

VINEYARD

*Celebration  
of Love*

*with Creative Eateries*

*Wedding &*

*Solemnisation Package*

*2020 / 2021*



*Let Nature Be Your Witness at Vineyard at HortPark  
Embark on your journey of marital bliss amidst gorgeous  
greenery and a captivating setting*

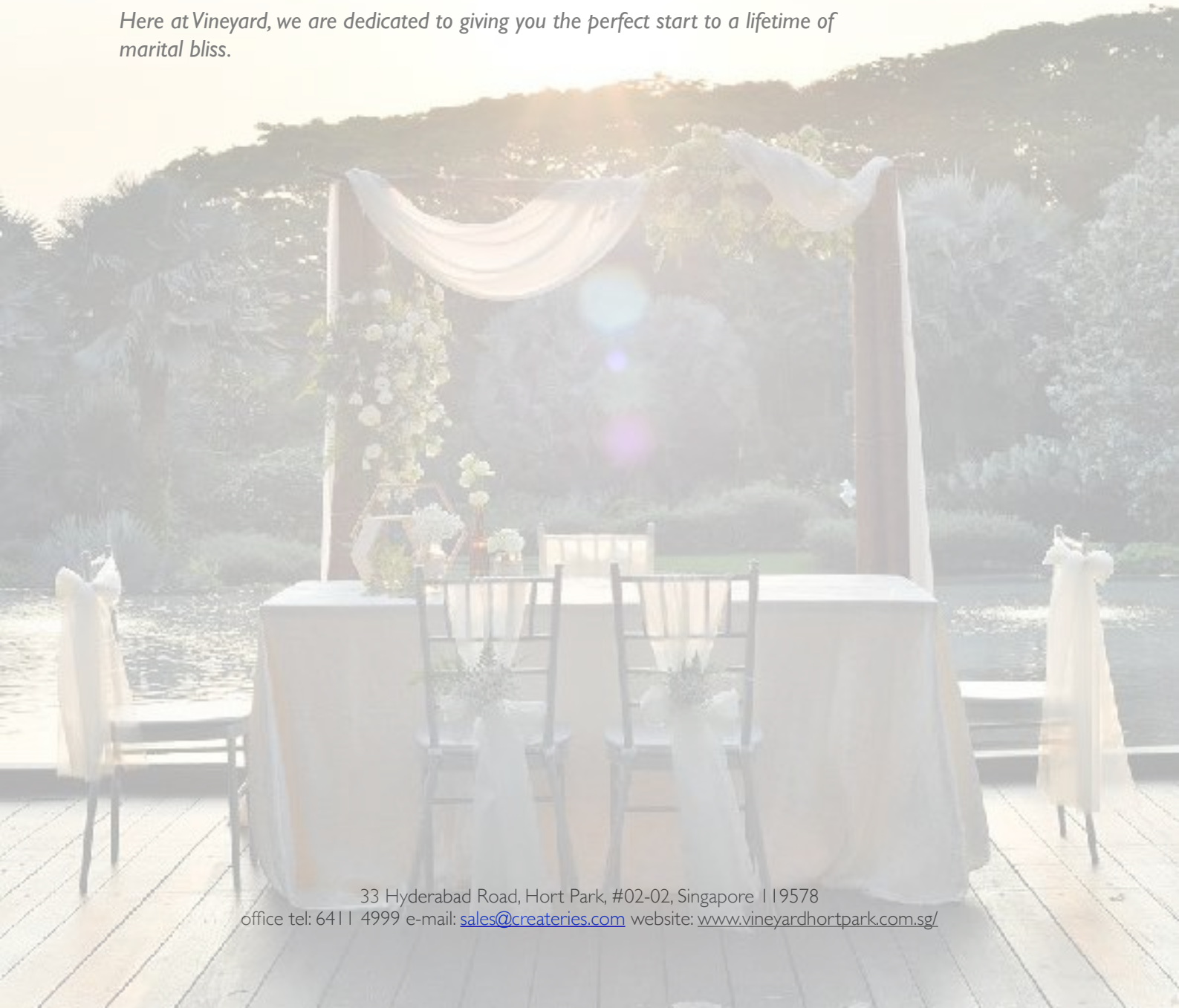
VINEYARD

Nestled within the verdant greens of Singapore's Southern Ridges, Vineyard at HortPark is the perfect venue for a beautiful and distinguished wedding with its charming and rustic interior coupled with our team of expert chefs serving a wide range of mouth-watering cuisines.

