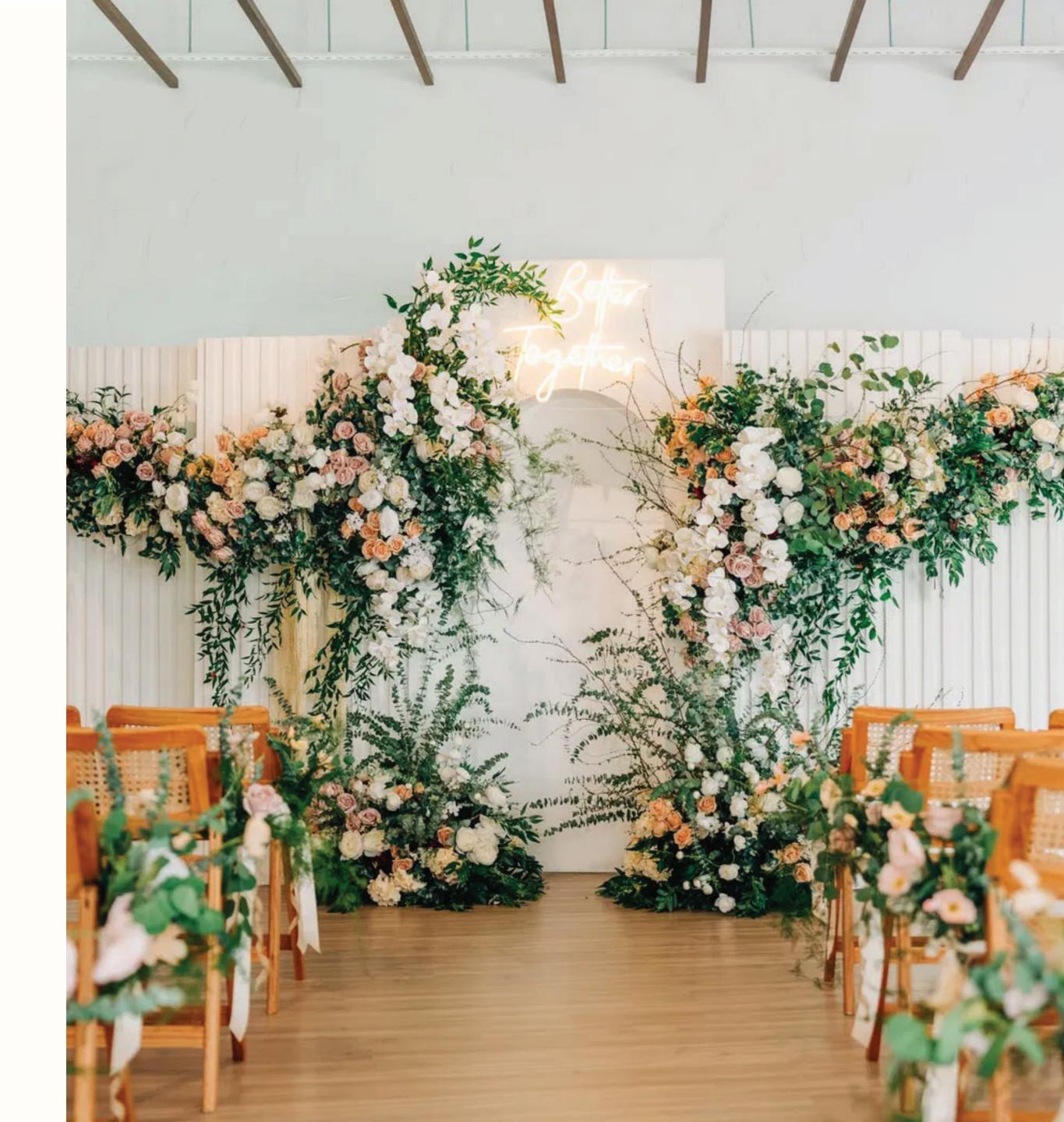
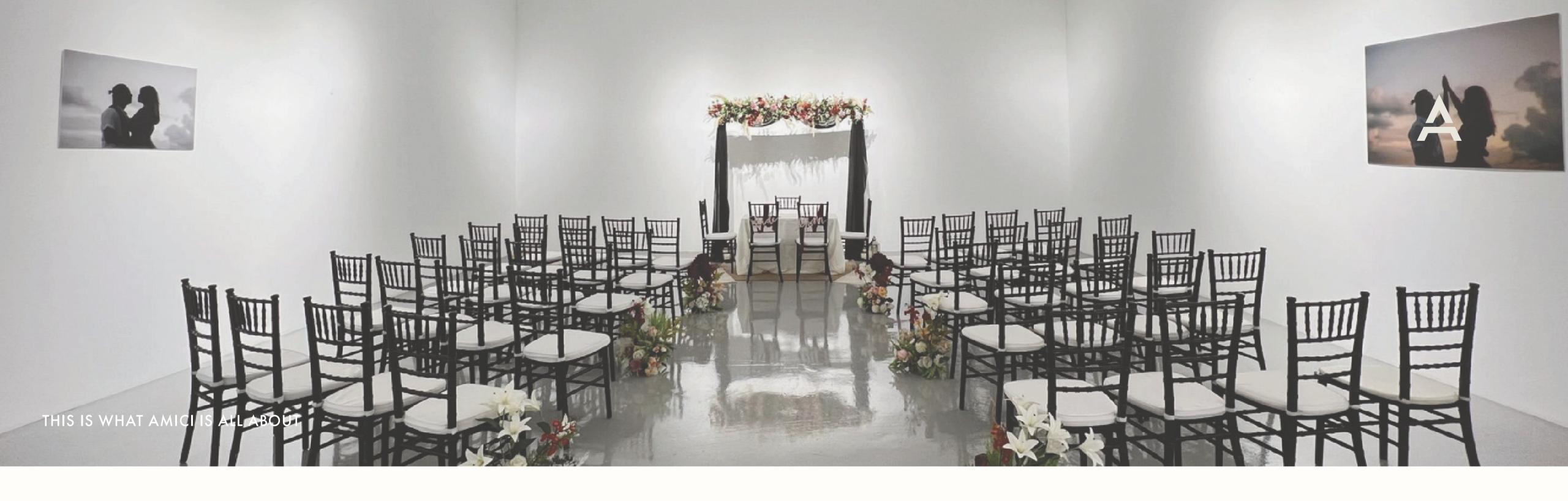


