

VINEYARD

*Celebration
of Love*

with Creative Eateries

Wedding &

Solemnisation Package

2020 / 2021



*Let Nature Be Your Witness at Vineyard at HortPark
Embark on your journey of marital bliss amidst gorgeous
greenery and a captivating setting*

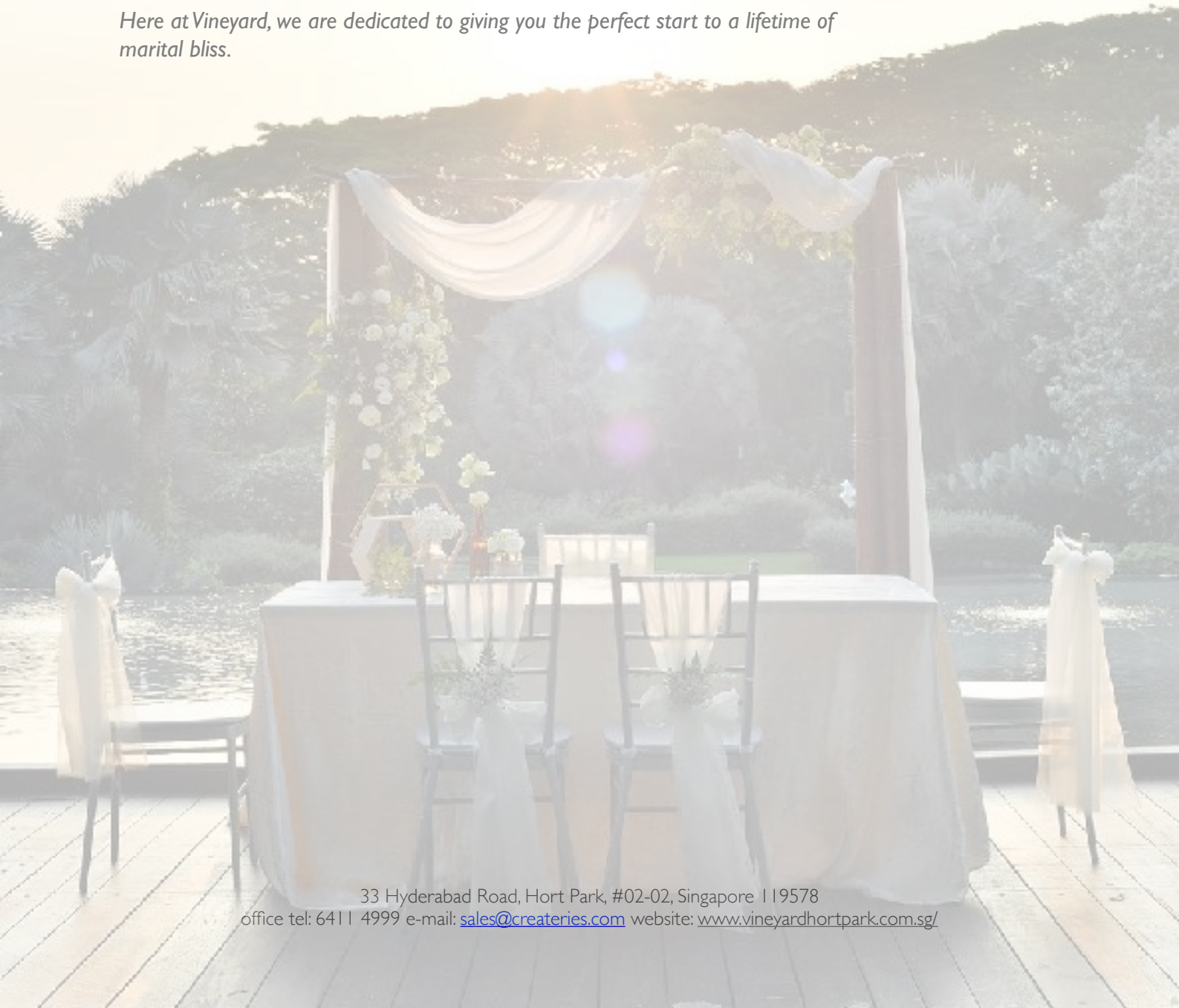
VINEYARD

Nestled within the verdant greens of Singapore's Southern Ridges, Vineyard at HortPark is the perfect venue for a beautiful and distinguished wedding with its charming and rustic interior coupled with our team of expert chefs serving a wide range of mouth-watering cuisines.

