



AMICI EVENTS AND CATERING

Changi Jewel

WEDDING PACKAGES



About Us

At AMICI, we're not simply caterers; we're culinary storytellers. With every event we undertake, we weave together the finest elements of Eastern and Western cuisine to create a dining experience that captivates the senses. From tantalizing canapés to lavish buffet spreads and interactive cooking stations, each dish is meticulously crafted to reflect our commitment to culinary excellence.

Valley View Private Suite

MIN. CONFIRMATION OF 20 PAX • INCLUSIVE OF VENUE
MONDAY - SUNDAY

- **ROMANCE ON PLATE WEDDING PACKAGE**
4-Course Lunch/Dinner - \$6,880++
- **VOWS AND VITTLES’ WEDDING PACKAGE**
Buffet - \$5,288++
- **TYING THE KNOT TASTES WEDDING PACKAGE**
Canape and Tapas - \$5,888++

Terms & Conditions

- Minimum confirmation of guest applies with the individual venue.
- All tables are based on Long table arrangement, Round table arrangement upon request.
- All confirmed reservation must be made with 50% non-refundable and non-transferable deposit payment
- Promotion valid for weddings held by 31st December 2026
- Valid strictly for new bookings only
- The above promotion privileges are non-transferable and non-exchangeable
- ++ Prices are subject to prevailing government taxes
- *** Not in conjunction with other rebate offers



Changi Experience Studio

MIN. CONFIRMATION OF 120 PAX • VENUE RENTAL AT \$10,000++

- **ROMANCE ON PLATE WEDDING PACKAGE**
4-Course Lunch/Dinner - \$118++ onwards
- **VOWS AND VITTLES' WEDDING PACKAGE**
Buffet - \$98++ onwards
- **TYING THE KNOT TASTES WEDDING PACKAGE**
Canape and Tapas - \$88++ onwards

- Terms & Conditions**
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 - Promotion valid for weddings held by 31st December 2026
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Cloud 9 Piazza

MAX. UP TO 220 PAX • INCLUSIVE OF VENUE

- **ROMANCE ON PLATE WEDDING PACKAGE**
4-Course Lunch/Dinner - \$228++ onwards
- **VOWS AND VITTLES’ WEDDING PACKAGE**
Buffet - \$199++ onwards
- **TYING THE KNOT TASTES WEDDING PACKAGE**
Canape and Tapas - \$188++ onwards

- Terms & Conditions**
- Minimum confirmation of guest applies with the individual venue.
 - All tables are based on Long table arrangement, Round table arrangement upon request.
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CHOOSE FROM OUR SELECTION OF EXQUISITE
FINE DINING CUISINE

Savour our Halal-certified 4-course cuisine, expertly crafted by our Chef, featuring both Western and Eastern flavours.

Indulge in a specially curated 8 to 10 selections of Buffet menu ranging from Western to Eastern cuisine options.

Indulge in a specially curated collection of 6 canapé selections or 4 tapas options prepared by our Chef.

REFRESHING BEVERAGES

- Enjoy unlimited servings of Chinese tea, soft drinks, and refreshing punches throughout the event.
- Special discount for purchasing beverage, customized drinks from us.





Package Inclusions

- Complimentary two-tier wedding cake, expertly crafted by our pastry chef.
- Complimentary exquisite floral arrangements, meticulously designed by our exclusive florist, VYNELLA Events. (Wedding Arch, Wedding Reception Table, VIP Table, & Easel Table).
- Complimentary Food Tasting for 4 persons upon Confirmation **(Monday – Friday only. Lunch: 1200hrs – 1400hrs / Dinner: 1600hrs – 1800hrs).**
- Complimentary Full set dining equipment (Porcelainwares, Glassware, Stainless Steel Cutlery).
- Complimentary wedding favors for each guest to cherish as a token of your special day.
- Waiver of Transportation Charges.
- Complimentary waiver for Butler & Chef on site.



