

# HAUS217

WEDDING PACKAGES 2024-2025



# ABOUT US

Developed by a dedicated and creative team, **HAUS217** is a fresh venue that embodies the essence of **Wabi Sabi**, a Japanese lifestyle philosophy that highlights the charm and beauty in imperfection. This approach encourages us to find grace in the flawed and the transient, reminding us to savor life's simple pleasures.

We envision **HAUS217** as a space where this philosophy can be lived out in all your celebrations and events. Whether it's a milestone birthday, a wedding, or a corporate gathering.

---





# SPACE



An intimate and cosy space, HAUS217 is perfect for weddings of up to **80 pax**.

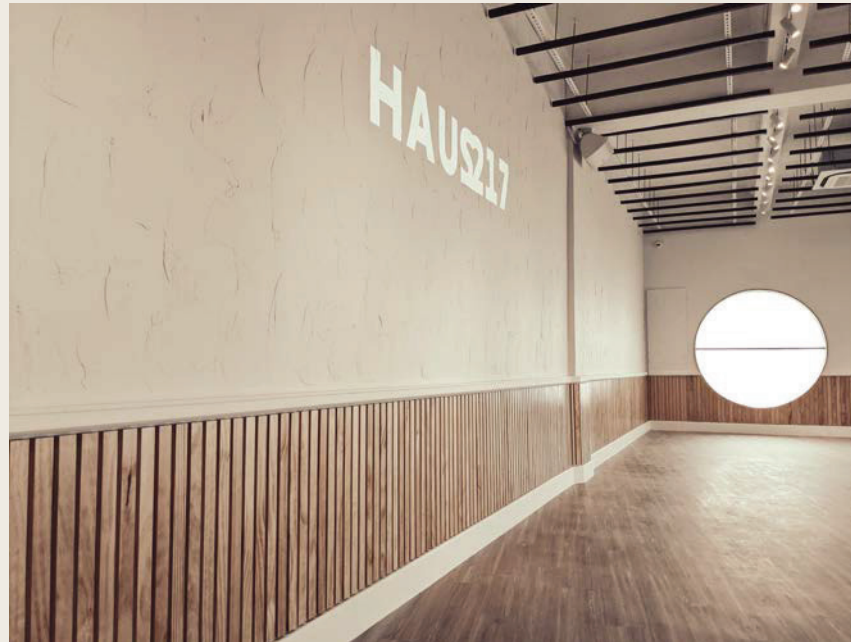
*Natural light floods the hall through 7 double-door textured windows. Along with sweeping arched passageways, this marriage creates a sense of spaciousness and flow. This **modern minimalist aesthetic** provides a blank canvas that allows the space to be customised and transformed into the wedding of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



**HAUS217** beautifully blends the timeless charm of a 60-year-old shophouse with the modern elegance of Wabi Sabi.

Scrupulous cement plastered walls and meticulously crafted stained wood accents the interior, reminisce of European travel homes.

---





Our **Open bar** is set to enhance your event with a diverse selection of cocktails, wine, champagne, and premium spirits.

You can choose from our exclusive in-house alcohol list or bring your preferred beverages.

Additionally, we offer a high-quality Synesso Cyncra Espresso Machine for your convenience. If you'd like to provide a personalised coffee experience, you are welcome to arrange for your own coffee vendor to use the machine and serve specialty coffee to your guests

---

## BAR



# STYLING CONCEPTS

With **multiple rigging points** across the ceiling, the space is highly versatile and can be transformed into a myriad of styles.

The *classic dreamy and whimsical* - fairy lights and dainty flowers drape from the ceiling, complimented with candles and centre pieces on the table.

A simple arch with a touch of florals for the *minimalist lovers*.

For the *lush and botanical maximalists*, fill the space with floral and foliage hanging installations, with floral hedges framing your ceremony altars.







