

2025 CHAPTER BEGINS

You're, and Always Be My True Love

FOREVER LOVE PACKAGE



10am - 2pm / 11am - 3pm 6pm - 10pm / 7pm - 11pm

\$13,188 NETT 80 Pax - 4 Course

Savor a bespoke 4-course culinary journey blending the best of Western, Asian, and Malay cuisine, thoughtfully crafted by our talented chef.

\$11,388 NETT 80 Pax - 10 Course Buffet

Indulge in an extraordinary buffet selection meticulously curated by our team of expert chefs at AMICI.

ALL PACKAGES INCLUDES:

REFRESHING BEVERAGES

- Free-flow fresh fruit infused water, 2 soft drinks
- Free flow Coffee bar from Tiong Hoe Specialty Coffee
- Complimentary 2-tier wedding cake
- Complimentary food tasting for 4 pax (excluding couple)
- Complimentary rental of porcelain, glass, stainless steel cutlery

AMENITIES

- Floral arrangement (reception table, wedding arch, & dining tables)
- Photo easel stand
- Wedding favours
- Guest Book and Ang Bao box
- Waiver of F&B manager, Butlers & Chef on-site for 3 hours service (Fine Dining)
- Waiver of Delivery Charges

TERMS AND CONDITIONS

- All confirmed reservations require a 50% non-refundable and non-transferable deposit.
- Applicable for new bookings only.
- Promotion privileges are non-transferable and non-exchangeable.
- Prices are fixed and non-negotiable.





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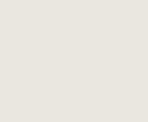
\$5,000 NETT | MIN. 30 pax

VENUE

Exclusive usage of HAUS217 for 4 hours

PACKAGE INCLUDES

- Free-flow fresh fruit infused water, 2 soft drinks
- Free flow Coffee bar from Tiong Hoe Specialty Coffee
- Floral arrangement for standard arrangement for Wedding Arch, Solemnisation table, Easel stand, & 12 pot flower for guest table
- 6 selection of Canape or High Tea item
- Guest Book and Ang Bao box
- Waiver of Delivery Charges
- Exclusive usage of HAUS217
- Two (02) wireless microphones
- Three (03) projectors
- Two (02) pegboards
- Complimentary usage of bridal room
- Complimentary rental of tables and chairs
- One (01) AV personnel













Exclusive Perks

WHEN YOU CONFIRMED YOUR EVENT WITH US!

PERKS INCLUDED:

- Full Buffet/Fine Dining Table Set Up
- Applicable for Forever Love Buffet & Fine Dining only
 (Porcelain Wares, Glassware, Stainless Steel Cutleries, Tables & Chairs).
- Special Corkage Package Discount With HAUS217 OR Celebraze.
- Special Equipment Rental Discount (up to 40% off total rental bill)

CHOOSE ONE

Complimentary 80 Pieces of Canapés
For pre-lunch/dinner events, specially curated by AMICI chef.

Complimentary Grazing Dessert Table
For pre-lunch/dinner events, specially curated by AMICI chef.

Complimentary
2-Tier Wedding Cake



VYNELLA FLOWER ARRANGEMENT





Wedding Cakes BY PETALO

CAKE FLAVORS

1. CLASSIC VANILLA

Vanilla bean cake paired with velvety vanilla bean buttercream.

2. HONEY YUZU

Yuzu-infused cake with light yuzu buttercream

3. STRAWBERRY BASIL

Vanilla cake with a refreshing strawberry basil buttercream.

4. EARL GREY TEA

Earl Grey tea cake layered with smooth vanilla bean buttercream.

5. CHOCOLATE TRUFFLE

Rich chocolate cake filled with a silky 60% dark chocolate agnache

6. CHOCOLATE CHERRY

Moist chocolate cake complemented with a light chocolate buttercream and tangy cherry compote.

CAKE TASTING AND CONSULTATION

Experience our decadent wedding cake flavours with 4 flavours of your choice and floral painted macarons crafted by our pastry chefs.

The 40-minute long session will include discussing themes, colours, covering all the details big and small.