VYNELLA FLOWER ARRANGEMENT



Wedding Cakes

BY FIELDNOTE

CAKE FLAVORS

GUAVA LYCHEE

PASSIONFRUIT JASMINE

MANGO YUZU

ALL CHOCOLATE



UPGRADE TO PETALO PREMIUM CAKES AT \$350

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

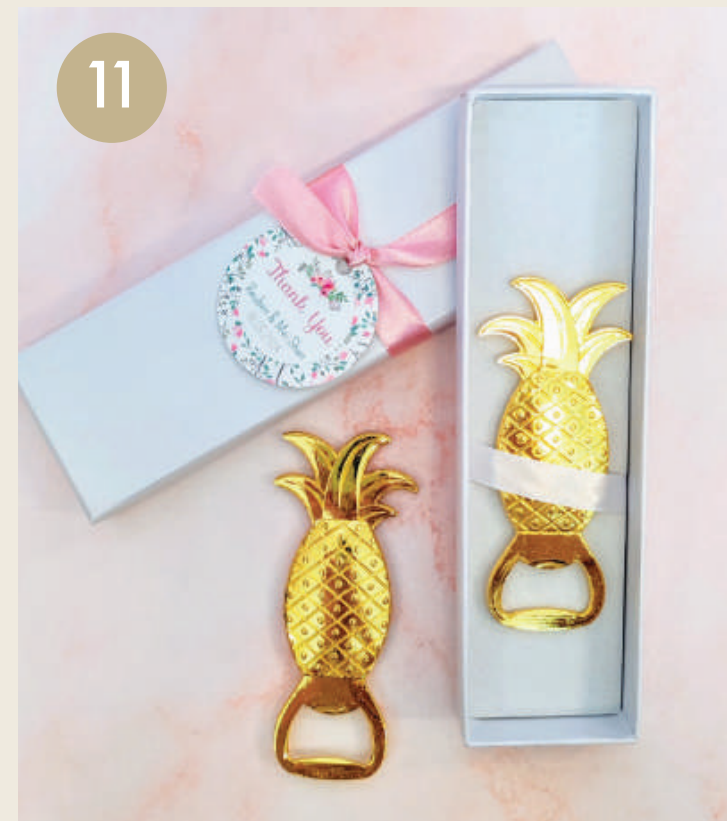
Experience our decadent wedding cake flavours with 4 flavours of your choice and floral painted macarons crafted by our pastry chefs.

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:





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



EXCLUSIVE PERKS

Enhance your pre-cocktail events with a delightful touch by indulging in our complimentary offering of 80 pieces of canapés.

Enjoy a complimentary \$200 F&B voucher for your next event with us. Indulge in our exquisite culinary offerings and elevate your future gatherings with unforgettable flavours and exceptional service.

Indulge in the delightful flavours of our complimentary dessert table, specially curated by our chefs at AMICI.

Cash rebates of \$28 nett per table of 5 with a minimum confirmation of 120pax for Fine Dining.



Cloud 9 Piazza

VENUE INCLUSIONS

- Venue use up to 4 hours
- Use of sound system with wireless microphones, x2 75 inch TV for video playback
- Complimentary parking for 20% of guaranteed attendance
- Complimentary bridal car parking
- Complimentary use of a dedicated waiting room for 4 hours
- Champagne Toasting ceremony
- Choice of 1 wedding wish
 - Complimentary parking for additional 10% of guaranteed attendance
 - Complimentary solemnisation with floral centrepiece

Romances on Plates

W E D D I N G P A C K A G E

Western

FINE DINING MENU • 4-COURSE

BREAD BASKET

- Assorted Bread
- Served with Homemade Pesto & Paprika Butter*

SOUP

- Roasted Pumpkin Soup with Fried Sage & Truffle Oil
- Served with Bread Stick, Fried Sage, Truffle Oil*

