HAUS217

WEDDING PACKAGES 2026



ABOUT US

Developed by a dedicated and creative team, **HAUS217** is a fresh venue that embodies the essence of **Wabi Sabi,** a Japanese lifestyle philosophy that highlights the charm and beauty in imperfection. This approach encourages us to find grace in the flawed and the transient, reminding us to savor life's simple pleasures.

We envision **HAUS217** as a space where this philosophy can be lived out in all your celebrations and events. Whether it's a milestone birthday, a wedding, or a corporate gathering.



SPACE



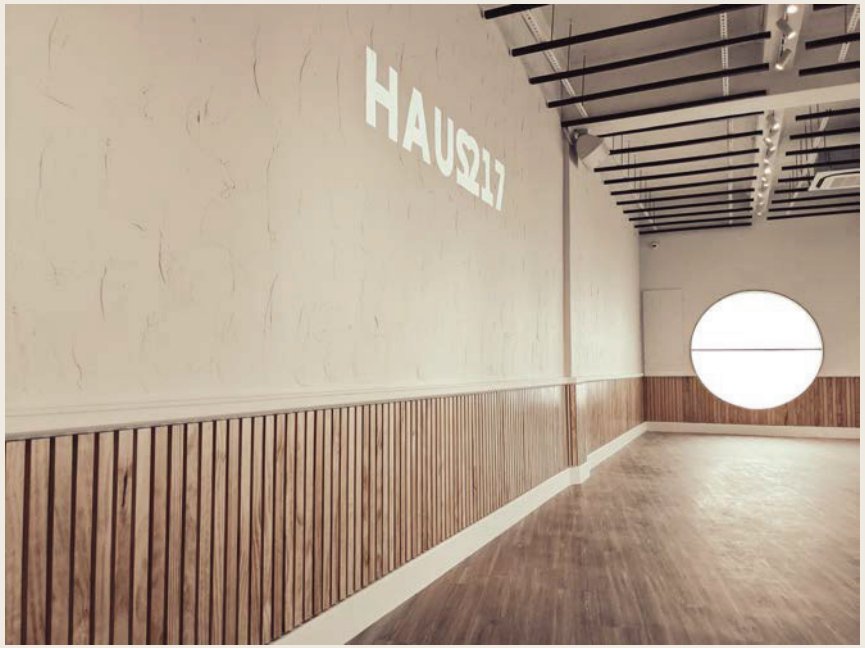
An intimate and cosy space, HAUS217 is perfect for weddings of up to **80 pax**.

*Natural light floods the hall through 7 double-door textured windows. Along with sweeping arched passageways, this marriage creates a sense of spaciousness and flow. This **modern minimalist aesthetic** provides a blank canvas that allows the space to be customised and transformed into the wedding of your dreams.*



HAUS217 beautifully blends the timeless charm of a 60-year-old shophouse with the modern elegance of Wabi Sabi.

Scrupulous cement plastered walls and meticulously crafted stained wood accents the interior, reminisce of European travel homes.





Our **Open bar** is set to enhance your event with a diverse selection of cocktails, wine, champagne, and premium spirits.

You can choose from our exclusive in-house alcohol list or bring your preferred beverages.

Additionally, we offer a high-quality Synesso Cyncra Espresso Machine for your convenience. If you'd like to provide a personalised coffee experience, you are welcome to arrange for your own coffee vendor to use the machine and serve specialty coffee to your guests

BAR







STYLING CONCEPTS

With **multiple rigging points** across the ceiling, the space is highly versatile and can be transformed into a myriad of styles.

The *classic dreamy and whimsical* - fairy lights and dainty flowers drape from the ceiling, complimented with candles and centre pieces on the table.

A simple arch with a touch of florals for the *minimalist lovers*.

For the *lush and botanical maximalists*, fill the space with floral and foliage hanging installations, with floral hedges framing your ceremony altars.







VENUE RENTAL

OPENING HOURS
Lunch: 1100 - 1500 *including set up & event time*
Dinner: 1800 - 2200 *including set up & event time*

Half-Day Bookings (4 hours)
Full-Day Bookings (8 hours)

Remarks: Our rental rates are tailored to your event needs and may vary depending on the dates, Duration, and specific requirements. Contact us for more details!

Includes:
- 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

HAUS217 x GRAIN WEDDINGS

Buffet Package

*supported by Grain Catering

THE FEAST

A celebration built around a plentiful buffet — perfect for bringing loved ones together.

