



2019

• Solemnization Weekday Package •

Seal your commitment of eternal love

9AM - 12PM
Solemnization Only

SOLEMNIZATION ONLY
(WITHOUT FOOD) 50 CHAIRS PROVIDED

S\$2988++

10AM - 2PM | 7PM - 11PM
Solemnization with Food Reception (Min. 50 pax)

SOLEMNIZATION WITH FOOD RECEPTION
FOOD CHARGED SEPARATELY BELOW

S\$2988++

MONDAY - THURSDAY
(MIN. 50 PAX)
FRIDAY
(MIN. 100 PAX)

ADDITIONAL

STANDING RECEPTION
(THEATRE SEATING)

S\$55++

S\$60++

BUFFET MENU
(PER PERSON)

DELUXE

PREMIUM

SIT-DOWN RECEPTION
(BANQUET SEATING)

S\$95++

S\$100++



BY WATABE WEDDING



• SEAL YOUR COMMITMENT •

Weekday Celebrations

STANDING RECEPTION

- 01 solemnization table & 05 wedding chairs
- 03 car park lots for bridal & family cars at Chijmes forecourt
- Basic audio system with professional operator
- Usage of makeup room
- Usage of ring pillow, flower basket & signature pens
- Complimentary 01 red packet box
- 01 reception table & 03 chairs
- 01 easel for couple's wedding signage
- 4 cocktail tables (*for standing reception only*)

Flower Arrangement (Roses, Eustomas & Fillers)

- Solemnization Table
- Couple's Chairs
- 10 Pew flowers for guests' chairs (*for standing reception only*)

SIT - DOWN RECEPTION

ADDITIONAL

- 5ft round tables for a table of 10 persons
- Full table setting inclusive of napkins, porcelain tableware and glassware
- Fresh flower centerpieces for reception table & guest tables
- Pre-wedding reception (30 mins) with 01 preferred drink (same as buffet menu)

OPTIONAL ARRANGEMENTS

- Long table seating @ S\$10++ per person
- Cushion chair @ S\$6.50+ per chair
- Tiffany chairs require a top-up of S\$7.50+ per chair (min. order of 200 pcs)
- Cocktail table @S\$30+ per unit



Terms & Conditions

This package is only applicable for weddings in **2019**

Any increment of order must be in multiple of **5 persons**

Prices are in Singapore Dollars and subject to 10% service charge and prevailing government taxes

Buffet menu prices are inclusive of cushion chairs with ivory seat covers

The number of food ordered will have to be equivalent or more than the number of guest attendance

Strictly no external caterers

Catered reception will have to be completed in 02 hours according to NEA regulation

A non-refundable deposit of S\$2000 nett (cash/cheque/TT/NETS) is required to secure the booking of date

Package prices and conditions are subject to change without prior notice

Photos in this package are purely for illustration purposes only



• SEAL YOUR COMMITMENT •

————— Deluxe Local Delights Menu Selection A —————

S\$55 ++ PER PERSON | S\$95 ++ PER PERSON

Menu is subject to change without prior notice.

Main Course

- Japanese Fragrant Garlic Fried Rice with Tobiko
- Stir Fried Glass Noodles with Shrimp and Chicken Slices

Vegetable

- Stir Fried Hong Kong Kailan with Dried Shrimp

Chicken

- Grilled Chicken with Apricot Sauce

Fish

- Pan Fried Dory Fish with Lemon Butter Sauce

Seafood

- Prawn Fritter with Mango Dip

DIY Station

- Forest Mushroom Cream Soup served with Bread Roll

Snacks & Pastry

- Mini Fruit Tartlet
- Assorted Pastries (*Cheesecake and Brownie*)

Dessert

- Chilled Honeydew Sago

Beverage (*kindly choose 01*)

- ☐ Fruit Punch
- ☐ Pink Guava
- ☐ Ice Lemon Tea





• SEAL YOUR COMMITMENT •

————— Deluxe Local Delights Menu Selection B —————

S\$55 ++ PER PERSON | S\$95 ++ PER PERSON

Menu is subject to change without prior notice.

