



**SPRUCE**

restaurant • bar • bakery

# Wedding At SPRUCE



# Location- SPRUCE @ Phoenix Park

Max capacity: 150pax



Store Front



Indoor Dining Space



Courtyard



Canopy (Alfresco)



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# Proposed Package A

Food + Beverages + Space



# Proposed Package A - Food

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## Food Menu \$88+ +/pax (4 course)

**Appetiser**

Butternut Squash Soup

**2<sup>nd</sup> course**

7-day red wine marinated pork leg Pappardelle pasta with tomato ragu

**Main**

48-hour slow cooked beef short Ribs with Mash potato asparagus and veal jus

Or

Pan seared red snapper fillet with mix Seafood and lobster bisque

**Dessert**

Bake ginger date pudding with toffee sauce



# Proposed Package A - Drinks

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## Drinks and Alcohol Menu

### Free Flow Beverages

Free Flow soft drinks and juice

\$10++/pax/hour

Free Flow beer on tap

\$16++/pax/hour

Free Flow beer on tap, white wine, and red wine

\$22++/pax/hour

Free Flow beer on tap, white wine, red wine, and sparkling wine

\$26++/pax/hour



## Proposed Package A – Drinks (con't)

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### Drinks and Alcohol Menu

#### Ala carte

House Wine (Red/White)

From \$53++/bottle

Asahi Dry Draught Beer

\$38++/jug

Juice, soft drinks, and iced tea

\$22++/jug

Asahi Dry White 19L Barrel (est 40 pints)

\$530++/barrel

Asahi Dry Black 10L Barrel (est 22 pints)

\$330++/barrel

#### BYO Corkage

Wine (75cl)

\$30++/bottle

Champagne/Sparkling Wine (75cl)

\$50++/bottle

Spirits / Liquor

\$80++/bottle

All other beverages will be at bar price

All prices are subject to 10% service charge and other prevailing government taxes



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# Proposed Package B

Food + Beverages + Space



# Proposed Package B

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## Food Menu \$108+ +/pax (4 course)

Appetiser	Pan sear sea scallops with lettuce and citrus dressing
2 <sup>nd</sup> course	Beef cheek fettuccine pasta with Tomato ragu
Main	Iberico pork loin With mash potato and grill asparagus
	Or
	Black Angus beef tenderloin with black pepper corn sauce
Dessert	White Choco mousse





# Proposed Package B - Drinks

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## Drinks and Alcohol Menu

Complimentary bottle of Champagne for toast

### Free Flow Beverages

Free Flow soft drinks and juice

\$10++/pax/hour

Free Flow beer on tap

\$16++/pax/hour

Free Flow beer on tap, white wine, and red wine

\$22++/pax/hour

Free Flow beer on tap, white wine, red wine, and sparkling wine

\$26++/pax/hour



## Proposed Package B – Drinks (con't)

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### Drinks and Alcohol Menu

#### Ala carte

House Wine (Red/White)

From \$53++/bottle

Asahi Dry Draught Beer

\$38++/jug

Juice, soft drinks, and iced tea

\$22++/jug

Asahi Dry White 19L Barrel (est 40 pints)

\$530++/barrel

Asahi Dry Black 10L Barrel (est 22 pints)

\$330++/barrel

#### BYO Corkage

Wine (75cl)

\$30++/bottle

Champagne/Sparkling Wine (75cl)

\$50++/bottle

Spirits / Liquor

\$80++/bottle

All other beverages will be at bar price

All prices are subject to 10% service charge and other prevailing government taxes



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# Proposed Package C

Food + Beverages + Space



# Proposed Package C

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## Food Menu \$128+ +/pax (4 course)

Appetiser	Pan seared sea scallops with young romaine lettuce , alfalfa sprout and black caviar
2 <sup>nd</sup> course	Half lobster tail linguini with Arrabiatta sauce with basil and parsley
Main	Honey glaze cod with asparagus and truffles mashed potato
	Or
	Black angus beef tenderloin with seasonal vegetable and black pepper corn sauce
Dessert	Chocolate mousse with mix berries



# Proposed Package C - Drinks

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## Drinks and Alcohol Menu

Complimentary bottle of Champagne for toast

### Free Flow Beverages

Free Flow soft drinks and juice

\$10++/pax/hour

Free Flow beer on tap

\$16++/pax/hour

Free Flow beer on tap, white wine, and red wine

\$22++/pax/hour

Free Flow beer on tap, white wine, red wine, and sparkling wine

\$26++/pax/hour



## Proposed Package C – Drinks (con't)

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### Drinks and Alcohol Menu

#### Ala carte

House Wine (Red/White)

From \$53++/bottle

Asahi Dry Draught Beer

\$38++/jug

Juice, soft drinks, and iced tea

\$22++/jug

Asahi Dry White 19L Barrel (est 40 pints)

