

The Secret Haven



ABOUT US

With small to medium intimate occasions in mind, this beautiful heritage building will leave you in awe with its high ceilings, centre skylight, and instagramable architecture – offering both outdoor greenery and cozy indoor comforts,

OUR CAPACITY



01 DINING HALL

Our pillarless hall boasts a 15m ceiling and one-of-a-kind ceiling art installation for that elegant flair.

Seated Dining : 120 Pax with allowance of additional 6-8pax



02 OUTDOOR DECK

included with every booking

Our outdoor deck perfect for a buffet set up or hosting your own wedding activities such as photo booth, standing cocktail reception, interactive stations and more.

OUR LOCATION

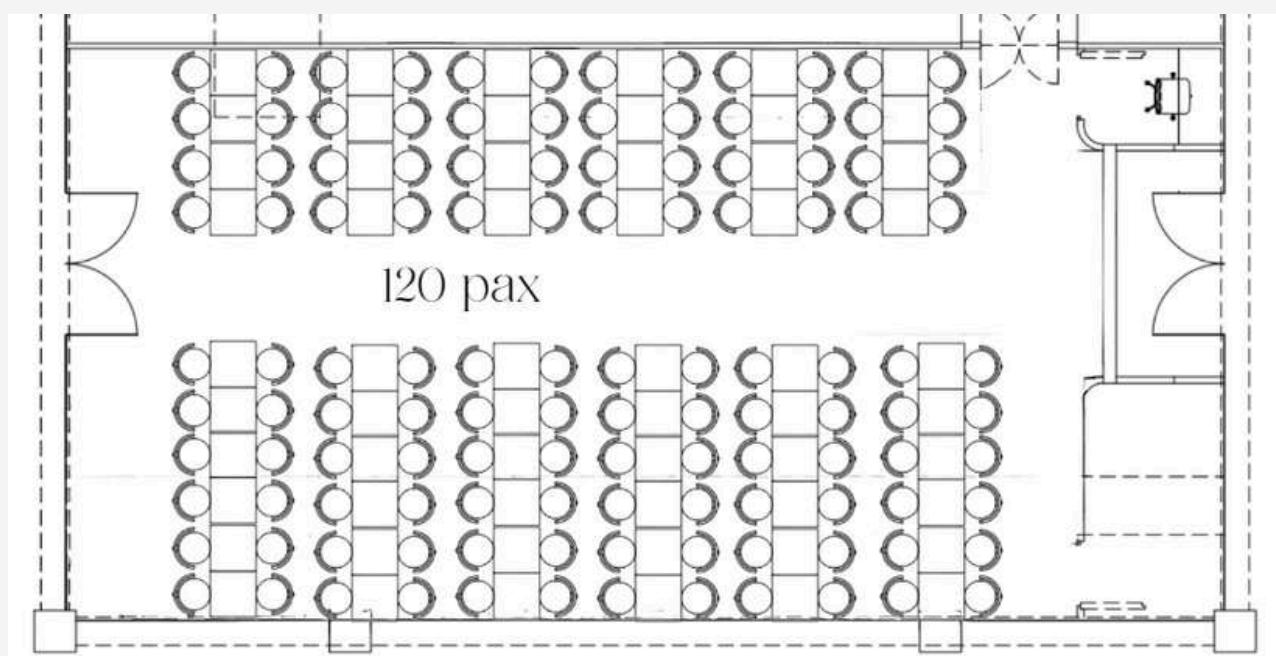
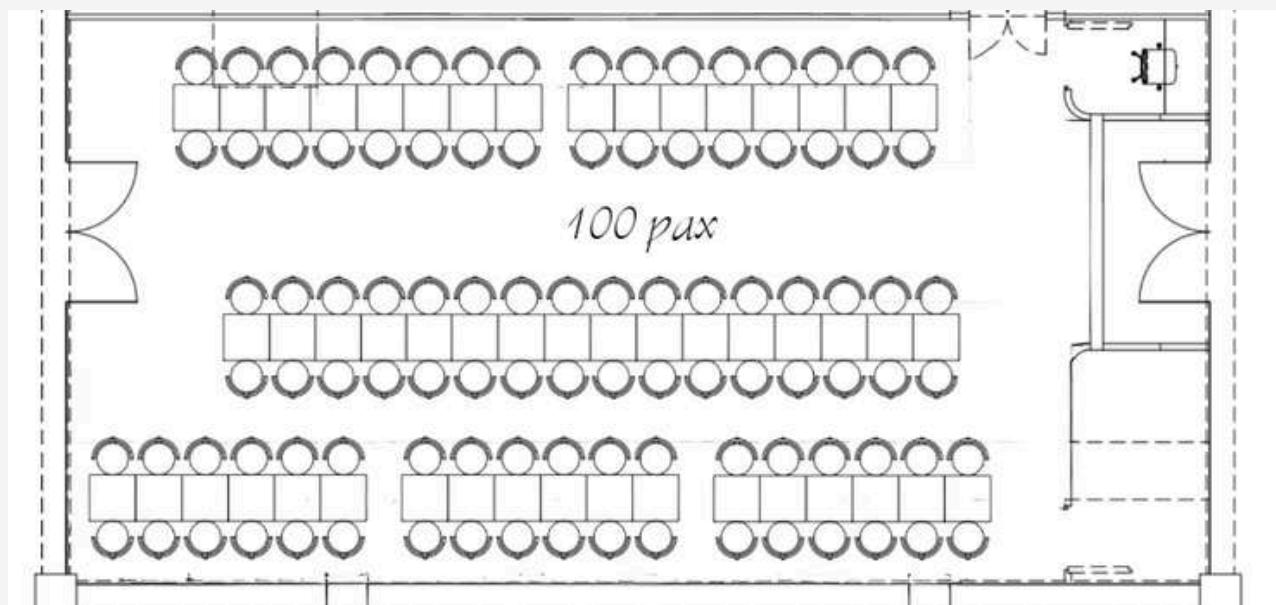
31 Mount Sophia

