

1-Alfaro

Weekend 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 menu)
- Free flow of assorted soft drinks (Coke & Sprite), juices (Orange & Lime), coffee and tea throughout the wedding lunch
- 10 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 10 litres of Heineken Ber
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive 1-hour usage of the Alfresco for your solemnization and cocktail reception from 10am to 11am
- Exclusive usage of the dining room for your wedding reception from 10am to 2pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$1,080 nett
- 108 menu cards & name tents (for plated menus only)
- Welcome signage at venue entrance x 1
- E-invites by SonderbyCo
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Usage of in-house audio and visual equipment
- Exclusive use of private bridal changing room

1-Alfaro

Weekend Lunch

Selection of Appetisers (select 1 for all guest)

Burratina

Trapanese Pesto | Roasted Pumpkin | Toasted Sesame Seeds | Crispy Parma Ham

Bresaola

Rocket Salad | Squachquerone Cheese | Piadina Flakes | Lemon Dressing

Selection of Soups (select 1 for all guest)

Porcini Mushroom Soup

Parmesan Cheese | Charred Leek Oil | Roasted Chestnuts

Borlotti Beans Soup

Fresh Rosemary | Crispy Shallot Oil | Croutons

Selection of Main Courses (Guest to select 1)

Braised Beef Cheek

Celeriac Puree | Celeriac Chips | Orange Zest | Beef Jus

Roasted Chicken Roulade

Asparagus & Celeriac Remoulade | Pineapple | Tarragon BBQ Sauce

Selection of Desserts (select 1 for all guest)

Yuzu Apricot Mousse

Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème Anglaise

Crème Diplomate

Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo Chocolate Crispy Base | Milk Crumbs | Vanilla Whipped Cream

*pre-selection needed 14 days prior to event

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Weekend Lunch

ADDITIONAL PERKS:

- 200 canapés served during the cocktail reception
- Complimentary food tasting for 2 additional guests for the wedding lunch menu
- 10 additional bottles of house wine
- Waiver of corkage fees for up to 5 bottles (750ml) of duty-paid wine, sparkling wine, or liquor

\$16,200++ for 108 pax

Additional guest at \$150++ per pax
(Only applicable for Saturday & Sunday)

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

Terms and conditions apply

1-Alfaro

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 menu)
- Free flow of assorted soft drinks (Coke & Sprite), juices (Orange & Lime), coffee and tea throughout the wedding dinner
- 12 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 10 litres of Heineken beer
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive 1-hour usage of the Alfresco for your solemnization and cocktail reception from 6pm to 7pm
- Exclusive usage of the dining room for your wedding reception from 6pm to 10.30pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$1,080 nett
- 108 menu cards & name tents (for plated menus only)
- Welcome signage at venue entrance x 1
- E-invites by SonderbyCo
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Usage of in-house audio and visual equipment
- Exclusive use of private bridal changing room

1-Alfaro

Friday & Saturday Dinner

Selection of Appetisers (select 1 for all guest)

Cantaloupe Carpaccio

Parma Ham | Mint | Radish | Champagne Jelly | Dill | Smoked Rosemary Honey

Wagyu Beef Tartare

Dried Apricot | Parmigiano Reggiano Cheese | Rice Chips | Lemon Dressing

Selection of Soups (select 1 for all guest)

Cream of Lobster Bisque

Blue Swimmer Crab | Prawns | Cognac Infused Cream

Borlotti Beans Soup

Fresh Rosemary | Crispy Shallot Oil | Croutons

Selection of Main Courses (pre-select 2, guest to select 1)

Oven-Baked Spotted Grouper

Wood Fire Roasted Vegetables | Pine Nuts | Saffron Broth

Wood-Fire Grilled Iberico Black Hog Rack

Hash Cooked Potato | Pumpkin Puree | Marsala Wine Jus Reduction

Roasted Angus Beef Tenderloin

Truffle & Taleggio Polenta | Celeriac Chips | Potato Fondant | Mustard Jus

Selection of Desserts (select 1 for all guest)

Yuzu Apricot Mousse

Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème Anglaise

Monti's Signature Caviale Tiramisu

Espresso Caviar | Mascarpone Cheese | Savoiardi Biscuits | Chocolate Shavings | Valrhona Cocoa

*pre-selection needed 14 days prior to event

1-Alfaro

Friday & Saturday Dinner

ADDITIONAL PERKS:

- 200 canapés for the cocktail reception
- Complimentary food tasting for 2 additional guests for the wedding dinner menu
- Additional 10 bottles of house wine
- 60 servings of customized welcome drink
- Corkage waiver for up to 15 bottles (750ml) of duty-paid wine, sparkling wine, or liquor

\$19,440++ for 108 pax

Additional guest at \$180++ per pax
(Only applicable for Friday & Saturday)

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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 menu)
- Free flow of assorted soft drinks (Coke & Sprite), juices (Orange & Lime), coffee and tea throughout the wedding dinner
- 10 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 10 litres of Heineken beer
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive 1-hour usage of the Alfresco for your solemnization and cocktail reception from 6pm to 7pm
- Exclusive usage of the dining room for your wedding reception from 6pm to 10.30pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$1,080 nett
- 108 menu cards & name tents (for plated menus only)
- Welcome signage at venue entrance x 1
- E-invites by SonderbyCo
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Usage of in-house audio and visual equipment
- Exclusive use of private bridal changing room

1-Alfaro

Sunday Dinner

Selection of Appetisers (select 1 for all guest)

Hokkaido Scallop & Yellowfin Tuna Tartare

Olives | Bottarga | Orange | Shallots | Citrus Emulsion

Marinated Trout Carpaccio

Fennel Salad | Marinated Clementins | Cherry Tomato | Apple

Selection of Soups (select 1 for all guest)

Porcini Mushroom Soup

Parmesan Cheese | Charred Leek Oil | Roasted Chestnuts

Borlotti Beans Soup

Fresh Rosemary | Crispy Shallot Oil | Croutons

Selection of Main Courses (pre-select 2, guest to select 1)

Oven Baked Patagonian Toothfish

Squid Ink Mashed Potato | Wood-Fire Grilled Asparagus | Lobster Jus

Wood-Fire Grilled Beef Tenderloin

Parsnip Puree | Rocket Salad | Orange | Juniper Berries Beef Jus

Thyme & Rosemary Breaded Chicken Roulade

Taleggio Polenta | Broccolini | Olives & Capers | Truffle Hollandaise Sauce

Selection of Desserts (select 1 for all guest)

Yuzu Apricot Mousse

Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème Anglaise

Crème Diplomate

Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo Chocolate Crispy Base | Milk Crumbs | Vanilla Whipped Cream

*pre-selection needed 14 days prior to event

1-Alfaro

Sunday Dinner

ADDITIONAL PERKS:

- 200 canapés served during the cocktail reception
- Truffle risotto cheese wheel live station for 60pax
- Complimentary food tasting for 2 additional guests for the wedding dinner menu
- Additional 10 bottles of house wine
- Waiver of corkage for up to 10 bottles (750ml) of duty-paid wine, sparkling wine, or liquor

\$18,360++ for 108 pax

Additional guest at \$170++ per pax
(Only applicable for Sunday)

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

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