

Deluxe Wedding Lunch Package @ \$7,888++

(serves up to 45 pax and additional pax at \$88++ /pax)

Venue

- i. Exclusive use of venue for up to 4 hours from 11.30am to 3.30pm
- ii. Complimentary use of outdoor for Solemnisation or cocktail reception within the 4 hours blocked above.

Food & Beverage

- i. Plated Four (4) Course Menu
- ii. Free flow of Soft Drinks & Juices up to 4 hours
- iii. 1 Barrel of Hoegaarden 20L (60 glasses) or 10 bottles of (Red/White) House Wines
- iv. Complimentary House Sparkling Wine for toasting (one bottle)
- v. Complimentary food tasting of the packaged menu for 2 pax (2-3 months prior to event date)

Decoration, Furniture & Equipment

- i. Reception Table with white linen and chairs
- ii. Complimentary usage of Screen and Projector & Basic Sound System (one unit of portable speaker and 2 wireless mics)
- iii. Solemnisation table with white linen and chairs, ring bed and standard pen
- iv. Fresh floral arrangement applicable to center piece on dining table
- v. Furniture Rental of 4 x 2 tables for dining tables, Tiffany Chairs (Gold Chairs / White Beige Cushion)
- vi. Masons fixed designed invitation cards printing for 80% of expected guests
- vii. Masons fixed designed of Placecard
- viii. Masons fixed designed of Menu Cards
- ix. Tea set for tea ceremony
- x. Basic Wedding Favours (*strictly no customisation*)
- xi. One night Accommodation at Park Alexandra Hotel (*can be used a night before or after the date of wedding*)

Optional (Additional Cost)

- i. 2-pc Live Band at \$600 nett
- ii. Pianist at \$450 nett
- iii. Sound System at \$500 nett
- iv. Photography at \$100 nett per hour
- v. Pre Wedding Video — shoot of 4 hours with edited highlights of 3-4 minutes at \$1,280 nett

Terms & Conditions:

- i. All prices above quoted are subject to 10% service charge and prevailing GST.
- ii. Price quoted is based on 45 guests, any deviation from this number of guests may affect the price proposed.
- iii. 50% deposit is required to secure the venue. Soft booking is not a guaranteed booking and Mason has no responsibility to ask the client to accept another client's deposit for the same date of interests.
- iv. Venue is available on 4 hours exclusive usage of the programme proper.
- v. Complimentary set up is strictly 2-hrs before the event. Additional set up and tear down time will incur \$480++ per hour
- vi. Any rehearsal on separate day is chargeable at \$480++ per hour
- vii. Any 3rd party vendor cost will be borne by client



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Wedding Lunch Package Menu

Chef Plated 4-course

FRESHLY BAKED BREAD

AMUSE BOUCHE

Chef's choice

STARTER

Classic Caesar Salad

with organic Roman Lettuce, seared chicken breast, topped with crispy bacon and croutons and home-made caesar dressing

MAIN

(Kindly advise number for each main course at least 14 days before event date)

Black Pork Cheeks

4 hours slow cooked pork cheek served alongside with roasted root vegetables and mandarin orange glaze

OR

Pan-Seared Sea-Bass

served with caramelised onions, potato and hollandaise sauce

DESSERT TRIO

Home-made Fudgey Chocolate Brownie, Pineapple Crumble Tart and Vanilla Gelato



Deluxe Wedding Dinner Package @ \$12,888++

(serves up to 80 pax and additional pax at \$98++ /pax)



Venue

- i. Exclusive use of venue for up to 4 hours from 18.30pm to 10.30pm
- ii. Complimentary use of outdoor for Solemnisation or cocktail reception within the 4 hours blocked above.

Food & Beverage

- i. Chef Plated Six (6) Course Menu / Buffet
- ii. Free flow of Soft Drinks & Juices up to 4 hours
- iii. 1 Barrel of Stella Artois 30L (equivalent to 90 glasses)
- iv. 10 Bottles of (Red/White) House Wines
- v. Complimentary House Sparkling Wine for toasting (one bottle)
- vi. Complimentary food tasting of the packaged menu for 2 pax (2-3 months prior to event date)

Decoration, Furniture & Equipment

- i. Reception Table with white linen and chairs
- ii. Complimentary usage of Screen and Projector and basic sound system (one unit of portable speaker and 2 wireless mics)
- iii. Solemnisation table with white linen and chairs, ring bed and standard pen
- iv. Fresh floral arrangement applicable to center piece on dining table
- v. Furniture Rental of 4 x 2 tables for dining tables, Tiffany Chairs (Gold Chairs / White Beige Cushion)
- vi. Masons fixed designed invitation cards printing for 80% of expected guests
- vii. Masons fixed designed of Placecard
- viii. Masons fixed designed of Menu Cards
- ix. Basic Tea set for tea ceremony
- x. Basic Wedding Favours (*strictly no customisation*)
- xi. One night Accommodation at Park Alexandra Hotel (*can be used a night before or after the date of wedding*)

Optional (Additional Cost)

- i. 2-pc Live Band at \$600 nett
- ii. Pianist at \$450 nett
- iii. Sound System at \$500 nett
- iv. Photography at \$100 nett per hour
- v. Pre Wedding Video — shoot of 4 hours with edited highlights of 3-4 minutes at \$1,280 nett

Terms & Conditions:

- i. All prices above quoted are subject to 10% service charge and prevailing GST.
- ii. Price quoted is based on 80 guests, any deviation from this number of guests may affect the price proposed.
- iii. 50% deposit is required to secure the venue. Soft booking is not a guaranteed booking and Mason has no responsibility to ask the client to accept another client's deposit for the same date of interests.
- iv. Venue is available on 4 hours exclusive usage of the programme proper.
- v. Complimentary set up is strictly 2-hrs before the event. Additional set up and tear down time will incur \$480++ per hour
- vi. Any rehearsal on separate day is chargeable at \$480++ per hour.
- vii. Masons Alcohol license is up to 10.30 pm only, If you need to extend the alcohol service, 21 days is required to apply the license and is chargeable at \$480++ per hour
- viii. Any 3rd party vendor cost will be borne by client

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Deluxe Wedding Dinner Menu

Chef Plated Menu - 6 course

FRESHLY BAKED BREAD

AMUSE BOUCHE

Chef's Selection

STARTERS

Homemade Fish Cake

served on a bed of tomato sauce & Alfalfa sprouts

Searred Scallops (add \$10++/pax)

Served on a bed of Pumpkin Purée & Alfalfa Sprout

SOUP

Celeriac Velouté with White Truffle Laced Oil

PASTA TASTER

Linguine Semplice

tossed with roasted pine nuts, sun-dried tomatoes, garlic, parsley and fresh chilli

MAINS

(Choose 02 - Kindly advise final choices of main course at least 14 days before event date)

Pan Fried Salmon

Served with Bell Pepper Compote, Buttered Asparagus & Beurre Blanc Sauce

or

Duck Confit

Served with Potato Purée Buttered Broccoli & Apple Calvados Glaze

DESSERT

Pineapple Crumble Tart, Chocolate Pot & Homemade Passion Fruit Sorbet

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