31 MOUNT SOPHIA,
SINGAPORE 228480



THE SECRET HAVEN RATE CARD | 2025/26

THE FLOOR PLAN





OUR WEDDING PACKAGES

LIGHT AS A CLOUD

\$160++/pax

(min 110 pax)

Exclusive use of the venue for 4 hours (11am-3pm, 6pm-10pm)

Free additional 1 hour set-up time (10am or 5pm)

Exquisite **4-course western menu**

4hr Free flow soft drinks (coke, sprite, orange, apple juice)

1 Complimentary bottle of wine per confirmed group of 10 pax

1 Bottle Prosecco/Moscato for toasting

Table garland for bridal table

Minimalist table centerpieces for guest tables

Wedding favors for all guests (Gifel Tea)

Free usage of wedding dummy cake

Free usage of ang pao box

Free usage of tea ceremony set

Free name place card

Free menu print (20cm X 10cm)

1 coordinator to assist on wedding planning (2 mths prior)

Use of AV equipment

Use of bridal room

Free 20 designated parking lots

Allowance of 1 hour rehearsal 1-2 weeks prior to event date

Free 2hr coffee cart for 120 pax confirmed booking

LIGHT AS A CLOUD

MENU FOR 2025/26

AMUSE BOUCHE

(SELECT 2 FOR EVERYONE)

CRAB TOAST

Cucumber | Celery | Lemon Aioli

PAO DE QUEIJO

Provolone | Parmesan | Ikura | Cream Cheese

HAMACHI

Cone | Jalapeno | Avocado | Citrus Soy Gel

AVOCADO

Puri | Mousse | Saltwater Shrimp | Chilli Flakes

SMOKED DUCK

Mango | Arugula | Lime

SOUP

(SELECT 1 FOR EVERYONE)

CREAMY ROASTED CAULIFLOWER

VELOUTE

Scallions | Toasted Pine Nuts

ROASTED TOMATO BASIL

Toasted Three Cheese Crouton | Basil

TRUFFLE MUSHROOM

Portobello | Swiss Brown

MAIN COURSES

(PRE-SELECT 2 FOR GUESTS TO SELECT 1)