# VENUE RENTAL

---

## OPENING HOURS

Lunch: 1100 - 1500 *including set up & event time*

Dinner: 1800 - 2200 *including set up & event time*

Half-Day Bookings (4 hours)

Full-Day Bookings (8 hours)

**Remarks:** Our rental rates are tailored to your event needs and may vary depending on the dates, Duration, and specific requirements. Contact us for more details!

## ***Includes:***

- 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

# HAUS217 x MANNA WEDDINGS

---

## Buffet Package



**MON - SUN**

---

10am - 2pm / 11am - 3pm

6pm - 10pm / 7pm - 11pm

**PREMIUM BUFFET | 50/100 pax**

**\$5,520+ / \$8,420+**

**VENUE**

- Refer to page 7 for rental rates

**FOOD: MANNA POT CATERING**

- Premium self-served wedding buffet
- Provision of complete set of premium disposable dining ware
- Exquisite chafing dish for buffet presentation
- Professional wedding buffet setup with table skirting, equipment & beverage counter
- Free-flow fruit punch

**DECOR: FLORA ARTISAN (FLORALS & STYLING)**

- Basic Floral Arch
- Solemnisation Centrepiece
- Bridal & Groom Chair Posies
- 6/10 Basic Table Centrepieces

**WEDDING DAY COORDINATION by MANNA WEDDINGS**



# ASIAN

## APPETISER

### ▸ Cold Dish Platter

breaded scallop, fruit cocktail salad, butterfly wanton, spring roll

## LOCAL DELIGHT SPECIALTY STATION

### ▸ Signature Nonya Laksa with Rich Coconut Gravy

*accompanied with boiled egg, fish cake julienne, beancurd puff, vietnamese coriander & housemade sambal*

## SAVOURY SELECTIONS

- Golden Pineapple Fried Rice
- Imperial Treasure Pot with Abalone
- Signature Sea Bass in Chef's Sauce
- Four Season Vegetable with Mushroom
- Salted Egg Yolk Prawn
- Signature Chicken Rendang in Indonesian Rempah

## PÂTISSERIE & SWEETS

- Chilled Osmanthus Jelly
- Mini Victorian Cheesecake  
*Oreo, New York, Mango, Strawberry*
- Mini Cream Puff

## BEVERAGE

- Chilled Fruit Punch

# WESTERN

## APPETISER

- Crispy Tortilla Chips w/ Nacho Cheese Dip (50%)
- Air Flown Fresh Garden Salad Greens with Honey Mustard & French Dressing (50%)

## CARVERY STATION

- 63c sous vide leg of beef perfumed with sundried rosemary & thyme  
*accompanied with luxurious demi glaze & roasted vegetables*

## SOUP

- Creme of fresh shitake medley with croutons

## SAVOURY SELECTIONS

- Wild Autumn saffron-infused paella with luxurious ocean crustaceans
- Roasted Summer Root Vegetables tossed in basil infused extra virgin olive oil
- Signature Chicken Ballotine
- Pan-seared Norwegian King salmon with lemon dill butter
- Mozzarella topped fisherman's wharf seafood gratin with NZ mussels, shrimp, squid

## PÂTISSERIE & SWEETS

- Mini Victorian Cheesecake  
*Oreo, New York, Mango, Strawberry*
- Mini Chocolate Brownie
- Mini Red Velvet Cake

## BEVERAGE

- Chilled Fruit Punch



# HAUS217 x AMICI

---

Fine-Dining  
Buffet  
Solemnisation



## MON - SUN

---

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

**4 COURSE FINE DINING | 80 pax.**  
**\$13,188 nett**

**10 COURSE BUFFET | 80 pax**  
**\$11,388 nett**

## VENUE

- Exclusive usage of HAUS217 for 4 hours

## Packages Includes:

- Free-flow fresh-fruit infused water, 2 soft drinks
- Free flow Coffee Bar from **Tiong Hoe Speciality Coffee** (Refer to page 18 for menu)
- Complimentary 2-tier wedding cake
- Complimentary food tasting for 4 pax (**Excluding couple**)
- Complimentary rental of porcelain, glass, stainless steel cutlery