\$530++/barrel

Asahi Dry Black 10L Barrel (est 22 pints)

\$330++/barrel

#### BYO Corkage

Wine (75cl)

\$30++/bottle

Champagne/Sparkling Wine (75cl)

\$50++/bottle

Spirits / Liquor

\$80++/bottle

All other beverages will be at bar price

All prices are subject to 10% service charge and other prevailing government taxes



# Canape

## Cold Canapés

### **\$24++ / Dozen (per item)**

Oven-Dried Tomato on Baguette with Mozzarella  
Old Fashioned Deviled Egg  
Date Stuffed with Herb Goat Cheese  
Chicken, Grape & Almond Salad en Bouche  
Jamon-Wrapped Asparagus  
Antipasti Skewers  
Date Stuffed with Goat Cheese  
Goat Cheese with Honey, Chives on Crisp

### **\$30++ / Dozen (per item)**

Smoked Salmon Pinwheel on English Cucumber  
Ahi Tuna Tartar with Guacamole

### **\$36++ / Dozen (per item)**

Bay Shrimp Cocktail Puffs  
Smoked Duck on Focaccia with Blackberry  
Shrimp Cocktail  
Brandied Apricots with Blue Cheese in Phyllo Cups  
Lobster-Mango Salad Puffs

## Hand-Made Warm Hors d'oeuvres

### **\$28++ / Dozen (per item)**

Stuffed Mushroom with Sausage  
Mini Cheese Quiche  
Mini Bacon Quiche  
Mini Spinach Quiche

### **\$36++ / Dozen (per item)**

Crab Cake with Citrus Aioli  
Puff Pastry with Tenderloin Tip and Duxelle  
Chicken Dijon in Puff Pastry  
Baked Meatball with Peppercorn Demi Sauce  
Stuffed Mushroom with Crab  
Bacon Wrapped Sea Scallops



# Space

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## Space

Entire usage of space (4hrs)	Indoor seating + Outdoor seating + Courtyard + Lounge Complimentary with min \$8000++(weekday) and \$10,000++(weekend) spending on F&B only.
Partial usage of space (4hrs)	Indoor seating or Outdoor seating or Courtyard or Lounge \$3000/space Complimentary with min \$3000++(weekday) and \$5,000++(weekend) spending on F&B only.
AV system	Full audio and visual set up, (projection screen, projector, speaker, wireless mic, etc). Worth \$500nett
Collaterals	<b>Complimentary</b> printed name tags, menus, and table numbers for your guests.  Worth \$200nett





# Add-ons: Decorations and Other Services

## Flowers

Table Arrangements *(depends on flower choice and seasonal supplies)*

from \$80/table

Bride's Hand Bouquet & Groom's Boutonniere  
*(depends on flower choice and seasonal supplies)*

from \$150

## Photo Booth

\$500nett / 2 hours

## Live Acoustics (Singer)

From \$1200/ 3  
hours  
3 set, 45mins/set



Prices reflected are seasonal prices until confirmation, dependent on demand and availability.



# Terms and Conditions

Spruce must be notified of all entertainment, decorations, and outside vendors for events. All vendors must enter and exit through the designated entrance only. Spruce reserves the right to regulate the volume of any entertainment in our event space. A copy of all outside vendor contracts must be supplied to Spruce. Event Manager has the right to refuse and assess set-up/tear-down fees accordingly.

Client is responsible for removal of all self supplied decorations immediately after event and for any damages or loss of equipment supplied by Spruce (if any). Open flame candles, glitter and confetti are prohibited. A fee will be assessed in the event of noncompliance. Any accent decorations, including centerpieces, not made by a professional decorator or florist must be presented and inspected by the Event Manager prior to the event. The Event Manager has the right to refuse the use of accent decorations and/or assess set-up/ tear-down fees appropriately.

All rates quoted are subject to 10% service charge and 7% GST, unless otherwise stated.

It is necessary that the guaranteed number of guests and guarantees for each entrée (for set menus) be confirmed to the restaurant by 10am, three business days prior to the event. Once a guarantee is given, it may not be reduced.

No food of any kind (with exception of cakes from a licensed vendor) will be permitted to be brought into Spruce. Any remaining food cannot be taken out of Spruce.

A 50% down payment is required upon confirmation of event, and the balance of 50% and any other charges incurred on consumption during the event is payable immediately after the event. Cheques for deposit is to be made payable to "Buzz In The Woods Pte Ltd". Payment of any balance of the agreed amount and any additional charges incurred will be payable via credit card or cash on the day of the event.

Cancellation of event 2 weeks before the actual day will incur 50% of the agreed amount. Cancellation of event 1 week before the actual date will incur 100% of the agreed amount.

Upon your acceptance of our proposal, we will reserve the venue as mentioned accordingly, subject to availability at the point of reservation.