APPETIZER | SALAD

- Vine Ripened Tomato Caprese
- Served with Vine Tomato, Mozzarella Cheese, Sweet Basil infused with Olive oil*

MAIN COURSE (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 & Dark Chocolate Sauce*

FREE FLOW BEVERAGE

- Special Brewed Coffee
- Premium Fine Tea
- Infused Grapefruit Pomelo
- Fresh Fruits Infused Water

Asian

FINE DINING MENU • 4-COURSE

BREAD BASKET

- Assorted Bread
- Served with Homemade Pesto & Paprika Butter*

SOUP

- Braised Superior Broth with Dried Scallop & Crabmeat

APPETIZER | SALAD

- Five Wealth Platter
- Thai Marinated Jellyfish, Money bag, Mini Japanese Octopus, Prawn Salad with Melons, Mango Prawn Roll*

MAIN COURSE (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 & Dark Chocolate Sauce*

FREE FLOW BEVERAGE

- Special Brewed Coffee
- Premium Fine Tea
- Infused Grapefruit Pomelo
- Fresh Fruits Infused Water

Vegetarian

FINE DINING MENU • 4-COURSE

BREAD BASKET

- Assorted Bread
- Served with Homemade Pesto & Paprika Butter*

SOUP

- Lavender Infused Pumpkin Soup

APPETIZER | SALAD

- Vine Ripened Tomato with Caprese
- Served with Vine Tomatoes, Mozzarella Cheese & Sweet Basil infused with Olive Oil*

MAIN COURSE (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 & Dark Chocolate Sauce*

FREE FLOW BEVERAGE

- Special Brewed Coffee
- Premium Fine Tea
- Infused Grapefruit Pomelo
- Fresh Fruits Infused Water

Malay

FINE DINING MENU • 4-COURSE

BREAD BASKET

- Assorted Bread
- Served with Homemade Pesto & Paprika Butter*

SOUP

- Sup Labu
- Served with Toasted Coconut Flakes, Butternut Pumpkin & Hint of Lemongrass & Coconut Milk*

APPETIZER | SALAD

- Pucuk Paku Salad with Prawns
- Served with Pucuk Paku, Prawn, Sambal Belacan, Herbs & touches of Lime Zest*

MAIN COURSE (SELECTION OF 1 ONLY)

- Ayam Percik
- Served with Chicken Thigh, Nasi Lemak, Boiled Eggs, Cucumber Slices, Roasted Peanuts, and Sambal.*
- OR
- Asam Pedas Ikan
- Served with Nasi Ulam, a Side of Stir-Fried Okra, and a Wedge of Lime*

DESSERT

- Pandan Ondeh Ondeh Cake with Wedding Cakes
- Accompanied with Summer Berries and Dark Chocolate Sauce*

FREE FLOW BEVERAGE

- Special Brewed Coffee
- Premium Fine Tea
- Infused Grapefruit Pomelo
- Fresh Fruits Infused Water

Vows and Vittles'

W E D D I N G P A C K A G E



Buffet

MENU

WESTERN

SOUP

- Mushroom Volutes Soup (V)
Served with Croutons, Cream, Trio Mushroom

APPETIZER | SALAD

- Chef's Seasonal Mesclun Salad (V)
Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons, Thousand Island, Japanese Sesame Dressing and 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 (CHOICE 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 (3 pcs. per guest)
Served with Tofu Puffs, Fish Cake Slice, Shrimp, Sambal Chili & Hard Boiled Egg

FREE FLOW BEVERAGE

- Special Brewed Coffee
- Premium Fine Tea
- Infused Grapefruit Pomelo
- Fresh Fruits Infused Water



Buffet
MENU

ASIAN

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 (CHOICE 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

FREE FLOW BEVERAGE

- Special Brewed Coffee
- Premium Fine Tea
- Infused Grapefruit Pomelo
- Fresh Fruits Infused Water



Buffet

MENU

VEGETARIAN

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 (CHOICE OF 2)