## OTHERS:

- Floral arrangement for reception, wedding arch & dining tables
- Photo easel stand
- E-invitation card
- Wedding favours
- Guest Book & Ang Bao box
- Waiver of F&B Manager, Butlers and Chef Onsite for 3 hours service (Fine Dining only)
- Waiver of Delivery Charges



## WESTERN

## BREAD BASKET

▸ **Assorted Bread Basket***Served with Homemade Pesto and Paprika Butter*

## SOUP

▸ **Roasted Pumpkin Soup with Fried Sage and Truffle Oil**

## APPETISER

▸ **Vine Ripened Tomato Caprese***Served with Vine Tomato, Mozzarella Cheese, Sweet Basil infused with Olive Oil*

## MAIN COURSE

▸ **Sous Vide Chicken Steak with Trio Mushroom***Served with Kumera Puree, Melange of Cauliflower, Greens & Homemade Apple Sauce*OR▸ **Pan Seared Seabass with Citrus Crustaceans***Served with Kumera Puree, Melange of Cauliflower & Greens*

## DESSERT

▸ **Assorted Pastries with Wedding Cake***Served with Summer Berries and Dark Chocolate Sauce*

## ASIAN

## BREAD BASKET

▸ **Assorted Bread Basket***Served with Homemade Pesto and Paprika Butter*

## SOUP

▸ **Braised Superior Broth with Dried Scallop and Crab Meat**

## APPETISER

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

## MAIN COURSE

▸ **Ginger Soy Steamed Line Caught Seabass***Sautéed Dou Miao, Braised Shiitake Mushrooms, Toasted Pine Nuts, Ginger Soy Sauce*OR▸ **Mouth-Watering Sous Vide Chicken Roulade***Sautéed Dou Miao, Braised Shiitake Mushrooms, Toasted Pine Nuts, Sze Chuan Sauce*

## DESSERT

▸ **Chilled Mango Pomelo Sago***Served with Summer Berries and Dark Chocolate Sauce*

## MALAY

## BREAD BASKET

▸ **Assorted Bread Basket***Served with Homemade Pesto and Paprika Butter*

## SOUP

▸ **Ayam Soto Kentang and Beansprout***Served with Ketupat and Sambal Chilli Kicap*

## APPETISER

▸ **Traditional Indonesian Gado Gado***Peanut Sauce served with Potatoes, Eggs, Bean Sprouts,  
Bean Curd, Long Beans, Tempeh & Keropok*

## MAIN COURSE

*(Selection of 1 only)*▸ **Ayam Masak Merah with Nasi Jagung***Corn Rice served with Satay, Prawn Crackers, Telrung  
Belado, Ayam Masak Merah and Ikan Kerapu Kukus*OR▸ **Nasi Goreng (V)***Indonesian Fried Rice with Sambal Goreng, Zero Meat  
Chicken Satay, Crackers, and Zero Meat Chicken Cutlet*

## DESSERT

▸ **Sago Gula Melaka Bersama Mangga***Sago Gula Melaka with Fresh Mango  
Served with Summer Berries and Dark Chocolate Sauce*

## VEGETARIAN

## BREAD BASKET

▸ **Assorted Bread Basket***Served with Homemade Pesto and Paprika Butter*

## SOUP

▸ **Lavender Infused Pumpkin Soup**

## APPETISER

▸ **Vine Ripened Tomato Caprese***Served with Vine Tomato, Mozzarella Cheese, Sweet  
Basil infused with Olive Oil*

## MAIN COURSE

▸ **Mock Mutton Rendang with Saffron Infused Basmati  
Rice**OR▸ **Zucchini Fish Paste**

## DESSERT

▸ **Chilled Mango Pomelo Sago***Served with Summer Berries and Dark Chocolate Sauce*

# Western Buffet

## 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 Chives and Parsley Butter (V)
- Duo of Cauliflower and Broccoli with Toasted Almonds and Lemon Butter
- Oven baked Chicken Thigh with Wild Mushroom Sauce
- Pan Seared Salmon with Melange of Cherry Tomatoes and Citrus Hollandaise Sauce