Exchange vows and rings on our Patio overlooking the sunset, its rays beautifully accented by a long reflecting pool; or host your guests to a lovely dinner on our Verandah, carefully prepared by our chefs and complemented by our extensive list of wines.

Be it an opulent celebration or an intimate solemnisation, our team of professional wedding specialists will be glad to tailor your special day to your every need; from menu customisation to floral arrangements, decorations and more.

Here at Vineyard, we are dedicated to giving you the perfect start to a lifetime of marital bliss.



## RESTAURANT'S INFORMATION

# VINEYARD



### The Indoor Dining Hall

The indoor dining area is the central part of the intimate French-Italian countryside-inspired venue. Long tables can be set up in various formations to maximise the use of space and to accommodate to your preferred seating arrangements.

*Seated Capacity: Up to 85 persons*



### The Verandah (Sheltered Outdoor)

With its beautifully aged-wood tables and rustic earthly wood fixtures, The Verandah is our very own whimsical secret garden which takes you on a journey away from the bustling city. It is suitable not only as a dining area but for solemnisation ceremonies as well.

*Seated Capacity: Up to 48 persons*



### The Patio

Enjoy the beautifully setting sun accented by the reflecting infinity pool, coupled with our themed decorations as you exchange your vows and rings. It can also serves as a pre-dinner holding area for your guests on the deck, serving our delectable array of Canapés & Wines.

## WEDDING PACKAGE

**Minimum 50 Adult Guests**

**Morning: 11.00am to 3.00pm ♦ Evening: 6.00pm to 10.00pm**

***Packages Inclusive of:***

- Exclusive use of designated space for up to four hours
- Provision of standard sound system, projector, and hand-held wireless microphone
- Complimentary use of the Patio during the first hour for pre-event reception and solemnisation ceremony
- Choice of preferred wedding theme with fresh floral arrangement
- Full solemnisation set up with floral arch, table centrepiece, decorated chairs, usage of ring holder and signature pen
- Pre-arrangement of up to 18 chairs for guest at the Patio
- Wedding reception table dressed in linen with floral décor and money gift box
- Exclusive wedding guest book and standard welcome signage
- Selected fresh floral arrangements for VIP and guests tables
- Elegant fine-dining table setting complete with linen and stainless-steel cutleries
- Wedding invitation cards up to 70% of minimum guaranteed attendance (includes basic printing)
- Exclusive wedding favour for every confirmed guest
- Free flow selection of soft drinks and juices
- Choice of 1 30-litre barrel Heineken Beer OR 12 bottles of specially picked house wines
- Complimentary bottle of Prosecco with champagne tower for toasting
- Choice of Chef's Exclusive Delectable Set Menu or International Buffet Spread
- Complimentary food tasting of chosen menu for 2 persons  
*(applicable on off-peak period from Mondays to Thursdays only)*

***Exclusive with minimum of 85 adult guests confirmed (Choice of 1):***

- Additional three bottles of specially picked house wines
- One-night stay at Park Hotel Alexandra, Singapore in the Deluxe Room  
*(inclusive of two buffet breakfast and unlimited internet access)*



**Deluxe: \$119<sup>++</sup> per guest**

Choice of 4 Course Western Set Menu OR Deluxe International Buffet Menu

**Premium: \$139<sup>++</sup> per guest**

Choice of 5 Course Western Set Menu OR 6 Course Chinese Set Menu OR Premium International Buffet Menu

***Minimum Spending required For Exclusive use of Space\*:***

Indoor Dining: \$4,500<sup>++</sup> (Mon-Thu), \$5,900<sup>++</sup> (Fri-Sun) | The Verandah: \$3,500<sup>++</sup> (Mon-Thu), \$4,500<sup>++</sup> (Fri-Sun)

