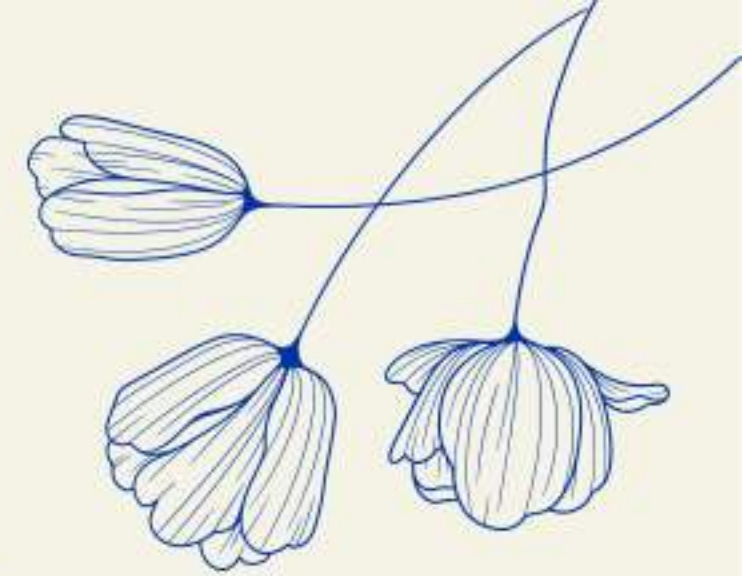


Tying the Knot



Café
melba

Goodman Arts Centre

90 Goodman Rd, Blk N #01-56, Singapore 439053

Mediapolis

1 Stars Avenue, #03-01, Singapore 138507



Why Café Melba?

For some, it's the serene and picturesque surroundings of our venues. For others, it's the exquisite quality of our food and drinks, crafted to delight.

At Café Melba, we believe your wedding should be as unique as your love story. Our venues are not the centerpiece—they're the elegant canvas that allows your vision to shine. Whether you're dreaming of an intimate celebration or a grand affair, we provide the perfect backdrop for every occasion.

These pages are not about pre-set packages but are designed to spark your imagination. We're here to inspire, collaborate, and bring your dream day to life. Let's create your perfect wedding together.

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Our Venues



Goodman Arts Centre

Sheltered outdoor and fully air-conditioned indoor space available.

- Spacious open area with grass lawn
 - Sound system available for use
 - Free bouncy castle for kids
- Parking space (hourly rates apply)



Mediapolis

Sheltered outdoor and fully air-conditioned indoor space available.

- Spacious open area with grass lawn
 - Sound system available for use
 - Free bouncy castle for kids
- Parking space (hourly rates apply)

Sample 3 Course Menu

\$48 per pax

Select 1 starter, 2 mains, 1 dessert

All tables will be served homemade breads with butter and oil.

Starter

Homemade Soup of the Day
please ask about our selection

OR

Ceasar Salad

Romaine, bacon pieces, hard boiled egg, parmesan

Main

Crispy Skin Barramundi

buttery mashed potato, wilted spinach, capers, herb salsa

OR

NZ Roasted Beef Ribeye

cauliflower two ways, red wine sauce, locally sourced herbs

OR

Honey & Soy Marinated Chicken Breast

steamed bok choy, corriander and chilli salsa, puffed rice

Dessert

Honey Cheesecake

blueberry compote

OR

Chocolate Brownie

lemon scented marcarpone

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.



Sample 4 Course Menu

\$58 per pax

Select 1 starter, 3 mains, 2 dessert

All tables will be served homemade breads with butter and oil.

