

1-Atico

Wedding Packages

Saturday and Sunday
(Lunch)

- A sumptuous wedding banquet specially prepared by our innovative and award winning culinary team
- An invitation by the chef to a special menu tasting for 2 persons (limited selection for set menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding lunch
- 10 litre barrel of Heineken beer
- 14 bottles of wine. Wine labels to be advised upon confirmation and subject to availability.
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- 4-hour exclusive usage of allocated areas for your wedding celebration
- Professional support from our team of experienced wedding planners.
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1,470
- 147 pieces of creatively designed menu cards & name tents (for plated menu only)
- Usage of in-house audio-visual equipment
- Exclusive use of private bridal room
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony

\$25,000 ++ for 147 Pax

Additional Pax at \$170++ Per Pax

All prices are subject to 10% service charge and prevailing government taxes including GST.

Terms and conditions apply.

1- Atico

4-Course Lunch Menu

MENU A

APPETISER [SELECT 1 ONLY FOR EVERYONE]

Smoke Salmon | Avocado | Sour Cream | Lime | Coriander
Heirloom Tomato | Stracciatella Cheese | Arugula Pesto | Extra Virgin Olive Oil
Tiger Prawn Salsa | Smoky Lime Aioli | Tomato Salsa with White Corn | Japanese Cucumber

SOUP [SELECT 1 ONLY FOR EVERYONE]

Chicken Consomme | Shredded Chicken | Italian Parsley
Wild Forest Mushroom Soup | Truffle Oil | Chives

MAINS

[BASED ON PRE-ORDERS FROM 2 CHOICES FOR GUEST T TO SELECT 1]

Barramundi A La Plancha | Aubergine Caponata | Asparagus | Fennel
Spice Marinated Baby Chicken | Creamy Mashed Potato | Broccolini | Roasted Chicken Jus
Slow Cooked Argentinian Beef Cheek | Carbonada | Charred Corn Kernels | Butternut Puree
| Red Wine Jus

DESSERT [SELECT 1 ONLY FOR EVERYONE]

Passion Fruit Tart | Passion Fruit Curd | Raspberry Jelly | Praline Crumbs | Raspberry Sauce
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries
Hazelnut Bar | Flourless Chocolate Sponge | Hazelnut Praline Mousse | Vanilla Chantilly |
Toasted Hazelnuts Passion Fruit Sauce

1- Atico

4-Course Lunch Menu

MENU B

APPETISER [SELECT 1 ONLY FOR EVERYONE]

Sweet Potato Cheese | Baked Sweet Potato | Bacon | Cream Cheese | Feta Cheese
Yellowtail Ceviche | Lime | Yuzu | Roasted Hazelnut | Shallots | Avocado, Tomatoes

SOUP [SELECT 1 ONLY FOR EVERYONE]

Hokkaido Corn Soup | Miso | Au Nori | Tofu | Shitake Mushroom
Miso Soup | Tofu Shitake Mushroom | Spring Onion Wakame | Shio Kombu

MAINS

[BASED ON PREORDERS FROM 2 CHOICES FOR GUEST TO SELECT 1]

Baked Norwegian Salmon | Green Pepper Sauce | Kombu Quinoa | Asparagus
Roasted French Poulet Chicken | Japanese Curry Sauce | Eryngii Mushroom | Sweet Potato
Puree
Yuzu Kuro Pork | Japanese Black Pork | Eryngii Mushroom | Kombu Quino | Seaweed Flake

DESSERT [SELECT 1 ONLY FOR EVERYONE]

Passion Fruit Tart | Passion Fruit Curd | Raspberry Jelly | Praline Crumbs | Raspberry Sauce
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries
Hazelnut Bar | Flourless Chocolate Sponge | Hazelnut Praline Mousse | Vanilla Chantilly |
Toasted Hazelnuts Passion Fruit Sauce

1- Atico

Wedding Packages

Friday & Saturday
(Dinner)