Exchange vows and rings on our Patio overlooking the sunset, its rays beautifully accented by a long reflecting pool; or host your guests to a lovely dinner on our Verandah, carefully prepared by our chefs and complemented by our extensive list of wines.

Be it an opulent celebration or an intimate solemnisation, our team of professional wedding specialists will be glad to tailor your special day to your every need; from menu customisation to floral arrangements, decorations and more.

Here at Vineyard, we are dedicated to giving you the perfect start to a lifetime of marital bliss.



RESTAURANT'S INFORMATION

VINEYARD



The Indoor Dining Hall

The indoor dining area is the central part of the intimate French-Italian countryside-inspired venue. Long tables can be set up in various formations to maximise the use of space and to accommodate to your preferred seating arrangements.

Seated Capacity: Up to 85 persons



The Verandah (Sheltered Outdoor)

With its beautifully aged-wood tables and rustic earthy wood fixtures, The Verandah is our very own whimsical secret garden which takes you on a journey away from the bustling city. It is suitable not only as a dining area but for solemnisation ceremonies as well.

Seated Capacity: Up to 48 persons



The Patio

Enjoy the beautifully setting sun accented by the reflecting infinity pool, coupled with our themed decorations as you exchange your vows and rings. It can also serve as a pre-dinner holding area for your guests on the deck, serving our delectable array of Canapés & Wines.

WEDDING PACKAGE

Minimum 50 Adult Guests

Morning: 11.00am to 3.00pm ♦ Evening: 6.00pm to 10.00pm

Packages Inclusive of:

- Exclusive use of designated space for up to four hours
- Provision of standard sound system, projector, and hand-held wireless microphone
- Complimentary use of the Patio during the first hour for pre-event reception and solemnisation ceremony
- Choice of preferred wedding theme with fresh floral arrangement
- Full solemnisation set up with floral arch, table centrepiece, decorated chairs, usage of ring holder and signature pen
- Pre-arrangement of up to 18 chairs for guest at the Patio
- Wedding reception table dressed in linen with floral décor and money gift box
- Exclusive wedding guest book and standard welcome signage
- Selected fresh floral arrangements for VIP and guests tables
- Elegant fine-dining table setting complete with linen and stainless-steel cutleries
- Wedding invitation cards up to 70% of minimum guaranteed attendance (includes basic printing)
- Exclusive wedding favour for every confirmed guest
- Free flow selection of soft drinks and juices
- Choice of 1 30-litre barrel Heineken Beer OR 12 bottles of specially picked house wines
- Complimentary bottle of Prosecco with champagne tower for toasting
- Choice of Chef's Exclusive Delectable Set Menu or International Buffet Spread
- Complimentary food tasting of chosen menu for 2 persons
(applicable on off-peak period from Mondays to Thursdays only)

Exclusive with minimum of 85 adult guests confirmed (Choice of 1):

- Additional three bottles of specially picked house wines
- One-night stay at Park Hotel Alexandra, Singapore in the Deluxe Room
(inclusive of two buffet breakfast and unlimited internet access)

Deluxe: \$119⁺⁺ per guest

Choice of 4 Course Western Set Menu OR Deluxe International Buffet Menu

Premium: \$139⁺⁺ per guest

Choice of 5 Course Western Set Menu OR 6 Course Chinese Set Menu OR Premium International Buffet Menu

Minimum Spending required For Exclusive use of Space:*

Indoor Dining: \$4,500⁺⁺ (Mon-Thu), \$5,900⁺⁺ (Fri-Sun) | The Verandah: \$3,500⁺⁺ (Mon-Thu), \$4,500⁺⁺ (Fri-Sun)