$37.61/guest

($34.50 before GST)

9 courses + 1 drink

Salad, Main, Meat, Fish, Veg, Savoury
Side, 2 Sweet Sides, Premium Side, Drink

Includes

Live Station*
Coffee for 30 guests
Customised Wedding Buffet setup*
Polaroid Station
Palate Cleanser
Food tasting for 6 courses, for 6 people

***Live Station:** Comes with 1 Live Station chef.
***Wedding Buffet Setup:** Only the Buffet line may be customised.
Delivery and Setup: Complimentary with every wedding package.
Lead Time: Finalise at least 10 working days before the event.
Teardown Time: 2 hours 30 minutes from serving time.
Allergens: Peanuts, tree nuts, eggs, dairy, soy, wheat and others may be present due to shared equipment and kitchen facilities.



ASIAN

APPETISER
- **Cold Dish Platter**
  breaded scallop, fruit cocktail salad, butterfly wanton, spring roll

LOCAL DELIGHT SPECIALTY STATION
- **Signature Nonya Laksa with Rich Coconut Gravy**
  accompanied with boiled egg, fish cake julienne, beancurd puff, vietnamese coriander & housemade sambal

SAVOURY SELECTIONS
- **Golden Pineapple Fried Rice**
- **Imperial Treasure Pot with Abalone**
- **Signature Sea Bass in Chef's Sauce**
- **Four Season Vegetable with Mushroom**
- **Salted Egg Yolk Prawn**
- **Signature Chicken Rendang in Indonesian Rempah**

PATISSERIE & SWEETS
- **Chilled Osmanthus Jelly**
- **Mini Victorian Cheesecake**
  Oreo, New York, Mango, Strawberry
- **Mini Cream Puff**

BEVERAGE
- **Chilled Fruit Punch**

WESTERN

APPETISER
- **Crispy Tortilla Chips w/ Nacho Cheese Dip (50%)**
- **Air Flown Fresh Garden Salad Greens with Honey Mustard & French Dressing (50%)**

CARVERY STATION
- **63c sous vide leg of beef perfumed with sundried rosemary & thyme**
  accompanied with luxurious demi glaze & roasted vegetables

SOUP
- **Creme of fresh shitake medley with croutons**

SAVOURY SELECTIONS
- **Wild Autumn saffron-infused paella with luxurious ocean crustaceans**
- **Roasted Summer Root Vegetables tossed in basil infused extra virgin olive oil**
- **Signature Chicken Ballotine**
- **Pan-seared Norwegian King salmon with lemon dill butter**
- **Mozarella topped fisherman's wharf seafood gratin with NZ mussels, shrimp, squid**

PATISSERIE & SWEETS
- **Mini Victorian Cheesecake**
  Oreo, New York, Mango, Strawberry
- **Mini Chocolate Brownie**
- **Mini Red Velvet Cake**

BEVERAGE
- **Chilled Fruit Punch**

HAUS217 x AMICI

Fine-Dining
Buffet
Solemnisation



MON - SUN

10am - 2pm / 11am - 3pm
6pm - 10pm / 7pm - 11pm

4 COURSE FINE DINING | 80 pax.
$14,888 nett

10 COURSE BUFFET | 80 pax.
$12,688 nett

VENUE
- Exclusive usage of HAUS217 for 4 hours

Packages Includes:
- Free-flow fresh-fruit infused water, 2 soft drinks
- Free flow Coffee Bar from **Tiong Hoe Speciality Coffee** (Refer to page 18 for menu)
- Complimentary 2-tier wedding cake
- Complimentary food tasting for 4 pax ***(Excluding couple)***
- Complimentary rental of porcelain, glass, stainless steel cutlery

OTHERS:
- Floral arrangement for reception, wedding arch & dining tables
- Photo easel stand
- E-invitation card
- Wedding favours
- Guest Book & Ang Bao box
- Waiver of F&B Manager, Butlers and Chef Onsite for 3 hours service (Fine Dining only)
- Waiver of Delivery Charges

WESTERN

BREAD BASKET
- **Assorted Bread Basket**
  Served with Homemade Pesto and Paprika Butter

SOUP
- **Roasted Pumpkin Soup with Fried Sage and Truffle Oil**

APPETISER
- **Vine Ripened Tomato Caprese**
  Served with Vine Tomato, Mozzarella Cheese, Sweet Basil infused with Olive Oil

