

# 1-Atico

WEDDING SHOWCASE

## Wedding Packages

**Saturday and Sunday  
(Lunch)**

- 4 hours exclusive usage of allocated areas from 10am to 2pm for your wedding celebration
- 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 menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding lunch
- 20 litre barrel of Heineken beer
- 18 bottles of wine. Wine labels to be advised upon confirmation and subject to availability.
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1,400 Nett
- 140 pieces of creatively designed menu cards & name tents (for plated menu only)
- Complimentary wedding signage at the venue entrance (A2 x 1 & A3 x 1)
- Complimentary E-Invite by SonderbyCo
- Usage of in-house audio-visual equipment
- Exclusive use of private bridal room
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony



## WEDDING SHOWCASE

### ADDITIONAL PERKS EXCLUSIVELY FOR THIS BRIDAL FAIR ONLY

- Selection of delectable canapés will be butler serviced to welcome guests at the cocktail reception (80 pieces) (A1)
- Additional 2 pax for Food Tasting
- Complimentary 2-tier fresh cream wedding cake (Instagram: petalocakery)
- Complimentary Bridal Bouquet worth of \$300(Terms and Condition Applies)
- Open credit of \$400++ (in-house F&B purchase only, to be fully utilized by the end of the wedding)
- 140 pieces of wedding favors from SonderbyCo (IG: @Sonderbyco)
- 2D1N stay at St. Regis – Deluxe Room (Terms and Condition apply)
- Corkage waiver for 5 bottles of wines/sparklings/spirits (To be duty paid and 750ml bottles)

\*Should couple not require any of the above listed complimentary items, item will be forfeited unless otherwise specified)\*

\$25,500 ++ for 140 Pax

Additional Pax at \$176++ Per Pax

*All prices are subject to 10% service charge and prevailing government taxes including GST.*

*Terms and conditions apply.*

# 4-Course Lunch Menu

**Canapes [80 pieces each | Complimentary from Bridal Fair 2025]**

Chicken Satay Japanese Cucumber | Red Onion | Peanut Sauce  
Asparagus and Potato Salad Tart | Garlic Aioli | Shallot | Chives | Chili Flake

## **MENU A**

### **APPETISER [SELECT 1 ONLY FOR EVERYONE]**

Juniper Smoked Duck Breast | Fresh Orange Segments | Arugula | Fig Compote | Berry Reduction  
20 Months Aged Parma Ham with Marinated Stracciatella Cheese | Heirloom Tomatoes | Arugula Pesto |  
Extra Virgin Olive Oil  
Marinated Smoked King Salmon Gravlax | Pickled Japanese Cucumber | Tobiko | Ikura | Sourdough Crisps

### **SOUP [SELECT 1 ONLY FOR EVERYONE]**

Crustacean Bisque | Poached Clams | French Cream | Chives  
Wild Forest Mushroom Soup | Truffle Oil | Chives | Croutons

## **MAINS**

### **[BASED ON PRE-ORDERS FROM 2 CHOICES FOR GUEST T TO SELECT 1]**

Sustainable Sea Bass A La Plancha | Capsicum and Eggplant Caponata | Capers | Grilled Asparagus | Shaved Fennel  
Spice Marinated Mushroom Stuffed Chicken Roulade | Black Truffle Mashed Potato | Roasted Broccolini | Caramelised Onions | Chicken Jus  
Slow Cooked Grass-Fed Argentinian Beef Cheek | Carbonada | Charred Corn Kernels | Cumin Spiced Butternut Purée | Malbec Red Wine Jus

### **DESSERT [SELECT 1 ONLY FOR EVERYONE]**

Yuzu Apricot Mousse | Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème Anglaise  
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries  
Milo | Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo White Chocolate Crispy Base | Milk Crumbs | Vanilla Whipped Cream

**\*pre-selection needed 14 working days prior to event\***

# 4-Course Lunch Menu

**Canapes [80 pieces each | Complimentary from Bridal Fair 2025]**

Chicken Satay Japanese Cucumber | Red Onion | Peanut Sauce  
Asparagus and Potato Salad Tart | Garlic Aioli | Shallot | Chives | Chili Flake

