

### 2025 CHAPTER BEGINS

# You're, and Always Be My True Love

FOREVER LOVE PACKAGE

# AMICI x HAUS 217



# Package Price

#### **EXQUISITE FINE DINING CUISINE** \$14,888 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.

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**

- Photo easel stand
- Wedding favours
- Guest Book and Ang Bao box
- 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.

MONDAY - SUNDAY

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

**EXQUISITE BUFFET CUISINE** \$12,688 NETT 80 Pax - 10 Course Buffet

Floral arrangement (reception table, wedding arch, & dining tables)

Waiver of F&B manager, Butlers & Chef on-site for 3 hours service (Fine



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MONDAY - SUNDAY

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

#### SOLEMNIZATION PACKAGE \$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







#### **PERKS INCLUDED:**

For pre-lunch/dinner events, specially curated by AMICI chef.



# Exclusive Perks

#### WHEN YOU CONFIRMED YOUR EVENT WITH US!

 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

Complimentary 2-Tier Wedding Cake





# VYNELLA FLOWER ARRANGEMENT





#### CAKE FLAVORS

1. CLASSIC VANILLA

2. HONEY YUZU

**3. STRAWBERRY BASIL** 

4. EARL GREY TEA

5. CHOCOLATE TRUFFLE

#### 6. CHOCOLATE CHERRY

#### 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

SALT AND PEPPER SHAKERS
 BOTTLE OPENERS
 STATIONERY - SWIVEL CROSS KEYCHAINS
 WOODEN HAND FAN COVER
 WOODEN HAND FAN COVER
 CUTLERY SET WITH WHEAT STRAW BOX
 BALLPOINT PEN IN ACRYLIC GIFT BOX
 ASSORTED TRIFFIN CAKE
 VIOLET FLORAL CUTLERY SET
 MAGENTA CHOPSTICKS
 KEYCHAIN FAVORS
 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

#### BEVERAGES

- 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

#### BEVERAGES

- 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

#### BEVERAGES

- Special Brew Arabica Coffee
- Fresh Fruits Infused Water

• Premium Fine Tea

• Coke/Sprite

# 4-COURSE FINE DINING



# 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

#### BEVERAGES

- 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

#### BEVERAGES

- 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

#### BEVERAGE

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



## 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

#### BEVERAGE

- 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 Figh Tea Selection

Selection of 6 items 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 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



BRANDS FOR GOOD BEST CATERER, SINGAPORE TATLER'S SINGAPORE SERVICE STAR AWARD SPIRIT OF ENTERPRISE AWARD SINGAPORE'S OUTSTANDING ENTERPRISE

CERTIFIED BY - HALAL SINGAPORE ISO 22000: 2018 | BIZSAFE LEVEL 4

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



#### AMICI.COM.SG SINGAPORE • MALAYSIA

