



Nestled along the lush tranquility of Scotts Road are two charming black and white grand architecture bungalows standing alongside each other – The Colonial White House and INDOCAFÉ.

Built in the 19th century, this heritage landmark exudes the alluring aura of yesteryears which makes a beautiful venue for a luxe wedding with a touch of nostalgia.

The main hall is spacious - adorned with plush seats and dark wood furnishings that are accentuated by warm light, overall articulating a quaint and intimate wedding ambience. With a dedicated team, you'll be capturing picture perfect memories of your big day all through the night.



## CAPACITY OVERVIEW

### VENUE

### TYPE OF EVENT & SEATING CAPACITY

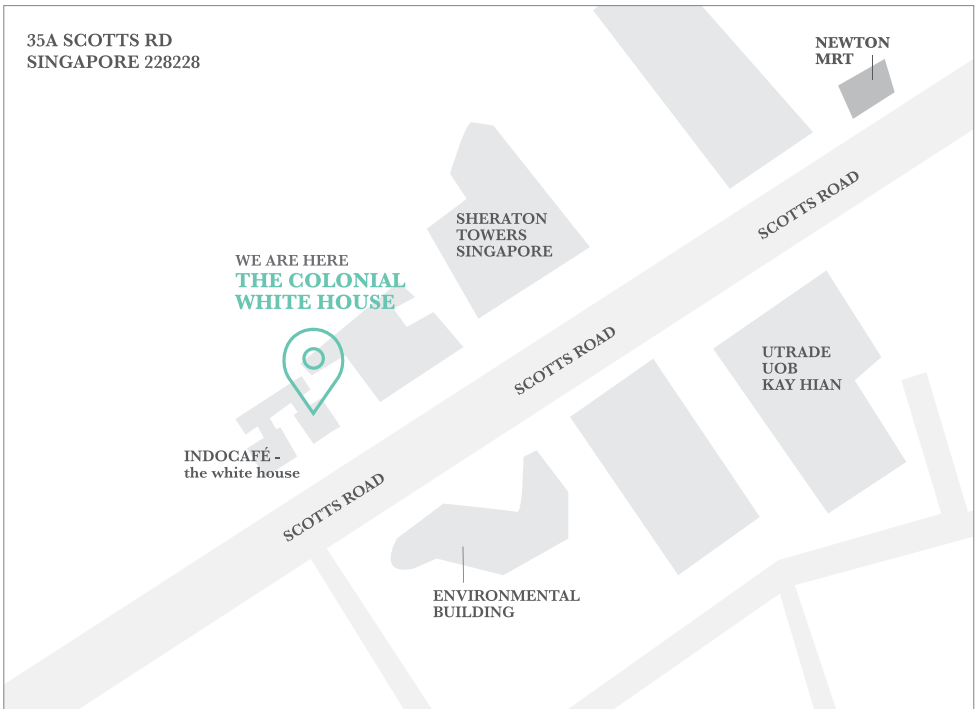
The Colonial White House (Function Hall)	Seated Lunch & Dinner (up to 70 person)	Buffet Lunch & Dinner (up to 60 person)
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The Colonial White House & Indocafé (2 Bungalows)	Seated Lunch & Dinner (up to 118 person)	Buffet Lunch & Dinner (up to 108 person)
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Min. Spend for Lunch & Dinner - \$6,000++ & \$10,000++ on F&B for the exclusive use of both bungalows

\*Venue capacity is subject to change based on set-up requirements

## GETTING THERE





Conveniently situated in the heart of Orchard Road, KUVU – a lifestyle concept by tcc, has proven to impress with a new benchmark for multi-concept spaces that will meet all your needs in creating an unforgettable wedding.

Spanning more than 9,000 sq ft, its Shoji-inspired modern interior made complete with sleek contemporary furnishing and curated warm lighting sets the perfect mood and ambience for all sorts of wedding that will leave you revelled in warmth and love. Be it contemporary or whimsical; know that your journey with us will start and end with a sweet aftertaste.