## DESSERT:

- Bread and butter pudding
- Assorted Pastries
- New York Cheese Cake
- Chocolate Decadent Cake
- Tiramisu Cake
- Assorted Macarons

## Live Stations:

- **Signature AMICI Laksa**

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

# Asian Buffet

## 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:

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

## Live Stations:

- **Kueh Pie Tee (3 pcs per guest)**

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





## MON - SUN

---

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

**Solemnisation Package | Min 30 pax  
\$5000 nett**

### VENUE

- Exclusive usage of HAUS217 for 4 hours

### Packages Includes:

- Free-flow fresh-fruit infused water & 2 soft drinks
- Free flow Coffee Bar from **Tiong Hoe Speciality Coffee** (Refer to page 18 for menu)
- Floral arrangement for standard arrangement for **Wedding Arch, Solemnisation table, Easel Stand & 12 pot flower for guest table**
- 6 selections of Canape or High Tea item
- Guest Book & 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

## CANAPE Selection

**Selection fo 6 item**  
**Additional item : \$5 per pcs**

Snail Tart with Duo Spread  
 Garden on Blinis  
 Cilantro Spearmint  
 Smoke 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

## High Tea Selection

**Selection fo 6 item**  
**Additional item : \$5 per pcs**

**SANDWICHES**

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

**VEGETARIAN**

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

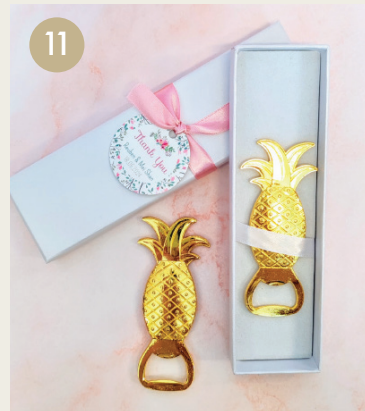
**VEGETARIAN**

Fried Malay Style Mee Goreng (V)  
 Xing Zhou Bee Hoon with Shitake Mushroom (V)  
 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





# 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





# 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 ganache

### 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:



# HAUS217 x VYNELLA EVENTS

---

Buffet & Dais

**MON - SUN**

---

10am - 2pm / 11am - 3pm  
6.30pm - 10.30pm / 7pm - 11pm

**12-DISH PREMIUM BUFFET | 100 pax**  
**\$13,800.00**

**VENUE**

- Exclusive usage of HAUS217 for 4 hours

**DECOR**

- Wedding dais - 12ft (L) x 6ft (W) x 10ft (H)
- Choice of dais design, theme & colour palette
- Usage of Full faux flowers on wedding dais
- Up to 10 table centrepieces with fresh flowers
- Floral arrangement for bridal & reception table
- A1 foam board signage of couple's name on easel stand

**FOOD**

- Standard buffet menu
- Free-flow lemon infused water, 2 cordial drinks, coffee & tea
- Chaffing dish & tableware
- Provision of banquet staffs

**EVENT DAY COORDINATOR by VYNELLA EVENTS**





# MENU

## MAIN COURSE

- Nasi Puti
- Nasi Briyani / Nasi Tomato
- Dalcha
- Daging Lembu Briyani
- Ayam Masak Merah
- Sambal Garend Pengantin
- Acar Timun / Pacri Nenas

## DESSERT

- Assorted Fruits
- 6 Traditional / Modern Kuih
- Hot Dessert (Bubur)
- Cold Dessert

## BEVERAGE

- 2 Flavoured Cordial Cold Drinks
- Lemon Infused Water
- Hot Coffee & Tea

### OPEN BAR | CORKAGE PACKAGE

---

Less than 50 pax: \$15 per pax  
 50 - 80 pax: \$12 per pax

Includes:

