

2026

WEDDING  
PACKAGE



VINEYARD



# OUR *Story*

**Step into the tranquil charm of Vineyard,** where an idyllic escape awaits amid the lush greenery of HortPark. Let the gentle chorus of birdsong accompany you on a culinary journey that blends refined French cuisine with local and regional ingredients.

With its rustic, nature-inspired ambiance and a team of passionate chefs, Vineyard offers a dining experience that's both soulful and sophisticated. Whether you're here for an intimate meal or a celebratory gathering, our team is dedicated to crafting every detail to perfection – from personalised menus to floral styling and décor.

At Vineyard, every occasion is uniquely yours – thoughtfully curated and beautifully set against a garden oasis.



## INDOOR DINING HALL

This space forms the heart of Vineyard – a warm, intimate setting inspired by the charm of the French countryside.

Flexible table arrangements allow the room to be tailored to your event's needs, offering both comfort and style in one cohesive space.

**Seated Capacity: Up to 86 guests**



## THE VERANDAH

Tucked away like a whimsical secret garden, the Verandah features elegant marble tables and rustic wood accents that evoke quiet romance and charm. Ideal for both dining and intimate ceremonies, it offers a serene escape from the city.

**Seated Capacity: Up to 60 guests**



## THE PATIO

As the sun sets over the water surrounding the patio, it creates the perfect scene for exchanging vows in a warm, golden glow.

Adorned with themed décor, this open-air space offers both romance and charm. It also serves beautifully as a pre-dinner holding area, where guests can mingle on the deck over curated canapés and fine wines.



# EVENT REQUIREMENTS

## Minimum Guests

50 adults (Mon–Thu)

70 adults (Fri–Sun)

## Minimum Spend for Exclusive Use of Space

Indoor Dining: \$4,900\*\* (Mon–Thu) | \$9,000\*\* (Fri–Sun)

The Verandah: \$3,500\*\* (Mon–Thu) | \$4,500\*\* (Fri–Sun)

Exclusive Restaurant: \$7,500\*\* (Mon–Thu) | \$11,000\*\* (Fri–Sun)

## Event Timings

Morning: 11.00am – 3.00pm

Evening: 6.00pm – 10.00pm

*\*Any extension beyond the standard 4-hour package duration will incur an additional charge of \$500\*\*.*

## Set-Up Time

Up to 1 hour before event start



## PACKAGE INCLUSIONS

- Exclusive use of designated event space for 4 hours
  - Standard sound system, projector & wireless microphone
  - Complimentary use of The Patio (first hour) for reception or solemnization
  - Your choice of wedding theme with fresh floral arrangements
  - Full solemnization setup with floral arch, decorated chairs, ring holder & signing table
  - Up to 18 guest chairs at The Patio
  - Reception table with linen, floral décor & money box
  - Welcome signage & exclusive guest book
  - Floral arrangements for VIP & guest tables
  - Elegant fine-dining table settings with linens and stainless-steel cutlery
  - Wedding invitation cards (up to 70% of confirmed guests – basic printing included)
  - Thoughtful wedding favours for each confirmed guest
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- Choice of: Chef's Exclusive Delectable Set Menu OR International Buffet Spread
  - Complimentary food tasting for 2 pax (Monday–Thursday only)
  - Free-flow soft drinks and juices
  - Choice of: 1 barrel (30L) of Carlsberg/Connor's (+\$20\*\*) OR 12 bottles of house wine
  - Complimentary bottle of Prosecco with champagne tower

## EXCLUSIVE PERKS!

- With a minimum of 85 adult guests
- Choice of: 3 additional bottles of house wine OR one-night hotel stay (includes breakfast for 2 and complimentary WiFi)



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# MENU SELECTIONS

YOUR WEDDING FEAST AWAITS



# 4 Course Western Set


\$139\*\*/PAX

## STARTER

Norwegian Salmon Mid-Cut

*Puffed Kombu Quinoa, Avocado Mousse, Pickled Apple, Frisée Cress Salad*

OR

Watermelon "Tuna" Salad 

*Heirloom Tomato, Pickled Cucumber, Olive Soil, Frisée Cress Salad*

## SOUP

Locally Grown Mushroom Soup 

*Porcini Powder, Truffle Cream, Focaccia Croutons*

OR

French Onion Soup

*Beef Broth, Gruyère Cheese Crostini*

## MAINS

Great Hill Farms Roasted Chicken Leg

*Sweet Potato Mousseline, Seasonal Vegetables, Mustard Brown Jus*

OR

Pan-Roasted Locally Farmed Barramundi

*Basil Pesto Fregola, Seasonal Vegetables, Puttanesca Sauce*

OR

Eggplant Parmigiana 

*Sweet Potato Mousseline, Seasonal Vegetables, Puttanesca Sauce*

## DESSERT


French Chocolate Opera Cake

*Oreo Crumble, Vanilla Ice Cream, Raspberry Gel*

OR

Wild Berries Sorbet (Non-Dairy)