MAIN COURSE
- **Sous Vide Chicken Steak with Trio Mushroom**
  Served with Kumera Puree, Melange of Cauliflower, Greens & Homemade Apple Sauce

OR

- **Pan Seared Seabass with Citrus Crustaceans**
  Served with Kumera Puree, Melange of Cauliflower & Greens

DESSERT
- **Assorted Pastries with Wedding Cake**
  Served with Summer Berries and Dark Chocolate Sauce

ASIAN

BREAD BASKET
- **Assorted Bread Basket**
  Served with Homemade Pesto and Paprika Butter

SOUP
- **Braised Superior Broth with Dried Scallop and Crab Meat**

APPETISER
- **Trio Seasonal Prosperity Platter**
  Consists of Thai Marinated Jellyfish, Mini Marinated Fungus and Spring Roll

MAIN COURSE
- **Hong Kong Style Steamed Fresh Seabass**
  Served with Sautéed Dou Miao, Braised Shitake Mushrooms, Toasted Pine Nuts, Ginger Soy Sauces

OR

- **Mouth Watering Sous Vide Chicken Roulade**
  Served with Sautéed Dou Miao, Braised Shitake Mushrooms, Toasted Pine Nuts, Sze Chuan Sauce

DESSERT
- **Chilled Mango Pomelo Sago**
  Served with Summer Berries and Dark Chocolate Sauce

MALAY

BREAD BASKET
- **Assorted Bread Basket**
  Served with Homemade Pesto and Paprika Butter

SOUP
- **Ayam Soto Kentang and Beansprout**
  Served with Ketupat and Sambal Chilli Kicap

APPETISER
- **Traditional Indonesian Gado Gado**
  Peanut Sauce served with Potatoes, Eggs, Bean Sprouts, Bean Curd, Long Beans, Tempeh & Keropok

MAIN COURSE
(Selection of 1 only)
- **Ayam Masak Merah with Nasi Jagung**
  Corn Rice served with Satay, Prawn Crackers, Telrung Belado, Ayam Masak Merah and Ikan Kerapu Kukus

OR

- **Kampung Nasi Goreng (V)**
  Served with 'Chicken' Satay, 'Chicken' Cutlet and Keropok (V)

DESSERT
- **Sago Gula Melaka Bersama Mangga**
  Wedding Cake with Summer Berries and Dark Chocolate Sauce

VEGETARIAN

BREAD BASKET
- **Assorted Bread Basket**
  Served with Homemade Pesto and Paprika Butter

SOUP
- **Lavender Infused Pumpkin Soup**

APPETISER
- **Vine Ripened Tomato Caprese**
  Served with Vine Tomato, Mozzarella Cheese, Sweet Basil infused with Olive Oil

MAIN COURSE
- **Mock Mutton Rendang with Saffron Infused Basmati Rice**

OR

- **Zucchini Fish Paste**

DESSERT
- **Chilled Mango Pomelo Sago**
  Served with Summer Berries and Dark Chocolate Sauce

Western Buffet

SOUP
• Lavender Infused Pumpkin Soup (V)

APPETIZER | SALAD
-AMICI Signature Chef's Garden 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 Chives and Parsley Butter (V)
- Duo of Cauliflower and Broccoli with Toasted Almonds and Lemon Butter
- Oven Roasted Chicken with Wild Mushroom Sauce
- Pan Seared Salmon with Melange of Cherry Tomatoes and Citrus Hollandaise Sauce

DESSERT:
- Bread and butter pudding
- Assorted Pastries
- New York Cheese Cake
- Chocolate Decadent Cake
- Tiramisu Cake
- Assorted Macarons

Live Stations:
- Signature AMICI Laksa
Served with Tofu Puffs, Fish Cake Slice, Shrimp, Sambal Chili & Hard Boiled Egg

Asian Buffet

SOUP
• Szechuan Hot & Sour Soup

APPETIZER | SALAD
- Trio Seasonal Prosperity Platter
Consist of Thai Marinated Jellyfish, Mini Marinated Fungus and Spring 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:
- Chilled Mango Pomelo Sago
- Cheng Teng (Hot/Chilled)
- Green/Red Bean Soup (Hot)
- Pandan Ondeh Ondeh Cake

Live Stations:
- Kueh Pie Tee (3 pcs per guest)
Served with Tofu Puffs, Fish Cake Slice, Shrimp, Sambal Chili & Hard Boiled Egg



