

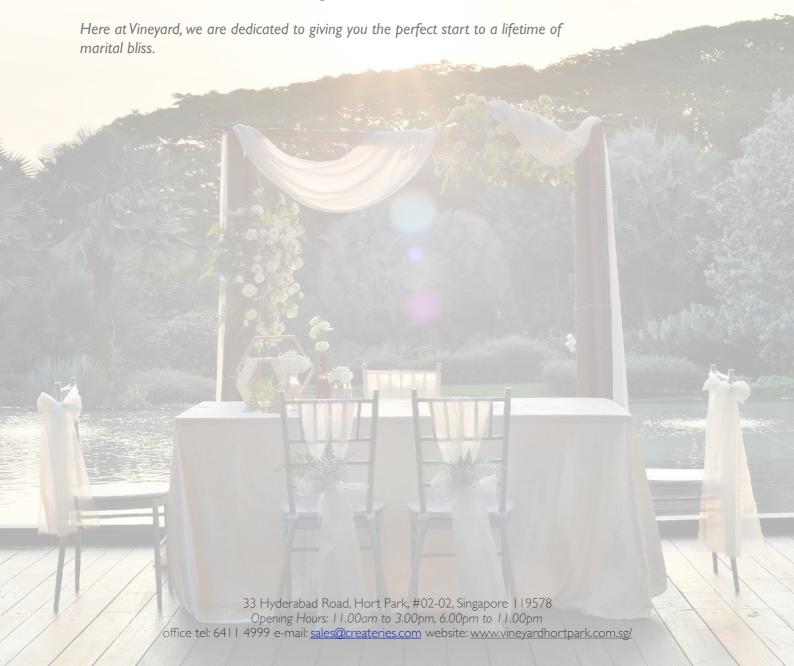
# Let Nature Be Your Witness at Vineyard at HortPark Embark on your journey of marital bliss amidst gorgeous greenery and a captivating setting



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.



### **RESTAURANT'S INFORMATION**

# Vineyard



# The Indoor Dining Hall

The indoor dining area is the central part of the intimate French-Italian countryside-inspired venue which can comfortably sit up to 78 persons. Long tables can be set up in various formations to maximise the use of space and to accommodate to your preferred seating arrangements.

Maximum Capacity: ~85 persons seated, ~150 persons standing



#### The Verandah

With its beautifully aged-wood tables and rustic earthly 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.

Maximum Capacity: ~50 persons seated



### 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 serves as a predinner holding area for your guests on the deck, serving our delectable array of Canapés & Wines.

# **WEDDING PACKAGES**



Minimum 50 Guests / Maximum 135 Guests

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

## Packages Inclusive of:

- Exclusive use of preferred venue for up to four hours
- Complimentary use of the Patio for up to one hour for solemnisation ceremony and pre-event reception
- Set up of solemnisation table and 5 chairs, ring pillows and signature pen
- Selected fresh floral decoration theme for solemnisation and guest tables
- Chairs for guests for up to 18 chairs at the Patio
- Reception table dressed with selected floral theme
- Wedding guest book and rental of money gift box
- Wedding invitation cards up to 70% of confirmed attendance (includes basic printing)
- Exclusive wedding favour for every confirmed guest
- Elegant fine-dining table setting complete with linen and stainless steel cutleries
- Choice of Chef's exclusive Delectable International Buffet Spread or Western Set Menus
- Free flow of soft drinks and juices for up to four hours
- Complimentary bottle of Piccini Prosecco for toasting
- Choice of 1 30-litre barrel Heineken beer OR 16 bottles of specially-picked house wines
- Complimentary usage of standard sound system, wireless microphone and projector
- Complimentary food tasting of chosen menu prior to event for 2 persons
   (Only applicable on Mondays to Thursdays or restaurant's availability from Fridays to Sundays)
- \*Complimentary one-night stay at Park Hotel Alexandra, Singapore in the Deluxe Room for a minimum of 80 confirmed guests (inclusive of two (02) buffet breakfast and unlimited internet access)