## **MENU B**

**APPETISER [SELECT 1 ONLY FOR EVERYONE]**

Salmon Ceviche | Salmon | Ikura | Leche de Tigre | Tomatoes | Corn | Avocado | Shallots | Cacha | Onion  
Wasabi Yuzu Sauce |  
Tuna Tiradito | Avocado | Sweet Potato | Shio Kombu | Seaweed | Sweet Citrus Sauce

**SOUP [SELECT 1 ONLY FOR EVERYONE]**

Hokkaido Corn Soup | Miso | Au Nori | Tofu | Shitake Mushroom  
Truffle Mushroom Soup | Croutons | Spring Onion | Truffle Cream

## **MAINS**

**[BASED ON PREORDERS FROM 2 CHOICES FOR GUEST TO SELECT 1]**

Plume Iberico | Grilled Pluma Iberico | Grilled Asparagus | Seasoned Quinoa | Achiote Sauce  
Pan Seared Seabass | Kombu Quinoa | Asparagus | Green Pepper Sauce  
Roasted French Poulet Chicken | Japanese Curry Sauce | Eryngii Mushroom | Sweet Potato Puree

**DESSERT [SELECT 1 ONLY FOR EVERYONE]**

Yuzu Apricot Mousse | Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème  
Anglaise  
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries  
Milo | Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo White Chocolate Crispy Base | Milk  
Crumbs | Vanilla Whipped Cream

**\*pre-selection needed 14 working days prior to event\***

# 1-Atico

WEDDING SHOWCASE

## Wedding Packages

**Friday and Saturday  
(Dinner)**

- 4.5 hours exclusive usage of allocated areas from 6pm to 10.30pm for your wedding celebration
- 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 menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding lunch
- 30 litre barrel of Heineken beer
- 30 bottles of wine. Wine labels to be advised upon confirmation and subject to availability.
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1,650 Nett
- 165 pieces of creatively designed menu cards & name tents (for plated menu only)
- 2D1N stay at St. Regis – Penthouse (Terms and Condition apply)
- Complimentary wedding signage at the venue entrance (A2 x 1 & A3 x 1)
- Complimentary E-Invite by SonderbyCo
- Usage of in-house audio-visual equipment
- Exclusive use of private bridal room
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony



## WEDDING SHOWCASE

### ADDITIONAL PERKS EXCLUSIVELY FOR THIS BRIDAL FAIR ONLY

- Open credit of \$800++ (in-house F&B purchase only, to be fully utilized by the end of the wedding)
- Additional 4 pax for Food Tasting
- Complimentary Live-station, Salmon Coulibiac with Creamed Spinach for 100 pax OR Curated His & Her cocktail 50 Glasses Each.
- Complimentary Bridal Bouquet worth \$400 (T&Cs apply)
- Complimentary 2-tier fresh cream wedding cake (Instagram: petalocakery)
- 165 pieces of wedding favours from SonderbyCo (IG: @Sonderbyco)
- Complimentary room upgrade to St. Regis Suite (Terms and Condition apply)
- Corkage waiver for 15 bottles of wines/sparkling/spirits (To be duty paid and 750ml bottles)

\*Should couple not require any of the above listed complimentary items, item will be forfeited unless otherwise specified)\*

\$38,000 ++ for 165 Pax  
Additional Pax at \$230++ Per Pax

*All prices are subject to 10% service charge and prevailing government taxes including GST.*

*Terms and conditions apply.*

# 4-Course Dinner Menu

## Canapes [120 pieces each]

Chicken Satay Japanese Cucumber | Red Onion | Peanut Sauce  
Asparagus and Potato Salad Tart | Garlic Aioli | Shallot | Chives | Chili Flake

## MENU A

### APPETISER [SELECT 1 ONLY FOR EVERYONE]

Salmon Tartare | Hass Avocado | Japanese Cucumber | Yuzu Vinaigrette  
Duck Rillettes | Pickled Mustard Seeds | Summer Berries Compote | Sourdough Crisp  
Grilled Hokkaido Scallops | Chilled Mint | Green Pea Puree | Fennel | Ikura