Exclusive Restaurant: \$7,500<sup>++</sup> (Mon-Thu), \$9,500<sup>++</sup> (Fri-Sun)

*\*Minimum spending of \$9500<sup>++</sup> will apply on selected dates, please consult our friendly wedding planner for more information*

# VINEYARD

## DELUXE 4-COURSE WESTERN SET

*(Pre-orders for main entrée with seating plan required 2 weeks prior to event)*

### STARTER

Torched Smoked Duck Breast

*Tamarind Glazed Duck Breast, House Mesclun Mix, Charred Mandarin Supreme,  
Pickled Parisienne Pear, Balsamic Tamarind Gel*

OR

Peach Salad 

*Caramelised Stone Fruit, House Mesclun Mix, Vine Tomatoes, White Balsamic Yuzu*

### SOUP

Roasted Leek & Potato Velouté 

*Roasted Leeks, Roasted Potatoes, Straw Potatoes, Parsley Oil*

### MAIN ENTREE

Oven Roasted Poulet

*Sous Vide 8-Hour Leg of Chicken, Orange Glazed Baby Carrots,  
Edamame, Onion Soubise, Orange Carrot Puree, Orange Gastrique*

OR

Locally Farmed Scabass

*Pan Seared Barramundi, Grilled U.S Asparagus, Vine Tomatoes, Fregola Salsa, Buttermilk Velouté, Basil Oil*

OR

Asparagus Risotto 

*Charred Asparagus, Asparagus Crema, Lemon Spring Peas,  
Vine Tomatoes, Olive Soil, Parmesan, Sundried Tomato Oil*


### DESSERT

Hazelnut Bar

*House Made Hazelnut Chocolate Bar, Feuillantine, Concasse of Fruits, Chocolate Crispearls, Passionfruit Coulis*

OR

Fresh Cut Fruits 

 Vegetarians' Choice – may contain egg, dairy products and allium vegetables

# VINEYARD

## DELUXE INTERNATIONAL BUFFET

*(Final guest list with seating plan required 2 weeks prior to event)*

### SALAD & APPETISERS

Mixed Green Salad 

*(Mesclun mix, Bocconcini cheese, Sweet corn, Cherry Tomatoes, Dried Cranberries, Beetroot,  
Almond Flakes, Wafu Dressing, Honey Mustard Dressing)*

Smoked Salmon Carpaccio with Apricot, Pickled Onion and Capers

Petit Chicken Schnitzel Chicken Burger with Rainbow Coleslaw and Honey Mayonnaise

Traditional Thai Sugarcane Prawn Cakes with Sweet Chilli Dip

### SOUP

Puree of Wild Mushroom drizzled with Truffle Oil 

### MAIN ENTREE


Sautéed New Zealand Sirloin Beef with Capsicum, Onion and Garlic Shoot

Provençal Herb Rubbed Chicken with Rosemary Jus

Half Shell Mussels with Fresh Basil, Spicy Arrabiata and Bacon

Medley of Summer Vegetables with French Garlic Butter Sauce 

Fusilli Pasta in Neapolitan Sauce 

Garlic Pilaf Rice with Raisins 

### SWEET TREATS

Seasonal Fresh Cut Fruits 


Lemon Meringue Tartlets 

Assorted Petit Cheesecake#

*(New York, Marble, Caramel, Blueberry, Chocolate, Raspberry)*

Assorted Chocolat Et Fruit#

*(Chocolate Lemon, Chocolate Passionfruit, Chocolate Mango,  
Chocolate Cherry, Chocolate Raspberry, Chocolate Blackcurrant)*

 Vegetarians' Choice – may contain egg, dairy products and allium vegetables

#flavours subject to availability

# VINEYARD

## PREMIUM 5-COURSE WESTERN SET

*(Pre-orders for main entrée with seating plan required 2 weeks prior to event)*

### STARTER

Swordfish Tataki

*Mediterranean Tabbouleh, Citrus Gremolata, Cress*

OR

Forest Garden 

*Fricassee of Locally Farmed Mushrooms, Portobello, Baby Spinach, Crispy Oyster Mushroom, Roasted Garlic Aioli*