*Citrus Jelly, Salade de Fruits, Fresh Mint*

 Vegetarian's Choice (May Contain Egg, Dairy, or Allium Vegetables)



# 5 Course Western Set

\$159\*\*/PAX

## COLD STARTER

Blue Swimmer Crabmeat & Avocado

*Avruga Caviar, Pickled Daikon, Frisée Cress Salad, Yuzu Balsamic*

OR

Heirloom Beetroot Tartare & Avocado 


*Pickled Cucumber, Frisée Cress Salad, Yuzu Balsamic*

## HOT APPETIZER

Pan-Roasted Hokkaido Scallop & Ikura

*Charcoal Tuile, Parsley Vichyssoise, Leek*

OR

King Mushroom "Scallop" with Seaweed Caviar 


*Charcoal Tuile, Parsley Vichyssoise, Leek*

## SOUP

Lobster Bisque

*Butter Poached Lobster, Gruyère Cheese Crostini*

OR

Locally Grown Mushroom Soup 

*Porcini Powder, Truffle Cream, Focaccia Croutons*

## MAINS

*(Choice of 3 Mains Per Event)*

Farmed Chicken Chou Farci with Foie Gras Poêlé

*Potato Mousseline, Smoked Bacon, Chicken Mustard Jus*

OR

Herb Crusted Tasmania Salmon


*Petite Pois Purée, Seasonal Vegetables, Horseradish Beurre Blanc*

OR

Pan Roasted Angus Beef Filet Mignon (+\$5\*\*)

*Chat Potato, Roasted Vegetables, Bordelaise Sauce*

OR

Ratatouille & "Meat Zero" Chou Farci 

*Potato Mousseline, Olive Soil, Pomodoro Sauce*

## DESSERT

Mango Savarin

*Vanilla Ice Cream, Fresh Berries, Spice Crumble*

OR

Wild Berries Sorbet (Non-Dairy)

*Citrus Jelly, Salade de Fruits, Fresh Mint*

 Vegetarian's Choice (May Contain Egg, Dairy, or Allium Vegetables)

# 6 Course Chinese Set

\$168\*\*/PAX

## **ABUNDANT PLATTER**

Lychee Prawn Ball with Wasabi Mayo

Pan-Roasted Scallop with XO Sauce & Pickled Cucumber

Roasted Duck Wrap with Hoisin Mayo

## **SOUP**

Double-Boiled Chicken Soup with Brazil Mushroom, Red Dates & Goji Berries  
OR

Golden Pumpkin Seafood Soup with Fish Maw & Blue Swimmer Crab

## **MEAT**

Smoked Great Hill Farm Chicken Roulade with Truffle Salsa  
*Sautéed Locally Farmed Mushroom, Honey Rock Sugar Glaze*  
OR

Hakka Char Yuk Iberico Pork Chop  
*Green Papaya Relish, Yuzu Garlic Chili*

## **SEAFOOD**

Steamed Locally Farmed Barramundi  
*Chinese Spinach, Superior Soy Sauce, Crispy Ginger*  
OR

Battered Atlantic Cod Fish (+\$6\*\*)  
*Nonya Assam Sauce, Okra, Eggplant, Pineapple*

## **STAPLE**

Steamed Lotus Leaf Glutinous Rice  
*Braised Yoshihama Abalone, Chinese Sausage, Shiitake Mushroom*  
OR

Lobster Ee-Fu Noodles (+\$4\*\*)  
*Shiitake Mushroom, Chive, Beansprout*

## **DESSERT**

Mango Panna Cotta  
*Coconut Sago, Fresh Mango, Lychee Boba, Chia Seed*  
OR


Osmanthus Jelly  
*Poached Nashi Pear, White Fungus, Longan, Red Dates, Goji Berries*

