



REDEFINING

# *Magical Moment*

AMICI WEDDING







THIS IS WHAT AMICI IS ALL ABOUT

*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 premium 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 \$28nett per table upon confirmation of 60pax 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

BY PETALÓ

## 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:





# Western

FINE DINING MENU

## 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*

# Asian

FINE DINING MENU

## 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 Sauce*



# Vegetarian

FINE DINING MENU

## 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*

# Malay

FINE DINING MENU

## 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*





# Western

10 COURSES BUFFET MENU

## 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*







# Asian

10 COURSES BUFFET MENU

## 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*







# *Vegetarian*

10 COURSES BUFFET MENU

## **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)  
*Served with Shrimp, Hard Boiled Egg, Roasted Peanut and Chilli*







# *Canapé Buffet*

ANY 6 SELECTIONS

- **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*

ADDITIONAL ADD-ON SELECTIONS WILL BE  
PRICED AT \$5 PER PERSON





## 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

WEDDINGS

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**