\$65.00 per couple (U.P \$75.00)

Book an appointment here:



























Wedding Favors

SELECTION OF 1 ONLY

1. SALT AND PEPPER SHAKERS

2. BOTTLE OPENERS

3. STATIONERY - SWIVEL CROSS KEYCHAINS

4. WOODEN HAND FAN COVER

5. CUTLERY SET WITH WHEAT STRAW BOX

6. BALLPOINT PEN IN ACRYLIC GIFT BOX

7. ASSORTED TRIFFIN CAKE

8. VIOLET FLORAL CUTLERY SET

9. MAGENTA CHOPSTICKS

10. KEYCHAIN FAVORS

11. PINEAPPLE SHAPED BOTTLE OPENER



WESTERN

BREAD BASKET

• Assorted Bread
Served with Homemade Pesto & Paprika Butter

SOUP

• Roasted Pumpkin Soup with Fried Sage & Truffle Oil

APPETIZER

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

MAINS (SELECTION OF 1 ONLY)

- Sous Vide Chicken Steak with Trio Mushroom
 Served with a Mélange of Cauliflower, Greens, Kumera Puree
 & Homemade Apple Sauce
 OR
- Pan Seared Seabass with Citrus Crustaceans
 Served with a mélange of Cauliflower, Greens & Kumera Puree

DESSERT

• Assorted Pastries with Wedding Cakes

Accompanied with Summer Berries and Dark Chocolate Sauce

- Special Brew Arabica Coffee
- Premium Fine Tea
- Fresh Fruits Infused Water
- Coke/Sprite



ASIAN

BREAD BASKET

• Assorted Bread
Served with Homemade Pesto & Paprika Butter

SOUP

• Braised Superior Broth with Dried Scallop & Crabmeat

APPETIZER

• Five Wealth Platter

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

MAINS (SELECTION OF 1 ONLY)

Mouth-Watering Sous Vide Chicken Roulade
 Served with Sautéed Dou Miao, Braised Shiitake Mushrooms, Toasted
 Pine Nuts & Sze Chuan Sauce
 OR

• Ginger Soy Steamed Line Caught Seabass

Served with Sautéed Dou Miao, Braised Shiitake Mushrooms,

Toasted Pine Nuts & Ginger Soy Sauce

DESSERT

• Chilled Mango Pomelo Sago with Wedding Cakes

Accompanied with Summer Berries and Dark Chocolate Sauce

- Special Brew Arabica Coffee
- Premium Fine Tea
- Fresh Fruits Infused Water
- Coke/Sprite



MALAY

BREAD BASKET

• Assorted Bread
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, Potatoes, Eggs, Beansprouts,

Beancurd, Long Beans, Tempeh & Keropok

MAINS (SELECTION OF 1 ONLY)

- Ayam Masak Merah with Nasi Jagung
 Ayam Masak Merah & Ikan Kerapu Kukus served with Corn
 Rice, Satay, Crackers & Terung Belado
 OR
- Nasi Goreng (V)
 Indonesian Fried Rice with Sambal Goreng served with Zero-Meat
 Chicken Satay, Crackers & Zero Meat Chicken Cutlet (V)

DESSERT

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

- Special Brew Arabica Coffee
- Premium Fine Tea
- Fresh Fruits Infused Water
- Coke/Sprite



VEGETARIAN

BREAD BASKET

• Assorted Bread
Served with Homemade Pesto & Paprika Butter

SOUP

• Lavender Infused Pumpkin Soup

APPETIZER

Vine Ripened Tomato with Caprese
 Served with Vine Tomatoes, Mozzarella Cheese & Sweet Basil infused with Olive Oil

MAINS (SELECTION OF 1 ONLY)

- Mock Mutton Rendang with Saffron infused Basmati Rice
 OR
- Zucchini Fish Paste Roulade

DESSERT

• Chilled Mango Pomelo Sago with Wedding Cakes

Accompanied with Summer Berries and Dark Chocolate Sauce

- Special Brew Arabica Coffee
- Premium Fine Tea
- Fresh Fruits Infused Water
- Coke/Sprite



KIDS

BREAD BASKET

• Assorted Bread
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 Mixed Greens and dried Cranberry with Walnuts