Deluxe: \$119++ per person

Choice of Deluxe International Buffet Menu or 4-Course Western Set Menu

Premium: \$139++ per person

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

#### Minimum Spending required For Exclusive use of Space:

Indoor Dining: \$4,500++ (Mon-Thu), \$5,500++ (Fri-Sun) | The Verandah: \$3,500++ (Mon-Thu), \$4,500++ (Fri-Sun) Exclusive Restaurant: \$7,500++ (Mon-Thu), \$9,500++ (Fri-Sun)

### **DELUXE 4-COURSE WESTERN SET MENU**

(Pre-Orders & Seating Plans Required 1 Week Prior to Event)

#### SALAD

Kabayaki Smoked Duck

orange salad, red radish, garden leaves and ponzu dressing

OR

Peach Salad (V)

caramelised stone fruit, heirloom tomatoes, mesclun leaves, white balsamic-yuzu dressing



VSOUP

Roasted Leek & Potato Puree Soup (V) topped with parsley oil



#### **MAIN ENTREE**

Farmed Poulet

oven-roasted with potatoes, sautéed vegetables, tarragon sauce

OR

Oven Roasted Seabass

haricot verts and asparagus, vine tomatoes, fork-crushed potatoes

OR

Asparagus Risotto (V) shaved Parmigiano, root vegetables, herb oil



#### **DESSERT**

Hazelnut Chocolate Crunch Bar passion fruit coulis, fresh berries OR

Fresh Cut Fruits (V)

\*(V):Vegetarian's Choice

## **DELUXE INTERNATIONAL BUFFET MENU**

#### **SALAD & APPETISERS**

Garden Salad (V)

(kalamanta olive, feta cheese, pine nut, cherry tomato, onion house dressing & honey mustard dressing)

Petit Schnitzel Chicken Burger with Honey Mayonnaise

Traditional Thai Sugarcane Prawn Cakes with Sweet Chilli Dip

Smoked Salmon Carpaccio with Apricot, Pickled Onion and Capers



#### SOUP

Puree of Wild Mushroom drizzled with Truffle Oil (V)



#### **MAIN ENTREE**

Garlic Pilaf Rice with Raisins
Penne Pasta in Neapolitan Sauce (V)
Provencal Herb Rubbed Chicken with Rosemary Jus
Blue Mussels with Bacon, Fresh Basil and Spicy Pronto
Sauteed Black Pepper New Zealand Sirloin Beef with Capsicum, Onion & Garlic Shoot
Medley of Summer Vegetables with French Garlic Butter Sauce (V)



#### **SWEET TREATS**

Seasonal Fresh Cut Fruits
New York Cheese Cake with Berries (V)
Lemon Meringue Tartlets (V)
Double Chocolate Mousse with Crushed Pistachio Nuts (V)

\*(V): Vegetarian's Choice

### PREMIUM 5-COURSE WESTERN SET MENU

(Pre-Orders & Seating Plans Required 1 Week Prior to Event)

#### SALAD

Norwegian Smoked Salmon dill aioli, baby greens, charred meyer lemon, lemon dressing

OR

Forest Garden (V)

grilled eringi, roasted portobello, garlic sautéed champignon mushroom, baby leaves, roasted garlic aioli, herbed coulis

#### APPETISER

Grilled Pacific Scallops (Contain Pork)
smoked romesco puree, sauce vierge, garlic aioli, bacon crisp
OR

Mushroom Ravioli, Creamy Polenta, Tomato Bouillon (V)

#### **SOUP**

Butternut Squash with Watercress Puree (V)

#### **MAINENTREE**

Australian Beef Tenderloin oven roasted, wild mushroom fricassee, grilled potatoes, shiraz jus

OR

Oven Roasted Black Grouper english pea mash, sautéed shoyo mushroom, tomato confit, citrus mint gastrique

OR

Navarin of Spring Vegetables Tart (V) onion marmalade, vine tomatoes, feta cheese

#### DESSERT

Avocado Passionfruit Dome candied cashew nut, chantilly cream OR

Fresh Cut Fruits (V)

