The Secret Patio

VENUE PACKAGE DEAL

Get Exclusive Perks When You Engage One Of Our Partnering Caterers & Other Wedding Vendors!

$5,280 NETT

(U.P. $6,180)

Exclusive full venue use of 4 hours

Additional 30min grace period

In-house Coordinator to assist 1 month before

1 hour rehearsal session (1 week prior to wedding)

1 Hair and Make up by Glam Canvas

4 Hours Wedding Photography with Shane Chua

1 Floral Bouquet & 1 groom Boutonniere

Waiver of cleaning and disinfecting fee

(Photographer and MUA subject to availability)

bakery brera & FINE FOODS

glamcanvas by sarah

桃苑 peach garden chinese restaurant

The Blue Ginger

manna pot catering

shane chua PHOTOGRAPHY

HALAL

The Secret Patio

MANNAPOT STANDARD CATERING

$30.40+/PAX

MINIMUM 40 PAX

Select One food item from 11 food Categories

Inclusive of bio-degradable disposable dining ware,

warmers with wax burner and buffet trays

Halal Certified

Waiver of cleaning fee



prices are subjected to prevailing gst and 10% service charge

1. APPETIZER

- Classic Potato Salad
- Nyonya Achar (Nyonya Pickled Vegetable)
- Tortilla Chips with Cheese Dip
- Caesar Salad with Croutons
- Tuna Pasta Salad with Capsicum, Red Onion
- Nyonya Pineapple Salad with Prawn

2. RICE

- Signature Taro Fried Rice with Edamame
- Butterfly Pea Coconut Rice
- Laksa Fried Rice
- Oriental Yang Zhou Fried Rice
- Truffle Mushroom Pilaf Rice
- Nyonya Black Gold Buah Keluak Fried Rice

3. NOODLE

- Signature Mee Siam Goreng
- Gourmet Wild Truffle Mushroom Aglio olio
- Wok Tossed Hong Kong Egg Noodle
- Wok Fried Spinach Noodle with Mushroom
- Pesto Fusilli Pasta with Sundried Tomato
- Oriental White Bee Hoon

4. CHICKEN

- Signature Curry Chicken
- Nyonya Heritage Chicken Pongteh
- Korean Garlic Soy Fried Chicken
- Country Chicken Stew
- Grilled Chicken with Roasted Garlic Cream Sauce
- Assam Fried Chicken

5. VEGETABLE

- Roasted Summer Vegetable Medley
- Braised Nonya Chap Chye
- Stir-fried Broccoli & Cauliflower with Shiitake & Goji
- French Vegetable Stew Ratatouille
- Parmesan Crusted Cauliflower Gratin
- Lemak Sayur Lodeh

6. FISH

- Tangy Sweet & Sour Fish
- Baked Fish with pesto cream sauce
- Fried Fish Fillet with Imperial Sauce
- Nonya Assam Fish
- Garlic Breadcrumb Fish
- Fried Fish Fillet with Japanese Glaze

7. PASTRY

- .Mini Belgian Chocolate Cake
- Mini Walnut Brownie
- Mini Red Velvet Cake
- Mini American Carrot Cake
- Mini Assorted Cheesecake
- Mini Chocolate Éclair

8. DESSERT

- Mango pudding with Lychee, Fruit Cocktail & Lychee Pop
- Snow Fungus with Red Dates & Longan (C/H)
- Pulut Hitam with Coconut Cream (H)
- Bo Bo Cha Cha (H)
- Iced Jelly with Peach and Lychee (C)
- Assorted Fresh Cut Fruits (C)

9. BEVERAGE

- Honey Yuzu
- Ice Lemon Tea
- Calamansi with Plum
- Passion Fruit
- Peach Muscat
- Water Chestnut Drink

10. SIDE

- Fried Platter (Samosa, Breaded Scallop, Spring Roll)
- Dim Sum Basket (Har Gao, Siew Mai, Cabbage Roll)
- "Claypot style" Braised Tofu with Mushrooms, Cabbage & Goji & Shrimp
- Truffle Mushroom Egg Fritata
- Mapo Tauhu
- Sotong Youtiao with Rojak sauce

11. SEAFOOD

- Golden Manna Prawn
- 3-Flavour Assam Prawn
- Royal Salted Egg Yolk Prawn
- Umami Sambal Squid
- Baked Seafood au Gratin (DS)
- Lemon Mint Chilli Tomato Prawn

The Secret Patio

BAKERY BRERA

$28++/PAX

MINIMUM 25 PAX

prices are subjected to prevailing gst and 10% service charge

Choice of 5 Pastries options in petite size

Assortment of sugared and non-sugared packet drinks or Hot Coffee and Tea

Choose 5 Pastry Options

SAVORY

Croissant

Triple Cheese Turkey Ham Croissant

Savoury Focaccia

Curry Pillow

Sardine Pillow

Turkey Ham Cheese Onion Danish

Mushroom Onion Danish

Savoury Scone

Turkey Ham Brioche Bun

Bratwurst Sausage Brioche Bun (Pork)