### SOUP

Roasted Heirloom Tomato Soup 

*Pesto, Parmesan Tuile, Crème Fraiche*

### APPETISER

Hokkaido Scallop

*Pan Seared Jumbo Scallop, Passionfruit Sauce Vierge, Micro Cress Salad, Prosciutto Crisp*

OR

Italian Burrata 

*Arugula, Tomato Essence Jelly, Vine Tomatoes, Olive Soil, Balsamic Vinaigrette*

### MAIN ENTREE

U.S Prime Tenderloin

*Char-grilled Glazed King Oyster Mushroom, Broccolini, Potato Tuile, Burnt Onion Soubise, Bordelaise*

OR

Pan Seared Black Grouper

*Grilled U.S Asparagus, Barley Risotto, Pickled Celery, Grapefruit and Chive Beurre Blanc*

OR

Spring Vegetable Tart 

*Glazed Spring Vegetables Medley, Onion Marmalade, Arugula Slaw, Charred Tomatoes, Crumbled Goat's Cheese*


### DESSERT

Avocado Passionfruit Dome

*Cubed Fruits, Candied Nut, Brown Butter Crumble, Raspberry Coulis and Chantilly Cream*

OR

Fresh Cut Fruits 

 *Vegetarians' Choice – may contain egg, dairy products and allium vegetables*

# VINEYARD

## PREMIUM 6 COURSE CHINESE SET

*(Pre-orders with seating plan required 2 weeks prior to event)*

### APPETISER TRIO

Irish Duck Breast with Nai Bai  
Grilled Scallop with X.O sauce on Purple Mash  
Roasted Pork Belly with Pickled Cucumber Ribbons and Yuzu Sambal

### SOUP

Fish Maw & Crab Meat Soup  
OR  
Drunken King Prawn Consommé (add \$5++)

### SEAFOOD

Miso Honey Salmon  
*Broccoli, Sauteed Mushroom, Egg Drop Sauce*  
OR  
Confit Cod (add \$8++)  
*Olive Tapenade Crust, Charred Broccolini, Shiitake, Mushroom Broth*

### POULTRY

Honey Baked Chicken Thigh  
*Asian Cucumber Salad, Black Fungus, Sesame Seeds*  
OR  
Boneless Chicken Chestnut Roulade  
*Vegetable Medley, Tomato Egg Drop Sauce, Fried Lotus Chip*

### STAPLE

Steamed Sticky Rice wrapped in Lotus leaf  
*Chinese Sausage, Smoked Duck, Shiitake Mushrooms, Chestnut, Dried Shrimp*  
OR  
Yam Rice with Chestnut, Shiitake Mushroom, Long Cabbage and Kombu 🌿

### DESSERT

Mango Panna Cotta  
*Fresh Mango Cubes, Golden Pearl, Mint Leaves*



# VINEYARD

## PREMIUM INTERNATIONAL BUFFET

*(Final guestlist with seating plan required 2 weeks prior to event)*

### SALAD & APPETISERS

DIY Italian Caesar Salad

*(Cos lettuce, Quail Egg, Garlic Croutons, Shaved Parmesan Cheese, Bacon Crisp, Caesar Dressing)*

Herb Marinated Tiger Prawn with Sage & Mango Chutney

Smoked Duck with Orange Segments

### SOUP

Herb-Infused Pumpkin Puree 

### MAIN ENTREE

Beef Casserole with Mash Top

Char-Grilled Free-Range Chicken Thigh marinated in Cajun Spice

Oven Baked Seabass with Asparagus and Tarragon Cream Sauce

Steamed Blue Mussels with White Wine Sauce

Sautéed Wild Mushroom with French Beans & Herbs 

Seafood Jambalaya Rice

Rigatoni Pasta Al Funghi 

### SWEET TREATS

Seasonal Fresh Cut Fruits 

Assortment of Panna Cotta# 

*(Passionfruit, Raspberry, Mango, Vanilla)*

Assorted Chouchous#


*(Blackcurrant & Vanilla, Double Chocolate, Double Raspberry, Nutty Caramel & Vanilla, Mango & Passionfruit, Pistachio & Chocolate)*

