

SINFONIA

— R I S T O R A N T E —

WEDDING LUNCH FOR 50 PERSONS

~ A harmonious symphony of taste and elegance. ~

Sinfonia Ristorante is listed as one of the top 10 wedding venues in Singapore for 2018 and 2019 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 four-course plated lunch

10 bottles of house red or house white wine

A bottle of sparkling wine to pop and celebrate the occasion

Free flow of Coke and Orange Juice only

Floral arrangement for the registration and solemnisation tables

Floral arrangement for the dining tables

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

Complimentary use of video wall and display screens

Complimentary use of standard floral arch

Complimentary printing of menu card, place cards and table numbering
(Standard designs to choose from)

Complimentary tasting for 2 persons only

Team of operational staff

Exclusive use of the Main Dining Room Only

PACKAGE PRICE FOR 50 PERSONS

S\$11899

*Complimentary venue usage is from 11.00am till 3.00pm
(Surcharge of \$1000 per hour after 3.30pm applies)*

SINFONIA

— R I S T O R A N T E —

WEDDING LUNCH FOR 100 PERSONS

~ A harmonious symphony of taste and elegance. ~

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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 four-course plated lunch

16 bottles of house red or house white wine

A bottle of sparkling wine to pop and celebrate the occasion

Free flow of Coke and Orange Juice only

Floral arrangement for the registration and solemnisation tables

Floral arrangement for the dining tables

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

Complimentary use of video wall and display screens

Complimentary use of standard floral arch

Complimentary printing of menu card, place cards and table numbering
(Standard designs to choose from)

Complimentary tasting for 2 persons only

Team of operational staff

Exclusive use of the Main Dining Room Only

PACKAGE PRICE FOR 100 PERSONS

S\$17899

*Complimentary venue usage is from 11.00am till 3.00pm
(Surcharge of \$1000 per hour after 3.30pm applies)*

SINFONIA

— R I S T O R A N T E —

WEDDING LUNCH FOR 150 PERSONS

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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 four-course plated lunch

20 bottles of house red or house white wine

A bottle of sparkling wine to pop and celebrate the occasion

Free flow of Coke and Orange Juice only

Floral arrangement for the registration and solemnisation tables

Floral arrangement for the dining tables

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

Complimentary use of video wall and display screens

Complimentary use of standard floral arch

Complimentary printing of menu card, place cards and table numbering
(Standard designs to choose from)

Complimentary tasting for 4 persons only

Team of operational staff

Exclusive use of the Main Dining Room Only

PACKAGE PRICE FOR 150 PERSONS

S\$21899

*Complimentary venue usage is from 11.00am till 3.00pm
(Surcharge of \$1000 per hour after 3.30pm applies)*

SINFONIA

— R I S T O R A N T E —

TERMS & CONDITIONS:

1. Upon confirmation, Client will be given a tasting menu. Client to provide the Restaurant with a date for their menu tasting.
2. Once tasting and menu is confirmed, 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 Magnum bottles will be at \$80++ per item.
8. Corkage charge for a bottle of wine will be waived for each bottle purchased after the number of bottles included in the package.
9. 30% deposit is required upon confirmation of the Event, 20% deposit is required 2 months after the first deposit and the 50% balance is to be settled no later than 2 weeks before the Event date.
10. All complimentary items are not interchangeable for any other items or cash.
11. All prices stated will be subject to 10% service charge and applicable government taxes, including goods & services tax (GST).

The Client shall, on a timely basis, notify the Restaurant of any changes to the date of Event or Event package. All changes are subject to availability, and all agreed upon changes must be confirmed by the Parties **in writing** prior to the Event.

Deposit

To confirm the Event, a non-refundable deposit of 50% of the package is required upon confirmation of this booking and upon returning this signed letter of agreement. If the deposit is not received by the Restaurant within 7 days, all commitments relating to the Event shall be released by the Restaurant.

Payment instructions:

Please make cheque payable to:
Milano Ventures Pte. Ltd.

OR

By wire transfer:
Account Name: Milano Ventures Pte. Ltd.
SGD Account Number: 695-588103-001
Swift Code: OCBCSGSG

Bank Address:
Oversea-Chinese Banking Corporation
65 Chulia Street
OCBC Centre
Singapore 049513

Please note that bank charges for funds transfer & bank drafts are to be settled by payor.

