



2025 CHAPTER BEGINS

*You're, and Always
Be My True Love*

FOREVER LOVE PACKAGE



AMICI x HAUS 217

Package Price

MONDAY - SUNDAY

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



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.

EXQUISITE BUFFET CUISINE

\$12,688 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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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



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 ganache

6. CHOCOLATE CHERRY

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

CAKE TASTING AND CONSULTATION

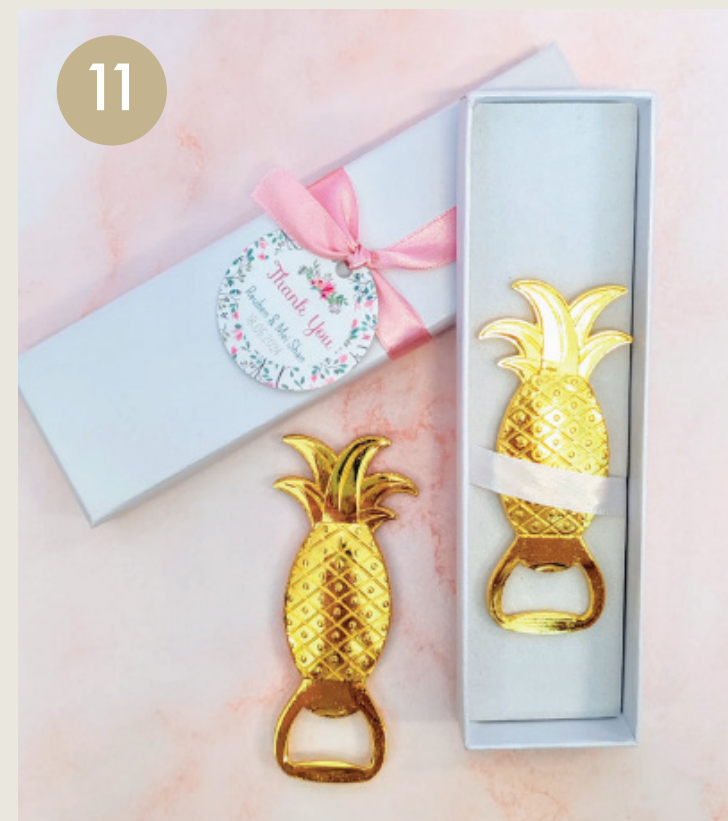
Experience our decadent wedding cake flavours with 4 flavours of your choice and floral painted macarons crafted by our pastry chefs.

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:





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

Fine Dining
MENU

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



4-COURSE FINE DINING



Fine Dining
MENU

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





Fine Dining
MENU

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
- Premium Fine Tea
- Fresh Fruits Infused Water
- Coke/ Sprite



Fine Dining
MENU

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



4-COURSE FINE DINING



Fine Dining

MENU

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



4-COURSE FINE DINING



Buffet

MENU



6-COURSE BUFFET

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

Buffet

MENU



6-COURSE 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 (V) (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

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

AMICI

WEDDINGS

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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
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