



TCS

N1° 23' 24" E103° 58' 43"

Wedding Kit



Wedding at The Coastal Settlement

Do you believe in magic? We do!

That's why we're here to make your solemnization and wedding extra special! Whether it's a garden party or vintage theme you're going for, we've got just the right setting for you.

About us

The Coastal Settlement is surrounded by lush trees, shrubs and green fields; you can even take a peek of the sea while dining. Occasionally, you can chance upon a cruise ship sailing by and cackling hornbills in their flights. The interior is decorated with all things of the past - literally a museum filled with retro memorabilia, paintings, vintage vehicles, nostalgic gadgets and antique furniture.

Hosting your event in this part of Singapore is definitely one of a kind. Having successfully done several events in the past years, we assure your guests would certainly leave with an unforgettable experience.



Themes

Go retro or opt for an outdoor garden wedding.

Pricing Structures

Minimum Spend Guidelines

20 pax - \$4,680++

30 pax - \$6,300++

40 pax - \$8,000++

50 pax - \$9,500++

Every additional pax after at \$180++ (to a total of 50 pax)

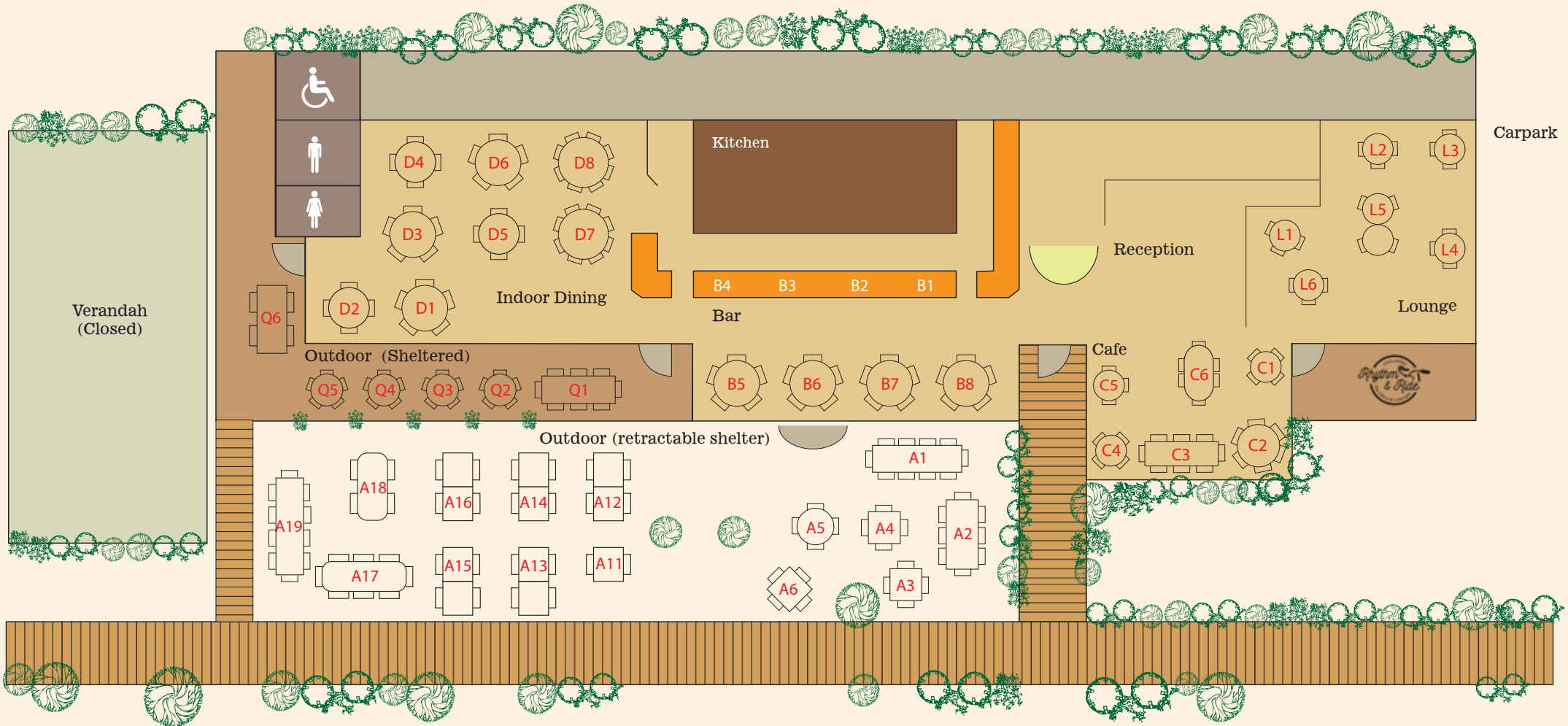
Up to 100 pax indoor dining area and partial outdoor

101-150 pax \$25k++

151-200 pax \$30k++ (whole venue)



