



REDEFINING

Magical Moment

AMICI WEDDING





THIS IS WHAT AMICI IS ALL ABOUT

Making bold statements . Whipping up delicious cuisines. Creating unforgettable experiences.

With the prestigious title of Best Caterer awarded by **Singapore Tatler**, Amici is a boutique catering service renowned for its passionate dedication and commitment to excellence in every event Amici consistently delivers on bespoke premium catering for both **Eastern and Western Cuisines**, be it an intimate solemnisation ceremony with your loved ones or a lavish, large scale wedding celebration, you can expect well-crafted in-house menus from canapes to buffet spread & live cooking stations

Special Curated Western and Eastern Cuisine

EXQUISITE FINE DINING OR BUFFET CUISINE BY AMICI:

- Western or Eastern Halal Certified Cuisine specially created by Chef

REFRESHING BEVERAGES:

- Enjoy a Refreshing Selection of Cold Beverages, Fresh Fruit-Infused Water, and Your Choice of Two Soft Drinks Throughout the Entire Event
- Receive a Special Discount on Beverage Purchases and Customized Drinks When Ordering through Us.

THIS IS WHAT YOU WILL RECEIVE:

PACKAGE INCLUSIVE:

- Complimentary Reception Table decorated with Fresh Fower & Tiffany Chairs
- Fresh Flower Arrangement for Wedding Arch, VIP Tables & Easel Stand
- Complimentary Food Tasting for 6 pax upon confirmation.
- Complimentary Equipment Rental (Full Set Porcelain, Glassware, Stainless Steel Cutleries
- Complimentary Wedding Favors for Individual Guest
- Waiver for Transportation Charges
- Manpower Included

Term & Conditions

- All confirmed reservation must be made with 50% non-refundable and non-transferable deposit payment
- Promotion valid for weddings held by December 2025 to December 2027
- Valid strictly for new bookings only
- The above promotion privileges are non-transferable and non-exchangeable
- ++ Prices are subject to prevailing government taxes
- Nett prices are inclusive prevailing government taxes
- *** Not in conjunction with other rebate offers

Package Price

BESPOKE WEDDING FINE DINING PACKAGE: \$8,888++ FOR 60 PAX | MONDAY TO SUNDAY

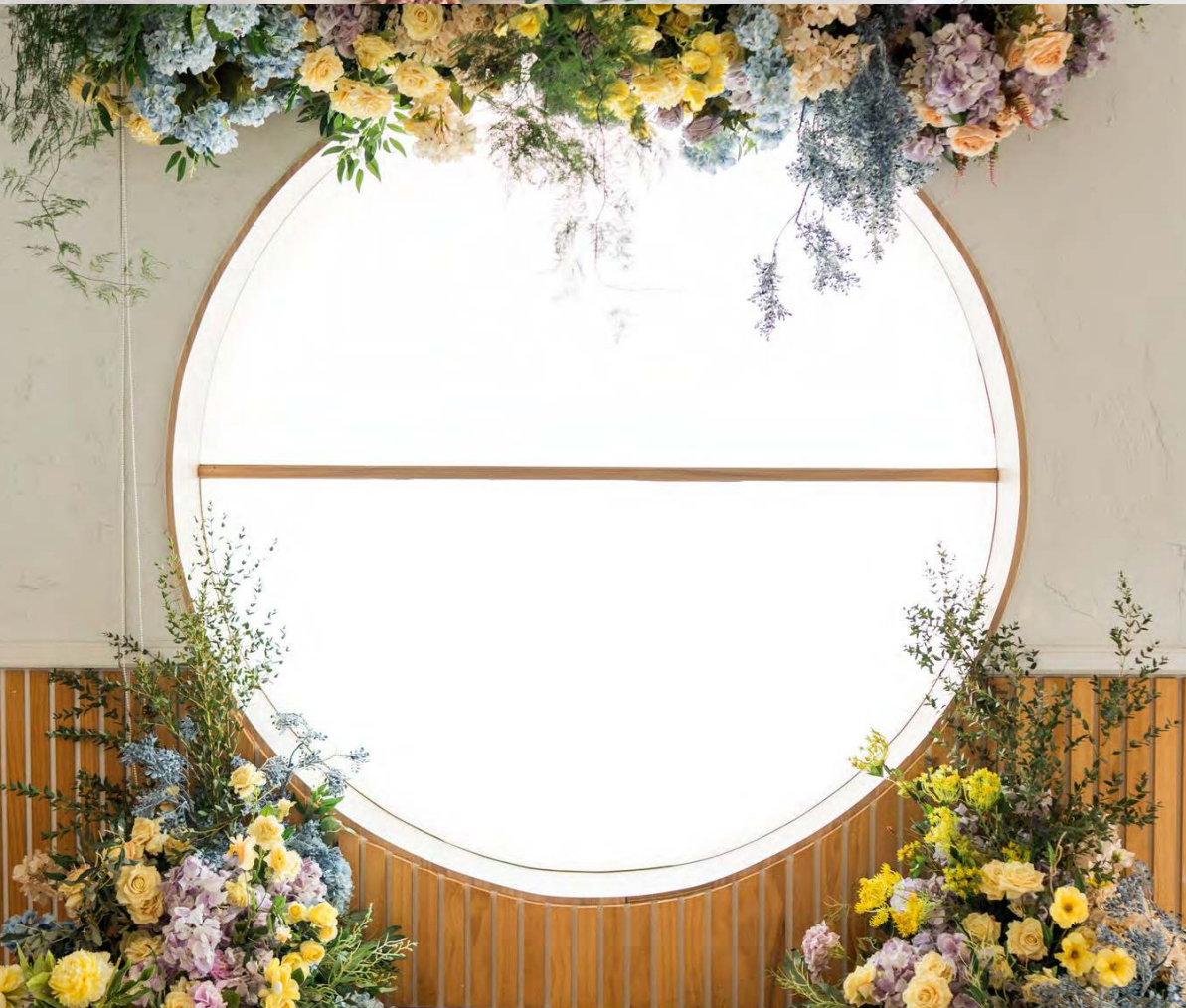
- 4 Courses Asian or Western Cusine
- Flower arrangement for VIP table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors
- Rebates of \$28nett per table upon confirmation of 60pax events.