Main Course

- Steamed Golden Pumpkin Mixed Grain Rice
- Old School Delights Hokkien Prawn Noodles

Vegetable

- Broccoli with Mushroom and Sliced Sweet Beancurd with Premium Stock

Chicken

- Baked Chicken Rendang with Grated Coconut

Fish

- Chef's Signature Muar Otah

Seafood

- Deep Fried Golden Ebi Prawn with creamy mayonnaise

DIY Station

- Traditional Kueh Pie Tie (*Serve with Turnips, Carrots, Prawn, Tart Shell, Chili*)

Snacks & Pastry

- Cream Puff infused with Kopi C essence
- Chendol Panna Cotta

Dessert

- Classic Favourite Bubur Cha Cha (*hot*)

Beverage (*kindly choose 01*)

- ☐ Fruit Punch
- ☐ Pink Guava
- ☐ Ice Lemon Tea





• SEAL YOUR COMMITMENT •

— Premium Menu Selection A (Western) —

S\$60 ++ PER PERSON | S\$100 ++ PER PERSON

Menu is subject to change without prior notice.

Appetizer

- Citrus cured Seafood Cocktail
- Chicken Caesar Salad
- Potato Salad with Gherkin and Fresh Onion

Soup *(kindly choose 01)*

- Cream of Asparagus
- Cream of Chicken
- Cream of Mushroom
- Minestrone Soup

**Accompanied with Bread Roll and Unsalted Butter*


Hot Entrée

- Sauté Garlic and Parsley Prawns with Trio Pepper in Olive Oil
- Herb Marinated Baked Fish, Cherry Tomato and Corn Salad with Italian Parsley
- Fried Garlic Marinated Boneless Chicken with Mango Salsa
- Spanish Beef Meatball with Spicy Pomodoro Sauce with Fresh Basil
- Angel Hair Pasta Accompanied by Sautéed Assorted Vegetables
- Baked Potato with Cream and Parmesan Cheese

Dessert

- Assorted Mini Cut Cakes
(Coffee Chocolate Cheesecake, Green Tea Almond Cake, Red Velvet Cake)
- Fresh Fruits Platter
(Pineapple, Papaya, Watermelon, Honeydew, Grapes)
- Chilled Honeydew Cream with Sago

Beverage *(kindly choose 01)*

- Pokka Iced Green Tea
 - Pokka Iced Lemon Tea
 - Coke
 - Fanta Orange
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• SEAL YOUR COMMITMENT •

— Premium Menu Selection B (International) —

S\$ 60 ++ PER PERSON | S\$ 100 ++ PER PERSON

Menu is subject to change without prior notice.

Appetizer

- Oriental Platter
(Vietnamese Spring Roll, Chicken Ngoh Hiang, Jelly Fish)
- Tossed Fusilli Pasta
(Shredded Chicken, Capsicum & Basil Pesto)

DIY STATION *(kindly choose 01)*

- Traditional Laksa
- Mee Soto
- Prawn Noodles
- Mee Rebus


Hot Entrée

- Baked Cajun Boneless Chicken Thigh
- Steamed Fish Soya Crumbs and Leeks
- Assam Prawns
- Beef Meatball in Chilli Crab Sauce
- Broccoli and Cauliflower with Premium Stock
- Chicken and Seafood wrapped in Beancurd Skin with Mayonnaise Dip
- Fried Mee Tai Mak

Dessert

- Chilled Aloe Vera with Mandarin Orange and Lime Juice
- Mini Coffee Chocolate Cheesecake
- Chocolate Éclairs

Beverage *(kindly choose 01)*

- Pokka Iced Green Tea
 - Pokka Iced Lemon Tea
 - Coke
 - Fanta Orange
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Contact Us



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CHIJMES HALL



CALDWELL HOUSE

BY WATABE WEDDING