- 3 hours of bartending service
- Usage of glassware
- Alcohol & mixers to be provided by client
- Corkage fee for unlimited consumption alcohol
- (duty paid & sealed)
- Special prices for in-house alcohol selection

\*Add-on Bartender: \$180 per  
 manpower for 3 hours

### CHAMPAGNE TOWER PACKAGE | \$288

---

Includes:

- Set up of tower
- Usage of coupé glasses
- One bottle of Tenuta Sant Anna Prosecco

### Ala Carte ALCOHOL Package |

---

Supported by **Celebraz**

- Tenuta Sant Anna Merlot: \$32 per bottle
- Tenuta Sant Anna chardonnay: \$32 per bottle
- Tenuta Sant Anna Prosecco: \$38 per bottle
- Tenuta Sant Anna Amarone: \$198 per bottle (PREMIUM)

# ADD - ONS



### OPEN BAR | ALCOHOL PACKAGE

---

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

- 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,  
 min 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**

Min order 50 cups onwards  
 Per cup at \$8

### WINE | Sparkling Selections:

---

#### 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 | \$110 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

## ADD - ONS



### HARD Liquor Selections

---

#### HARD LIQUOR: | \$148 nett per bottle

#### WHISKY

- Monkey Shoulder
- Chivas Regal
- Dewar
- Singleton Dufftown
- Auchentoshan
- VORDING GENEVER Whisky

#### GIN

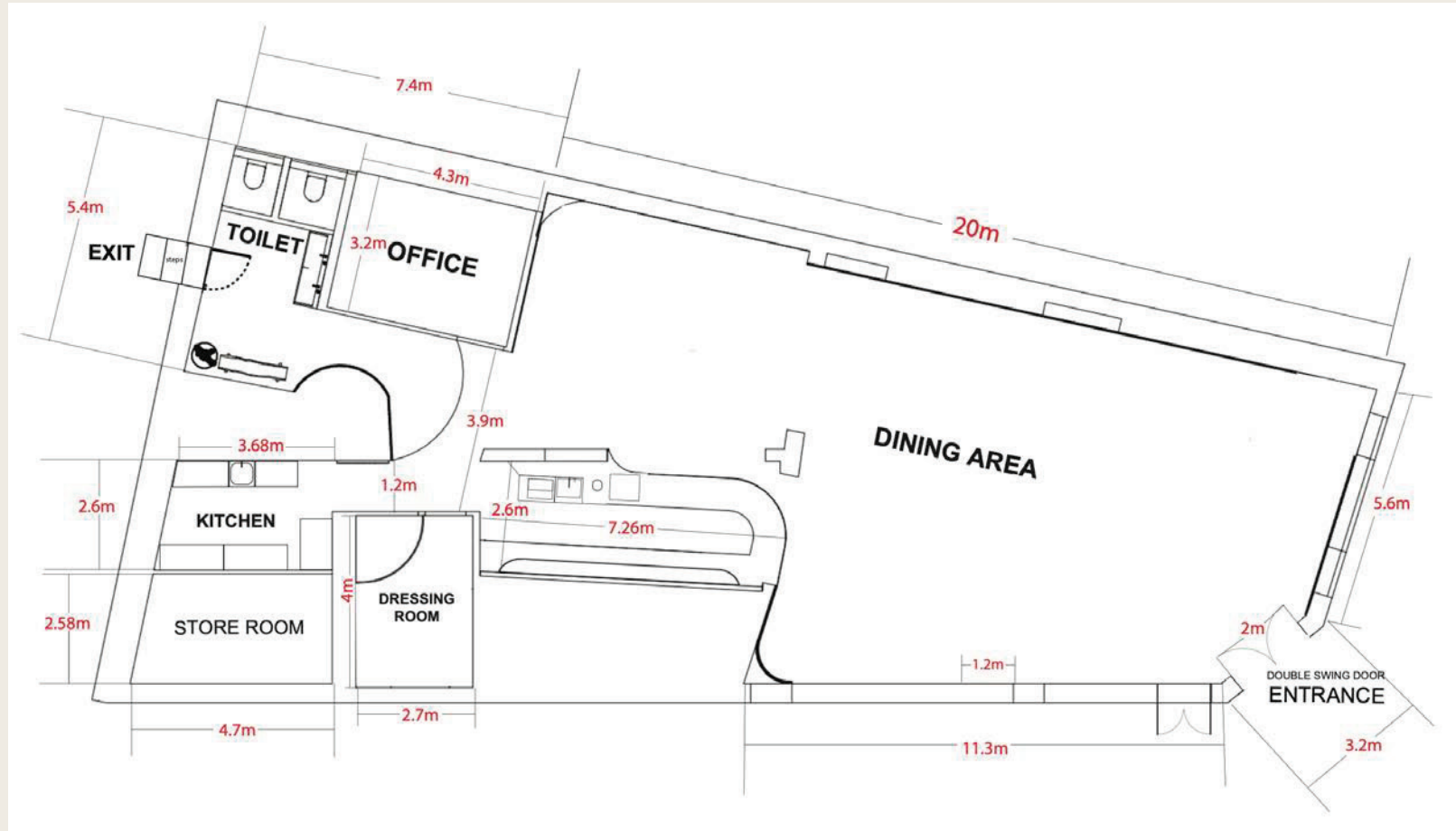
- Bombay Sapphire Gin
- Roku Gin
- Hendrick Gin
- Gordon Gin
- Beefeater Gin
- Tanqueray Gin
- Suntory Gin
- VORDING Dry Gin