BESPOKE SOLEMNIZATION CANAPÉ PACKAGE: \$6,288++ FOR 60 PAX | MONDAY TO SUNDAY

- 6 selections of canapé specially curated by chef
- Flower arrangement for ROM table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors

BESPOKE SOLEMNIZATION BUFFET PACKAGE: \$6,888++ FOR 60 PAX | MONDAY TO SUNDAY

- 10 selections of ASIAN or WESTERN Buffet specially curated by chef
- 1 x Live stations with chef on site inclusive
- Flower arrangement for ROM table, Reception Table, Wedding Arch, Easel Stand.
- Wedding favors



VYNELLA FLOWER ARRANGEMENT

Elevate your wedding with stunning floral arrangements by our exclusive partner, Vynella. Renowned for their exquisite craftsmanship and attention to detail, Vynella brings touch of floral magic to every sent. With Vynella's artistry, your wedding venue will bloom with beauty and elegance from breathtaking centerpieces to delicate bridal bouquets, their floral creations will set the stage for a truly enchanting celebration.



Wedding Favors

SELECTION OF 1 ONLY

1. SALT AND PEPPER SHAKERS

2. BOTTLE OPENERS

3. STATIONERY - SWIVEL CROSS KEYCHAINS

4. WOODEN HAND FAN COVER

5. CUTLERY SET WITH WHEAT STRAW BOX

6. BALLPOINT PEN IN ACRYLIC GIFT BOX

7. ASSORTED TRIFFIN CAKE

8. VIOLET FLORAL CUTLERY SET

9. MAGENTA CHOPSTICKS

10. KEYCHAIN FAVORS

11. PINEAPPLE SHAPED BOTTLE OPENER



Wedding Cakes

BY FIELDNOTE

CAKE FLAVORS

GUAVA LYCHEE

PASSIONFRUIT JASMINE

MANGO YUZU

ALL CHOCOLATE AND YUZU



UPGRADE TO PETALO PREMIUM CAKES AT \$350

Wedding Cakes

CAKE FLAVORS

1. CLASSIC VANILLA
Vanilla bean cake paired with velvety vanilla bean buttercream.

2. HONEY YUZU
Yuzu-infused cake with light yuzu buttercream

3. STRAWBERRY BASIL
Vanilla cake with a refreshing strawberry basil buttercream.

4. EARL GREY TEA
Earl Grey tea cake layered with smooth vanilla bean buttercream.

5. CHOCOLATE TRUFFLE
Rich chocolate cake filled with a silky 60% dark chocolate ganache

6. CHOCOLATE CHERRY
Moist chocolate cake complemented with a light chocolate buttercream and tangy cherry compote.

CAKE TASTING AND CONSULTATION

Experience our decadent wedding cake flavours with 4 flavours of your choice and floral painted macarons crafted by our pastry chefs.

The 40-minute long session will include discussing themes, colours, covering all the details big and small.