Starter

Warm Confit Duck Salad

Romaine, bacon pieces, hard boiled egg, parmesan

OR

Warm Baked Brie

thyme honey, homemade baked bread

Soup

Homemade Soup of the Day

please ask about our selection

Main

Herb Crusted Lamb Rack

Mediterranean couscous, olive and red wine jus

OR

NZ Roasted Beef Ribeye

cauliflower two ways, red wine sauce, locally sourced herbs

OR

Basil Pesto & Burrata Linguine

charred cherry tomatoes, pinenuts, arugula

OR

Crispy Skin Barramundi

buttery mashed potato, wilted spinach, capers, herb salsa

Dessert

Honey Cheesecake

blueberry compote

OR

Chocolate Brownie

lemon scented marcarpone

OR

Vanilla Crème Brûlée

nutty biscotti

 **VEGETARIAN** ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.



Specially Tailored Menu

Quotes available on request

Collaborate with our skilled chefs to create a wedding meal that reflects your personal taste and style

Canapé Package

Minimum of 40 pax

Select from 4 canapés per adult at \$40

Vegetarian

- ☐ Mushroom Tartlets
- ☐ Watermelon, Feta and Olive Skewers
- ☐ Cheesy Arancini with Aioli
- ☐ Grilled Haloumi Sliders
pickled red onion, arugula, honey dressing
- ☐ Roasted Vegetable Quiches
- ☐ Homemade Sushi

Meats

- ☐ Pulled Pork Sliders
bbq sauce, red cabbage slaw
- ☐ Duck Rillettes
brioche, pickled onion, candied onion
- ☐ Choice of Satay
chicken / beef, satay sauce
- ☐ Mini Chicken Parmigiana
homemade tomato sauce, mozzarella
- ☐ Cheeseburger Sliders
- ☐ Mini Shepards Pie
mashed potatoes
- ☐ Fried Chicken Sliders
slaw, sesame aioli

Desserts

- ☐ Mini Pavlova
cream and berries
- ☐ Mini Tiramisu
- ☐ Mini Tarts
choice of either chocolate, lemon meringue or fruit

Seafood

- ☐ Smoked Salmon, Cream Cheese and Ikura
on rye toasts
- ☐ Prawn Cocktails
thousand island sauce
- ☐ Tuna Tataki (+\$2)
crispy wonton skin, sesame mayo
- ☐ Mini Fish and Chips
- ☐ Fried Fish Slider

- ☐ Vanilla and Mango Pannacottas
- ☐ Assorted Macaron



 VEGETARIAN

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.

Buffet Options

Package A:

1 soup, 1 salad, 2 pizza, 1 main, 1 roast, 1 side, 1 dessert

Weekday

Per Adult

\$45

Per Child*

\$21.50

Weekend/PH

\$58

\$25

Package B:

1 soup, 1 salad, 3 pizza, 2 mains, 1 roast, 1 side, 2 dessert

Weekday

\$55

\$25

Weekend/PH

\$68

\$30

Minimum of 40 pax. Suitable for lunch, dinner

*children from 3 - 12 years old

Soups

- ☐ Creamy Mushroom
- ☐ Sweetcorn
- ☐ Carrot & Pumpkin

Salads

- ☐ **Caesar Salad**
Romaine lettuce, parmesan, croutons, egg and bacon
- ☐ **Greek Salad** 
tomato, cucumber, red onion, feta cheese, Kalamata olives with a red wine vinaigrette
- ☐ **Mushroom Salad** 
garlic & thyme roasted mushrooms, feta, arugula, hazelnut dressing
- ☐ **Heirloom Tomato** 
mixed heirloom tomato, toasted pinenuts, arugula, EVOO (Add Burrata +\$3)
- ☐ **Build Your Own Salad**
(Package A choose 3 Supplements, Package B choose 5 supplements)
Greens: Mesclun leaves / Romaine lettuce
Supplements: cherry tomatos/cucumber/egg/bell pepper/roasted mushroom/
pumpkin/feta/bacon bits/sunflower seeds/garlic croutons/almond flakes/parmesan powder
Dressing: lime/balsamic/honey lemon

For all salads add on proteins
chicken / tuna / smoked salmon +\$5

 VEGETARIAN

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.