MON - SUN

10am - 2pm / 11am - 3pm
6pm - 10pm / 7pm - 11pm

Solemnisation Package | Min 30 pax
$5000 nett

VENUE
- Exclusive usage of HAUS217 for 4 hours

Packages Includes:
- Free-flow fresh-fruit infused water & 2 soft drinks
- Free flow Coffee Bar from **Tiong Hoe Speciality Coffee** (Refer to page 18 for menu)
- Floral arrangement for standard arrangement for **Wedding Arch, Solemnisation table, Easel Stand & 12 pot flower for guest table**
- 6 selections of Canape or High Tea item
- Guest Book & 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

CANAPE Selection

Selection of 6 item
Additional item : $5 per pcs

Snail Tart with Duo Spread
Garden on Blinis
Cilantro Spearmint
Smoke 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

High Tea Selection

Selection of 6 item
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 (V)
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























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







Wedding Cakes

BY FIELDNOTE

CAKE FLAVORS

GUAVA LYCHEE

PASSIONFRUIT JASMINE

MANGO YUZU

ALL CHOCOLATE AND YUZU













UPGRADE TO PETALO PREMIUM 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:

HAUS217 x VYNELLA EVENTS

Buffet & Dais



MON - SUN

10am - 2pm / 11am - 3pm
6.30pm - 10.30pm / 7pm - 11pm

12-DISH PREMIUM BUFFET | 100 pax
$13,800.00

VENUE
- Exclusive usage of HAUS217 for 4 hours

DECOR
- Wedding dais - 12ft (L) x 6ft (W) x 10ft (H)
- Choice of dais design, theme & colour palette
- Usage of Full faux flowers on wedding dais
- Up to 10 table centrepieces with fresh flowers
- Floral arrangement for bridal & reception table
- A1 foam board signage of couple's name on easel stand

FOOD
- Standard buffet menu
- Free-flow lemon infused water, 2 cordial drinks, coffee & tea
- Chaffing dish & tableware
- Provision of banquet staffs

EVENT DAY COORDINATOR by VYNELLA EVENTS



MENU

MAIN COURSE
- Nasi Puti
- Nasi Briyani / Nasi Tomato
- Dalcha
- Daging Lembu Briyani
- Ayam Masak Merah
- Sambal Gareng Pengantin
- Acar Timun / Pacri Nenas

DESSERT
- Assorted Fruits
- 6 Traditional / Modern Kuih
- Hot Dessert (Bubur)
- Cold Dessert

BEVERAGE
- 2 Flavoured Cordial Cold Drinks
- Lemon Infused Water
- Hot Coffee & Tea

ADD - ONS

OPEN BAR | CORKAGE PACKAGE

Less than 50 pax: $15 per pax
50 - 80 pax: $12 per pax

Includes:
- 3 hours of bartending service
- Usage of glassware
- Alcohol & mixers to be provided by client
- Corkage fee for unlimited consumption alcohol
- (duty paid & sealed)
- Special prices for in-house alcohol selection

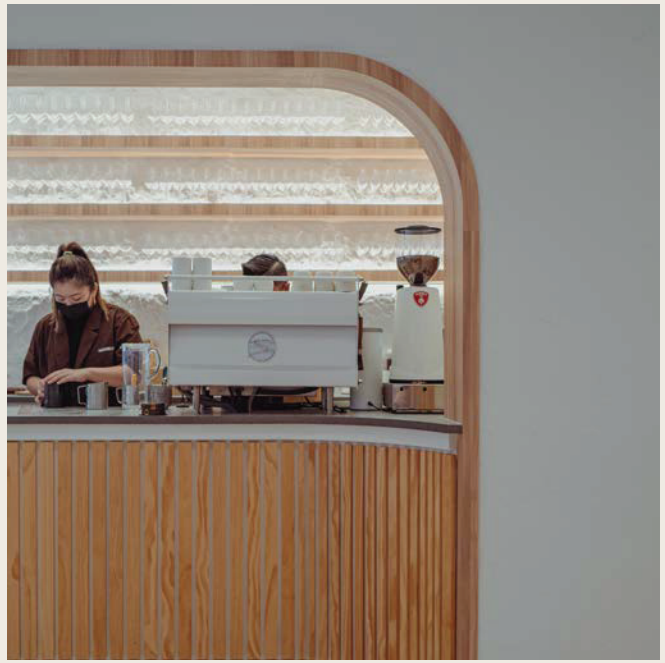
*Add-on Bartender: $180 per manpower for 3 hours