\*(V): Vegetarian's Choice

## PREMIUM CHINESE SET MENU

#### **APPETISER TRIO**

Ume Jellyfish Salad, XO Scallop, Wasabi Prawn



#### SOUP

Fish Maw & Crab Meat Soup



#### **SEAFOOD**

Miso Honey Salmon broccoli, sautéed mushroom, egg drop sauce



#### **POULTRY**

Honey Baked Chicken Thigh asian cucumber salad, black fungus, sesame seed



#### **STAPLE**

Steamed Sticky Rice wrapped in Lotus Leaf chinese lup cheong, smoked duck, shitake mushroom



# DESSERT

Mango Panna Cotta fresh mango, golden pearl, mint

# PREMIUM INTERNATIONAL BUFFET MENU

#### **SALAD & APPETISERS**

Vineyard Italian Caesar Salad

(cos lettuce, italian focaccia, shaved parmesan cheese, pancetta bacon, organic eggs with caesar dressing)

Cherry Tomato & Bocconcini Salad with Basil and Balsamic Dressing (V)

Herb Marinated Tiger Prawn with Sage & Mango Chutney

Pepper-Crusted Smoked Duckling with Orange Segments



#### SOUP

Herb-Infused Pumpkin Puree (V)



#### **MAIN ENTREE**

Seafood Jambalaya Rice Penne Pasta Al Funghi (V)

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
Braised Beef Bourguignon Style with Carrots and Celery
Sautéed Wild Mushroom with French Beans & Herbs (V)



#### **SWEET TREATS**

Seasonal Fresh Cut Fruits
Home-Baked English Carrot Cake (V)
Petit Profiteroles (V)
Assortment of Panna Cotta with Fresh Berries (V)
Dark Chocolate Tartlet with Pitted Cherries (V)

\*(V): Vegetarian's Choice

#### **OPTIONAL ADD-ONS**

#### **COCKTAIL RECEPTION PACKAGE**

\$25++ per Person (Minimum 30 Persons)

#### Selection of 5 Items from the Following:

Spiced Chicken Brochette with Chipotle Jam
Char Grilled Chicken with Lemon Confit
Smoked Duck Breast with Pickled Cucumber, Asparagus
Chicken & Mushroom Ragout Tartlet
Hoisin Beef with Quail Egg and Asian Mushroom
Wagyu Beef Burger on Mini Brioche, Monterey Jack Cheese
Corn Beef Hash Fritter with Gherkin Sour CrIIme
Charred Swordfish Tataki on Melon Balls
Kaffir Lime Prawn with Guacamole
Spanner Crab Remoulade, Orange Gel
Spinach & Cheese Tartlet
Mushroom & Grilled Leek in Onion Marmalade
Tian of Eggplant, Capsicum and Sun-dried Tomato



#### **DESSERT TABLE PACKAGE**

\$25++ per Person (Minimum 30 Persons)

# Selection of 7 Items from the Following:

Pyramid of Assorted Macaroons Home Baked Red Velvet Cake Home Baked English Carrot Cake Double Chocolate Walnut Brownie Bites Classic English Trifle

Passionfruit / Raspberry / Vanilla Panna Cotta with Berries in Shooter Glass Crème Brûlée in Shot Glass

Hazelnut Scented Tiramisu in Shooter Glass
Green Tea Mousse
American Cheese Cake Bites
Hazelnut Chocolate Praline Tartlets
Petit Fruit Tartlets
Dark Chocolate Mousse with Oreo Crumbles
Lemon Meringue Tartlets

# **OPTIONAL ADD-ONS**

# Vineyard

# Wedding Cake

- Two Tiers: 6" + 8" Round (3" Height) @ \$220++
- Three Tiers: 4" + 6" + 8" Round (3" Height) @ \$260++
- Three Tiers: 4" + 6" + Dummy 8" Round (3" Height) @ \$220++



#### Portable Air Coolers

Option A: \$100++/unit



Option B: \$200++/unit



# **OPTIONAL ADD-ONS**

# Vineyard

#### **TEA CEREMONY**

### \$200++ per Set of Up to 10 Pairs of Guests

- Loan of Bridal Tea Sets
- Inclusive of English Breakfast Tea
- Exclusive assistance during Tea Ceremony



#### **PHOTOBOOTH SERVICES**

In Collaboration with Moving Stills C/o Live Studios Singapore

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

Other Options Available:

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

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