- Chilled Mango Pomelo Sago
- Cheng Teng (Hot/Chilled)
- Green/Red Bean Soup (Hot)
- Pandan Ondeh Ondeh Cake

LIVE STATION (1x CHEF INCLUDED)

- Signature AMICI Vegan Laksa
Served with Served with Tofu Puffs, Mock Seafood and Chili

FREE FLOW BEVERAGE

- Special Brewed Coffee
- Premium Fine Tea
- Infused Grapefruit Pomelo
- Fresh Fruits Infused Water

Tying the Knot Tastes

W E D D I N G P A C K A G E

CANAPE SELECTIONS

- **Camembert and Compressed Beet on Caraway Loaf (V)**
Camembert Cheese, Cranberries Puree, Grape and Sable
- **Beet-Kissed Salmon Gravlax**
Cured Fresh Salmon Citrus Beetroot and Serve with Horseradish Cream
- **Layered Parisian Provencal (V)**
Potato Gratin, Cheese Mousse
- **Asian Crab on Cracker**
Asian Twist Crab Meat with Salsa and Ebiko
- **Chicken Rice Sushi**
Classic Hainanese Chicken Rice, Cucumber and Chilli Dip
- **Confit of Pulled Short Ribs**
Carrot Mustard Coulis, Green Grape
- **Mini Open Face Sandwich**
Herbs Chive, Beef Salami, Quail Egg, Sweet Aoili
- **Chili Crab Waffle**
Tomato Waffle Cup, Chives and Cress
- **Chicken Laksa Roulade**
Roulade of Chicken with Laksa Marination, Pesto Aioli, Laksa Aioli, and Cress
- **Butter Infused Citrus Scallops**
Sous Vide Scallop, Citrus Salsa, Nantua Sauce and Ikura
- **Classic Beef Stew In Olive Tart**
Beef Short Rib, Tomato Sauce, Basic, Roots Vegetable

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

FREE FLOW BEVERAGE

- | | |
|-------------------------|------------------------------|
| ▪ Special Brewed Coffee | ▪ Infused Grapefruit Pomelo |
| ▪ Premium Fine Tea | ▪ Fresh Fruits Infused Water |



6PCS SELECTIONS, WITH ANY ADDITIONAL CHOICES
AVAILABLE FOR JUST \$6 PER SELECTION.

TAPAS SELECTIONS

- **Mexican Chicken Pinchos**
Fresh Tomato Olive Salsa and Sour Cream
- **Southern Style BBQ Chicken**
Purple Gratin Mille Feuille, Grenadine Pickled Onions and Yuzu Sour Cream
- **Braised Beef Short Rib with Black Garlic**
Yuzu Mash and Arugula
- **Land and Sea**
Duo Tower Mini Burger of Lobster & Chicken
- **Maple and Smoked Apple Glaze Duck**
Romaine, Garlic Aioli, Spring Onion and Quail Eggs
- **Roasted Salmon with Avocado Chimichurri**
**Grilled Octopus w Fresh Plum Tomato Salsa*
**Lobster Meat Tossed w Celery Mayo Dill and Old Bay*
- **German Potato Salad**
Romaine, Garlic Aioli, Spring Onion and Quail Eggs
- **Cannelloni Kebab**
Charred Aubergine, Cumin Pickled Radicchio, Plum Fennel Salad

DESSERT

- **Belgian Chocolate Mud Cake**
Salted Caramel Cream, Burnt Banana, Popcorn
- **Yuzu Meringue Tart Ivoire**
35% Cream, Crispy Butter Sponge Cake, Fresh Raspberry, Fried Mint Leaf

FREE FLOW BEVERAGE

- Special Brewed Coffee
- Premium Fine Tea
- Infused Grapefruit Pomelo
- Fresh Fruits Infused Water



4PCS SELECTIONS, WITH ANY ADDITIONAL CHOICES
AVAILABLE FOR JUST \$7.50 PER SELECTION.

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



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**