REDEFINING

Magical Moment

AMICI WEDDING





Making bold statements. Whipping up delicious cuisines. Creating unforgettable experiences.

With the prestigious title of Best Caterer awarded by **Singapore Tatler**, Amici is a boutique catering service renowned for its passionate dedication and commitment to excellence in every event Amici consistently delivers on bespoke premiumn catering for both **Eastern and Western Cuisines**, be it an intimate solemnisation ceremony with your loved ones or a lavish, large scale wedding celebration, you can expect well-crafted in-house menus from canapes to buffet spread & live cooking stations



Exclusive Perks

SELECTION OF 1 ONLY

VAILD FOR FINE DINING OR BUFFET PACKAGE ONLY

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

Term & Conditions: Promotion valid for weddings held by 31st December 2025 to Promotion valid for weddings held by 31st December 2027.



Special Curated Western and Eastern Cuisine

EXQUISITE FINE DINING OR BUFFET CUISINE BY AMICI:

Western or Eastern Halal Certified Cuisine specially created by 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
- Receive a Special Discount on Beverage Purchases and Customized Drinks When Ordering through Us.

PACKAGE INCLUSIVE:

- Complimentary Reception table decorated with fresh flower & Tiffany Chairs
- Fresh Flower Arrangement for Wedding Arch, VIP Tables & Easel Stand
- Complimentary Food tasting for 4 pax upon confirmation.
- Complimentary Equipment rental (Full Set Porcelain, Glassware, Stainless Steel Cutleries
- Complimentary Wedding Favors for individual guest
- Complimentary 2 tier wedding cake as gesture
- Waiver for Transportation Charges
- Waiver for 1x F&B Manager, 5 Butler, 5 Chef on site. for Bespoke Fine Dining Only

Term & Conditions

- Minimum number of 4 pax per table applies with this offer
- Package is for min 60 pax and above from Monday Sunday
- All confirmed reservation must be made with 50% non-refundable and non-transferable deposit payment
- Promotion valid for weddings held by 31st December 2025
- Valid strictly for new bookings only
- The above promotion privileges are non-transferable and non-exchangeable
- ++ Prices are subject to prevailing government taxes
- Nett prices are inclusive prevailing government taxes
- *** Not in conjunction with other rebate offers

Package Price

BESPOKE WEDDING FINE DINING PACKAGE: \$618++ PER TABLE OF 4 PAX | MONDAY TO SUNDAY (MIN. 60 PAX)

- 4 Courses Asian or Western Cusine
- Flower arrangement for VIP table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors
- Rebates of \$28 nett per table upon confirmation of 60 pax events.