Pizza

- ☐ **Margherita** 🍃
tomato sauce, mozzarella, basil
- ☐ **Parma Ham & Rocket**
tomato sauce, mozzarella, parma ham, rocket, parmesan
- ☐ **Three Little Pigs**
tomato sauce, mozzarella, bacon, honey ham, pepperoni
- ☐ **Hawaiian Classic**
tomato sauce, mozzarella, honey pork ham, pineapple
- ☐ **Pepperoni**
tomato sauce, mozzarella, pepperoni
- ☐ **BBQ Smoked Chicken**
barbecue sauce, mozzarella, red onion, coriander
- ☐ **Four Cheese** 🍃
tomato sauce, mozzarella, Emmental, cheddar, blue cheese, fennel powder
- ☐ **Capsicum & Tomato** 🍃
tomato sauce, mozzarella, trio of capsicum, cherry tomato, basil



Roast

- ☐ **Herby Roasted Chicken, Stuffing, Gravy**
- ☐ **Crispy Roast Pork Belly, Apple Compote**
- ☐ **NZ Rib Eye (Served Medium), Red wine or Black pepper sauce (+\$3)**



🍃 VEGETARIAN

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.



Mains

- ☐ **Agllo Olio** 🌿
Garlic, chili flakes, white wine, parsley
- ☐ **Cacio e Pepe**
crispy lardons, Grana Padano, arugula
- ☐ **Beef Bolognese**
Australian minced beef, homemade tomato sauce, parmesan powder
- ☐ **Pomodoro** 🌿
Homemade tomato sauce, olives, cherry tomato
- ☐ **Spinach & Ricotta Lasagna** 🌿
Homemade tomato sauce, lemon scented ricotta, spinach
- ☐ **Chicken Tikka Masala**
homemade masala sauce, papadum, raita
- ☐ **Coq Au Vin**
mushroom, bacon, pearl onions
- ☐ **Cider Pork Stew**
braised pork, potato, granny smith apples
- ☐ **Hong Kong Style Seabass**
ginger, soy sauce, garlic, spring onion, coriander
- ☐ **Grilled Seabass**
with Thai style Chimmichurri
- ☐ **Beef Bourguignon (+\$3)**
red wine, carrot, mushroom, pearl onion, bacon
- ☐ **Beef Rendang (+\$3)**
braised beef, spiced coconut gravy, fresh herbs
- ☐ **Shepards Pie**
mashed potatoes

For all pasta add on proteins
chicken / smoked salmon +\$5

🌿 VEGETARIAN

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.



Sides

- ☐ Cauliflower Gratin
- ☐ Mashed Potato (\$+3 for truffle)
- ☐ Corn Cobs, Umami Butter
- ☐ Sautéed Button Mushroom, Garlic and Thyme
- ☐ Roasted Mixed Vegetables
- ☐ Honey and Chili Glazed Carrots
- ☐ Egg Fried Rice
- ☐ Sautéed Spring Vegetables

Desserts

- ☐ Fresh Seasonal Fruits
- ☐ Mini Tarts
choice of 1: chocolate / lemon meringue / fruit
- ☐ Mini Tiramisu
- ☐ Macarons
assortment of flavors
- ☐ Mini Potted Vanilla & Mango Pannacotta
- ☐ Pavlova