VEGETARIAN OPTION AVAILABLE AS 3RD CHOICE

FARM FRESH BARRAMUNDI

Haricot Vert | Lemon-Herb Orzo | Fine Herbs
Vinaigrette

CLASSIC DUCK CONFIT

Potato Puree | Wilted Spinach | Blistered
Grapes | Jus

GRILLED PORK CHOP

Granny Smith Purée | Haricot Vert | Potato
Gratin | Au Jus

BRAISED BEEF CHEEK

Potato Puree | Kale Chips | Confit Tomato | Red
Wine Jus

CAULIFLOWER(V)

roasted cauliflower, sweet potato puree, crispy
oyster mushroom, pomegranate

DESSERTS

(SELECT 1 FOR EVERYONE)

POACHED PEAR

Bourbon | Cinnamon | Mascarpone | Candied
Pecan

FUDGY CHOCOLATE BROWNIE

68% valrhona | french vanilla gelato |
Strawberry

FRENCH VANILLA PANNA COTTA

Vanilla Bean | Berries | Biscoff Crumbs





PEARLY GATES

\$179++/pax

(min 100 pax)

Exclusive use of the venue for 4 hours (11am-3pm, 6pm-10pm)

Free additional 1 hour set-up time (10am or 5pm)

Exquisite 5-course Western or Chinese Fusion menu

(Menu sample next page)

Free flow soft drinks (coke, sprite, orange, apple juice)

1 Complimentary bottle of wine per confirmed group of 10 pax

1 bottle of Champagne for toasting

Table garland for bridal table

Minimalist table centerpieces for guest tables

Wedding favors for all guests (Gifel Tea)

Free usage of wedding dummy cake

Free usage of ang pao box

Free usage of tea ceremony set

Free name place card

Free menu print (20cm X 10cm)

1 coordinator to assist on wedding planning (2 mths prior)

Use of AV equipment

Use of bridal room

Free 20 designated parking lots

Allowance of 1 hour rehearsal 1-2 weeks prior to event date

Free 2hr coffee cart for 120 pax confirmed booking

PEARLY GATES

MENU FOR 2025/26

WESTERN

AMUSE BOUCHE

(SELECT 2 FOR EVERYONE)

CRAB TOAST

Cucumber | Celery | Lemon Aioli

PAO DE QUEIJO

Provolone | Parmesan | Ikura | Cream Cheese

HAMACHI

Cone | Jalapeno | Avocado | Citrus Soy Gel

AVOCADO

Puri | Mousse | Saltwater Shrimp | Chilli Flakes

SMOKED DUCK

Mango | Arugula | Lime

SOUP

(SELECT 1 FOR EVERYONE)

CREAMY ROASTED CAULIFLOWER

VELOUTE

Scallions | Toasted Pine Nuts

ROASTED TOMATO BASIL

Toasted Three Cheese Crouton | Basil

TRUFFLE MUSHROOM

Portobello | Swiss Brown

APPETISER

(SELECT 1 FOR EVERYONE)

PAN SEARED SCALLOP

Charred Leek Puree | Pickled Shallot

GRILLED OCTOPUS

Cauliflower Puree | Schug | Pickled shallot

MAIN COURSES

(PRE-SELECT 2 FOR GUESTS TO SELECT 1)
VEGETARIAN OPTION AVAILABLE AS 3RD CHOICE

FARM FRESH BARRAMUNDI

Haricot Vert | Lemon-Herb Orzo | Fine Herbs
Vinaigrette

CLASSIC DUCK CONFIT

Potato Puree | Wilted Spinach | Blistered Grapes |
Jus

GRILLED PORK CHOP

Granny Smith Purée | Haricot Vert | Potato Gratin
| Au Jus

BRAISED BEEF CHEEK

Potato Puree | Kale Chips | Confit Tomato | Red
Wine Jus

PAN SEARED SALMON

Salmon Orzo | Tomato | Asparagus | Beurre Blanc |
Herb Oil

CAULIFLOWER (V)

roasted cauliflower, sweet potato puree, crispy
oyster mushroom, pomegranate

DESSERTS

(SELECT 1 FOR EVERYONE)