MAINS

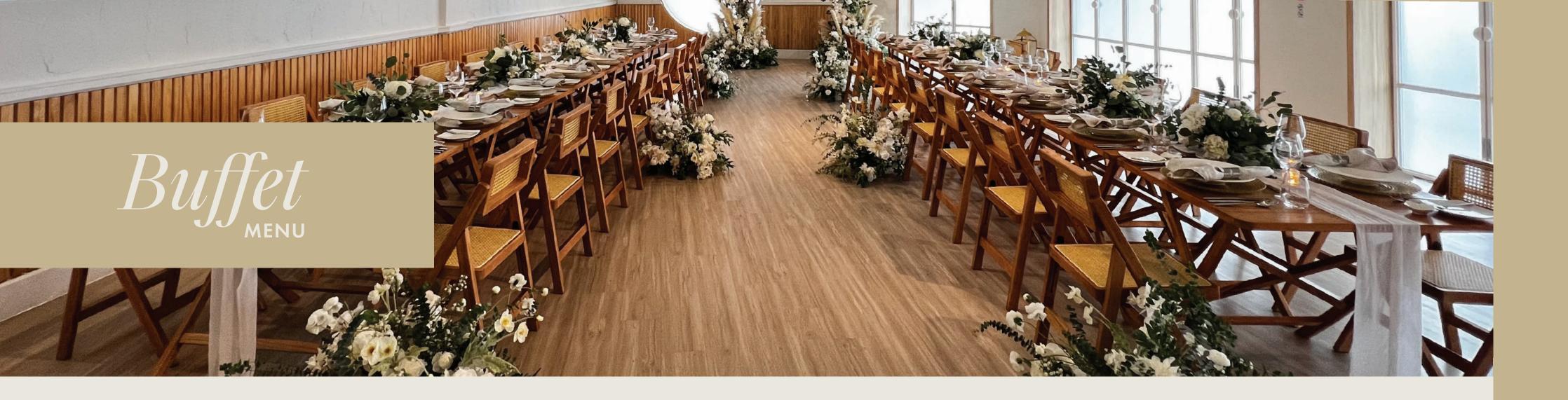
• Oven Baked Chicken Fillet with Wild Mushroom Sauce Served with a mélange of Cauliflower, Greens, Kumera Puree & Homemade Apple Sauce

DESSERT

• Assorted Pastries with Wedding Cakes

Accompanied with Summer Berries & Dark Chocolate Sauce

- Special Brew Arabica Coffee
- Premium Fine Tea
- Fresh Fruits Infused Water
- Coke/Sprite



WESTERN

SOUP

Lavender Infused Pumpkin Soup (V)

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)
 Accompanied with Cherry Tomatoes, Cucumber, Sweet Corn, Croutons,
 Thousand Island, Japanese Sesame Dressing & 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 (Selection 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

- Special Brew Arabica Coffee
- Premium Fine Tea
- Fresh Fruits Infused Water
- Coke/Sprite



Buffet

ASIAN

SOUP

• Szechuan Hot & Sour Soup

APPETIZER | SALAD

Five Wealth Platter
 Thai Marinated Jellyfish, Moneybag, 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 (Selection 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

- Special Brew Arabica Coffee
- Premium Fine Tea
- Fresh Fruits Infused Water
- Coke/Sprite

Selection of 6 items Additional item: \$5 per pcs.

Snail Tart with Duo Spread
Garden on Blinis
Cilantro Spearmint
Smoked Duck with Saffron Longan
Mini Open Sandwich
Confit of Pulled Short Ribs
Chicken Laksa Roulade
Cube of Citrus Tuna
Peruvian Prawn Salsa
Butter Citrus Sous Vide Scallop
Black Pepper Crab on Cracker
A Cup of Cino
Pandan Kaya Eclair
Black and Gold Macarons
Caramel Nut Tart

Selection of 6 items Additional item: \$5 per pcs.

SANDWICHES

Smoked Salmon Capers Cream Cheese Asian Classic Teriyaki Chicken Truffle Egg Mayo

VEGETARIAN

Selection

Italian Classic Caprese Sandwich (V)
Wild Mushroom Grilled Veggie Delight (V)

BREAD (Choose 1 Only)

Butter Croissants | Focaccia | White Bread

CRISPY

Breaded Prawn Roll
Crispy Chicken Money Pouch
Lemon Grass Chicken Skewer
Yam Dumpling with Chicken Barbeque Filling
Breaded Torpedo Prawn with Wasabi Mayo

VEGETARIAN

Vegetable Wanton (V)
Mini Potato Curry Puff (V)
Curry Samosa (V)
Mini Cocktail Spring Roll with Chili Dip (V)
Plant-Based Baked BBQ Chicken Puff (V)

STAPLE

Dry Mee Siam with Kuchai and Dried Beancurd Signature Dried Laksa Chicken Glutinous Rice in Lotus Leaves

VEGETARIAN

Fried Malay Style Mee Goreng (V)
Xing Zhou Bee Hoon with Shitake Mushroom 9V)
Chee Cheong Fun Served with Sweet Sauce
and Sambal Chili (V)

HOMEMADE SWEETS

Apple Crumble Tart
Assorted Mini Fruit Tart
Chocolate Decadent
Caramel Nut Tart
Red Velvet Cake
Vanilla Lemon Blueberry (Vegan)
Mango Pudding
Vanilla Panna Cotta with Berries Compote



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FOR ENQUIRIES, PLEASE CONTACT OUR TEAM AT +65 6390 1308 OR VIA EMAIL AT SALES@AMICI.COM.SG