# 6 Course Chinese Vegetarian Set

\$168<sup>++</sup>/PAX

## **ABUNDANT PLATTER**

Seaweed Caviar with Silken Tofu & Century Egg Emulsion 

Abalone Mushroom with Dang Gui Sauce 

Vegetable Spring Roll with Chili Dip 

## **SOUP**

Pumpkin Soup 

Cordyceps Flower Mushroom & Bamboo Shoot Soup 

## **MEAT**

Vegetarian Chicken Drumstick 


*Sautéed Locally Farmed Mushroom, Honey Rock Sugar Glaze*

## **SEAFOOD**

Vegetarian Seaweed Fish Fillet 


*Chinese Spinach, Superior Soy Sauce, Crispy Ginger*

## **STAPLE**

Vegetarian Ee-Fu Noodles with Abalone Mushroom 

*Shiitake Mushroom, Egg, Beansprout*

## **DESSERT**

Osmanthus Jelly 

*Poached Nashi Pear, White Fungus, Longan, Red Dates, Goji Berries*

 Vegetarian's Choice (May Contain Egg, Dairy, or Allium Vegetables)

# Deluxe International Buffet

\$139\*\*/PAX

## APPETIZER

Wafu Salad 


*Iceberg Lettuce, Tomato, Cucumber, Radish, Wakame, Boiled Egg*

Cold Cut Roast Beef

*Cornichon, Pickled Onion, Horseradish Cream, Pommery Mustard*

Hot & Spicy Fried Wings with Honey Mustard Dip

## SOUP


Porcini Mushroom Velouté 

## MAINS

Chicken Chasseur with Tomato Sauce, Button Mushroom, Red Onion

Crispy White Fish Fillet with Salted Egg Sauce, Curry Leaf, Chili, Egg Floss

Shepherd's Pie with Minced Beef, Green Pea, Mashed Potato

Roasted Vegetable Medley with French Garlic Butter Sauce 

## STAPLE

Penne Alfredo with Parmigiano Cream, Brown Shimeiji Mushroom 

Spiced Tomato Rice with Raisin & Almonds 

## DESSERT

Seasonal Fruit Platter 

Salted Caramel Brownies 

New York Cheesecake 

Assorted Panna Cotta 

 Vegetarian's Choice (May Contain Egg, Dairy, or Allium Vegetables)



# Premium International Buffet

— \$159\*\*/PAX —

## **APPETIZER**

DIY Caesar Salad 🌿

*Cos Lettuce, Caesar Dressing, Parmesan Croutons, Bacon Bits, Grated Egg*

Cocktail Shrimp with Cocktail Sauce & Chinese Celery

Cold Cut Platter with Mortadella & Beef Pastrami

## **SOUP**

Seafood Pumpkin Chowder

*Clam, Prawn, White Fish*

## **MAINS**

Beef Stroganoff served with Button Mushroom & Creamy Stroganoff Sauce

Porcini Roasted Chicken served with Grilled Pencil Asparagus

Herb-Crusted Salmon served with Mustard, Lemon Capers & Tomato

French Bean & Mushroom Fricassée served with Herbed Cream Sauce 🌿

Roasted Baby Potatoes served with Parmigiano and Herb Pesto 🌿

## **STAPLE**

Rigatoni Amatriciana 🌿

*Pancetta, Tomato, Basil, Pecorino Romano*

## **DESSERT**

Seasonal Cut Fruits 🌿

La Opera Cake 🌿

Assorted Petite Cheesecakes 🌿

Assorted Choux Puffs 🌿

🌿 Vegetarian's Choice (May Contain Egg, Dairy, or Allium Vegetables)