BESPOKE SOLEMNIZATION CANAPE PACKAGE: \$5888++ FOR 60 PAX | MONDAY TO SUNDAY

- 6 selections of canape specially curated by chef
- Flower arrangement for ROM table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors

BESPOKE SOLEMNIZATION BUFFET PACKAGE: \$5888++ FOR 60 PAX | MONDAY TO SUNDAY

- 10 selections of ASIAN or WESTERN Buffet specially curated by chef
- 1 x Live stations with chef on site inclusive
- Flower arrangement for ROM table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors



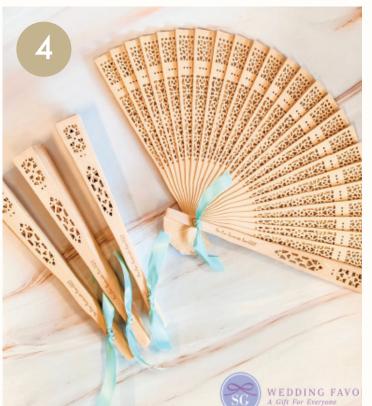
VYNELLA FLOWER ARRANGEMENT

Elevate your wedding with stunning floral arrangements by our exclusive partner, Vynella. Renowned for their exquisite craftsmanship and attention to detail, Vynella brings touch of floral magic to every sent. With Vynella's artistry, your wedding venue will bloom with beauty and elegance from breathtaking centerpieces to delicate bridal bouquets, their floral creations will set the stage for a truly enchanting celebration.











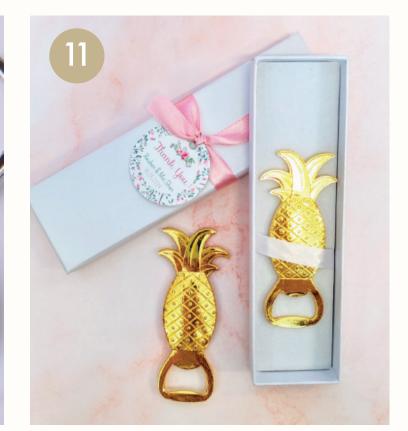












Wedding Favors

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

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:



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 2 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



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 2 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 Saucea

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
 Served with Basmati Rice, Mock Mutton
 OR
- Zucchini Fish Paste Roulade

DESSERT

Chilled Mango Pomelo Sago with Wedding Cakes
 Accompanied with Summer Berries and Dark Chocolate
 Sauce



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



SOUP

Mushroom Veloutés 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

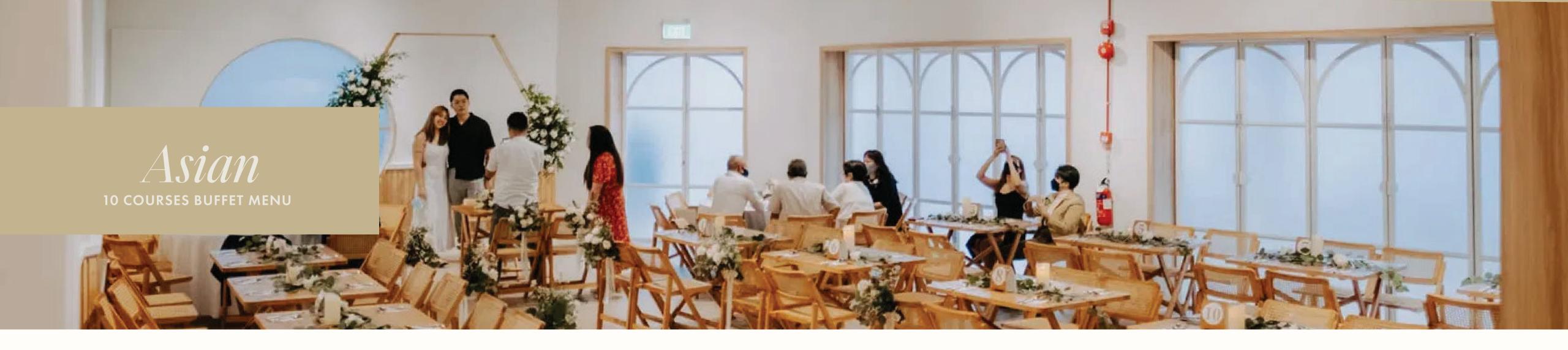
DESSERT (Selection of 2)