#### VODKA

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

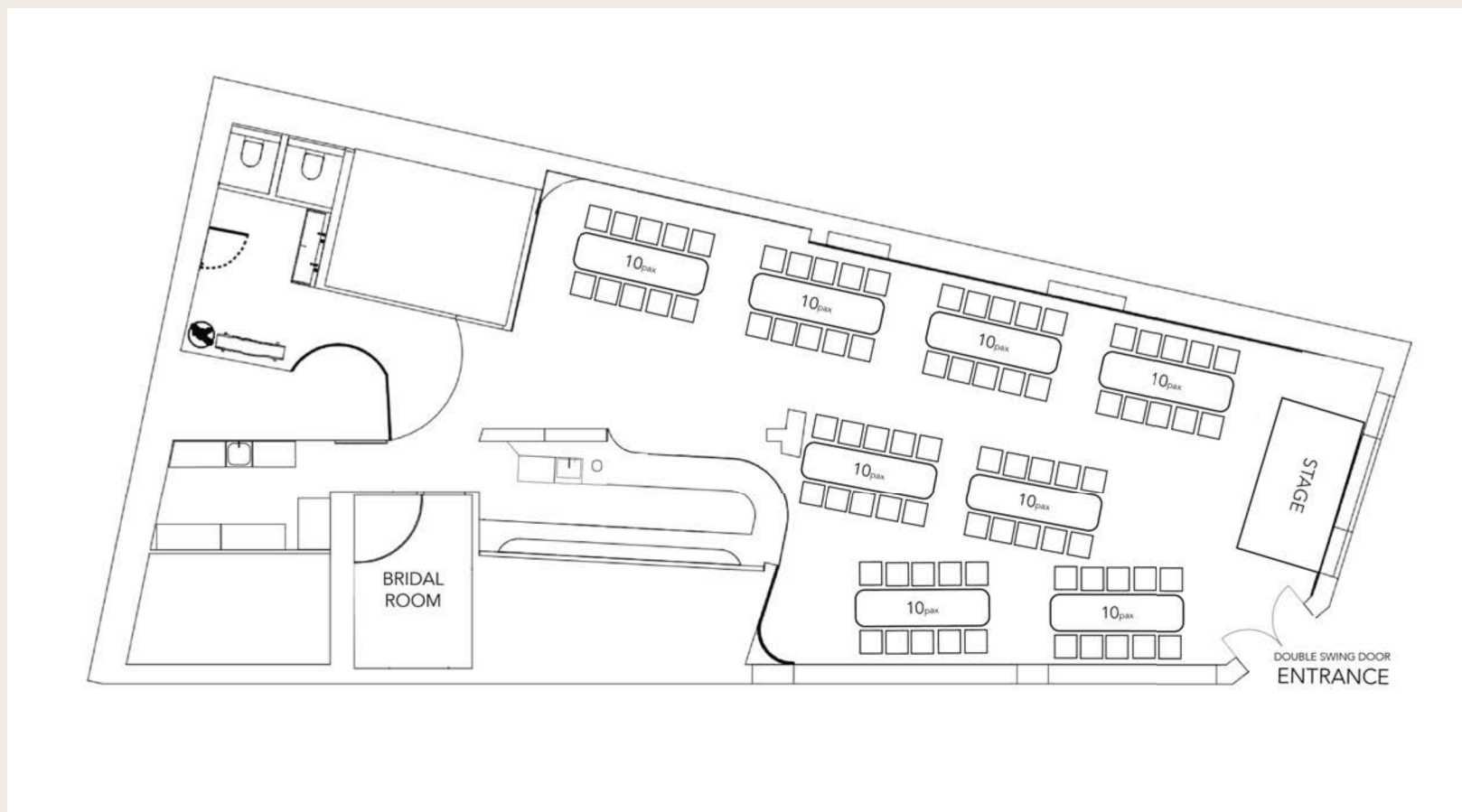


# FLOORPLAN



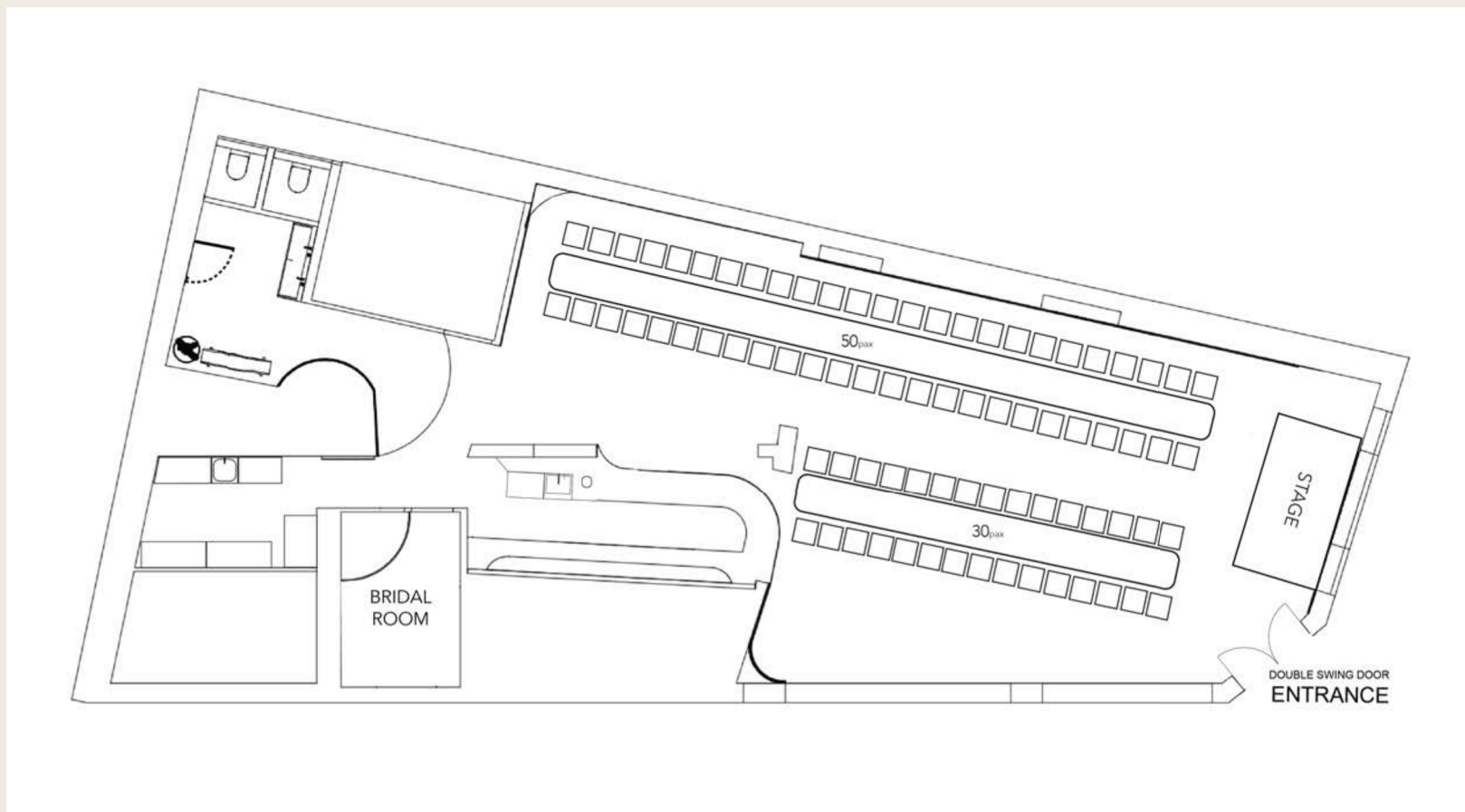
Floor Plan with Dimension

# FLOORPLAN



80 GUESTS

# FLOORPLAN



80 GUESTS



# PARTNERS



## I DO FOR YOU - WEDDING PLANNING & STYLING

Exclusive Rates



## SOUL FLORISTRY

Free 2 Set-Up Hours



## MANNA WEDDINGS - WEDDING PLANNING & STYLING

Exclusive Rates

Free 2 Set-Up Hours



## FLORA ARTISAN - WEDDING STYLING

Free 2 Set-Up Hours



## VYNELLA EVENTS - WEDDING PLANNING & STYLING

Exclusive Rates

