



ESPOIR

MODERN EUROPEAN
MALAYAN INFLUENCE

WEDDING PACKAGES

2023 -2024



MORE ABOUT

Weddings

AT ESPOIR

Situated in the 130 years old historical Anglo-Chinese School in the heart of the Telok Ayer.

Restaurant Espoir serves refined Modern European Cuisine laced with Malayan influence and made Halal.

Step into a magical world where Chinoiserie design intertwines with timeless elegance. Our wedding venue exudes old-world charm with its ornate details, hand-painted porcelain motifs, and intricate lattice screens. Every corner reveals a mesmerizing blend of East and West, creating an enchanting backdrop for your special day.



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CREATE YOUR

Fairytale

WITH US!

Spend your special day to create memories with your loved ones while our in house team of wedding coordinators work hard craft the bespoke wedding you dream of.

Talk to us today, to start off your magical journey that will create everlasting fond memories.

Email: admin@restaurant-espoir.sg

Call or Whatsapp: 88605935



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DESIGNED FOR THE

Princess

IN MIND

Majestic old-world charm on the first floor.

Elegance and sophistication on the second floor.

Espoir is designed to give you the flexibility in wedding pax.

Start off your special day by having a garden solemnization at our rooftop garden.

Host your guests on our first floor reception and bar, followed by a delightful culinary adventure on our second floor banquet area.

With multiple spaces, the possibilities are endless.

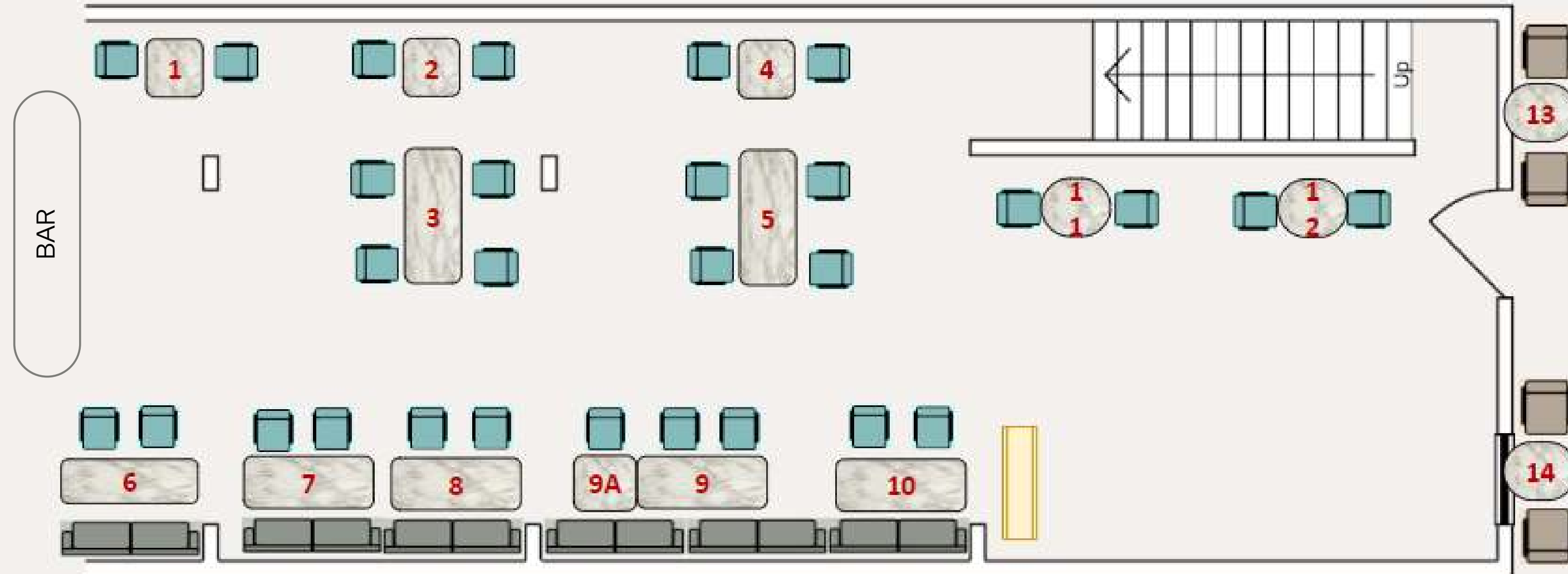


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Capacity Overview

Floor plan

Atelier (level 1)



VENUE

CAPACITY

Atelier (level 1)