Floor Plan



Seating Capacity

Indoor (whole) - 126 pax
 Indoor (dining area) - 45 pax
 Outdoor (sheltered) - 36 pax
 Outdoor (retractable shelter) - 85 pax



Set Up & Decoration

Outdoor Solemnisation Ceremony (1 Hour)

1x solemnization table with white table cloth

1x fresh floral centerpiece

5x solemnization chairs with couple's chairs decorated with mini floral bouquets

Up to 24 guest chairs

Usage of in-house speakers for march-in music

Dining

Table number cards (optional)

Individual nameplace cards (applicable for set course only)

Individual menu cards (applicable for set course only)

Beverage

3 hours free flow of soft drinks and juices

coke, sprite, orange, lime and cranberry

Parking

Complimentary parking lots on premises and Turnhouse Road

Valet service can be arranged at your own cost.



Sample Plated Course

(For 40 pax and below)

Please let us know your dietary preferences

Appetiser

Lobster & Prawn Salad on Toast

- Or -

Sashimi Tartare with Avocado Mousseline

Starter

Tomato & Burrata Salad

Italian burrata, vine ripe tomato, arugula, charred peachm
crostini, basil oil

- Or -

Truffle Mushroom Cappuccino

shitake, button mushroom, portobello, porcini, cream, thyme,
truffle oil, chive

Main

Snapper en Papilotte

Red snapper, brown clams, tomato, potato, asparagus, lemon,
herbs, white wine, butter

- Or -

Rib Eye Steak

Angus rib eye, wilted spinach, capsicum, asian spices, morrel,
veal jusRed

Dessert

Classic Tiramisu

- Or -

Strawberry Napaleons w/ Raspberry





Sample Buffet / Communal Dining

For 60 pax & above - buffet menu
For 59 pax and below - communal dining menu
(communal: sharing portions of food per table)

Cold Selections

chilled prawns | half mussels | (oysters +\$10/pax)

Garden Salad Bar / (Cheese & Charcuterie +\$8/pax)
goma | wasabi ponzu | balsamic dressing

Mushroom Soup

shiitake, button mushroom, portobello, porcini, cream, thyme, truffle
oil, chive

*(or substitute garden salad bar and mushroom soup with
Corn Soup with Seasonal Crab Meat)*

Crispy Fish Bites / Sweet & Sour Fish / Black Pepper Pork
beer battered premium white fish, tartar sauce

Garlic Herb Roast Chicken

Garlic, thyme, rosemary, lemon, chicken jiz

Roast Vegetables

broccoli, cauliflower, carrot, baby potato, feta cheese, rosemary

Laksa Station / Crab Fried Rice / Mee Goreng /

Hokkien Mee

fish ball, quail egg, tau pok, bean sprout, laksa leaves, rice vermicelli

Assorted Signature Thin Crust Pizzas

Margherita | Pepperoni | Al Funghi

Dessert

assorted fruits and cakes

Free Flow Juices

Note:

*Customise your menu with premium items such as freshly shucked
oysters, tomahawk steak, carving stations, chilli crab etc. May be
charged at additional prices.*

Additional Add On

1 Hour Canapes (3 Selections)

\$15/pax (additional canapé selection at \$5/pax)

Tuna Tartare with Wasabi Dressing
XO Sauce Scallop with Asparagus
Snow Crab Avocado Bruschetta
Thai Mango Chili Prawns
Orange & Purple Potato Chips
Duck Rillettes & Toast
Snow Cooked Beef Cheek with Pickled Radish
Avocado Mousse & Toast
Tomato Salsa Tart

Grazing Table

Can replace buffet or have an additional grazing table along with buffet line.

From \$50/pax (No top up)

From \$80/pax (With top up)

Champagne for Toasting

Perrier-Jouet Grand Brut \$165

Dom Perignon Vintage \$490

Armand de Brignac brut Gold NV \$780

Wines

Red and white house wines subject to menu pricing

Beers

Kronenbourg Blanc / Lager - seasonal
(approx 38 pints / keg)



2 Hours Free Flow Alcohol

\$60/pax

additional hour at \$20/pax

Housepour Spirits (gin, vodka, bourbon, rum, tequila)

Bubbles

House Wines

Beer

\$48/pax

additional hour at \$20/pax

Bubbles

House Wines

Beers



Additional Add On

Corkage

(limit to 8 bottles, no duty free)

Wine \$35

Champagne \$50

Spirits \$80

Florals (Depending on type and seasonality)

Mini bouquet for chair

from \$35

Floral centerpiece

from \$100

Floral arch

from \$500

March-in aisle

from \$25 per bouquet

Posies

from \$20

Bride/bridesmaid bouquet

from \$180

Groom/groomsmen boutonnieres

from \$25

Corsage

from \$25

Additional AV System

\$600

Wireless handheld microphone

Speakers

Mixing console

Sound technician

Projector / TV monitor

All prices are subject to service charges and GST.