SWEET

Pain Au Chocolate

Sugar Palmier

Chocolate Brioche Bun

Choco Banana Brioche Bun

Banana Cheese Brioche Bun

Choco Cheese Brioche Bun

Brownie

Kouignamann

Lemon Meringue Tart

Salted Choc Tart

Mixed Berries Fruit Tart

The Secret Patio

THE BLUE GINGER BUFFET

$65++/PAX

MINIMUM 30 PAX

7 - Course Buffet Menu

Assortment of beverages

Premium Disposable Tableware provided

Food tasting option available at exclusive discounted rates

Waiver of cleaning fee

Basic buffet line set up decoration included

prices are subjected to prevailing gst and 10% service charge

THE BLUE GINGER - BUFFET MENU A

APPETIZERS

NONYA ARCHAR

MAINS

NGO HEONG
Minced pork and prawn rolls seasoned with five spice powder

AYAM PANGGANG BLUE GINGER
Deboned chicken thigh and drumstick flavoured with coconut milk rich in exotic spices and grilled to perfection

BABI PONG TAY
Stewed pork shoulder with preserved bean paste flavoured with cinnamon bark

TERONG GORENG CILI
Deep fried eggplant topped with a piquant chilli paste

IKAN MASAK ASSAM GULAI
Snapper fillets simmered in spicy tamarind flavoured with lemongrass

CURRY VEGETABLES
Cabbage, tomatoes & ladies fingers in a traditional homestyle curry

DESSERT

PULUT HITAM
FRESH FRUIT PLATTER

THE BLUE GINGER - BUFFET MENU B

APPETIZERS

NONYA ARCHAR

MAINS

NONYA ROLLS
Chicken, yam and vermicelli rolls served with ginger flower dressing

CHAP CHYE MASAK TITEK
A typical Peranakan mixed vegetable dish specially prepared in a tasty prawn stock

TAUHU NONYA
Deep fried beancurd with preserved bean paste sauce

AYAM BUAH KELUAK
Braised chicken with turmeric, galangal and lemongrass, cooked with Indonesian black nuts

BEEF RENDANG
Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

SNAPPER GORENG CHILLI
Deep fried snapper fillet in a piquant chilli paste

DESSERT

SAGO GULA MELAKA
FRESH FRUIT PLATTER

The Secret Patio

PEACH GARDEN BUFFET

FROM $30++

(ADDITIONAL PREMIUM MENUS AVAILABLE FOR TOP-UP)
MINIMUM 30 PAX

8 Course Buffet + 1 Drink from
Peach Garden Chinese Restaurant
Full Premium Buffet Line Set Up

prices are subjected to prevailing gst and 10% service charge and a $80++ flat rate delivery fee









MENU

Dim Sum (choose 2)

Steamed Siew Mai with Fish Roe
Steamed Scallop Dumpling with Black Truffle
Steamed Barbecue Pork Bun
Deep-fried Bean Skin Roll with Prawn and Seaweed
Crisp-fried Banana Prawn Roll
Vegetarian Spring Roll (V)

Meat / Chicken (choose 1)

Sweet and Sour Pork with Fresh Fruits
Honey-glazed Spare Rib with Sesame
Fried Prawn Paste Chicken
Szechuan Spicy Chicken
Roasted Chicken with Five Spices

Seafood (choose 1)

Stir-fried Sliced Fish with Spring Onion and Ginger
Crisp-fried Fish Fillet with Black Truffle Mayo
Crisp-fried Prawn with Crispy Oat Cereal
Crisp-fried Prawn with Salted Egg Yolk

Rice / Noodle (choose 1)

Yangzhou Fried Rice
Pineapple Fried Rice with Pork Floss
Stewed Ee-Fu Noodle with Twin Mushrooms (V)
Fried Hong Kong Noodle with Diced Chicken in Superior Soya Sauce
Fried Rice Vermicelli in Singapore Style

Vegetable / Beancurd (choose 2)

Stir-fried Broccoli with Assorted Mushrooms (V)
Stir-fried Kai Lan with Fresh Lily Bulb and Yam (V)
Stir-fried Baby Cabbage with Mushroom and Chestnut (V)
Sautéed Asparagus with Minced Garlic
Braised Beancurd with Fresh Gluten Puff and Local Spinach (V)
Braised Homemade Beancurd with Shitake Mushroom and Truffle Oil in Casserole

Dessert (choose 1)

Chilled Lemongrass Jelly
Chilled Jelly Royale
Warm Red Bean Soup with Lily Bulb and Orange Peel
Warm Black Glutinous Rice with Coconut Milk

Complimentary (choose 1)

Coke
Orange Soda
Green Tea

shane chua

PHOTOGRAPHY

$250 NETT /HR

Shane Chua is a Singapore based wedding photographer that has been documenting weddings professionally for over 7 years. His style of photography is built upon natural light and curiosity. He enjoys unravelling the story of his subjects through his images; Immortalising the beauty of every moment and emotions that deserve to be more than just a fleeting memory.

Everybody has a story.











Fleuriste

$200 NETT

Comes with:

One Bouquet and One matching Boutonniere

Up to 15 choices of floral designs

Inclusive of delivery











glamcanvas
by sarah

$400 NETT

Actual Day 1 Bridal Hair Styling & Makeup

Drawing inspiration from her 7 years as a Cabin Crew with Singapore Airlines, her signature look is a fushion of a clean Korean glass skin, and the allure of Thai glam make up with fascinating bold and vibrant colours.





