

INDOCAFÉ

the white house

WEDDING PACKAGE

Enjoy a sumptuous spread, meticulously prepared by our Nyonya Chef

We offer a customisation of vegetarian and pork-free menu as well

Package Includes

A delectable Peranakan set menu specially prepared by our Nyonya Chef

Standard floral decorations at the reception, VIP table and guest tables

Free flow of soft drinks throughout the wedding

Complimentary parking space (up to 8 cars)

Terms & Conditions

Usage of venue for 3 hours

Lunch: 12pm to 3pm | Dinner: 6pm to 9pm

Minimum of booking for 20 persons is required

Maximum capacity 48 persons

Minimum Spending

Lunch: Tuesday – Thursday \$4,000++

Friday – Sunday | Eve & PH \$5,000++

Dinner: Tuesday – Thursday \$5,000++

Friday – Sunday | Eve & PH \$6,000++



PERANAKAN SET LUNCH MENU

STARTERS

Belinjo | Sambal Belachan | Achar

Signature Platter
Kueh Pie Tee | Ngoh Hiang | Otah Otah

MAIN DISHES (Communal Sharing Style)

Ayam Buah Keluak
Braised chicken with black nuts paste and exotic spices

INDOCAFÉ Beef Rendang
Slow-cooked beef cheeks in INDOCAFÉ's special blend of spices

Ikan Masak Merah
Deep-fried cod fish fillet served with homemade sweet sauce

Nyonya Chap Chye
Braised mixed vegetables with prawns in fermented bean curd sauces

Fragrant Jasmine White Rice

DESSERT

Bubur Cha Cha (Hot)
Soup of yam, sweet potatoes and banana in rich coconut milk

\$118 PER PERSON
(Min. of 20 persons)

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PERANAKAN SET DINNER MENU

STARTERS

Belinjo | Sambal Belachan | Achar

Signature Platter
Kueh Pie Tee | Ngoh Hiang | Otah Otah

SOUP

Hee Peow Tng
Fish maw soup with homemade prawn balls, pig tripe and cabbage in chicken broth

MAIN DISHES (Communal Sharing Style)

Ayam Buah Keluak
Braised chicken with black nuts paste and exotic spices

INDOCAFÉ Beef Rendang
Slow-cooked beef cheeks in INDOCAFÉ's special blend of spices

Ikan Sambal Bunga Kantan
Deep-fried cod fillet served with chef's special sambal ginger flower

Udang Assam Goreng
Wok-fried tiger prawns with tamarind sauce and premium dark soya sauce

Nyonya Chap Chye
Braised mixed vegetables with prawns in fermented bean curd sauces

Fragrant Jasmine White Rice

DESSERT

Bubur Cha Cha (Hot)
Soup of yam, sweet potatoes and banana in rich coconut milk

\$138 PER PERSON
(Min. of 20 persons)

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BEVERAGE LIST:

COOLERS

Chilled Lemongrass, Chilled Kalamansi, Iced Roselle Tea \$7

SOFT DRINKS

Coke, Coke Light, Sprite \$6

BEERS 330ml

Tiger, Asahi \$13

DELICATE BUBBLES

Antica Fratta Franciacorta Brut \$128

Saracco Moscato d'Asti \$78

WHITE WINE

La Tunella, Sauvignon Blanc \$82

La Tunella, Pinot Grigio \$82

Paolo e Noemia d'Amico, Chardonnay \$78

White Box, Sauvignon Blanc \$78

RED WINE

Chianti Classico DOCG Castellare di Castellina \$92

Arlequin, Grenache Shiraz Mourvedre \$86

Wild Rock Hawke's Bay, Merlot \$82

White Box Heathcote, Shiraz \$78

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GENERAL INFORMATION

Usage of venue for 3 hours
Lunch: 12pm to 3pm
Dinner: 6pm to 9pm or 7pm to 10pm

Minimum of booking for 20 persons is required
Maximum capacity 48 persons
(main dining 40 persons & private room 8 persons)

We are non Halal-certified restaurant

A non-refundable deposit of 50% of the total bill is required

Complimentary parking space up to 6 cars

Our corkage charges are as follow:
750ml duty-paid red/white wine - \$35++ per bottle
750ml duty-paid sparkling wine - \$45++ per bottle
700-750ml duty-paid hard liquor - \$55++ per bottle

Projectors, screen, microphone and speakers rental charges apply

35 Scotts Road, Singapore 228227

OPERATING HOURS

Tuesday to Sunday
Lunch: 12pm to 2.30pm (Last order 2pm)

Dinner: 6pm to 10pm (Last order 9:30pm)

Closed on Monday

For further inquiries, you can send an email to:
enquiry@thehouseofindocafe.com or contact our restaurant team at 6733 2656