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# ADD-ONS

PERFECT BITES TO ELEVATE YOUR CELEBRATION



# Canapés Add-On

MINIMUM ORDER: 35 PAX  
CHOOSE 3 TYPES - \$20\*\* | CHOOSE 5 TYPES - \$30\*\*

## SAVOURY SELECTIONS

Roast Beef Tartine with Wasabi Mousse

*French Baguette, Roasted Beef, Wasabi Mayo*

Seaweed Chicken Roulade with Garlic Aioli

*Chicken Thigh, Seaweed Nori Sheet, Garlic Mayo*

Szechuan Smoked Duck with Berry Compote

*Smoked Duck, Sze Chuan Spices, Berries*

Tuna Tataki on Melon

*Tuna, Melon, Furikake*

Swimmer Crab Rémoulade

*Crab, Mayo, Shallot, Coriander, Red Chili, Tart Shell*

Smoked Salmon & Pea Tart

*Tart Shell, Smoked Salmon, Peas, Mayo*

Cocktail Prawn Shooters

*Cocktail Sauce, Prawns, Parsley*

Satay Shooters

*Chicken Satay, Peanut Sauce*

## VEGETARIAN SELECTIONS (V)

Vegetable Crudités with Dill Cream Sauce

*Celery, Carrot, Cucumber, Dill, Cream*

Truffle Arancini

*Truffle Oil, Risotto Rice, Truffle Paste, Parmesan Cheese*

Jacket Potato Babies

*Jacket Potato, Mayo, Butter, Thyme, Rosemary*

Brown Onion Gruyère Tartlets

*Onion, Gruyère Cheese, Butter, Tart Shell*

Ratatouille Vol-Au-Vent

*Tomato, Eggplant, Zucchini, Olive, Onion, Capsicum, Tart Shells*

Mushroom Duxelles Vol-Au-Vent

*Assorted Mushrooms, Butter, Tart Shells*

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# WEDDING THEMES

OUR BESPOKE WEDDING CONCEPTS





# WHIMSICAL *Fantasy*



A colour that sparks imagination and dreams, purple evokes mystery, nobility, and individuality. This theme is perfect for couples seeking a romantic yet unconventional celebration — one that feels like it was lifted from the pages of a fairy tale. Let your big day unfold in a world of fantasy, elegance, and introspective charm.



# SOLEMNISATION


*Set Up*





# TABLE *Set Up*



A romantic table setting featuring two lit pillar candles, a vase of baby's breath flowers, and greenery. The scene is set on a white lace tablecloth with a burlap placemat. In the background, a white plate, silverware, and a glass are visible. A string of warm white lights is draped across the bottom left corner.

A theme inspired by nature's abundance and vitality.

This palette evokes a sense of prosperity, growth, and well-being — where life thrives and beauty blossoms. Surrounded by lush greenery and floral touches, it's perfect for couples who find magic in nature's serenity.

