events@altrozafferano.sg 8 33 8619 Ocean Financial Centre, Level 43, 10 Collyer Quay, \$ 049315 www.altrozafferano.sg

# WHOLE VENUE

Capture the essence of romance and celebration at our enchanting wedding venue. Treat your guests to exquisite culinary delights, surrounded by an atmosphere of timeless elegance and breathtaking views.

CAPACITY SEATED - 200 GUESTS

STANDING - 350 GUESTS

MIN SPEND\* LUNCH - FROM \$8,000 **DINNER - FROM \$18,000** 







## SOLEMNISATION

Step out onto our terrace, where the breeze carries whispers of love and vows are exchanged amidst the enchanting Singapore skyline, a witness to your everlasting bond.

## BRIDAL ROOM

Get ready for your special moment in our exclusive private dining room, turned into a space where the bride can relax, prepare, and embrace the excitement of the day ahead!

\*Min spend vary depending peak or non-peak periods; kindly reach out for the latest rates.

## SET MENU



### 4 COURSES \$138

appetizer - pasta - main course - dessert

### **Appetizers**

Roasted Mediterranean Vegetable Caponata, Cold Tomatoes Soup
Burratina, Ox Heart Tomatoes, Wild Oregano +\$8
Beef Tenderloin Tartare, Confit Egg Yolk, Pecorino, Seasonal Truffle
Hokkaido Scallops Crudo, Ikura, Citrus, Radish
Crab Salad, Seasonal Truffle, Cauliflower Velouté +\$10
Lobster Bisque, Sweet Capsicum +\$10

### Pasta

Mezzi Fusilli, Sweet Peppers, Parmigiano
Cavatelli, Black Truffle +\$10
Mezzi Fusilli, Sea Urchin Emulsion, Amalfi Lemon
Trofie, Confit Lobster, Datterini Tomatoes +\$15
Mezzi Fusilli, 'Nduja, Stracciatella
Cavatelli, Ossobuco Ragout, Saffron Cheese +\$8

#### Main Course

Lamb Loin, Eggplant Caponata, Tomato Ralish, Pistachio
Beef Tenderloin, Potatoes Mousseline, Truffle Jus +\$18
Chicken Breast, Spiced Carrots, Balinese Pepper
Corsican Sea Bass, Broccoletti, Prosecco Sauce
Black Cod, Asparagus, Lobster Sauce +\$12
Sicilian Eggplant, Cave Aged Caciocavallo, Tarallo Crumble
Seasonal Vegetable Timballo

#### Dessert

Chocolate Cremoso, Apricot, Hazelnut Amalfi Lemon, Olive Oil Sponge, Meringue

#### For 21-60 guests

Please select 2 starters, 1 pasta, 2 main courses and 1 dessert

\*Individual pre-order for each guest is required 2 weeks in advance

#### 61 guests and above

(main dining or whole venue exclusive only)
Please select 2 starters, 2 pasta,
2 main courses and 1 dessert

\*Individual pre-order for each guest is required
3 weeks in advance

#### Complimentary solemnisation setup

Solemnisation table, skriting
Fresh flowers centrepiece and couple chairs decoration

Complimentary decoration for reception table

Complimentary basic floral decoration for dining tables

Complimentary use of AV equipment
Inclusive of screen, projector, 4 wireless microphones and sound system

Complimentary food tasting for the Bride & Groom

Complimentary early wedding anniversary dinner for the Bride & Groom

Complimentary bottle of Champagne for toasting

Complimentary wines

A bottle of house wine for each 10 confirmed pax with free-flow of soft drinks and juices at \$18++ per person

Use of private room as a bridal room Access to a private room (est 50sqm)

Printing service

Table menus, guests name tent cards, A3 signage

55" Display board at the building lobby