Free 2 Set-Up Hours



## BLANCSTUDIOS - WEDDING STYLING

Free 2 Set-Up Hours

5% off total bill

# PARTNERS

**ZOMGITSASHOK**

---

**ZOMGITSASHOK- PHOTOGRAPHY**

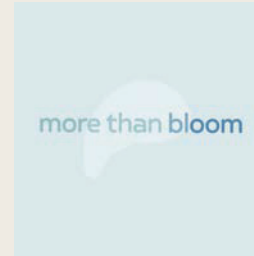
\$100 off, minimum 2-hour bookings



---

**LOVELIFEBITTERSWEET - PHOTOGRAPHY**

10% off, minimum 8-hour bookings



---

**MORE THAN BLOOM STUDIOS - VIDEOGRAPHY**

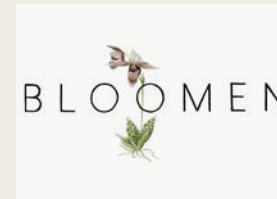
\$100 off any packages

**Amarepixels**

---

**AMARE PIXELS - PHOTOGRAPHY**

5% off total bill



---

**BLOOMEN - WEDDING STYLING**

Free 2 Set-Up Hours

# PARTNERS

## AMICI

**AMICI CATERING & EVENTS**

---

Free 2 Set-Up Hours



**CELEBRAZE**

---

ALCOHOL SUPPLIER



**MANNAPOT CATERING**

---

Free 2 Set-Up Hours



**Tiong Hoe Specialty Coffee**

---

Coffee Supplier



## Contact details:

217 Lavender Street

Email: [hello@haus217.com.sg](mailto:hello@haus217.com.sg);

[sales@haus217.com.sg](mailto:sales@haus217.com.sg)

IG: @haus217sg

Website: [www.haus217.com.sg](http://www.haus217.com.sg)

Schedule a viewing:

<https://calendly.com/haus217>

Event Personnel:

Ethan: +65 8715 5188