- A sumptuous wedding banquet specially prepared by our innovative and award winning culinary team
- An invitation by the chef to a special menu tasting for 2 persons (limited selection for set menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding dinner
- 30 litre barrel of Heineken beer
- 30 bottles of wine. Wine labels to be advised upon confirmation and subject to availability.
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- 4.5-hour exclusive usage of allocated areas for your wedding celebration
- Professional support from our team of experienced wedding planners.
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1,700
- 170 pieces of creatively designed menu cards & name tents (for plated menu only)
- 2D1N Stay at St.Regis Penthouse (Terms & Condition Applied)
- Usage of in-house audio-visual equipment
- Exclusive use of private bridal room
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony

\$38,000 ++ for 170 Pax

Additional Pax at \$220++ Per Pax

All prices are subject to 10% service charge and prevailing government taxes including GST.

Terms and conditions apply.

1- Atico

4-Course Dinner Menu

CANAPES [120 pieces each]

Mango Chicken with basil On Tomato Edible Spoon
Mushroom and Feta Tartlets

MENU A

APPETISER [SELECT 1 ONLY FOR EVERYONE]

Salmon Tartare | Hass Avocado | Japanese Cucumber | Yuzu Vinaigrette
Duck Rillettes | Pickled Mustard Seeds | Summer Berries Compote | Sourdough Crisp
Grilled Hokkaido Scallops | Chilled Mint | Green Pea Puree | Fennel | Ikura

SOUP [SELECT 1 ONLY FOR EVERYONE]

Sweet Corn Velouté | Charred Corn | Smoked Paprika | Chives
Shellfish Chowder | Clam Meat | Extra Virgin Olive Oil | Chives

MAINS

[BASED ON PRE-ORDERS FROM 2 CHOICES FOR GUEST TO SELECT 1]

Halibut A La Plancha | Caramelized Celeriac Puree | Artichoke | Chorizo | Fennel
Roasted Lamb Saddle | Grilled Romaine Lettuce | Buttery Potato Puree | Herbed Red Wine
Jus
Argentinian Beef Tenderloin | Caramelized Onion Puree Crushed Baby Potato | Black Truffle
Jus

DESSERT [SELECT 1 ONLY FOR EVERYONE]

Passion Fruit Tart | Passion Fruit Curd | Raspberry Jelly | Praline Crumbs | Raspberry Sauce
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries
Hazelnut Bar | Flourless Chocolate Sponge | Hazelnut Praline Mousse | Vanilla Chantilly |
Toasted Hazelnuts Passion Fruit Sauce

1- Atico

4-Course Dinner Menu

CANAPES [120 pieces each]

Mango Chicken with basil On Tomato Edible Spoon
Mushroom and Feta Tartlets

MENU B

APPETISER [SELECT 1 ONLY FOR EVERYONE]

Kajiki Tataki | Sword Fish | Onion Sauce | Anchovy Pesto | Corn Nut | Yellow Pepper
Tako Wasabi | Octopus | Leche De Tigre | Shallot | White Corn | Wasabi Stem

SOUP [SELECT 1 ONLY FOR EVERYONE]

Hokkaido Corn Soup | Miso | Au Nori | Tofu | Shitake Mushroom
Kombu Mushroom Soup | Kombu Mascarpone | Wild Mushroom | Croutons | Sesame Seed

MAINS

[BASED ON PREORDERS FROM 2 CHOICES FOR GUEST TO SELECT 1]

Roasted Cod Fish | Green Pepper Sauce | Kombu Quinoa | Asparagus
Beef Tenderloin | Yakiniiku Sauce | Eryngii Mushroom | Garlic Chips | Sweet Potato Puree
Yuzu Kuro Pork | Japanese Black Pork | Eryngii Mushroom | Kombu Quino | Seaweed Flake

DESSERT [SELECT 1 ONLY FOR EVERYONE]

Passion Fruit Tart | Passion Fruit Curd | Raspberry Jelly | Praline Crumbs | Raspberry Sauce
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries
Hazelnut Bar | Flourless Chocolate Sponge | Hazelnut Praline Mousse | Vanilla Chantilly |
Toasted Hazelnuts Passion Fruit Sauce

