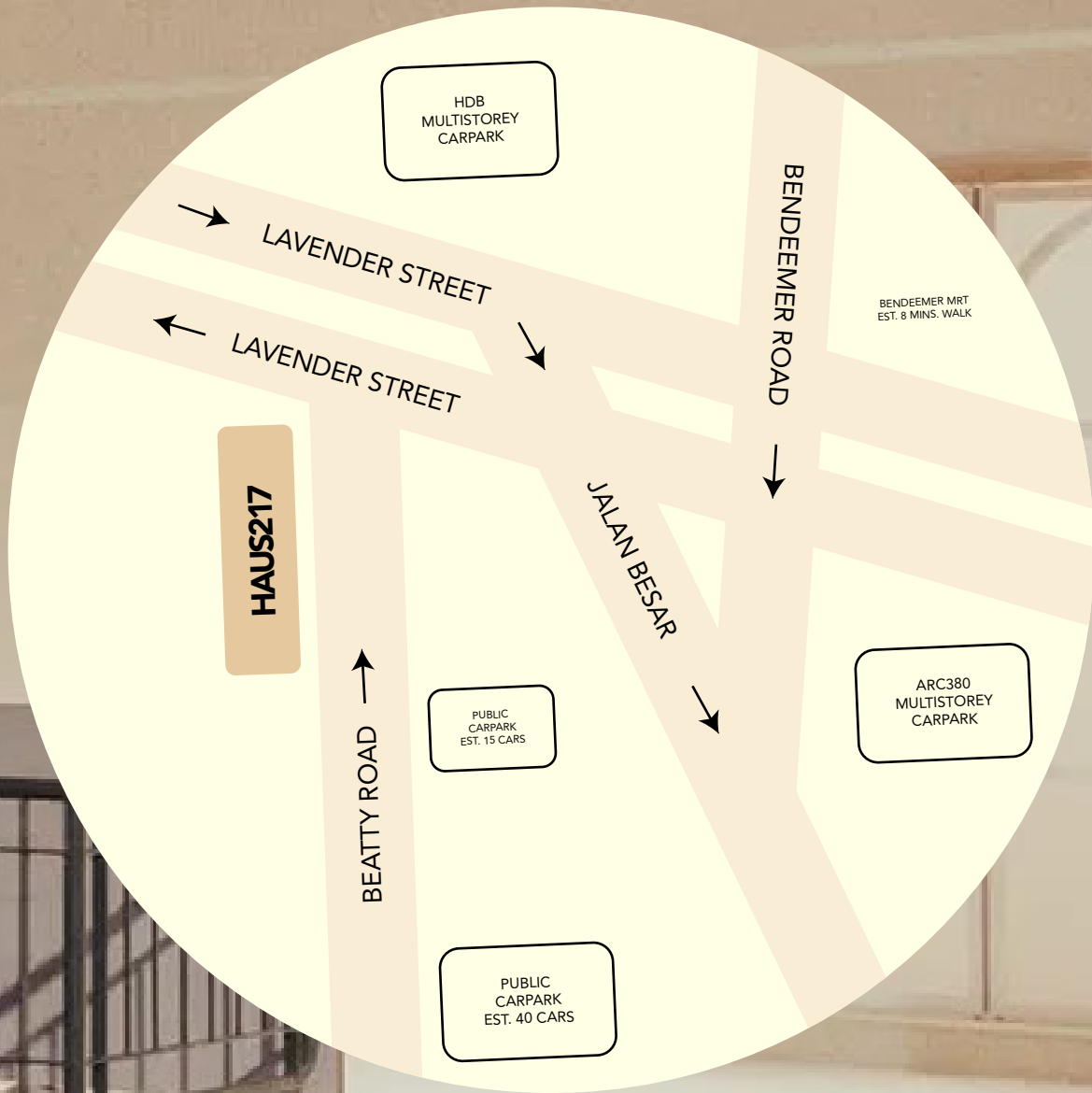


HAUS217's floorplan is expertly designed to accommodate a wide range of events, offering both flexibility and sophistication. The open layout allows for seamless transitions between spaces, ensuring smooth guest flow.

Whether you're hosting a corporate function, an intimate gathering, or a grand celebration, the well-thought-out arrangement maximizes comfort without sacrificing style. Each area is spacious yet cozy, creating an inviting atmosphere that enhances the event experience.



VENUE LOCATION



Scan the QR code for directions

HAUS217's location is incredibly convenient for hosting events. Situated in a prime area with easy access to major transportation routes, it ensures guests can arrive effortlessly, whether by car or public transit. Ample parking and nearby amenities add to the convenience, making it an ideal choice for both local and out-of-town attendees.

This strategic location enhances the overall event experience by reducing travel stress and ensuring smooth logistics.

Contact details

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Schedule a viewing:
<https://calendly.com/haus217>

Event Personnel:
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