



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.



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



# *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 FIELDNOTE

CAKE FLAVORS

GUAVA LYCHEE

PASSIONFRUIT JASMINE

MANGO YUZU

ALL CHOCOLATE



UPGRADE TO PETALO 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.

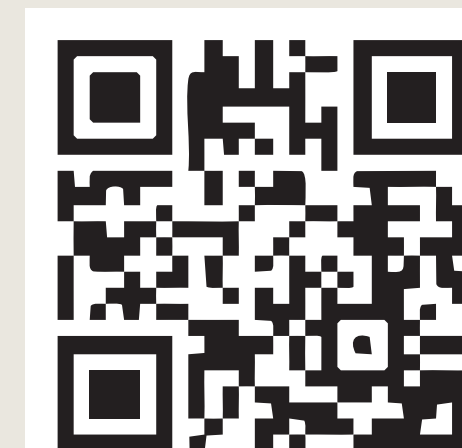
## CAKE TASTING AND CONSULTATION

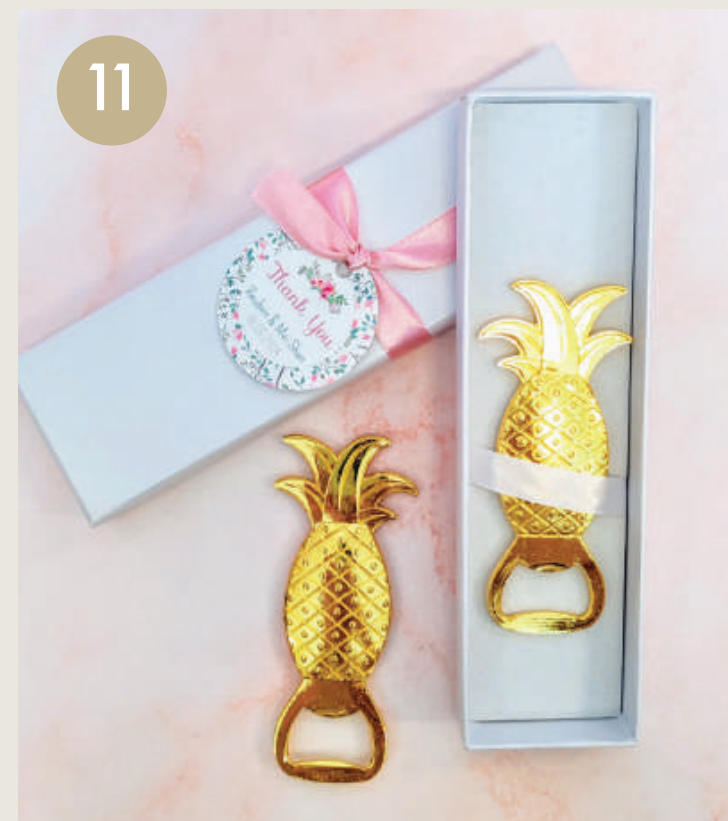
Experience our decadent wedding cake flavours with 4 flavours of your choice and floral painted macarons crafted by our pastry chefs.

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



*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

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**