 VEGETARIAN

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Beverage

Non-Alcoholic Package

\$12 PER GUEST FOR 3

soft drinks - coke, coke light, sprite | chilled juices - orange, apple, lime

STANDARD COFFEE & TEA STATION - (+\$3) PER GUEST FOR 3 HOURS

House Bar Package

\$38 PER GUEST FOR 1 HOUR

\$68 PER GUEST FOR 2 HOURS

\$98 PER GUEST FOR 3 HOURS

house pour spirits - vodka, whisky, tequila, rum, bourbon, gin

house pour wines - white & red

beers - san miguel pale, san miguel light

soft drinks - coke, coke light, sprite

chilled juices - orange, apple, lime

À La Carte Additions

San Miguel Pale & Light case (24 bottles) - \$288

McGuigan Shiraz case (6 bottles) - \$360

McGuigan Sauvignon Blanc case (6 bottles) - \$360

Tiger Keg (20 litres) - \$700

premium spirit bottles - \$150

house pour spirit bottles \$120

carafe of classic mojito - \$60

carafe of pimm's cup - \$50

carafe of fresh juice - \$22

carafe of chilled juice - \$11

carafe of iced lemon tea \$12

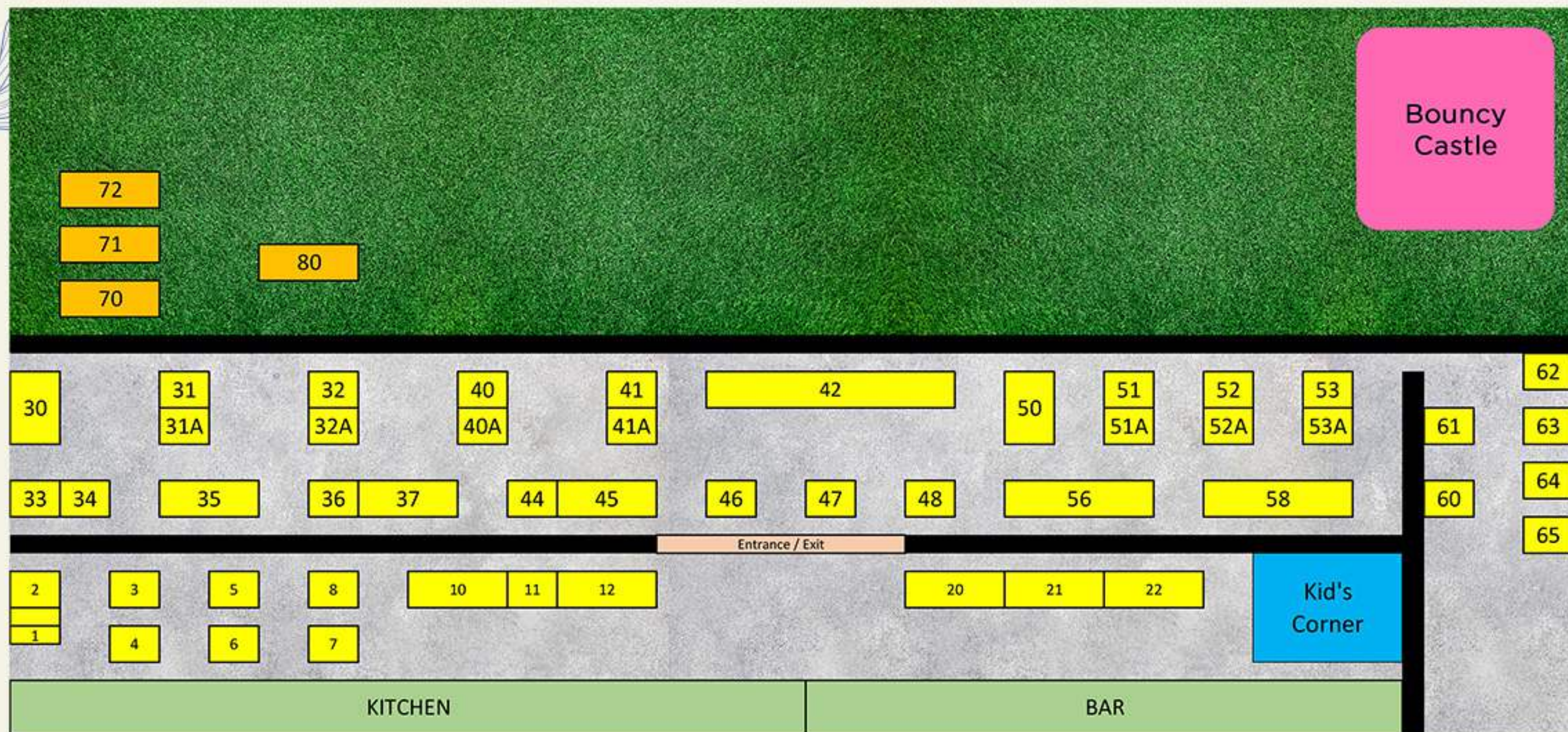
G.H. Mumm Champagne \$108





Goodman Arts Centre

Floorplan



Layout is a suggested seating guide only. Lawn area not included in this floorplan Tables and chairs may be reconfigured to suit your requirements. We recommend an in person site visit where you can discuss options with one of our managers.