CHAMPAGNE TOWER PACKAGE | $288

Includes:
- Set up of tower
- Usage of coupé glasses
- One bottle of Tenuta Sant Anna Prosecco

Ala Carte ALCOHOL Package |

Supported by **Celebraze**
- Tenuta Sant' Anna Merlot: $48 per bottle
- Tenuta Sant' Anna Chardonnay: $48 per bottle
- Tenuta Sant' Anna Prosecco: $55 per bottle
- Tenuta Sant' Anna Amarone: $198 per bottle (PREMIUM)



OPEN BAR | ALCOHOL PACKAGE

Free flow Alcohol Package for 2 hours at $40/pax, min 50 pax *(Supported by **Celebraze**)*

- Beer (Choices of Heineken, Tiger, Carlsberg)
- Tenuta Sant Anna Merlot / Chardonnay
- House pour (Vodka, Whisky, Bourbon, Tequila,

Price inclusive of:
2x bartender
Ice provision
Glassware usage

OPEN BAR | COFFEE PACKAGE

Free flow Coffee Package for 2 hours at $12/pax, min 50 pax *(Supported by **Tiong Hoe Speciality Coffee**)*
Extension: $8 per hours

MENU:
Black, White, Espresso, Mocha, Hot Chocolate,

Choice of:
Oat Milk, Skim Milk, Low fat milk, Fresh Milk

Order by per cup
Min order 50 cups onwards
Per cup at $8

ADD - ONS

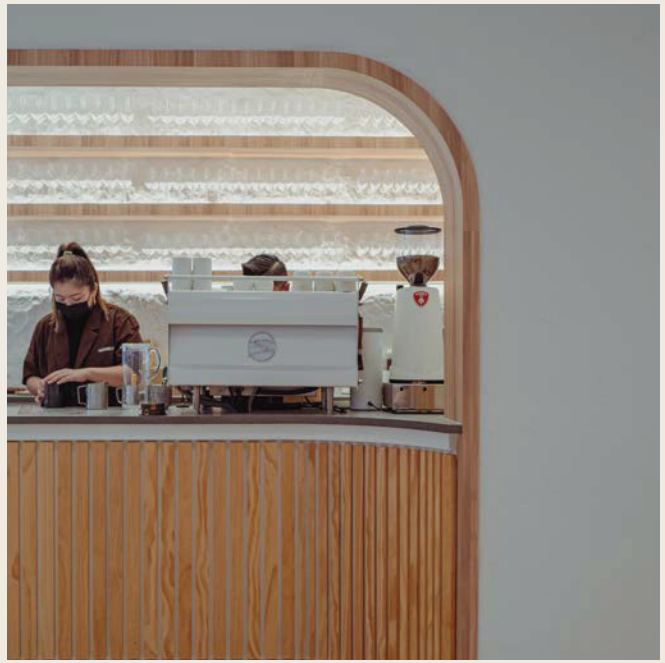
WINE I Sparkling Selections:

HOUSE WINE | $48 nett per bottle
- Tenuta Sant Anna Merlot
- Tenuta Sant Anna Chardonnay

SPARKLING WINE: | $55 nett per bottle
- Tenuta Sant Anna Prosecco

BEER | $110 nett per ctn (by cans)
- Heineken Beer
- Carlsberg
- Tiger
- Asahi
- Peroni

CHAMPAGNE:
- Moët & Chandon Brut - $128 nett
- Veuve Clicquot - $128 nett
- Taittinger Brut - $328 nett