ENCHANTED  
*Forest*



# SOLEMNISATION *Set Up*







## SOPHISTICATED

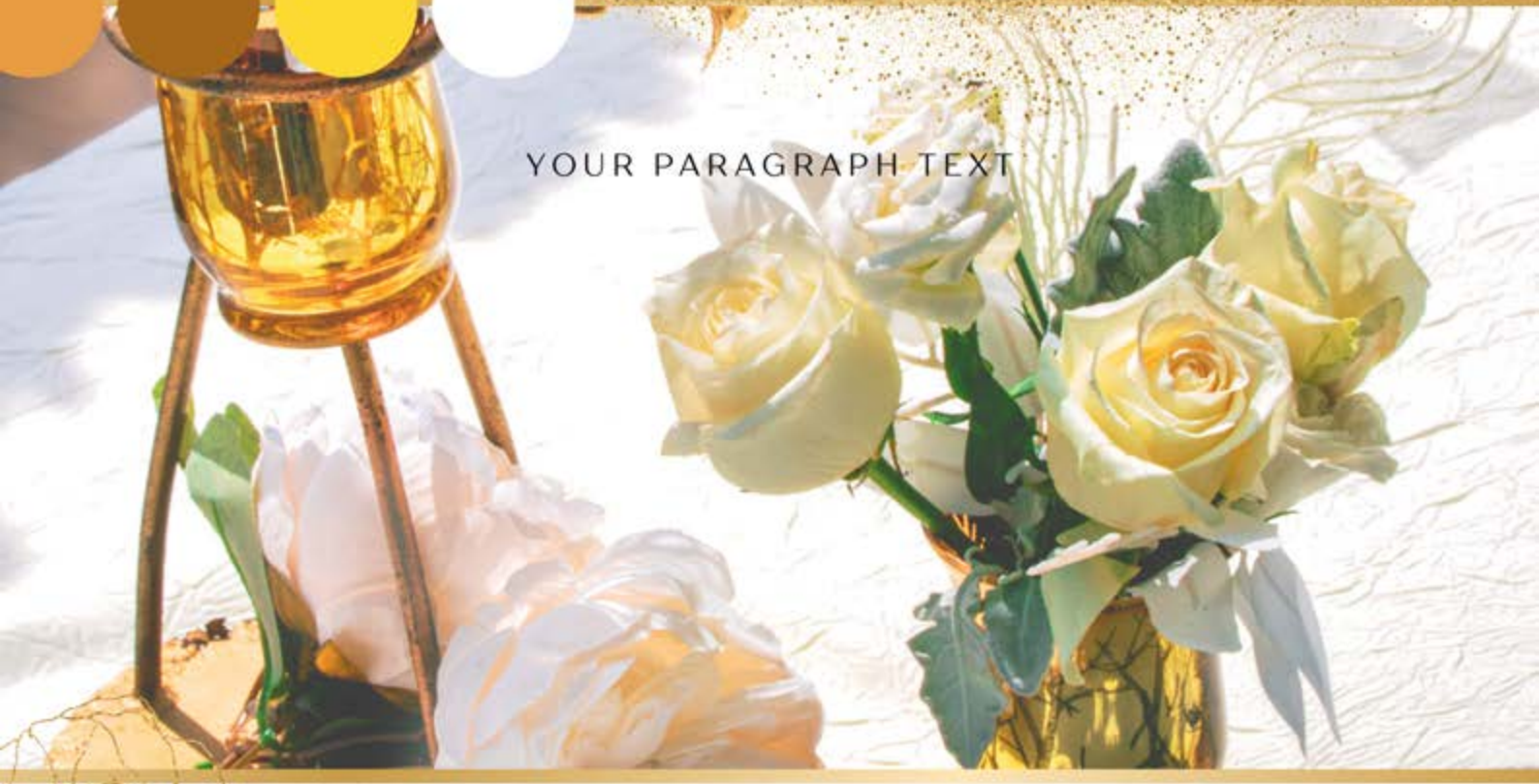
*Chic*

For couples who appreciate modern sophistication, this theme combines clean lines with elegant touches for a timeless yet contemporary feel. Gold accents bring a sense of opulence, symbolising wealth, luxury, and warmth, perfect for a celebration that's both chic and unforgettable.





YOUR PARAGRAPH TEXT



# SOLEMNISATION *Set Up*



# TABLE *Set Up*



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# WEDDING FAVOURS

MEMORABLE KEEPSAKES FOR YOUR GUESTS





REUSABLE BAG



CHOPSTICK SET



MANICURE SET



ESPRESSO MUG

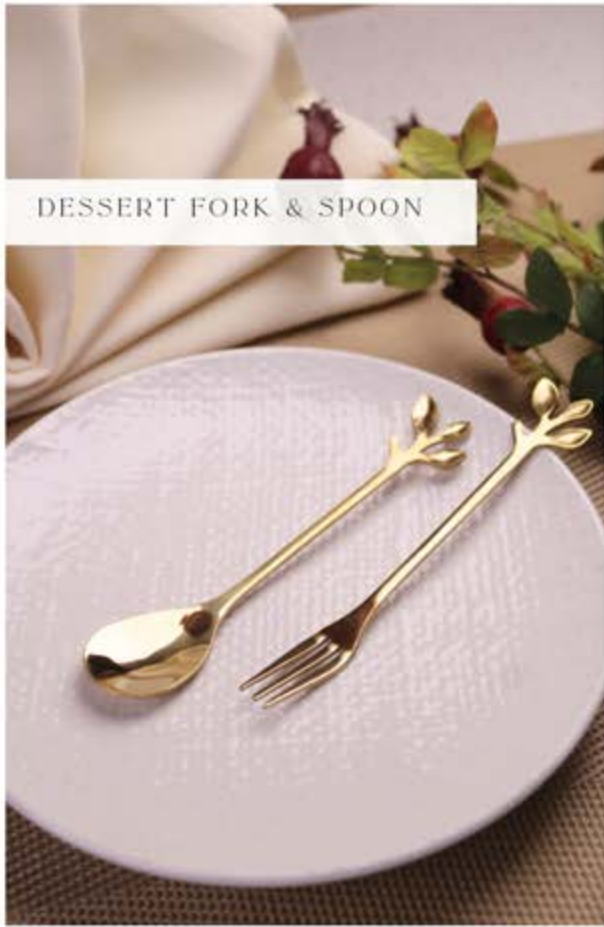


SHOT GLASS



BEAR TOWEL





DESSERT FORK & SPOON



BALLPOINT PEN



PLAYING CARDS



TUMBLER



MARBLE COASTER