POACHED PEAR

Bourbon | Cinnamon | Mascarpone | Candied Pecan

FUDGY CHOCOLATE BROWNIE

68% valrhona | french vanilla gelato | Strawberry

FRENCH VANILLA PANNA COTTA

Vanilla Bean | Berries | Biscoff Crumbs



PEARLY GATES

MENU FOR 2024/25 CHINESE

COLD COMBINATION

(SELECT 1 FOR EVERYONE)

Marinated Jellyfish | Prawn Salad w/
Wasabi Mayo
& Ikura | Sweet Potato Spring Roll

OR

Marinated Octopus | Prawn & Chicken
Beancurd Roll | Kataifi Prawn w/ Mango
Salsa

SOUP

(SELECT 1 FOR EVERYONE)

蟹肉鱼鳔羹

BRAISED FISH MAW SOUP
Jumbo Crab meat | Cilantro

OR

蚝豉蘑菇炖鸡汤

DOUBLE-BOILED CHICKEN SOUP
Dried Oyster | Conpoy | Shiitake
Mushroom

MEAT

(SELECT 1 FOR EVERYONE)

清蒸金目鲈伴奶白

FARM FRESH BARRAMUNDI FILLET
HK Style | Nai Bai | Scallion |
Coriander Chinese

OR

脆皮烧鸡

FIVE SPICE ROASTED CHICKEN
Scallion Relish | Prawn Cracker |
Broccoli

NOODLE OR RICE

(SELECT 1 FOR EVERYONE)

八宝荷叶糯饭

8 TREASURES LOTUS LEAF RICE
Lup Cheon | Dried scallop | Dried
oyster | Dried shrimp Black fungus
| Lotus seed | Winter melon |
Shiitake

OR

三菇乾燒伊麵

BRAISED EE FU NOODLE
Trio Mushroom | Scallop Stock

DESSERT

(SELECT 1 FOR EVERYONE)

白薯芋泥

YAM PASTE
Coconut | Gingko Nuts

冰鲜桂花果冻

CHILLED OSMANTHUS JELLY
Wildflower Honey | Goji Berry

杨枝甘露

MANGO SAGO
Coconut | Pomelo
(Note: Pomelo is seasonal)

雪梨雪耳湯

CHILLED SNOW FUNGUS WITH
POACHED PEAR
Red Dates | Goji Berry | Longan



ALTERNATIVE COURSE ADD-ONS FOR 2025/26

S O U P

LOBSTER BISQUE (\$5++/PAX)

Cognac | Seafood Broth | Poached Lobster

SEAFOOD CHOWDER (\$5++/PAX)

Crab | Mussels | Clams | Salmon | Seafood Broth

A P P E T I S E R

PAN SEARED FOIE GRAS (\$15++/PAX)

Crostini | Baby spinach | Balsamic reduction | Pickled shallot

M A I N C O U R S E

CRUSTED HALIBUT (\$5++/PAX)

Almond | Pesto Orzo | Fine Herb Vinaigrette | Asparagus | Herb

MAGRET DUCK BREAST (\$5++/PAX)

Squash Purée | Hericot Vert | Marble Potatoes | Raspberry Gastrique | Jus

HERB CRUSTED LAMB RACK (\$10++/PAX)

Roasted Potatoes | Haricot Vert | Jus

BEEF TENDERLOIN 200G (\$15) STOCKYARD, 200 DAYS GRAIN-FED

Asparagus | Potato Purée | Red Wine Jus

WAGYU RIBEYE STEAK 200G (\$20++/PAX)

Asparagus | Potato Purée | Red Wine Jus

D E S S E R T

BASQUE CHEESECAKE (\$5++/PAX)

Strawberry Jam

TRIO DESSERT (\$5++/PAX)

French Macaron | New York Cheesecake | Chocolate Tart





WEEKDAY WEDDINGS (MON TO THURS)

\$142++/pax

(min 100 pax)

Exclusive use of the venue for 4 hours
(11am-3pm, 6pm-10pm)

Exquisite 3-course western menu

Complimentary 10 bottles of wine

Table garland for bridal table

Minimalist table centerpieces for guest tables

Free name place card

Free menu print (20cm X 10cm)

Wedding Favors for all guests (Gifel Tea)

1 coordinator to assist on wedding planning (2 mths prior)