1-Atico

Wedding Packages

Sunday
(Dinner)

- A sumptuous wedding banquet specially prepared by our innovative and award winning culinary team
- An invitation by the chef to a special menu tasting for 2 persons (limited selection for set menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding dinner
- 30 litre barrel of Heineken beer
- 14 bottles of wine. Wine labels to be advised upon confirmation and subject to availability.
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- 4.5-hour exclusive usage of allocated areas for your wedding celebration
- Professional support from our team of experienced wedding planners.
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1,430
- 143 pieces of creatively designed menu cards & name tents (for plated menu only)
- Usage of in-house audio-visual equipment
- Exclusive use of private bridal room
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony

\$29,500 ++ for 143 Pax

Additional Pax at \$205++ Per Pax

All prices are subject to 10% service charge and prevailing government taxes including GST.

Terms and conditions apply.

1- Atico

4-Course Dinner Menu

MENU A

APPETISER [SELECT 1 ONLY FOR EVERYONE]

24 Months Ages Jamon Serrano | Marinated Stracciatella | Heirloom Cherry Tomato and Corn Salsa

Smoked Duck Breast | Pickled Mustard Seeds | Red Berry jam | Toasted Sourdough
Grilled Red Sea Prawns | Yuzu Honey Dressing | Tobiko | Ikura

SOUP [SELECT 1 ONLY FOR EVERYONE]

Roasted Pumpkin Velouté | Croutons | Smoked Paprika | Herb Oil
Caramelized French Onion Soup | Beef Stock | Chives

MAINS

[BASED ON PRE-ORDERS FROM 2 CHOICES FOR GUEST T TO SELECT 1]

Sea Bass A La Plancha | Charred Celeriac | Celeriac Puree | Tomato and Corn Salsa
Seared Marinated Spring Chicken | Corn Humita & Smoked Paprika Glazed Carrots |
Portobello | Roasted Chicken Jus
Argentinian Grass Fed Angus Tenderloin | Piquillo Puree | Roasted Broccolini | Endive | Red
Wine Jus

DESSERT [SELECT 1 ONLY FOR EVERYONE]

Passion Fruit Tart | Passion Fruit Curd | Raspberry Jelly | Praline Crumbs | Raspberry Sauce
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries
Hazelnut Bar | Flourless Chocolate Sponge | Hazelnut Praline Mousse | Vanilla Chantilly |
Toasted Hazelnuts Passion Fruit Sauce

1- Atico

4-Course Dinner Menu

MENU B

APPETISER [SELECT 1 ONLY FOR EVERYONE]

Tuna Tataki | Onion Sauce | Anchovies Pesto | Corn Nut | Yellow Pepper
Sweet Potato & Cheese | Baked Sweet Potato | Bacon | Cream Cheese | Feta Cheese

SOUP [SELECT 1 ONLY FOR EVERYONE]

Hokkaido Corn Soup | Miso | Au Nori | Tofu | Shitake Mushroom
Kombu Mushroom Soup | Kombu mascapone | Wild mushroom | Crutons | Sesame seed

MAINS

[BASED ON PREORDERS FROM 2 CHOICES FOR GUEST TO SELECT 1]

Baked Norwegian Salmon | Green Pepper Sauce | Kombu Quinoa | Asparagus
Roasted Beef Tenderloin | Yakiniku Sauce | Eryngii Mushroom | Garlic Chips | Sweet Potato
Puree
Yuzu Kuro Pork | Japanese Black Pork | Eryngii Mushroom | Kombu Quino | Seaweed Flake

DESSERT [SELECT 1 ONLY FOR EVERYONE]

Passion Fruit Tart | Passion Fruit Curd | Raspberry Jelly | Praline Crumbs | Raspberry Sauce
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries
Hazelnut Bar | Flourless Chocolate Sponge | Hazelnut Praline Mousse | Vanilla Chantilly |
Toasted Hazelnuts Passion Fruit Sauce