

A romantic scene of a couple holding hands under a white wedding canopy. The bride is on the left, wearing a white dress, and the groom is on the right, wearing a dark suit. The canopy is draped over them, and the background is a soft, out-of-focus outdoor setting. The text "Canopy Wedding Deck" is written in a white, elegant script font across the center of the image.

Canopy
Wedding Deck

Weddings & Solemnisations

Let nature provide the decor. Our outlets offer organic aesthetics that require minimal additional styling.

- Stunning Venue
- Outstanding Service
- Amazing and Tasty Dishes

We strive to create memorable moments that will be cherished for a lifetime. Entrust your wedding to us, and we will go above and beyond to exceed your expectations and create a wedding that surpasses your dreams. Please don't hesitate to reach out if you have any questions or would like to discuss your wedding plans further. We can't wait to make your wedding day unforgettable!



About Our Food

Nourishing the Body, Inspiring the Soul

At Canopy, we believe that dining should be a restorative experience, a moment to disconnect from the digital world and reconnect with the senses.

Our culinary philosophy is a celebration of Modern Western Fusion, curated with a global perspective that honors the bountiful gifts of the earth and sea.



Menu

Premium 3-Course \$128

STARTER

Tomato Feta Salad

*Cherry tomato , Arugula , Feta Cheese, Orange, Honey,
Balsamic Glaze*

MAIN

Lemon Tarragon Salmon & Prawns

*Slow Baked Salmon & Breaded Prawns served with
Mashed Potatoes, Asparagus, Mushrooms, Tobiko, Pico
De Gallo, Lemon Tarragon Sauce*

or

Bourbon Smoked Duck

*Slow Baked Smoked Duck Breast served with Mashed
Potatoes, Asparagus, Mushrooms, Pico De Gallo,
Bourbon Berry Sauce*

or

Roasted Beef Tenderloin

*Roasted Beef Tenderloin served with Mashed Potatoes,
Asparagus, Mushrooms, Pico De Gallo, Red Wine Sauce*

COMPLIMENTARY

Soft Drink / Coffee / Tea

DESSERT

Chocolate Truffle Cake

**All stated prices are for the year 2026*
Prices are subject to service charge and GST
*Festive surcharges may apply**

Menu

Premium 4-Course \$138

STARTER

Tomato Feta Salad

*Cherry tomato , Arugula , Feta Cheese, Orange, Honey,
Balsamic Glaze*

SOUP

Wild Porcini Mushroom Soup

Served with Croutons

MAIN

Lemon Tarragon Salmon & Prawns

*Slow Baked Salmon & Breaded Prawns served with
Mashed Potatoes, Asparagus, Mushrooms, Tobiko, Pico
De Gallo, Lemon Tarragon Sauce*

or

Bourbon Smoked Duck

*Slow Baked Smoked Duck Breast served with Mashed
Potatoes, Asparagus, Mushrooms, Pico De Gallo,
Bourbon Berry Sauce*

or

Roasted Beef Tenderloin

*Roasted Beef Tenderloin served with Mashed Potatoes,
Asparagus, Mushrooms, Pico De Gallo, Red Wine Sauce*

DESSERT

Chocolate Truffle Cake

COMPLIMENTARY

Soft Drink / Coffee / Tea

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Menu

Premium Buffet \$108

STARTER

Assorted Bread Basket
Mesclun Salad (V)

SOUP

Wild Porcini Mushroom Soup (V)

ASSORTED SUSHI

Unagi Sushi | Kanifumi Sushi
Tako Sushi | Tamago Sushi
Kappa Maki | Tamago Maki
Kanikama Maki | Shinko Maki
Tuna Salad Maki | California Maki

MAIN MEALS

Cauliflower Fritters (V)

Stir-Fried Oyster Glazed Sautéed Vegetables (V)

Baked Prawns with Lemon
or
Homemade Sambal Prawns

Sweet & Sour Chicken
or
Signature Curry Chicken

Home style Tomato Penne (V)
or
Garlic Butter Rice (V)

Baked Salmon with Lemon Butter
or
Poached Scallop with Lemon Butter

ROAST STATION

Roasted Chicken
(Optional Add On *\$5*)
or
Australian Sirloin with
Black Pepper Sauce
(Optional Add On *\$15*)

DESSERT

Tiramisu
Cream Puff
Chocolate Fudge Cake
Mixed Cut Fresh Fruits

COMPLIMENTARY

Soft Drink / Coffee / Tea

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Menu

Social Hour Pass \$79

Price includes usage of venue for 2 hours

Weekday Exclusive

ASSORTED SUSHI

Unagi Sushi | Kanifumi Sushi

Tako Sushi | Tamago Sushi

Kappa Maki | Tamago Maki

Kanikama Maki | Shinko Maki

Tuna Salad Maki | California Maki

SAVOURY

Chicken Sandwich

Cauliflower Fritters

Egg Mayo Sandwich

DESSERT

Tiramisu

Cream Puff

Chocolate Fudge Cake

Mixed Cut Fresh Fruits

COMPLIMENTARY

Soft Drink / Coffee / Tea

All stated prices are for the year 2026

Prices are subject to service charge and GST

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Alcohol List

Beer
20L \$600++/Keg

Wine
House Red \$49++/Bottle
House White \$49++/Bottle
Prosecco \$65++/Bottle

Free Flow Packages for 3 Hours
Minimum 100pax
House Red & White Wine \$49++/pax
Beer, House Red & White Wine \$79++/pax

Corkage
Wine 750ml \$30++
Champagne 750ml \$60++
Spirits 700ml \$90++

Prices are subjected to 10% service charge and prevailing government taxes. The management reserves the right to changes with or without prior notice unless otherwise stated. Corkage charges are applicable to duty paid Wine, Spirits and Champagnes only.



**PLANNING FOR A CORPORATE
EVENT OR A JOYOUS OCCASION?**

SCAN ME



SCAN THE QR CODE ABOVE AND
INPUT YOUR EVENT DETAILS NOW!



@canopygardendining



@canopydining