Exclusive Restaurant: \$7,500⁺⁺ (Mon-Thu), \$9,500⁺⁺ (Fri-Sun)

**Minimum spending of \$9500⁺⁺ will apply on selected dates, please consult our friendly wedding planner for more information*

VINEYARD

DELUXE 4-COURSE WESTERN SET

(Pre-orders for main entrée with seating plan required 2 weeks prior to event date)

STARTER

Torched Smoked Duck Breast

*Tamarind Glazed Duck Breast, House Mesclun Mix, Charred Mandarin Supreme,
Pickled Parisienne Pear, Balsamic Tamarind Gel*

OR

Peach Salad 

Caramelised Stone Fruit, House Mesclun Mix, Vine Tomatoes, White Balsamic Yuzu

SOUP

Roasted Leek & Potato Velouté 

Roasted Leeks, Roasted Potatoes, Straw Potatoes, Parsley Oil

MAIN ENTREE

Oven Roasted Poulet

*Sous Vide 8-Hour Leg of Chicken, Orange Glazed Baby Carrots,
Edamame, Onion Soubise, Orange Carrot Puree, Orange Gastrique*

OR

Locally Farmed Scabass

Pan Seared Barramundi, Grilled U.S Asparagus, Vine Tomatoes, Fregola Salsa, Buttermilk Velouté, Basil Oil

OR

Asparagus Risotto 

*Charred Asparagus, Asparagus Crema, Lemon Spring Peas,
Vine Tomatoes, Olive Soil, Parmesan, Sundried Tomato Oil*


DESSERT

Hazelnut Bar

House Made Hazelnut Chocolate Bar, Feuillantine, Concasse of Fruits, Chocolate Crispearls, Passionfruit Coulis

OR

Fresh Cut Fruits 

 Vegetarians' Choice – may contain egg, dairy products and allium vegetables

VINEYARD

DELUXE INTERNATIONAL BUFFET

(Final guest list with seating plan required 2 weeks prior to event date)

SALAD & APPETISERS

Mixed Green Salad 

*(Mesclun mix, Bocconcini cheese, Sweet corn, Cherry Tomatoes, Dried Cranberries, Beetroot,
Almond Flakes, Wafu Dressing, Honey Mustard Dressing)*

Smoked Salmon Carpaccio with Apricot, Pickled Onion and Capers

Petit Chicken Schnitzel Chicken Burger with Rainbow Coleslaw and Honey Mayonnaise

Traditional Thai Sugarcane Prawn Cakes with Sweet Chilli Dip

SOUP

Puree of Wild Mushroom drizzled with Truffle Oil 

MAIN ENTREE


Sautéed New Zealand Sirloin Beef with Capsicum, Onion and Garlic Shoot

Provençal Herb Rubbed Chicken with Rosemary Jus

Half Shell Mussels with Fresh Basil, Spicy Arrabiata and Bacon

Medley of Summer Vegetables with French Garlic Butter Sauce 

Fusilli Pasta in Neapolitan Sauce 

Garlic Pilaf Rice with Raisins 

SWEET TREATS

Seasonal Fresh Cut Fruits 


Lemon Meringue Tartlets 

Assorted Petit Cheesecake#

(New York, Marble, Caramel, Blueberry, Chocolate, Raspberry)

Assorted Chocolat Et Fruit#

*(Chocolate Lemon, Chocolate Passionfruit, Chocolate Mango,
Chocolate Cherry, Chocolate Raspberry, Chocolate Blackcurrant)*

 Vegetarians' Choice – may contain egg, dairy products and allium vegetables
#flavours subject to availability

VINEYARD

PREMIUM 5-COURSE WESTERN SET

(Pre-orders for main entrée with seating plan required 2 weeks prior to event date)

STARTER

Swordfish Tataki

Mediterranean Tabbouleh, Citrus Gremolata, Cress

OR

Forest Garden 

Fricassee of Locally Farmed Mushrooms, Portobello, Baby Spinach, Crispy Oyster Mushroom, Roasted Garlic Aioli