## CAPACITY OVERVIEW

### VENUE

### TYPE OF EVENT & SEATING CAPACITY BASED ON EXISTING SET-UP

Lounge, Bar & Gazebo

Seated Capacity  
(up to 100 person)

Standing Capacity  
(up to 150 person)

Min. Spend for Lunch & Dinner - \$5,000++ & \$10,000++ respectively

Dining Area

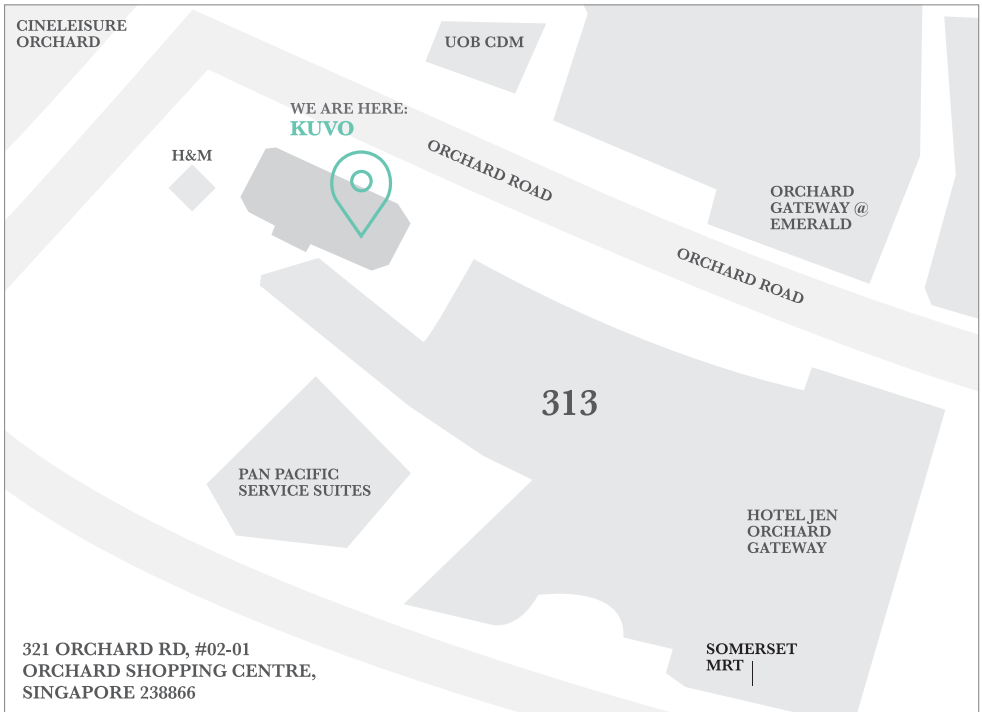
Seated Capacity  
(up to 80 person)

Standing Capacity  
(up to 120 person)

Min. Spend for Lunch & Dinner - \$4,000++ & \$8,000++ respectively

\*Venue capacity is subject to change based on set-up requirements

## GETTING THERE



# *Love Moments*

## *Lunch Package*

### **PACKAGE INCLUSIVE OF:**

Enjoy a sumptuous lunch spread, specially prepared by our team of International Chefs

(Choice of Peranakan, International Buffet or Western Set Menus)

Free flow of soft drinks throughout the wedding

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

Complimentary use of red packet box and ring pillow

Choice of wedding favours for all your distinguished guests

**\$55 PER PERSON**

\*All prices are subject to 10% service charge & 7% GST

\*Catering charges are applicable for all other off-site bookings

\*Menus are subject to changes without prior notice

\* Minimum of 50 persons for all packages



# *Love Moments*

## *Lunch Package*

INTERNATIONAL BUFFET

### **APPETISERS**

Potato, Celery & Apple Salad  
Mixed Green with Dressing and Condiments  
Green Papaya Salad, Prawns, Peanuts with Calamansi & Plum Dressing  
Chilled Seafood Fusilli Pasta Salad with Pesto