Cheeseclairs#

*(Black Currant, Raspberry, Mango, Passionfruit, Banana, Coconut)*

Les Carolines#

*(Pistachio, Chocolate, Vanilla, Raspberry, Salted Caramel, Lemon)*

 Vegetarians' Choice – may contain egg, dairy products and allium vegetables

#flavours subject to availability

# VINEYARD

## OPTIONAL ADD-ON

### COCKTAIL CANAPES

*(Minimum 35 Persons)*

3 Selections @ \$20++ per Person | 5 Selections @ \$30++ per Person


Spiced Chicken Brochette with Chipotle Jam  
Char-grilled Chicken with Lemon Confit  
Chicken & Mushroom Ragout Tartlet  
Smoked Duck Breast with Pickled Cucumber, Mandarin Orange  
Hoisin Beef with Quail Egg with Asian Mushroom  
Charred Salmon/Tuna/Swordfish Tataki on Melon Balls  
Kaffir Lime Prawn with Guacamole  
Spanner Crab Remoulade with Orange Gel  
Pan Roasted Pacific Scallops, Mango, Cucumber Relish  
Spinach & Cheese Tartlet   
Cheese Loaded Mushroom Caps   
Mushroom & Grilled Leek in Onion Marmalade   
Tian of Eggplant, Capsicum and Sun-dried Tomato   
Vegetables Crudités with Dill Cream Sauce 

### DESSERT TABLE

*(Minimum 50 Persons)*

3 Selections @ \$20++ per Person | 5 Selections @ \$30++ per Person

Assorted Macarons   
Petite Fruit Tartlet   
Petite Lemon Meringue Tartlet   
Dark Chocolate Tartlet with Pitted Cherries   
Double Chocolate Mousse Tartlet with Crushed Nuts   
Passionfruit / Strawberry / Mango / Vanilla Panna Cotta in Shooter Glass  
Assorted Petit Cheesecakes#  
Assorted Chouchous#  
Assorted Les Carolines#  
Assorted Chocolat Et Fruit#

 Vegetarians' Choice – may contain egg, dairy products and allium vegetables  
#flavours subject to availability

## OPTIONAL ADD ON BY EXTERNAL VENDOR

### *Wedding Cake*

*\*partner rate applies for enquiry through  
venue's event planner*

- Two Tiers: 6" + 8" Round @ \$300++
- Three Tiers: 4" + 6" + 8" Round @ \$380++
- Three Tiers: 4" + 6" + Dummy 8" Round @ \$290++



### *Portable Air Coolers*

*\*confirmation required minimum 3 working days  
prior to event*

- 1 unit: \$200++/event
- 2 units: \$300++/event



## OPTIONAL ADD ON BY EXTERNAL VENDOR

### Photography Services in Collaboration With Moving Stills C/O Live Studios Singapore \*Partner Rate Applies for Enquiry Through Venue's Event Planner

Roaming Photographer with Instant Prints at \$900<sup>++</sup> (2hrs) onwards  
or Roaming Event Photographer at \$500<sup>++</sup> (2hrs) onwards

**Option A: Interactive Fun Photobooth at \$850<sup>++</sup> (2hrs) / \$1,100<sup>++</sup> (3hrs) / \$1,350<sup>++</sup> (4hrs)**

#### *Inclusive of:*

- Onsite photographer to interact with guests
- Mobile studio lighting setup
- Unlimited prints in Photocards or 4R within allotted time
- Reprint photos for each person in the photo
- Graphic assistant to help with printing

**Option B: Automated Photobooth Kiosk at \$750<sup>++</sup> (2hrs) / \$900<sup>++</sup> (3hrs) / \$1,150<sup>++</sup> (4hrs)**

#### *Inclusive of:*

- Onsite photo assistant to guide guests
- Onboard system flash
- Unlimited prints in 4R using a dye sub printer
- Fully automated printing
- Live-view monitor touch screen
- Limited to 2 prints per photo

#### **Option A & B Include:**

- Choice of coloured & cloth backdrops to choose from
- Customised border and logo bar
- Complimentary use of props
- All soft copies given on a thumb drive

*Speak to our friendly wedding planner to start your wedding journey!*