34 Pax

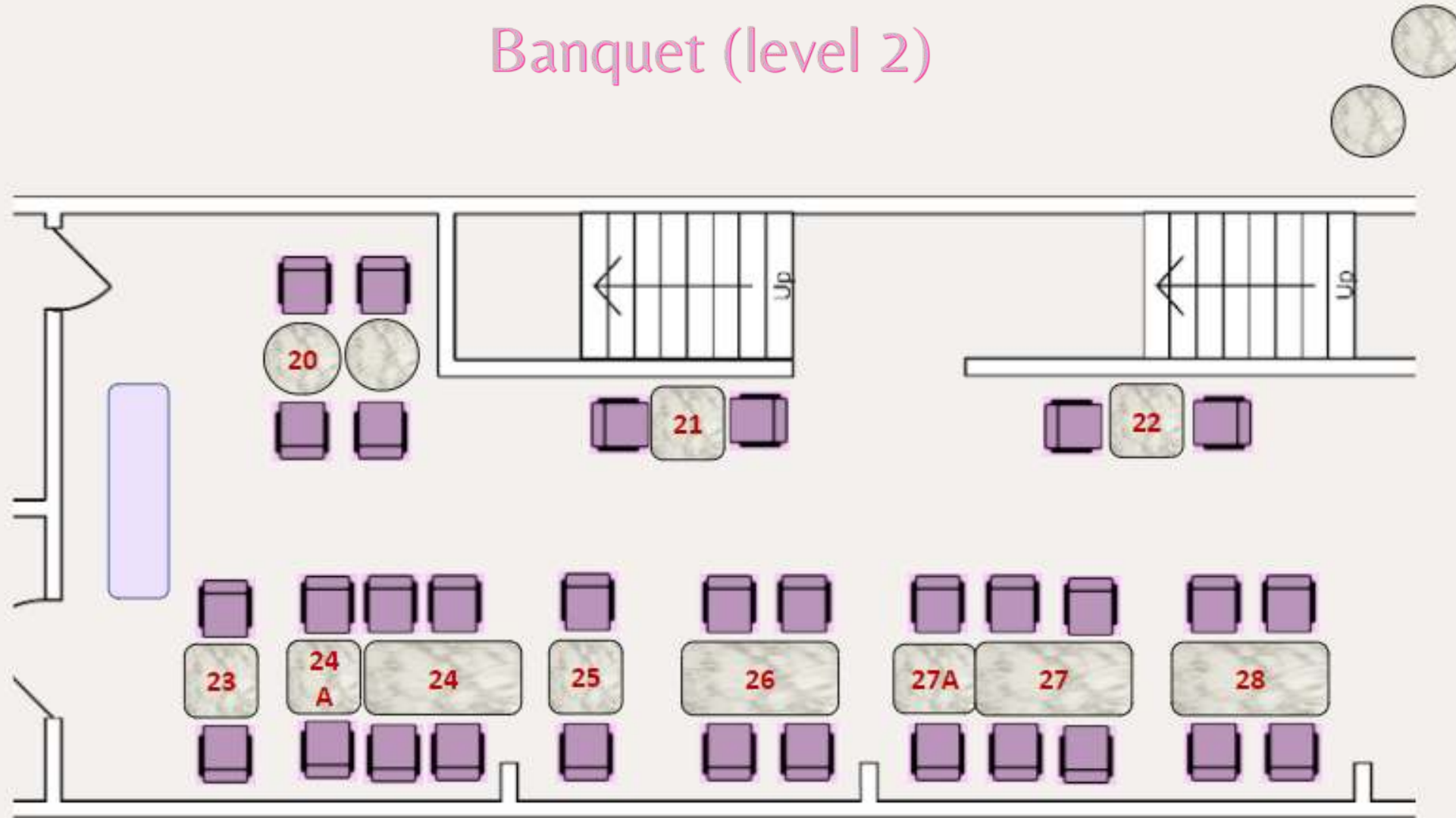


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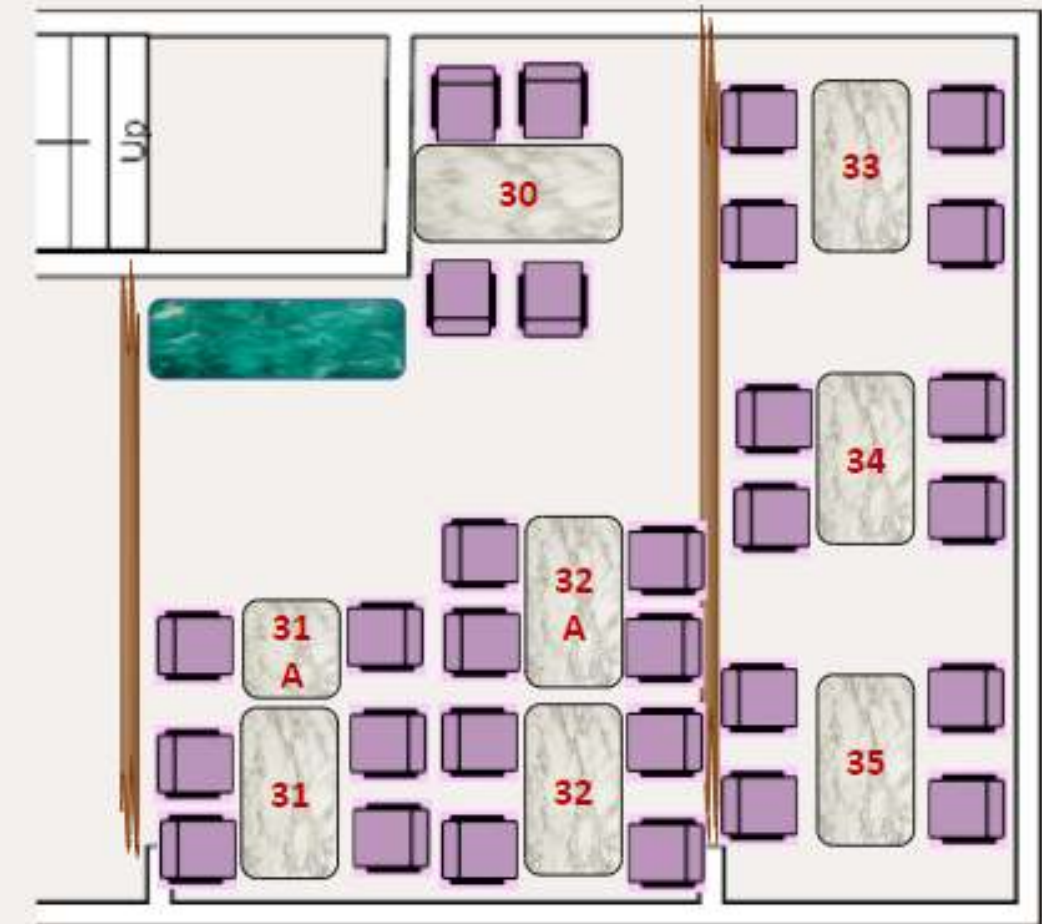
Capacity Overview