SOUP

Roasted Heirloom Tomato Soup 

Pesto, Parmesan Tuile, Crème Fraiche

APPETISER

Hokkaido Scallop

Pan Seared Jumbo Scallop, Passionfruit Sauce Vierge, Micro Cress Salad, Prosciutto Crisp

OR

Italian Burrata 

Arugula, Tomato Essence Jelly, Vine Tomatoes, Olive Soil, Balsamic Vinaigrette

MAIN ENTREE

U.S Prime Tenderloin

Char-grilled Glazed King Oyster Mushroom, Broccolini, Potato Tuile, Burnt Onion Soubise, Bordelaise

OR

Pan Seared Black Grouper

Grilled U.S Asparagus, Barley Risotto, Pickled Celery, Grapefruit and Chive Beurre Blanc

OR

Spring Vegetable Tart 

Glazed Spring Vegetables Medley, Onion Marmalade, Arugula Slaw, Charred Tomatoes, Crumbled Goat's Cheese


DESSERT

Avocado Passionfruit Dome

Cubed Fruits, Candied Nut, Brown Butter Crumble, Raspberry Coulis and Chantilly Cream

OR

Fresh Cut Fruits 

 *Vegetarians' Choice – may contain egg, dairy products and allium vegetables*

VINEYARD

PREMIUM 6 COURSE CHINESE SET

(6 course menu selection must be confirmed prior to food tasting date and upon signing of contract)

(Pre-orders with seating plan required 2 weeks prior to event date)

APPETISER TRIO

Irish Duck Breast with Nai Bai

Grilled Scallop with X.O sauce on Purple Mash

Roasted Pork Belly with Pickled Cucumber Ribbons and Yuzu Sambal

SOUP

Fish Maw & Crab Meat Soup

OR

Drunken King Prawn Consommé (add \$5⁺⁺)

SEAFOOD

Miso Honey Salmon

Broccoli, Sauteed Mushroom, Egg Drop Sauce

OR

Confit Cod (add \$8⁺⁺)

Olive Tapenade Crust, Charred Broccolini, Shiitake, Mushroom Broth

POULTRY

Honey Baked Chicken Thigh

Asian Cucumber Salad, Black Fungus, Sesame Seeds

OR

Boneless Chicken Chestnut Roulade

Vegetable Medley, Tomato Egg Drop Sauce, Fried Lotus Chip

STAPLE

Steamed Sticky Rice wrapped in Lotus leaf

Chinese Sausage, Smoked Duck, Shiitake Mushrooms, Chestnut, Dried Shrimp

OR

Yam Rice with Chestnut, Shiitake Mushroom, Long Cabbage and Kombu

DESSERT

Mango Panna Cotta

VINEYARD

PREMIUM INTERNATIONAL BUFFET

(Final guest list with seating plan required 2 weeks prior to event date)

SALAD & APPETISERS


DIY Italian Caesar Salad

(Cos lettuce, Quail Egg, Garlic Croutons, Shaved Parmesan Cheese, Bacon Crisp, Caesar Dressing)

Herb Marinated Tiger Prawn with Sage & Mango Chutney

Smoked Duck with Orange Segments

SOUP

Herb-Infused Pumpkin Puree 

MAIN ENTREE

Beef Casserole with Mash Top

Char-Grilled Free-Range Chicken Thigh marinated in Cajun Spice

Oven Baked Seabass with Asparagus and Tarragon Cream Sauce

Steamed Blue Mussels with White Wine Sauce

Sautéed Wild Mushroom with French Beans & Herbs 

Seafood Jambalaya Rice

Rigatoni Pasta Al Funghi 

SWEET TREATS

Seasonal Fresh Cut Fruits 

Assortment of Panna Cotta# 

(Passionfruit, Raspberry, Mango, Vanilla)

Assorted Chouchous#


(Blackcurrant & Vanilla, Double Chocolate, Double Raspberry, Nutty Caramel & Vanilla, Mango & Passionfruit, Pistachio & Chocolate)