HARD Liquor Selections

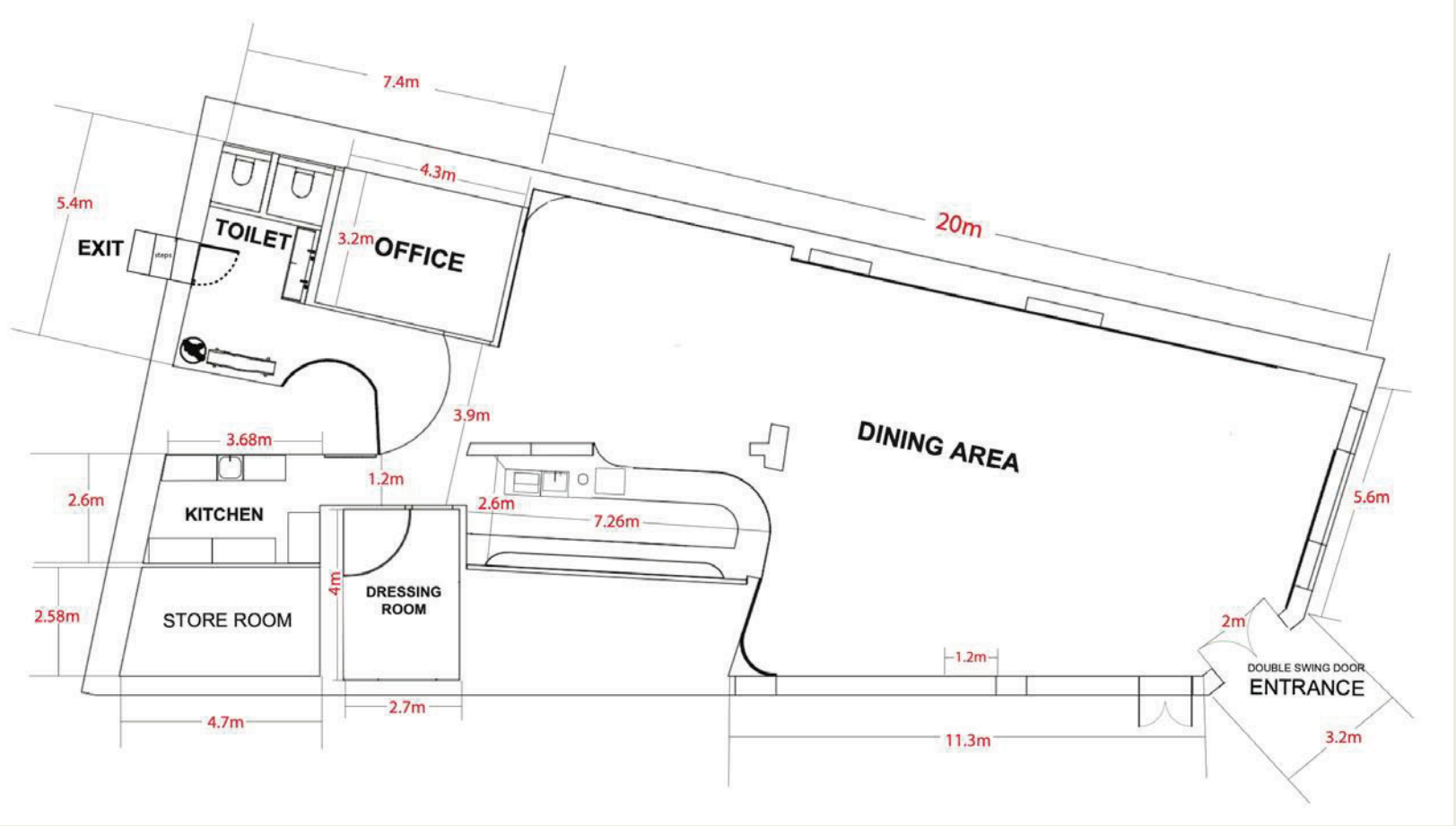
HARD LIQUOR: | $148 nett per bottle

WHISKY
- Monkey Shoulder
- Chivas Regal
- Dewar
- Singleton Dufftown
- Auchentoshan
- VORDING GENEVER Whisky

GIN
- Bombay Sapphire Gin
- Roku Gin
- Hendrick Gin
- Gordon Gin
- Beefeater Gin
- Tanqueray Gin
- Suntory Gin
- VORDING Dry Gin