### SOUP [SELECT 1 ONLY FOR EVERYONE]

Sweet Corn Velouté | Charred Corn | Smoked Paprika | Chives  
Shellfish Chowder | Clam Meat | Extra Virgin Olive Oil | Chives

## MAINS

### [BASED ON PRE-ORDERS FROM 2 CHOICES FOR GUEST TO SELECT 1]

Halibut A La Plancha | Caramelized Celeriac Puree | Artichoke | Chorizo | Fennel  
Roasted Lamb Saddle | Grilled Romaine Lettuce | Buttery Potato Puree | Herbed Red Wine Jus  
Argentinian Beef Tenderloin | Caramelized Onion Puree Crushed Baby Potato | Black Truffle Jus

### DESSERT [SELECT 1 ONLY FOR EVERYONE]

Yuzu Apricot Mousse | Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème  
Anglaise  
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries  
Milo | Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo White Chocolate Crispy Base | Milk  
Crumbs | Vanilla Whipped Cream

**\*pre-selection needed 14 working days prior to event\***

# 4-Course Dinner Menu

## Canapes [120 pieces each]

Chicken Satay Japanese Cucumber | Red Onion | Peanut Sauce  
Asparagus and Potato Salad Tart | Garlic Aioli | Shallot | Chives | Chili Flake

## MENU B

### APPETISER [SELECT 1 ONLY FOR EVERYONE]

Kajiki Tataki | Sword Fish | Onion Sauce | Anchovy Pesto | Corn Nut | Yellow Pepper  
Tako Wasabi | Octopus | Leche De Tigre | Shallot | White Corn | Wasabi Stem

### SOUP [SELECT 1 ONLY FOR EVERYONE]

Hokkaido Corn Soup | Miso | Au Nori | Tofu | Shitake Mushroom  
Kombu Mushroom Soup | Kombu Mascarpone | Wild Mushroom | Croutons | Sesame Seed

## MAINS

### [BASED ON PREORDERS FROM 2 CHOICES FOR GUEST TO SELECT 1]

Roasted Cod Fish | Green Pepper Sauce | Kombu Quinoa | Asparagus  
Beef Tenderloin | Yakiniiku Sauce | Eryngii Mushroom | Garlic Chips | Sweet Potato Puree  
Yuzu Kuro Pork | Japanese Black Pork | Eryngii Mushroom | Kombu Quino | Seaweed Flake

### DESSERT [SELECT 1 ONLY FOR EVERYONE]

Yuzu Apricot Mousse | Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème  
Anglaise  
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries  
Milo | Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo White Chocolate Crispy Base | Milk  
Crumbs | Vanilla Whipped Cream

**\*pre-selection needed 14 working days prior to event\***



# 1-Atico

WEDDING SHOWCASE

## Wedding Packages

**Sunday  
(Dinner)**

- 4.5 hours exclusive usage of allocated areas from 6pm to 10.30pm for your wedding celebration
- 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 menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding dinner
- 30 litre barrel of Heineken beer
- 20 bottles of wine. Wine labels to be advised upon confirmation and subject to availability.
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1,400 Nett
- 140 pieces of creatively designed menu cards & name tents (for plated menu only)
- Complimentary wedding signage at the venue entrance (A2 x 1 & A3 x 1)
- Complimentary E-Invite by SonderbyCo
- Usage of in-house audio-visual equipment
- Exclusive use of private bridal room
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony



## WEDDING SHOWCASE

### ADDITIONAL PERKS EXCLUSIVELY FOR THIS BRIDAL FAIR ONLY

- Selection of delectable canapés will be butler serviced to welcome guests at the cocktail reception (80 pieces each) (A1)
- Open credit of \$500++ (in-house F&B purchase only, to be fully utilized by the end of the wedding)
- Additional 2 pax for Food Tasting
- Complimentary 2-tier fresh cream wedding cake (Instagram: petalocakery)
- Complimentary Bridal Bouquet worth \$360 (T&Cs apply)
- Complimentary 140 pieces of wedding favours from SonderbyCo (IG: @Sonderbyco)
- 2D1N stay at St. Regis – Deluxe Room (Terms and Condition apply)
- Corkage waiver for 10 bottles of wines/sparkling/spirits (To be duty paid and 750ml bottles)