\$65.00 per couple (U.P \$75.00)

Book an appointment here:



Western

FINE DINING MENU

BREAD BASKET

- Assorted Bread

Served with Homemade Pesto & Paprika Butter

SOUP

- Roasted Pumpkin Soup with Fried Sage & Truffle Oil

APPETIZER

- Vine Ripened Tomato Caprese

*Served with Vine Tomato, Mozzarella Cheese, Sweet Basil
infused with Olive oil*

MAINS (SELECTION OF 2 ONLY)

- Sous Vide Chicken Steak with Trio Mushroom

*Served with a Mélange of Cauliflower, Greens, Kumera Puree
& Homemade Apple Sauce*

OR

- Pan Seared Seabass with Citrus Crustaceans

Served with a mélange of Cauliflower, Greens & Kumera Puree

DESSERT

- Assorted Pastries with Wedding Cakes

Accompanied with Summer Berries and Dark Chocolate Sauce

Asian

FINE DINING MENU

BREAD BASKET

- Assorted Bread

Served with Homemade Pesto & Paprika Butter

SOUP

- Braised Superior Broth with Dried Scallop & Crabmeat

APPETIZER

- Trio Seasonal Prosperity Platter

*Consist of Thai Marinated Jellyfish, Mini Marinated Fungus
and Spring Roll*

MAINS (SELECTION OF 2 ONLY)

- Mouth-Watering Sous Vide Chicken Roulade

*Served with Sautéed Dou Miao, Braised Shiitake Mushrooms,
Toasted Pine Nuts & Sze Chuan Sauce*

OR

- Hong Kong Style Steamed Fresh Seabass

*Served with Sautéed Dou Miao, Braised Shiitake Mushrooms,
Toasted Pine Nuts & Ginger Soy Sauce*

DESSERT

- Chilled Mango Pomelo Sago with Wedding Cakes

Accompanied with Summer Berries and Dark Chocolate Sauce

Vegetarian

FINE DINING MENU

BREAD BASKET

- Assorted Bread

Served with Homemade Pesto & Paprika Butter

SOUP

- Lavender Infused Pumpkin Soup

APPETIZER

- Vine Ripened Tomato with Caprese

Served with Vine Tomatoes, Mozzarella Cheese & Sweet Basil

Infused with Olive Oil

MAINS (SELECTION OF 1 ONLY)

- Mock Mutton Rendang with Saffron Infused Basmati Rice

Served with Basmati Rice, Mock Mutton

OR

- Zucchini Fish Paste Roulade

DESSERT

- Chilled Mango Pomelo Sago with Wedding Cakes

Accompanied with Summer Berries and Dark Chocolate

Sauce

Malay

FINE DINING MENU

BREAD BASKET

- Assorted Bread

Served with Homemade Pesto & Paprika Butter

SOUP

- Ayam Soto Kentang and Beansprout

Served with Ketupat and Sambal Chilli Kicap

APPETIZER

- Traditional Indonesian Gado-Gado

Served with Peanut Sauce, Potatoes, Eggs, Beansprouts,

Beancurd, Long Beans, Tempeh & Keropok

MAINS (SELECTION OF 1 ONLY)

- Ayam Masak Merah - Sambal Sweet and Spicy Chicken

Served with Terong Balado, Ayam Masak Merah and Ikan

Keparu Kukus

OR

- Kampung Nasi Goreng (V)

Served with 'Chicken' Satay, 'Chicken' Cutlet and Keropok (V)

DESSERT

- Sago Gula Melaka Bersama Mangga

Served with Fresh Mango & Accompanied with Summer

Berries& Dark Chocolate Sauce



Western

10 COURSES BUFFET MENU

SOUP

- Mushroom Veloutés Soup (V)

APPETIZER | SALAD

- AMICI Signature Chef's Garden Salad (V)
Accompanied with Cherry Tomatoes, Cucumber, Sweet Corn, Croutons, Thousand Island, Japanese Sesame Dressing & Lemon Dressing

HOT SELECTION

- Penne Pasta with Wild Mushroom Aglio Olio (V)
- Hand Crushed New Potatoes with Chive and Parsley Butter (V)
- Duo of Cauliflower and Broccoli with Toasted Almonds and Lemon Butter (V)
- Oven Roasted Chicken with Wild Mushroom Sauce
- Pan Seared Salmon with Melange of Cherry Tomatoes and Citrus Hollandaise Sauce

DESSERT (Selection of 2)

- Bread & Butter Pudding
- Assorted Pastries
- New York Cheese Cake
- Chocolate Decadent Cake
- Tiramisu Cake
- Assorted Macarons

LIVE STATION (1x Chef Included)

- Signature AMICI Laksa
Served with Tofu Puffs, Fish Cake Slice, Shrimp, Sambal Chili & Hard Boiled Egg





Asian

10 COURSES BUFFET MENU

SOUP

- Szechuan Hot & Sour Soup

APPETIZER | SALAD

- Trio Seasonal Prosperity Platter
Consist of Thai Marinated Jellyfish, Mini Marinated Fungus and Spring Roll

