

VINEYARD

Celebration
of Love

with Creative Eateries
Wedding & Solemnisation Package
2022

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

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.





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.

** Seated Capacity is subjected to changes in accordance to Safe Management Measures (SMMs).*

WEDDING PACKAGE

VINEYARD

Minimum 50 Adults (Mon-Thu), 70 Adults (Fri-Sun)

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 cutlery
- 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)
- With minimum spending of Exclusive Restaurant, couple will be entitled to complimentary 2 units of air cooler at Patio/Verendah.

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

- Additional three bottles of specially picked house wines
- One night complimentary hotel room stay with partner hotel (inclusive of unlimited internet access)

Deluxe: \$129⁺⁺ per guest

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

Premium: \$155⁺⁺ 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: \$4,900⁺⁺ (Mon-Thu), \$9,000⁺⁺ (Fri-Sun) | The Verandah: \$3,500⁺⁺ (Mon-Thu), \$4,500⁺⁺ (Fri-Sun)

Exclusive Restaurant: \$7,500⁺⁺ (Mon-Thu), \$11,000⁺⁺ (Fri-Sun)

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

4 COURSE DELUXE

WESTERN SET MENU

STARTER

Torched Smoked Duck Breast

Tamarind Glazed Duck Breast, House Mesclun Mix, Charred Mandarin Orange

OR

Italian Burrata

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

SOUP

Cream of Corn Soup

Hokkaido Corn, Charred Corn Salsa, Herb Oil

MAIN ENTRÉE

Oven Roasted Poulet

Sous Vide 8-Hour Leg of Chicken, Orange Glazed Baby Carrots, Roasted Parsnip, Homemade Truffle Potato Wedges, Chicken Jus

OR

Pan Seared Barramundi

Pan Seared Barramundi, Grilled US Asparagus, Vine Tomatoes, Fregola Risotto, Tobiko Beurre Blanc, Butter-Ginger Oil

OR

Asparagus Risotto

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

DESSERT

Chocolate Dome

Sea Salt Caramel, Concasse of Fruits, Whipped Cream, Crumble

OR

Sorbet

Concasse of Fruits, Crumble, Mint Leaf



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

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

Provencal 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

5 COURSE PREMIUM

WESTERN SET MENU

STARTER

Smoked Tuna

Petit Salad, Yuzu White Balsamic Dressing, Balsamic Beetroot Gel, Endive, Olive Soil

OR

Forest Garden

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

SOUP

Seafood Bouillabaisse

Crab Meat, Prawn Oil, Chives

OR

Roasted Heirloom Tomato Soup

Pesto, Parmesan Tuile, Crème Fraîche

APPETISER

U.S. Scallops

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

OR

Root Vegetable Salad

Celeriac, Baby Onion, Pickle Baby Radish, Baby Beetroot, Baby Carrot, Baby Chat Potato, Mushroom Soil, Salicornia

MAIN ENTRÉE

Australian Grain-fed Wagyu

Forked Crush Potato, Pickled Tomato, Broccolini, King Mushroom, Veal Jus

OR

Atlantic Cod Fish

Orange Miso Glazed, Tobiko, Beurre Blanc Sauce, Char Grilled Asparagus, Onion Soubise, Truffle Arancini

OR

Spring Vegetable Tart

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

DESSERT

Chocolate Tart

Candied Cashew Nuts, Whipped Cream, Cubed Fruits

OR

Sorbet

Concasse of Fruits, Crumble, Mint Leaf

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

6 COURSE PREMIUM 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, Sautéed 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

Fresh Mango Cubes, Golden Pearl, Mint Leaves

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

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

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#flavours subject to availability

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 WITH PARTNER VENDOR

VINEYARD



Wedding Cake by Edith Patisserie

Two Tiers:

- 6" + 8" Round - \$300**

Three Tiers

- 4" + 6" + 8" Round - \$380**

Three Tiers:

- 4" + 6" + Dummy 8" Round - \$290**

Enter coupon code "EPVINEYARD" upon checking out to get a 50% discount for venue's cake cutting fee

Official invoice required to redeem the discount (usual \$100** per cake)

Portable Air Coolers

*confirmation required minimum 3 working days prior to event

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



OPTIONAL ADD ON WITH EXTERNAL VENDOR

VINEYARD

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