\*Should couple not require any of the above listed complimentary items, item will be forfeited unless otherwise specified)\*

\$29,800 ++ for 140 Pax  
Additional Pax at \$210++ Per Pax

*All prices are subject to 10% service charge and prevailing government taxes including GST.  
Terms and conditions apply.*

# 4-Course Dinner Menu

## **Canapes [80 pieces each | Complimentary from Bridal Fair 2025]**

Chicken Satay Japanese Cucumber | Red Onion | Peanut Sauce  
Asparagus and Potato Salad Tart | Garlic Aioli | Shallot | Chives | Chili Flake

## **MENU A**

### **APPETISER [SELECT 1 ONLY FOR EVERYONE]**

24 Months Ages Jamon Serrano | Marinated Stracciatella | Heirloom Cherry Tomato and Corn Salsa  
Smoked Duck Breast | Pickled Mustard Seeds | Red Berry jam | Toasted Sourdough  
Grilled Red Sea Prawns | Yuzu Honey Dressing | Tobiko | Ikura

### **SOUP [SELECT 1 ONLY FOR EVERYONE]**

Roasted Pumpkin Velouté | Croutons | Smoked Paprika | Herb Oil  
Caramelized French Onion Soup | Beef Stock | Chives

## **MAINS**

### **[BASED ON PRE-ORDERS FROM 2 CHOICES FOR GUEST T TO SELECT 1]**

Sea Bass A La Plancha | Charred Celeriac | Celeriac Puree | Tomato and Corn Salsa  
Seared Marinated Spring Chicken | Corn Humita & Smoked Paprika Glazed Carrots | Portobello | Roasted Chicken Jus  
Argentinian Grass Fed Angus Tenderloin | Piquillo Puree | Roasted Broccolini | Endive | Red Wine Jus

### **DESSERT [SELECT 1 ONLY FOR EVERYONE]**

Yuzu Apricot Mousse | Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème Anglaise  
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries  
Milo | Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo White Chocolate Crispy Base | Milk Crumbs | Vanilla Whipped Cream

**\*pre-selection needed 14 working days prior to event\***

# 4-Course Dinner Menu

**Canapes [80 pieces each | Complimentary from Bridal Fair 2025]**

Chicken Satay Japanese Cucumber | Red Onion | Peanut Sauce  
Asparagus and Potato Salad Tart | Garlic Aioli | Shallot | Chives | Chili Flake

## **MENU B**

**APPETISER [SELECT 1 ONLY FOR EVERYONE]**

Tuna Tataki | Onion Sauce | Anchovies Pesto | Corn Nut | Yellow Pepper  
Sweet Potato & Cheese | Baked Sweet Potato | Bacon | Cream Cheese | Feta Cheese

**SOUP [SELECT 1 ONLY FOR EVERYONE ]**

Hokkaido Corn Soup | Miso | Au Nori | Tofu | Shitake Mushroom  
Kombu Mushroom Soup | Kombu mascarpone | Wild mushroom | Crutons | Sesame seed

## **MAINS**

**[BASED ON PREORDERS FROM 2 CHOICES FOR GUEST TO SELECT 1]**

Baked Norwegian Salmon | Green Pepper Sauce | Kombu Quinoa | Asparagus  
Roasted Beef Tenderloin | Yakiniiku Sauce | Eryngii Mushroom | Garlic Chips | Sweet Potato Puree  
Yuzu Kuro Pork | Japanese Black Pork | Eryngii Mushroom | Kombu Quino | Seaweed Flake

**DESSERT [SELECT 1 ONLY FOR EVERYONE]**

Yuzu Apricot Mousse | Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème  
Anglaise  
Dulce De Leche Flan | Dehydrated Yoghurt Meringue | Mix Berries  
Milo | Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo White Chocolate Crispy Base | Milk  
Crumbs | Vanilla Whipped Cream

**\*pre-selection needed 14 working days prior to event\***