

AMICI × TECS

THE

Executive Vous

WEDDING PACKAGE

THE EXECUTIVE CENTER

X

AMICI EVENTS AND CATERING





PACKAGES INCLUSIVE OF

- A Culinary Experience Curated by AMICI Events & Catering
- Flower Arrangement from Vynella: Wedding Arch, Easel Stand, Reception Table, Solemnization Table
- Manpower for Fine Dining & Canapés
- 2 Ways Delivery
- Full Set of Porcelain and Stainless Steel Cutlery
- Complimentary Food Tasting for 2 Pax
- Beverages: Coffee, Tea, Ice Water
- Venue, Audio Visual, 2 Microphone

EXCLUSIVE PERK FOR ROADSHOW: Selections of 1 only

- Complimentary 80 of Canapés for Pre-Cocktail Event
- Complimentary 1 Tier Wedding Cakes
- Complimentary Grazing Dessert Table

























Wedding Favors

SELECTION OF 1 DOOR GIFT

- 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

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

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

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

FINE DINING MENU

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



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)
- Duo of Cauliflower and Broccoli with Toasted Almonds and Lemon Butter (V)
- Oven Baked Chicken Thigh with Wild Mushroom Sauce
- Pan Seared Seabass 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



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
- 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



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)
- Golden Beancurd with Thai Sweet Chili Sauce
- 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 (V) (Hot/Chilled)
- Green/Red Bean Soup (Hot)
- Pandan Ondeh Ondeh Cake



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 Items: \$5 per pcs.

BREAD (Choose 1 Only)

Butter Croissants | Focaccia | White Bread

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)

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

STEAMED

Shiitake Chicken Siew Mai Seafood Siew Mai Prawn Treasure Crystal Prawn Dumpling

VEGETARIAN

Steamed Yam Cake (V)
Plant-Based Char Siew Pau (V)
Dumpling Spinach (V)

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

APPETISER | HOT ENTREE

Chicken Chipolata Sausage Chicken Meatball Chicken Mid Joint Wing Cuttlefish Ball Beef Meatball

TORTILLA WRAP Wrap Choose 1 Only Sundried Tomato Basil | Spinach Herb

Smoked Salmon Wrap Smoked Salmon, Sundried Tomato, and Red Cabbage

Turkey Cranberry
With Tomatoes and Mixed Leaves

Cilantro Pesto Chicken
Marinated Chicken with Cilantro Pesto, and Garden Veggie

VEGETARIAN

Cottage Cheese (V) Creamy Cottage Cheese with Spinach, Fresh Herbs, and Garden Veggies

Middle East Hummus (V) Grilled Eggplant, Trio Bell Peppers, Parsley, Red Onions, and Garden Veggies

Mushroom and Honey Mustard (V)
Sauteed Wild Mushrooms, Garden Veggies drizzled with
Honey Mustard



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