HOT SELECTION

- Braised Ee Fu Noodles with Mushroom (V)
- Richness and Abundance Broccoli with Braised Mushrooms & Scallop
- Steamed Superior Egg Pudding with Snow Crab and Fried Shallots
- Wok Fry Kung Bao Chicken with Cashew Nuts and Spring Onions
- Sweet and Sour Fish Fillets with Bell Peppers

DESSERT (Selection of 2)

- Chilled Mango Pomelo Sago
- Cheng Teng (V) (Hot/Chilled)
- Green/Red Bean Soup (Hot) (V)
- Mini Pandan Ondeh Ondeh Cake (V)

LIVE STATION (1x Chef Included)

- Kueh Pie Tee (3 pcs. per guest)
Served with Shrimp, Hard Boiled Egg, Roasted Peanut and Chilli





Vegetarian

10 COURSES BUFFET MENU

SOUP

- Lavender Infused Pumpkin Soup (V)

APPETIZER | SALAD

- Vine Ripened Tomato Caprese
Vine Tomato, Mozzarella Cheese, Sweet Basil infused with Olive Oil

HOT SELECTION

- Truffle Infused Ee Fu Noodle with Trio Mushrooms (V)
- Richness and Abundance Broccoli with Braised Mushrooms & Scallop
- Steamed Superior Egg Pudding
- The Real Szechuan Mapo Tofu
- Meaty Mushroom with a Toss of Cereal & Curry Leaves Mock Mutton Rendang Stew

DESSERT (Selection of 2)

- Chilled Mango Pomelo Sago (V)
- Cheng Teng (V) (Hot/Chilled)
- Green/Red Bean Soup (Hot) (V)
- Mini Pandan Ondeh Ondeh Cake (V)

LIVE STATION (1x Chef Included)

- Kueh Pie Tee (3 pcs per guest)
Served with Shrimp, Hard Boiled Egg, Roasted Peanut and Chilli



Canapé Buffet

ANY 6 SELECTIONS

- **Camembert and Compressed Beet on Caraway Loaf (V)**

Dates Aioli , Blueberries & Zumak Spice

- **Coca Duxelles Pate (V)**

Powered Shitake and Cocoa Butter, Sourdough

- **Layered Parisian Provencal (V)**

Tomato Dot, Burnt Web Tuile

- **Purple Cauliflower Tart**

Ricotta, Candid Pistachio, Savoury Shell

- **Chicken Laksa Roulade**

Cream Fraiche, Coconut Shrimp Gravy

- **Confit of Pulled Short Ribs**

Carrot Mustard Coulis, Green Grape

- **Mini Open Face Sandwich**

Quinoa, Beef Salami, Chives, Quail Egg

- **Black Pepper Crab on Cracker**

Kyuri Cucumber, Mint Salsa

- **Cube of Citrus Tuna**

Rosella Petals, Pickled Coriander Daikon

- **Brown Butter Sous Vide Scallops**

Two Ways Parsnip, Roe

- **Lapsang Souchong Tea Smoked Salmon**

Charcoal Loaf, Lemon, and Dill Mousseline

- **Peruvian Prawn Salsa**

Corn Puree and Sweet Potatoes

- **Ponzu Sous Vide Octopus**

Rose Infused Pineapple

Dessert

- **Black and Gold Nutella Macaron**

Charcoal Powder, Gold Dust , Nutella Butter Cream

- **A Cup of Cino**

Espresso Coffee Mousse, Cocoa Sponge, Cookies, Cream Foam



ADDITIONAL ADD-ON SELECTIONS WILL BE
PRICED AT \$5 PER PERSON



AT AMICI, WE ARE MORE THAN JUST CATERERS.

We are passionate creators of unforgettable experiences with a heartfelt dedication to excellence, we approach each event as an opportunity to craft culinary masterpieces that reflect both the sophistication and diversity of Eastern and Western cuisines. From intimate dinners to grand-scale catering events, our in-house menus are meticulously curated to elevate every moment whether it's the artistry of canapés, the abundance of buffet spreads, or the excitement of live cooking stations, we ensure that every dish is a delight for the senses.

AMICI

WEDDINGS

AMICI.COM.SG
SINGAPORE • MALAYSIA

BRANDS FOR GOOD
BEST CATERER, SINGAPORE TATLER'S
SINGAPORE SERVICE STAR AWARD
SPIRIT OF ENTERPRISE AWARD
SINGAPORE'S OUTSTANDING ENTERPRISE



CERTIFIED BY - HALAL SINGAPORE
ISO 22000: 2018 | BIZSAFE LEVEL 4

FOR ENQUIRIES, PLEASE CONTACT OUR TEAM AT
+65 6390 1308 OR VIA EMAIL AT **SALES@AMICI.COM.SG**