Sinfonia Ristorante, Victoria Concert Hall, 11 Empress Place Singapore 179558

SINFONIA

— R I S T O R A N T E —

Terms of Payment

| Payment | Percentage of Total Package Cost |
|--|----------------------------------|
| Deposit upon confirmation | 30% |
| No later than 2 months after 1 st payment | 20% |
| No later than 2 weeks prior to event date | 50% |

Any additional consumption during the Event shall be settled by cash or credit card immediately upon conclusion of the Event. Please note that no personal cheque will be accepted on the day of Event. Should credit card be the preferred payment mode, please ensure that credit limit is sufficient to fully settle the final bill amount.

Rate of Fees for Partial or Full Cancellation

Partial or full cancellation of the Event would result in the Restaurant suffering losses equivalent to the profits that the restaurant would have earned from other events, food and beverage... etc.

The parties acknowledge that as it is difficult to quantify those damages, the Client has agreed that the Restaurant shall impose a cancellation fee (the “**Cancellation Fee**”) against the Client as liquidated damages and not as a penalty. The parties agree that the Cancellation Fee will be calculated on the basis of the “Lost Revenue” (as defined below) in accordance with the following scale:

| Prior to the Event | Cancellation Fee (Percentage of Lost Revenue) |
|---------------------------------|--|
| Cancellation after confirmation | Deposit forfeited |
| Less than 3 months | 100% |
| 3 months before | 80% |
| 6 months before | 50% |

“**Lost Revenue**” is defined as the sum total of anticipated revenue prior to the cancellation, from food and beverage commitments and rejection of other events by the Restaurant, cancelled in part or in full by the Client or which the Client fails to take up at the time of the Event.

Payment of Cancellation Fee

In the case of a full cancellation, the cancellation fee is payable within 30 days of the presentation of the invoice, after which the cancellation fee will bear interest at the rate of 1.5% per month (18% per annum) until paid, unless this rate exceeds the maximum rate permitted by applicable laws, in which event the maximum legal rates shall apply.

SINFONIA

— R I S T O R A N T E —

General Provisions

Food Service

The Restaurant ensures the quality and freshness of the food served to its guests. Therefore, no food may be brought into the Restaurant from another source for service in the Restaurant's facilities and premises, subject to the External Vendors clause below. Food may not be taken off the Restaurant's premises after it has been prepared and served.

Beverage service

Corkage charge is applicable for all bottles of wine or liquor brought into the Restaurant. All bottles of wine or liquor served in the Restaurant's premises must be Duty Paid, as stipulated by the law. The Restaurant's employees must perform the dispensing of all beverages. Alcoholic beverages will not be served to anyone under the age of 18 years and proper identification must be shown upon request. Any bottles of alcohol brought in by guests will be charged as corkage charges to the guests themselves.

External Vendors

The Restaurant would require the physical copy of the NEA license from any external vendor (the "Vendor") serving food or beverage in the Restaurant before the date of the Event and will be subjected to approval of the Restaurant's management.

The Vendor will be given access to the Restaurant before the start of the event (prepping time) and after the event (cleaning time). The Vendor is required to ensure no rubbish is left behind at the venue after the event.

The Client understands and agrees that it is not the Restaurant's responsibility to set up or tear down any items that are sub-rented or dropped off from other vendors or other persons (eg. Photobooth booth, candy corner, etc)

If the Client would like to retain any leftovers, arrangements must be made with the Vendor itself. The Restaurant would require both the Client and Vendor to sign on an indemnity form. The Client and Vendor must agree to assume full responsibility for proper refrigeration and storage of the food and for proper reheating following food safety guidelines.

Wedding Planning

The Client will work with the Restaurant for the services to be rendered and will provide all necessary information as needed to appropriately perform the services outlined in this Agreement.

Confirmations of the Event programme, menu and guest list are required to be shared **1 month prior** to the Event date. Any changes that need to be made need to be finalised no later than 2 weeks before the day of the Event.

Any changes made after this period will be subject to the Restaurant's approval and will result in an additional administrative fee of \$300++ to the final bill.

SINFONIA

— R I S T O R A N T E —

Site Recce/ Menu Tasting/ Final Meeting

Prior appointment with the Restaurant's representative is required for any meeting in relation to the Event.

