

SINFONIA

— R I S T O R A N T E —

WEDDING SOLEMNISATION AND LUNCH

~ A harmonious symphony of taste and elegance. ~

FOOD (which will officially be rebranded to Sinfonia Ristorante in April 2018) is listed as one of the top 10 wedding venues in Singapore for 2018 by the prestigious Singapore Tatler Magazine. Located at the historic Victoria Theatre and Concert Hall, we offer exquisite Italian dishes in an elegant Victorian-style interior, making a magnificent setting for a bespoke, intimate and unforgettable wedding.

You may enjoy:

A romantic wedding solemnisation ceremony setting

A bottle of sparkling wine to pop and celebrate the occasion

A glass of sparkling wine per guest

A four-course plated-service Lunch

20 bottles of red or white wine

Free Flow of Coke and Orange Juice

Team of operational staff

Access to in-house sound system which includes 2 wireless handheld microphones

Floral arrangement for the registration, solemnisation table

Floral Arrangement for the dining tables

Exclusive use of the Restaurant

PACKAGE PRICE FOR 150 PERSONS

S\$20899

Additional of \$88/pax

*Solemnization and Lunch is from 11.00am till 3.00pm
(Surcharge of \$1000 per hour after 3.30pm applies)*

~ Projection of materials on display screens at an additional of \$350

~ Additional of \$500 for stage installation

~ Additional of \$798 for a 30L Peroni draught barrel

*~ Additional of \$28/pax/hr for Free Flow of Couple's Bespoke **Mocktail** alternatively \$12/serve*

*~ Additional of \$48/pax/hr for Free Flow of Couple's Bespoke **Cocktail** alternatively \$22/serve*

SINFONIA

— R I S T O R A N T E —

FOUR COURSE LUNCH MENU

STARTER

Octopus Carpaccio

Yellow Frisee, Orange, Tomato

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PRIMI

Risotto

Marsala Reduction, Sourdough Breadcrumbs, Peppercorns, Truffle

~

MAINS

Branzino

Lettuce Sauce, Vegetarian Caviar

Or

Beef Cheek

Red Wine Reduction, Horseradish, Salmon Roe

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DESSERT

Chocolate Mousse

Mou gelato

***Additional charges for canapes, dessert buffet or live carving station
price could be offered upon request**

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— R I S T O R A N T E —

FOUR COURSE VEGETARIAN LUNCH MENU

STARTER

Tomatoes

Raw- Cooked, Sweet- Savoury

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PRIMI

Risotto

Marsala Reduction, Sourdough Breadcrumbs, Peppercorns, Truffle

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MAIN

Cianfotta

With Cauliflower, Pumpkin served 2 ways, King Oyster Mushroom, Baby Carrot, Apple & Celeriac

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DESSERT

Chocolate Mousse

Mou gelato



SINFONIA

— RISTORANTE —

KIDS MENU

(\$35++)

Soup

Mushroom Soup

~

MAIN

Penne Bolognese

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DESSERT

Mou Ice-Cream



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NOTE:

1. This is a 4-course lunch set menu and the Client can choose 2 main courses to be served on the day of the event.
2. Client to provide the Restaurant with pre-orders for the main course choices 2 weeks prior to the date of the Event. Should no breakdown be given, we will provide 40-40-20 choice for Client's guests.
3. Any additional orders of drinks will be keyed under one master bill and charged at the end of the Event.
4. Any additional bottle of wine will be charged at \$68++ per bottle.
5. Corkage charge of \$80++ per item applies for any external spirits consumed in the Restaurant.
6. Corkage charge of \$40++ per item applies to any external wines or champagne consumed in the Restaurant.
7. Corkage charge for a bottle of wine could be waived for each bottle purchased from our wine menu.
8. 30% deposit is required upon confirmation of the Lunch, 20% deposit is required 2 months after the first deposit and the balance is to be settled no later than 2 weeks before the Event date.
9. All prices stated will be subject to 10% service charge and applicable government taxes, including goods & services tax (**GST**).
10. A transaction fee of 5% will be charged for any credit card payments.