### **MAIN COURSE**

White Fish Fillet with Tomato, Olive Salsa and Fresh Herbs  
Roasted Boneless Chicken Thigh and Assorted Mushrooms  
Japanese Beef Curry with Vegetables  
Braised Mushroom & Broccoli in Oyster Sauce  
Roasted Seasonal Garden Vegetables  
Steamed Fragrant Rice

### **DESSERTS**

Seasonal Fresh Fruit Platter  
Marble Cheesecake  
Strawberry Custard Tartlet  
Lemon Crumble Bar

### **BEVERAGES**

Freshly Brewed Coffee and Tea

**\$55 PER PERSON**



*Love Moments*  
*Lunch Package*

3 - COURSE SET MEAL

**APPETISER**

Tomato and Mozzarella Salad,  
Pesto Dressing

**MAIN COURSE**

Lemon and Rosemary Chicken Thigh,  
Roasted Mediterranean Vegetables

**DESSERT**

Chocolate Crunch Bar  
Cocoa Crumble, Seasonal Berries, Almond Tuile

**BEVERAGES**

Freshly Brewed Coffee and Tea

**\$55 PER PERSON**



# *Love Moments*

## *Lunch Package*

PERANAKAN BUFFET

### **APPETISERS**

Nyonya Kueh Pie Tee Station  
Pastry Cups with Turnip, Fresh Seafood and Homemade Garlic Sauce  
Assorted Salad Leaves with Asian Condiments and Dressings

### **MAIN COURSE**

Chawanmushi Egg Custard with Barramundi Fillet  
Organic Chicken with Authentic Nyonya Curry  
Ikan Masak Merah  
Chap Chye  
Steamed Fragrant Rice

### **DESSERT**

Glutinous Rice Cake with Traditional Kaya  
Steamed Cake with Banana  
Pancake Roll with Sweet Coconut and Gula Melaka

### **BEVERAGES**

Freshly Brewed Coffee and Tea

**\$55 PER PERSON**





# *Love Moments*

## *Lunch Package*

### PERANAKAN COMMUNAL LUNCH MENU

#### **APPETISERS**

Nyonya Kueh Pie Tee

Pastry Cups with Turnip, Fresh Prawns and Homemade Garlic Sauce  
Chawanmushi Steamed Egg Custard with Barramundi Fillet

#### **MAIN COURSE**

Organic Chicken in Nyonya Curry

Braised Pork Belly in Garlic, Pepper and Premium Dark Sauce

Stir-Fried Squid with Sambal Paste

Stir-Fried Water Spinach with Garlic

Steamed Fragrant Rice

#### **DESSERT**

Coconut Soup with Sweet Potato, Banana and Tapioca Pearls

#### **BEVERAGES**

Freshly Brewed Coffee and Tea

**\$55 PER PERSON**



# *Sweet Moments*

## *Wedding High Tea*

### **PACKAGE INCLUSIVE OF:**

A delectable International High Tea Buffet Menu prepared  
by our team of International Chefs

Free flow of soft drinks throughout the wedding

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

Usage of red packet box and ring pillow

Choice of wedding favours for all your distinguished guests

**\$45 PER PERSON**

\*All prices are subject to 10% service charge & 7% GST

\*Catering charges are applicable for all off-site bookings

\*Menus are subject to changes without prior notice

\* Minimum of 50 persons for all packages



*Sweet Moments*  
*Wedding High Tea*

INTERNATIONAL BUFFET

**ASSORTED FINGER SANDWICH  
& BAKERY SELECTION**

Truffle Egg Salad Sandwich  
Turkey Ham & Cheese Sandwich  
Mini Chicken Pie  
Apple Danish