Cheeseclairs#

(Black Currant, Raspberry, Mango, Passionfruit, Banana, Coconut)

Les Carolines#

(Pistachio, Chocolate, Vanilla, Raspberry, Salted Caramel, Lemon)

 Vegetarians' Choice – may contain egg, dairy products and allium vegetables

#flavours subject to availability

VINEYARD

OPTIONAL ADD-ON

COCKTAIL CANAPES

(Minimum 35 Persons)

3 Selections @ \$20⁺⁺ per Person | 5 Selections @ \$30⁺⁺ per Person


Spiced Chicken Brochette with Chipotle Jam
Char-grilled Chicken with Lemon Confit
Chicken & Mushroom Ragout Tartlet
Smoked Duck Breast with Pickled Cucumber, Mandarin Orange
Hoisin Beef with Quail Egg with Asian Mushroom
Charred Salmon/Tuna/Swordfish Tataki on Melon Balls
Kaffir Lime Prawn with Guacamole
Spanner Crab Remoulade with Orange Gel
Pan Roasted Pacific Scallops, Mango, Cucumber Relish
Spinach & Cheese Tartlet 
Cheese Loaded Mushroom Caps 
Mushroom & Grilled Leek in Onion Marmalade 
Tian of Eggplant, Capsicum and Sun-dried Tomato 
Vegetables Crudités with Dill Cream Sauce 

DESSERT TABLE

(Minimum 50 Persons)

3 Selections @ \$20⁺⁺ per Person | 5 Selections @ \$30⁺⁺ per Person

Assorted Macarons 
Petite Fruit Tartlet 
Petite Lemon Meringue Tartlet 
Dark Chocolate Tartlet with Pitted Cherries 
Double Chocolate Mousse Tartlet with Crushed Nuts 
Passionfruit / Strawberry / Mango / Vanilla Panna Cotta in Shooter Glass
Assorted Petit Cheesecakes#
Assorted Chouchous#
Assorted Les Carolines#
Assorted Chocolat Et Fruit#

 Vegetarians' Choice – may contain egg, dairy products and allium vegetables
#flavours subject to availability

OPTIONAL ADD ON BY EXTERNAL VENDOR

Wedding Cake

**partner rate applies for enquiry through
venue's event planner*

- Two Tiers: 6" + 8" Round @ \$300++
- Three Tiers: 4" + 6" + 8" Round @ \$380++
- Three Tiers: 4" + 6" + Dummy 8" Round @ \$290++



Portable Air Coolers

**confirmation required minimum 3 working days
prior to event*

- 1 unit: \$200++/event
- 2 units: \$300++/event



OPTIONAL ADD ON BY EXTERNAL VENDOR

Photography Services in Collaboration With Moving Stills C/O Live Studios Singapore *Partner Rate Applies for Enquiry Through Venue's Event Planner

Roaming Photographer with Instant Prints at \$900⁺⁺ (2hrs) onwards
or Roaming Event Photographer at \$500⁺⁺ (2hrs) onwards

Option A: Interactive Fun Photobooth at \$850⁺⁺ (2hrs) / \$1,100⁺⁺ (3hrs) / \$1,350⁺⁺ (4hrs)

Inclusive of:

- Onsite photographer to interact with guests
- Mobile studio lighting setup
- Unlimited prints in Photocards or 4R within allotted time
- Reprint photos for each person in the photo
- Graphic assistant to help with printing

Option B: Automated Photobooth Kiosk at \$750⁺⁺ (2hrs) / \$900⁺⁺ (3hrs) / \$1,150⁺⁺ (4hrs)

Inclusive of:

- Onsite photo assistant to guide guests
- Onboard system flash
- Unlimited prints in 4R using a dye sub printer
- Fully automated printing
- Live-view monitor touch screen
- Limited to 2 prints per photo

Option A & B Include:

- Choice of coloured & cloth backdrops to choose from
- Customised border and logo bar
- Complimentary use of props
- All soft copies given on a thumb drive

Speak to our friendly wedding planner to start your wedding journey!