Event Decorations and Furniture

The usage of poppers, confetti, real/fake flower petals, helium balloon and open flame is prohibited within the Restaurant premises. All items brought in by the Client or Vendor is to be cleared immediately after the event, within the time given. Items and furniture left overnight at the Restaurant will be charged a storage fee from \$500++ onwards. Items left at the Restaurant for more than 2 days will be discarded and the cost to discard will be charged to the Client. Any decorations or furniture brought in by the Client is subject to approval of the Restaurant, and the Client agrees to bear all costs relating to the damages caused or cleaning fee incurred after the event.

All props or furniture that is brought into the Restaurant need to be constructed in such a way that they cause no damage to floor, walls or pillars.

Damage of Property

Client will be responsible for any damage to the property including but not limited to chairs, linens, walls, curtain, floorings. All damages will be charged at full replacement cost.

Counterparts

This Agreement may be signed in any number of counterparts, all of which taken together shall constitute one and the same instrument. Any party hereto may enter into this Agreement by signing any such counterpart and each counterpart may be signed and executed by the parties hereto and transmitted by electronic mail and shall be as valid and effectual as if executed as an original.

Governing Law

This Agreement shall be governed by and construed in accordance with the laws of Singapore.

Sinfonia Ristorante

Thank you once again for considering our Restaurant for your Event!

SINFONIA

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WEDDING DINNER FOR 50 PERSONS

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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

Pre-dinner canapés served butler style

A five-course plated dinner

12 bottles of house red or house white wine

A bottle of sparkling wine to pop and celebrate the occasion

Free flow of Coke and Orange Juice Only

Floral arrangement for the registration and solemnisation tables

Floral arrangement for the dining tables

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

Complimentary use of video wall and display screens

Complimentary use of standard floral arch

Complimentary printing of menu card, place cards and table numbering
(Standard designs to choose from)

Complimentary tasting for 2 persons only

Team of operational staff

Exclusive use of the Main Dining Room Only

PACKAGE PRICE FOR 50 PERSONS

S\$14899

*Complimentary venue usage is from 6.00pm till 10.00pm
(Surcharge of \$1000 per hour after 11.00pm applies)*

SINFONIA

— R I S T O R A N T E —

WEDDING DINNER FOR 100 PERSONS

~ A harmonious symphony of taste and elegance. ~

Sinfonia Ristorante (previously known as FOO'D) 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

Pre-dinner canapés served butler style

A five-course plated dinner

18 bottles of house red or house white wine

A bottle of sparkling wine to pop and celebrate the occasion

Free flow of Coke and Orange Juice Only

Floral arrangement for the registration and solemnisation tables

Floral arrangement for the dining tables

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

Complimentary use of video wall and display screens

Complimentary use of standard floral arch

Complimentary printing of menu card, place cards and table numbering
(Standard designs to choose from)

Complimentary tasting for 4 persons only

Team of operational staff

Exclusive use of the Main Dining Room Only

PACKAGE PRICE FOR 100 PERSONS

S\$22899

*Complimentary venue usage is from 6.00pm till 10.00pm
(Surcharge of \$1000 per hour after 11.00pm applies)*

SINFONIA

— R I S T O R A N T E —

WEDDING DINNER FOR 150 PERSONS

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You may enjoy:

A romantic wedding solemnisation ceremony setting

Pre-dinner canapés served butler style

A five-course plated dinner

24 bottles of house red or house white wine

A bottle of sparkling wine to pop and celebrate the occasion

Free flow of Coke and Orange Juice Only

Floral arrangement for the registration and solemnisation tables

Floral arrangement for the dining tables

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

Complimentary use of video wall and display screens

Complimentary use of standard floral arch

Complimentary printing of menu card, place cards and table numbering
(Standard designs to choose from)

Complimentary tasting for 4 persons only

Team of operational staff

Exclusive use of the Main Dining Room Only

PACKAGE PRICE FOR 150 PERSONS

S\$26899

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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 Magnum bottles will be at \$80++ per item.
8. Corkage charge for a bottle of wine will be waived for each bottle purchased after the number of bottles included in the package.
9. 30% deposit is required upon confirmation of the Event, 20% deposit is required 2 months after the first deposit and the 50% balance is to be settled no later than 2 weeks before the Event date.
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Counterparts

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Governing Law

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Sinfonia Ristorante

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