**HOT SAVOURY SELECTION**

Seafood Baked Rice  
Singapore Curry Chicken with Potato  
Cream Dory Fillet with Warm Onion Sauce  
Fusilli Aglio e Olio with Mushroom

**DESSERT**

Caramel Nutty Tartlets  
Pistachio Financier  
Double Cookie & Cream Cheesecake  
Seasonal Fresh Fruit Platter

**BEVERAGE**

Freshly Brewed Coffee and Tea

**\$45 PER PERSON**



# *Romantic Moments*

## *Wedding Dinner*

### **PACKAGE INCLUSIVE OF:**

Enjoy a sumptuous dinner spread, specially prepared by  
our team of International Chefs  
(Choice of Peranakan, International Buffet or Western Set Menus)

Choose from The Colonial White House, Kuvo or off-site venue of your choice

Free flow of soft drinks throughout the wedding

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

Complimentary use of red packet box and ring pillow

Special “Wedding Bells” Benefits

**\$108 PER PERSON**

\*All prices are subject to 10% service charge & 7% GST

\*Catering charges are applicable for all off-site bookings

\*Menus are subject to changes without prior notice







\* Minimum of 50 persons for all packages



# Wedding Bells


Wedding Bells complete the celebratory event and mark the new beginning of happiness and love.

Customise your package with our specially curated Wedding Bells offerings, available with every \$500nett spent on your wedding package.

Stylish wedding guestbook	1 x 
Two tcc membership cards with exclusive privileges and rewards	1 x 
A pyramid tower with a bottle of Antica Fratta for the toasting ceremony	3 x 
A wedding high tea for the Bride and Bridesmaids (maximum of four persons)	4 x 
Elegant wedding invitation cards for up to 60% of your confirmed guest list (excludes printing).	4 x 
Choice of wedding amenities from our selection for all your confirmed guests in attendance.	4 x 




# Wedding Bells


Complimentary selection of welcome  
butler-passed canapés (Maximum of 3 trays) 5 x 


\$200 dining vouchers at tcc - the connoisseur concerto 5 x 


\$200 dining vouchers at INDOCAFE - the white house 5 x 

\$200 dining vouchers at Buona Terra Italian Restaurant 5 x 

Waiver of corkage charge for all duty-paid and sealed bottles of  
hard liquor (except beer, champagne and wine) 6 x 

Celebrate your first anniversary dinner with a complimentary  
set dinner for two (worth \$256) at Buona Terra Italian Restaurant 6 x 


One complimentary bottle of house wine for every  
table of ten persons. 7 x 


Spa package for the bride, inclusive of a classic gelish manicure  
and pedicure and hand and foot treatment 8 x 



# Wedding Bells

A tantalising selection of Asian Live Station that will delight your guests 9 x 

One complimentary 20-litre barrel of selected draught beer 10 x 

One night stay at the Sheraton Towers Singapore, deluxe room inclusive of breakfast for two persons 10 x 

One night at the Goodwood Park Hotel, deluxe room inclusive of breakfast for two persons. 11 x 

90 minutes couple spa treatment for two 12 x 

Outdoor Solemnisation set up 15 x 

Photo booth inclusive of props (Maximum of 2 hours) 16 x 



# *Romantic Moments*

## *Wedding Dinner*

### INTERNATIONAL BUFFET

#### **APPETISERS**

Roasted Chicken, Chickpea and Tomato Salad with Lemon,  
Garlic & Extra Virgin Olive Oil Dressing  
Mixed Greens with Apple, Celery, Grape and Yoghurt Dressing  
Ceviche Style Assorted Seafood Salad, Pickled Vegetables,  
Lime & Coriander Dressing  
Green Papaya Salad, Prawns & Peanuts with Calamansi and Plum Dressing