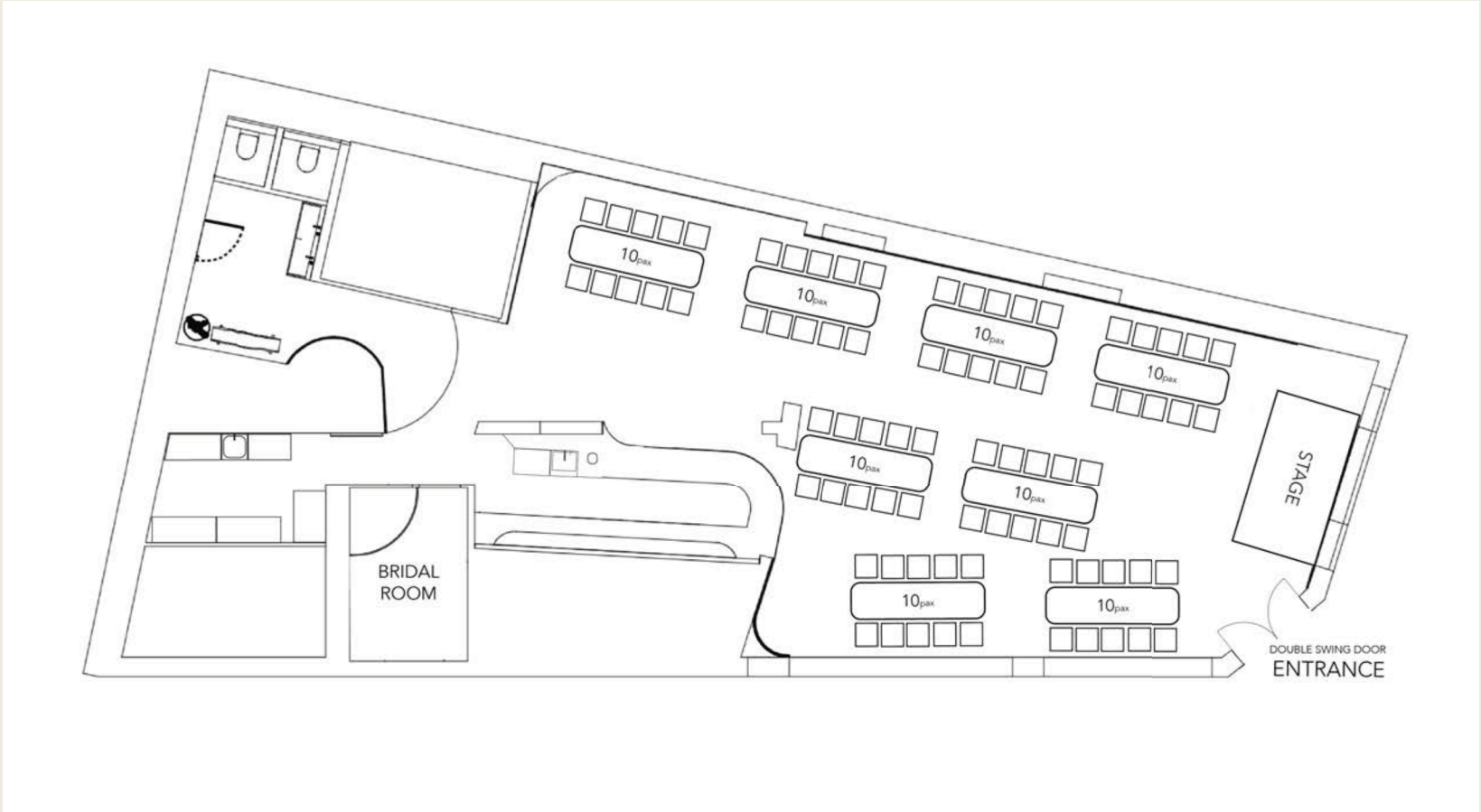
VODKA
- Smirnoff Red
- Grey Goose
- Absolute Vodka
- Haku Vodka
- Belvedere Vodka