Floor plan

Banquet (level 2)



Prive (level 2)



VENUE

Banquet (level 2)

Prive (level 2)

Rooftop Garden

CAPACITY

38 Pax

30 Pax

12 Pax Seated,
20 Pax Standing for
Solemnization



Accessibility

Nearest MRT stations and carpark



NEAREST MRT

Tanjong Pagar MRT (Fraser's Tower exit)

Telok Ayer MRT (Exit C)

NEAREST CARPARK

Amoy Street Off Road Parking

Fraser's Tower

Ministry of National Development
Surface Carpark

Wedding Package

Plated Modern European Menu

LUNCH PACKAGE - 6 COURSE

MON - SAT (EXCLUDING SUNS, EVE OF PUBLIC HOLIDAY & PUBLIC HOLIDAYS)

- Priced at \$118++ per person

SUN, EVE OF PUBLIC HOLIDAYS & PUBLIC HOLIDAYS

- Priced at \$138++ per person

DINNER PACKAGE - 7 COURSE

MON - SAT (EXCLUDING SUNS, EVE OF PUBLIC HOLIDAY & PUBLIC HOLIDAYS)

- Priced at \$148++ per person

SUN, EVE OF PUBLIC HOLIDAYS & PUBLIC HOLIDAYS

- Priced at \$158++ per person

Terms & Conditions

• Packages are valid until 31 December 2024 • Booking confirmation is subjected to venue availability • All prices are stated in Singapore Dollars and are subject to 10% service charge and prevailing government taxes • Menus and prices are subject to change without prior notice • In the event of dispute, Restaurant Espoir reserves the right of final decision

FOR THE WEDDING CELEBRATION

- Specially curated menu by our talented chefs
- Unlimited servings of soft drinks, mixers throughout the banquet. Unlimited servings of Coffee/Tea during desserts
- A champagne fountain display and a bottle of Halal Champagne for toasting
- One bottle of Halal house wine per ten confirmed guests
- Selection of wedding favour for all guests
- Signature ang-pow box and guest book (For guests booking the whole restaurant)
- Use of projector and built-in sound system with two microphones (For guests using the banquet floor)
- Menu tasting session for 5 persons to experience your selected menu from Mondays to Thursdays (Reservations are subject to availability)
- Usage of rooftop garden for solemnization and photo taking



Wedding Package

Plated Modern European Menu



Hors-d'oeuvre

Slipper Lobster with Roasted Bell Pepper Puree
Potato Pave with Smoked Salmon Mousse
Prawn, Scallops, Cottage Cheese Tart



Poisson (Seven Course Only).

Cannelloni with Salmon & Cream Spinach
Baked Chilean Seabass with Shallot Beurre Blanc
Seafood Ceviche



Desserts

Pear et Yuzu
Peach Blossom with Lychee Mousse
Chocolate Keylime Entremets



Salades

Curly Endives with Apples & Candied Pecans
Compressed Watermelon
Jersey Royals with Smoked Salmon



Farinaceous

Roasted Bell Pepper Raviolo with Ricotta Cheese
Risottos Aux Legumes
Potato Dauphinois with Chives and Crème Fraîche



Potage

Basil Garbanzo Bisque
Fish Consommé, Heritage Style
Potato Leek Potage



Plat Pincipal

Beef Wellington with Bordelaise Sauce
Chicken Leg with Thai Green Curry Reduction
Duck Confit with Parsnip Puree & Marmalade Reduction



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