#### **SOUP**

Truffle Scented Mushroom Soup with Croutons

#### **MAIN COURSE**

Oven Baked Snapper with Ginger, Onion & Shoyu Sauce  
Mixed Seafood Stew in White Wine, Garlic and Chili Aioli  
Roasted Boneless Chicken Thigh with Tarragon Sauce  
Stir-Fried Beef and Celery with Black Pepper Sauce  
Oven Roasted Seasonal Garden Vegetables  
Braised Mushroom & Broccoli in Oyster Sauce  
Potato and Sweet Potato Gratin  
Cashew Nut and Coriander Pilaf Rice

#### **DESSERT**

Pistachio Financier, Double Chocolate Fudge, Strawberry Custard Tartlet,  
Coffee Cheesecake, Lemon Crumble Bar, Assorted Macarons, Fresh Fruit Platter

#### **BEVERAGE**

Freshly Brewed Coffee and Tea

**\$108 PER PERSON**





*Romantic Moments*  
*Wedding Dinner*

4 - COURSE WESTERN SET MEAL

**COLD STARTER**

Smoked Duck with Apple, Celery and Grape Salad,  
Yoghurt Dressing

**SOUP**

Truffle Scented Leek & Potato Cream Soup,  
Crushed Roasted Hazelnut

**MAIN COURSE**

Slow-Cooked Salmon Fillet  
Green Pea Puree, Roasted Baby Carrot & Spring Onions, Beurre Blanc Foam

**DESSERT**

Cheesecake Bar with Passionfruit Jam,  
Raspberry and Butter Crumble

**BEVERAGES**

Freshly Brewed Coffee and Tea

**\$108 PER PERSON**



# *Romantic Moments*

## *Wedding Dinner*

### PERANAKAN BUFFET

#### **APPETISERS**

Bok Nee Salad  
5 Spice Pork Ngoh Hiang  
Mesclun with Assorted Asian Condiments and Asian Dressing

#### **MAINS**

Chawanmushi Egg Custard with Barramundi Fillet  
Organic Fried Chicken Marinated with Blue Ginger and Lemongrass  
Slow-Cooked Wagyu Beef Rendang in Special Blend of Spices  
Pan-Roasted Cod Fish Fillet with Homemade Sweet Sauce  
Mixed Vegetable Stew in Coconut Gravy  
Steamed Fragrant Rice

#### **STATIONS**

Nyonya Kueh Pie Tee  
Pastry Cups with Turnip, Fresh Seafood and Homemade Garlic Sauce  
Assam Laksa with Traditional Accompaniments

#### **DESSERT CORNER**

Mini Coconut Pudding with Chendol, Red Bean and Gula Melaka  
Glutinous Rice Cake with Traditional Kaya  
Steamed Cake with Banana  
Pancake Roll with Sweet Coconut and Gula Melaka

#### **BEVERAGE**

Freshly Brewed Coffee and Tea

**\$108 PER PERSON**



# *Romantic Moments*

## *Wedding Dinner*

PERANAKAN COMMUNAL DINING

### **APPETISERS**

Nyonya Kueh Pie Tee  
Pastry Cups with Turnip, Fresh Prawns and Homemade Garlic Sauce  
5 Spice Pork Ngho Hiang

### **MAINS**

Organic Chicken in Nyonya Curry  
Wagyu Beef Rendang Slow-Cooked in Indocafe Special Blend of Spices  
Pan-Roasted Cod Fish Fillet with Homemade Sweet Sauce  
Tiger Prawns Sautéed in Spicy Pineapple Gravy and Served with Ladyfingers  
Stir-Fried Water Spinach with Garlic  
Steamed Fragrant Rice

### **DESSERT**

Coconut Pudding with Chendol and Red Bean,  
Gula Melaka

### **BEVERAGES**

Freshly Brewed Coffee and Tea

**\$108 PER PERSON**





Whether you are going for an outdoor wedding surrounded with lush greenery or an intimate traditional church wedding, we are excited to complete your experience with an exquisite range of gourmet menus prepared by our team of international chefs.