FLOORPLAN



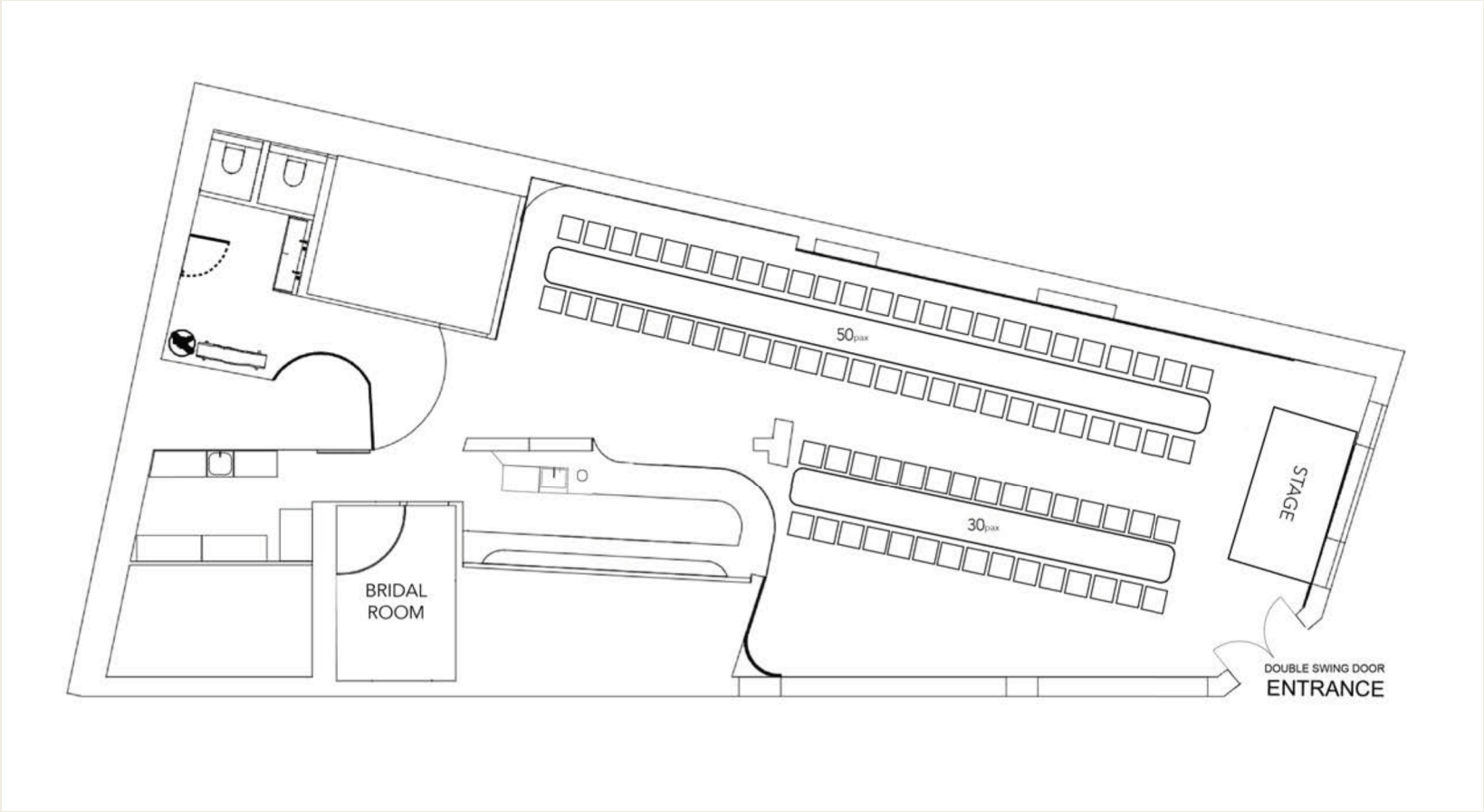
Floor Plan with Dimension

FLOORPLAN



80 GUESTS

FLOORPLAN



80 GUESTS

PARTNERS

I DO FOR YOU - WEDDING PLANNING & STYLING

Exclusive Rates

SOUL FLORISTRY

Free 2 Set-Up Hours

MANNA WEDDINGS - WEDDING PLANNING & STYLING

Exclusive Rates
Free 2 Set-Up Hours

FLORA ARTISAN - WEDDING STYLING

Free 2 Set-Up Hours

VYNELLA EVENTS - WEDDING PLANNING & STYLING

Exclusive Rates
Free 2 Set-Up Hours

BLANCSTUDIOS - WEDDING STYLING

Free 2 Set-Up Hours
5% off total bill

PARTNERS

ZOMGITSASHOK- PHOTOGRAPHY

$100 off, minimum 2-hour bookings

MORE THAN BLOOM STUDIOS - VIDEOGRAPHY

$100 off any packages

LOVELIFEBITTERSWEET - PHOTOGRAPHY

10% off, minimum 8-hour bookings

AMARE PIXELS - PHOTOGRAPHY

5% off total bill

BLOOMEN - WEDDING STYLING

Free 2 Set-Up Hours

PARTNERS

AMICI

AMICI CATERING & EVENTS

Free 2 Set-Up Hours



CELEBRAZE

ALCOHOL SUPPLER

GRAIN

GRAIN CATERING

Free 2 Set-Up Hours



Tiong Hoe Specialty Coffee

Coffee Supplier

Contact details:

217 Lavender Street

Email: hello@haus217.com.sg;

sales@haus217.com.sg

IG: @haus217sg

Website: www.haus217.com.sg

Schedule a viewing:

https://calendly.com/haus217

Event Personnel:

Ethan: +65 8715 5188