Use of AV equipment

Use of bridal room

Free 20 designated parking lots

LIGHT AS A CLOUD

MENU FOR 2025/26

AMUSE BOUCHE, MAIN AND DESSERT
OR
SOUP, MAIN AND DESSERT

AMUSE BOUCHE

(SELECT 2 FOR EVERYONE)

CRAB TOAST

Cucumber | Celery | Lemon Aioli

PAO DE QUEIJO

Provolone | Parmesan | Ikura | Cream Cheese

HAMACHI

Cone | Jalapeno | Avocado | Citrus Soy Gel

AVOCADO

Puri | Mousse | Saltwater Shrimp | Chilli Flakes

SMOKED DUCK

Mango | Arugula | Lime

SOUP

(SELECT 1 FOR EVERYONE)

CREAMY ROASTED CAULIFLOWER

VELOUTE

Scallions | Toasted Pine Nuts

ROASTED TOMATO BASIL

Toasted Three Cheese Crouton | Basil

TRUFFLE MUSHROOM

Portobello | Swiss Brown

MAIN COURSES

(PRE-SELECT 2 FOR GUESTS TO SELECT 1
VEGETARIAN OPTION ALSO INCLUDED)

FARM FRESH BARRAMUNDI

Haricot Vert | Lemon-Herb Orzo | Fine Herbs
Vinaigrette

CLASSIC DUCK CONFIT

Potato Puree | Wilted Spinach | Blistered
Grapes | Jus

GRILLED PORK CHOP

Granny Smith Purée | Haricot Vert | Potato
Gratin | Au Jus

BRAISED BEEF CHEEK

Potato Puree | Kale Chips | Confit Tomato | Red
Wine Jus

CAULIFLOWER (V)

roasted cauliflower, sweet potato puree, crispy
oyster mushroom, pomegranate

DESSERTS

(SELECT 1 FOR EVERYONE)

POACHED PEAR

Bourbon | Cinnamon | Mascarpone | Candied
Pecan

FUDGY CHOCOLATE BROWNIE

68% valrhona | french vanilla gelato |
Strawberry

FRENCH VANILLA PANNA COTTA

Vanilla Bean | Berries | Biscoff Crumbs





FUN ADD-ONS

HOUSE WINE **\$48++/BTL**

Min 5 bottles

BEER **\$6++/bottle**

Choice of local beers. (min 50 bottles)

MENU ADD-ON **\$10-\$20++/PAX**

Every dish added on to the menu.

PHOTOBOOTH **\$600/2hr**

4R Photo Instant Print. Comes with Backdrop, Studio Light, Photographer, Printing Assistant, Props

FLOWER BAR **\$1,200/50 pax**

1 main flower and 2 fillers with wrapping and 1 florist on-site

CORKAGE **\$300++/\$500++**
Comes with ice and glassware Unlimited Wine/hard Liquor

WEDDING CAKE CUTTING **\$200++**

We cut and serve your cake

CANAPES **\$30++/PAX**

3 savory + 1 sweet with table set up

WELCOME DRINKS **\$15++/\$25++/ glass**

Mocktails/Cocktails

FREQUENTLY ASKED QUESTIONS

ANY FREE PARKING?

Yes! We have 20 designated parking spots FREE for you and your guests.

WHAT IS YOUR MAXIMUM CAPACITY?

Our venue's maximum capacity is 134 pax for a sit-down meal, both indoors and outdoors.

CAN I CUSTOMISE THE MENU OR PACKAGE?

Yes you can, we long as the items have a similar value, we'd be happy to make changes to our menu or packages.

DO YOU ALLOW PETS ?

We love pets but they are only allowed in the outdoor dining area. Pets are not allowed to be indoors as our kitchen is right next to the dining hall.

HOW DO I GET THERE?

The closest MRT station is at Dhoby Ghaut and it will be a 10 min walk from the exit. Do note there is a pretty long flight of stairs so if you don't want to heave and pant, we recommend you taking taxi or private hire. We will also provide a travel handbook on request.

IS YOUR VENUE WHEELCHAIR ACCESSIBLE?

Yes! We have ramps and a handicap toilet within the premise.