Take your pick from our selections of Peranakan, western or international cuisines with different packages made available for lunch or high tea. Allow us to keep your guests' palettes sated all through the event while you celebrate the commitment of stepping into a new life together.



THE PACKAGE WILL COMPLIMENT YOUR OCCASION WITH:

- Complete buffet set up with skirting
- Buffet floral arrangement
- Full set of Bio-degradable ware
- Reception table with floral arrangement
- One Guest Sign-in book
- Free flow of Fruit Punch, Coffee & Tea
- Experience Banquet Personnel to oversee the entire event
- Provision of cocktail table with linen (1 table for every 50 guest)
- Special VIP Bridal table with 10 chairs

\*All prices are subject to 10% service charge & 7% GST

\*Catering charges are applicable for all off-site bookings

\*Menus are subject to changes without prior notice

\* Minimum of 200 persons for all packages



# *Off-Site Wedding Buffet*

## LUNCH MENU A

### **SALAD & APPETISER**

Fresh Garden Greens with Condiment & Dressing

Waldorf Salad

Granny Smith Apples, Celery, Raisin & Walnut Tossed with Seasoned Mayonnaise Dressing

### **LOCAL DELIGHT STATION**

Kueh Pie Tee

Pastry Cups with Turnip, Fresh Prawns and Homemade Garlic Sauce

### **HOT SELECTION**

Stir-Fried Chicken with Black Bean Sauce

Braised Mushroom with Broccoli

Garlic Butter Prawn

Grilled Cream Snapper with Lemongrass Cream

Vegetable au Gratin

Garlic Fried Rice

### **DESSERT**

Mini Carrot Cake

Mini Blackforest Cake

Pistachio Financier

Seasonal Fresh Fruit Platter

### **BEVERAGES**

Fruit Punch

Freshly Brewed Coffee & Tea

**\$20+ PER PERSON**



# *Off-Site Wedding Buffet*

## LUNCH MENU B

### **SALAD & APPETISER**

Fresh Garden Greens with Condiment & Dressing

Smoked Salmon Platter

Assorted Cold Cut Platter

Beef Pastrami, Cajun Chicken, Smoked Turkey Ham

### **LOCAL DELIGHT STATION**

Singapore Laksa

### **HOT SELECTION**

Marinated Chicken Breast with Wild Mushroom Sauce

Mediterranean Vegetable Stew

Grilled Cream Snapper with Ginger, Onion & Shoyu Sauce

Stir-Fried Squid in Chilli Paste

Baked Potato Wedges with Rosemary Thyme

Pineapple Fried Rice

### **DESSERT**

Mini Carrot Cake

Mini Blackforest Cake

Pistachio Financier

Seasonal Fresh Fruit Platter

### **BEVERAGES**

Fruit Punch

Soft Drink

Freshly Brewed Coffee & Tea

**\$25+ PER PERSON**



# *Wedding Embellishments*

*(Optional)*

## **OUTDOOR TERRACE SOLEMNISATION**

- One elegant floral arrangement for solemnisation table
- Theatre seating using Tiffany chairs (Maximum of 30 persons)
- Two fresh standing floral pedestals for march-in
- Two fresh floral posies for Bride & Groom's chairs
- One portable sound speaker with provision of two wireless microphones
- Provision of four cocktail tables
- Provision of loose flower petals

**\$800+**

## *Selection of Canapés*

*(20 pcs per tray / minimum 3 trays)*

### **SAVOURY SELECTION**

\$80 PER PLATTER

### **SWEET SELECTION**

\$60 PER PLATTER

### **ALA CARTE LIVE STATIONS**

(Minimum 50 persons required)

Complete with one chef and condiments

**\$8 - \$15 PER PERSON**

- \*All prices are subject to 10% service charge & 7% GST
- \*Catering charges are applicable for all other off-site bookings
- \*Menus are subject to changes without prior notice

