

The Alkaff Mansion

Saturday/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 & buffet menu)
- Free flow of assorted soft drinks (coke, sprite), juices (orange, lime), coffee and tea throughout the wedding lunch
- 12 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 15 liters of Heineken Draught Beer
- Exquisite 4-tier champagne fountain inclusive of a bottle of champagne for toasting ceremony
- Exclusive usage of L2 for your wedding celebration
- 1st hour exclusive usage of the foyer and outdoor pavilion for solemnization
- Dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centerpieces to suit the chosen wedding theme worth \$1,260 Nett
- Wedding A2 signage at the venue entrance (x1)
- E-Invites designed By SonderByCo.
- 126 pieces of creatively designed menu and tent cards (for plated menu only)
- Usage of our in-house audio & visual equipment
- Exclusive use of the private bridal room

\$20,000++ for 126 pax

Additional guest at \$158++ per pax
(Only applicable for Saturdays & Sundays)

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

Terms and conditions apply

The Alkaff Mansion

4 Course Lunch Menu

Appetizer (Select 1 for everyone)

Gamba Pochada Con Melón

Poached Prawns with Salsa Rosa | Melon Balls | Cucumber | Frisee Salad

Pechuga De Pato Ahumada

Smoked Duck Breast | Pickle Beetroot | Apricot | Apple Gel | Frisee Salad

Atun Braseado y Escalivada

Za'tar Spiced Crusted Yellowfin Tuna | Torched Onions | Romesco Sauce | Smoked Aubergine | Pimento del Piquillo | Spanish Anchovy

Soup (Select 1 for everyone)

Sopa de Calabaza

Roasted Butternut Soup | Parsley Oil | Mixed Seeds

Sopa de Champignone

Wild Mushroom Soup | Brioche Cheese Toast | White Truffle Oil

Main (Pre-select 2, for guests to select 1)

Pescado A La Plancha

Roasted Barramundi | Saffron Barley Risotto | Shimeji Mushrooms | Manchego Cheese | Red Pepper Coulis

Rollito de Pollo con Champinones

Chicken Ballotine | Mushroom Farce | Pommes Puree | Dutch Carrots | Chicken Jus

Colita de Iberico Presa

Char-grilled Iberian Presa | Parsnip Puree | Padron Peppers | Chermoula

Dessert (Select 1 for everyone)

Basque Burnt Cheesecake

Burnt Cheesecake | Smoked Cream | Mixed Berries

Churros el Clasico

Classic Churros | 72% Valrhona Chocolate Dip | Vanilla Cream

*Pre selection required 14 days prior to event

The Alkaff Mansion

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 & buffet menu)
- 304 Pieces of Butler-passed Canapes
- Free flow of assorted soft drinks (coke, sprite), juices (orange, lime), coffee and tea throughout the wedding dinner
- 15 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 25 liters of Heineken Draught Beer
- Exquisite 4-tier champagne fountain inclusive of a bottle of champagne for toasting ceremony
- Exclusive usage of L2 for your wedding celebration
- 1st hour exclusive usage of the foyer and outdoor pavilion for solemnization
- Dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centerpieces to suit the chosen wedding theme worth \$1,520 Nett
- Wedding A2 signage at the venue entrance (x1)
- E-Invites designed By SonderByCo.
- 152 pieces of creatively designed menu and tent cards (for plated menu only)
- Usage of our in-house audio & visual equipment
- Exclusive use of the private bridal room

\$29,000++ for 152 pax
Additional Guest at \$190++ per pax
(Only applicable for Fridays & Saturdays)

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(Select 2 Varieties)

Spanish Flat Bread | Portobello Mushroom | Truffle Mayo
Jamon Croquettes
Baby Squid | Aioli | Brava Sauce
Mushroom tartlet | Manchego Breadcrumbs

4 Course Dinner Menu

Appetisers (Select 1 for all guests)

Salmon y Remolacha Infundida
Beetroot Cured Bay Trout Salmon | Horseradish | Crème Fraiche | Frisee Salad | Capers
Salsa | Ito Togarashi

Ensalada De Tomato Con Burrata
Heirloom Tomato | Tomato Essence | Burrata Cheese | Crispy Sourdough Toast | Balsamico
| Pine Nuts

Soup (Select 1 for all guests)

Sopa De Champiñones
Wild Mushroom Soup | White truffle Oil | Brioche Cheese Toast

Bisque De Mariscos
Lobster Bisque | Blue Swimmer Crab Meat

Main (Pre-select 2 for guests to select 1)

Pluma Ibérica
Iberian Pluma Iberico Pork | Padron Peppers | Fontina Mash | Moutarde de Meaux Cream

Wagyu A La Parrilla
Grilled Grain Fed Wagyu Rump | Roasted Potato | Broccolini | Oporto Wine Jus

Colita de Bacalao a la Pil Pil
Seared Atlantic Cod | Olive Oil Emulsion | Pearl Barley & Mushroom Risotto | Saffron |
Sofrito

Dessert (Select 1 for all guests)

Basque Burnt Cheesecake
Burnt Cheesecake | Smoked Cream | Mixed Berries

Chocolate Praline
48% Jivara Chocolate Mousse | Hazelnut Praline | Cocoa Glaze

*pre-selection needed 14 days prior to event

The Alkaff Mansion

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 & buffet menu)
- Free flow of assorted soft drinks (coke, sprite), juices (orange, lime), coffee and tea throughout the wedding dinner
- 13 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 20-litres of Heineken Draught Beer
- Exquisite 4-tier champagne fountain inclusive of a bottle of champagne for toasting ceremony
- Exclusive usage of L2 for your wedding celebration
- 1st hour exclusive usage of the foyer and outdoor pavilion for solemnization
- Dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centerpieces to suit the chosen wedding theme worth \$1,250 Nett
- Wedding A2 signage at the venue entrance (x1)
- E-Invites designed By SonderByCo.
- 125 pieces of creatively designed menu and tent cards (for plated menu only)
- Usage of our in-house audio & visual equipment
- Exclusive use of the private bridal room

\$22,000++ for 125 pax
Additional Guest at \$175++ per pax
(Only applicable for Sundays)

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4 Course Dinner Menu

Appetiser (choose 1 for all guests)

Parrilla de Halloumi Queso con Gambas
Halloumi Cheese | Semi Dried Tomatoes | Poached Prawns | Frisee Salad | Pearl Onions |
Green Goddess Dressing

Pasta De Cabello De Ángel Con Pulpo
Angel Hair Pasta | Octopus | Capsicum | Onion | Roma Tomato | Truffle Oil

Soup (choose 1 for all guests)

Sopa De Champiñones
Wild Mushroom Soup | Brioche Cheese Toast | White truffle oil

Bisque De Mariscos
Lobster Bisque | Blue Swimmer Crab Meat

Main (pre-select 2 out of 3)

Salmone a la Brasa
Roasted Bay Trout Salmon | Buttermilk | Stewed Butterbeans | Thin Asparagus | Parsley

Angus A La Parrilla
Grilled Angus Beef Tenderloin | Celeriac Puree | Pomme Noisette | Oporto Wine Jus

Chuleta de Cordero Asado
Free Range Pasture-Fed Organic Barnsley Lamb Loin | Mediterranean Couscous |
Persillada | Heirloom Carrots

Dessert (choose 1 for all guests)

Chocolate Praline
48% Jivara Chocolate Mousse | Hazelnut Praline | Cocoa Glaze

Basque Burnt Cheesecake
Burnt Cheesecake | Smoked Cream | Mixed Berries

*pre-selection needed 14 days prior to event