- 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





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 Seafood
- 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
and Chilli





SOUP

Lavender Infused Pumpkin Soup (V)

APPETIZER | SALAD

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

HOT SELECTION

- Truffle Infused Ee Fu Noodle with Trio Mushrooms (V)
- Richness and Abundance Broccoli with Braised Mushrooms & Scallop
- Steamed Superior Egg Pudding
- The Real Szechuan Mapo Tofu
- Meaty Mushroom with a Toss of Cereal & Curry Leaves Mock Mutton Rendang Stew

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)
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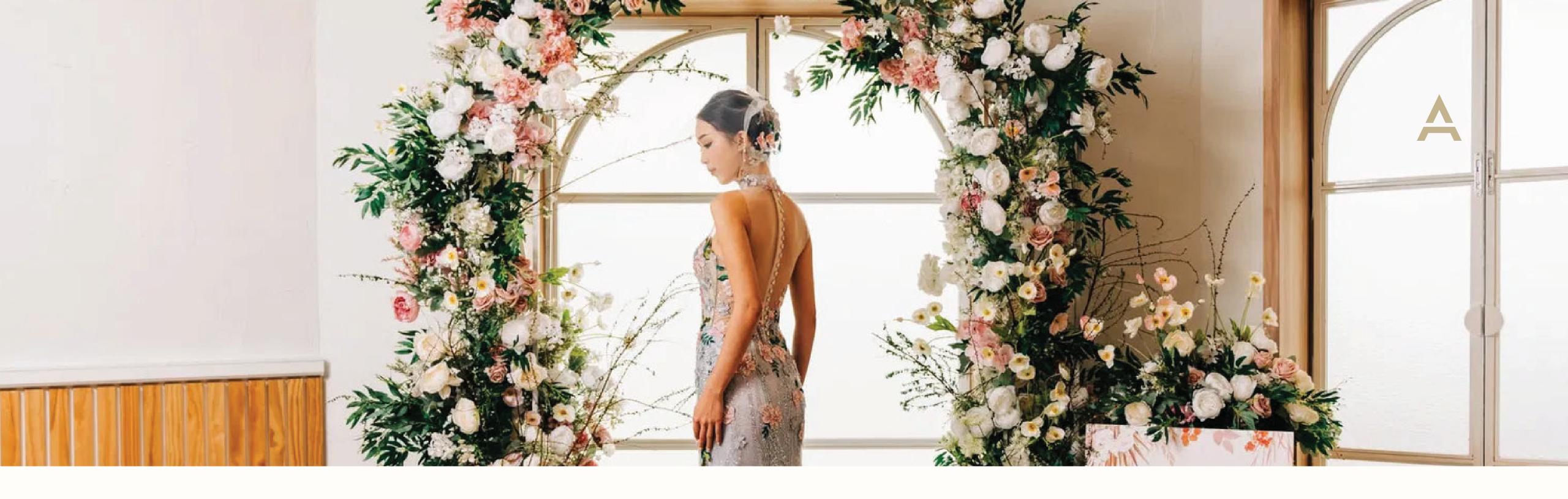


- Camembert and Compressed Beet on Caraway Loaf (V)
 Dates Aioli, Blueberries & Zumak Spice
- Coca Duxelles Pate (V)
 Powered Shitake and Cocoa Butter, Sourdough
- Layered Parisian Provencal (V)
 Tomato Dot, Burnt Web Tuile
- Purple Cauliflower Tart
 Ricotta, Candid Pistachio, Savoury Shell
- Chicken 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





AT AMICI, WE ARE MORE THAN JUST CATERERS.

We are passionate creators of unforgettable experiences with a heartfelt dedication to excellence, we approach each event as an opportunity to craft culinary masterpieces that reflect both the sophistication and diversity of Eastern and Western cuisines. From intimate dinners to grand-scale catering events, our in-house menus are meticulously curated to elevate every moment whether it's the artistry of canapés, the abundance of buffet spreads, or the excitement of live cooking stations, we ensure that every dish is a delight for the senses.



AMICI.COM.SG SINGAPORE • MALAYSIA

BRANDS FOR GOOD

BEST CATERER, SINGAPORE TATLER'S

SINGAPORE SERVICE STAR AWARD

SPIRIT OF ENTERPRISE AWARD

SINGAPORE'S OUTSTANDING ENTERPRISE



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