



VUE

Solemnisation Package

A modern restaurant and rooftop spritz bar overlooking a majestic view of the Marina Bay skyline, complete with a romantic ambience for an intimate solemnisation.



THE SPACE

INTRODUCTION

Elegance and idyllic charm make VUE the classic destination where unbreakable vows are made and romance fulfilled.

VUE presents an elevated menu centred around Binchōtan grilled specialties, showcasing premium flavours within innovative European cuisine and bringing an unparalleled experience diners are sure to revel in.



THE SPACE

AL FRESCO PAVILION

The space is open yet alluring, its versatility promising a picture-perfect ceremony against breathtaking backdrops of class and style. It is a place of heightened celebration as much as it is one of meaningful connection.



VENUE EXCLUSIVITY

AL FRESCO PAVILION

Exclusive event usage of Al Fresco Pavilion from 5:30 pm to 7:30 pm at a venue rental of \$2000⁺⁺ onwards

- Pre-event setup from 4:00pm to 5:30 pm
- 2 Canapé Menus for selection (chargeable)
- Ceremonial table with white tablecloth
- Chairs for Bride & Groom, Witnesses & Solemniser
- Chairs for guests
- Usage of wireless microphones and speakers

OPTIONAL ADD-ONS

- Pre-event setup (2 hours in advance): \$500⁺⁺
- Usage of Private Dining Room as Bridal/Makeup Room (3 hours): \$200⁺⁺



SAMPLE CANAPÉ MENU

STANDARD

\$70⁺⁺ per person

Cold

- Duck Rillettes on Toast, Capers
- Grilled Argentinian Red Prawn, Dry Bloody Mary

Hot

- Chicken Sandos
- Chipotle Glazed Cod, Green Pea Mash

Dessert

- Passion Fruit Bavarian
- Madeleine, Hazelnut Cream, Pearl

PREMIUM

\$100⁺⁺ per person

Cold

- Cold Angel Hair Pasta, Sea Urchin
- Asparagus Wrapped with Smoked Duck, Mango Mustard Dressing

Hot

- Wagyu Brisket with Red Wine Sauce
- Baked Red King Crab Tart

Dessert

- Yuzu White Chocolate Ganache
- Cherry Basque Gâteaux

CANAPÉ MENU OPTIONAL ADD-ONS

Charcuterie Platter: \$78⁺⁺/platter

VUE Charcuterie & Cheese Platter: \$108⁺⁺/platter

Cheese Platter: \$58⁺⁺/platter

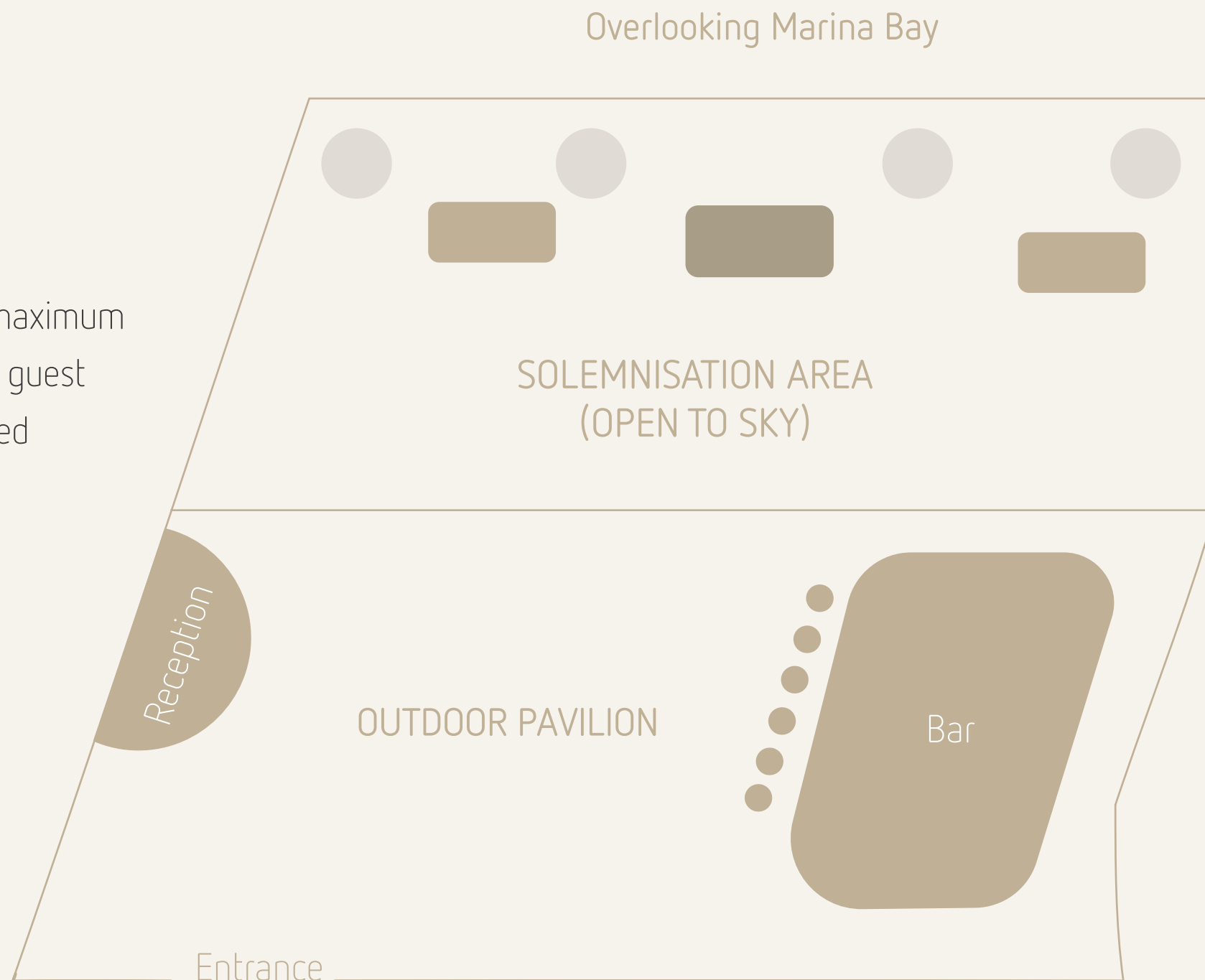
Alcoholic Beverage Menu available upon request



VENUE EXCLUSIVITY

SUGGESTED LAYOUT

This suggested layout seats a maximum of 50 guest (unsheltered) or 30 guest (sheltered) and can be configured according to your needs.



BANQUET VENUE EXCLUSIVITY

INDOOR DINING ROOM

Treat your guests to a curated menu of Binchotan-grilled specialities in our breathtaking indoor dining room. Headed by Executive Chef Sam Chin, enjoy the true flavours of premium seasonal produce, mouth-watering meats, and the freshest seafood.



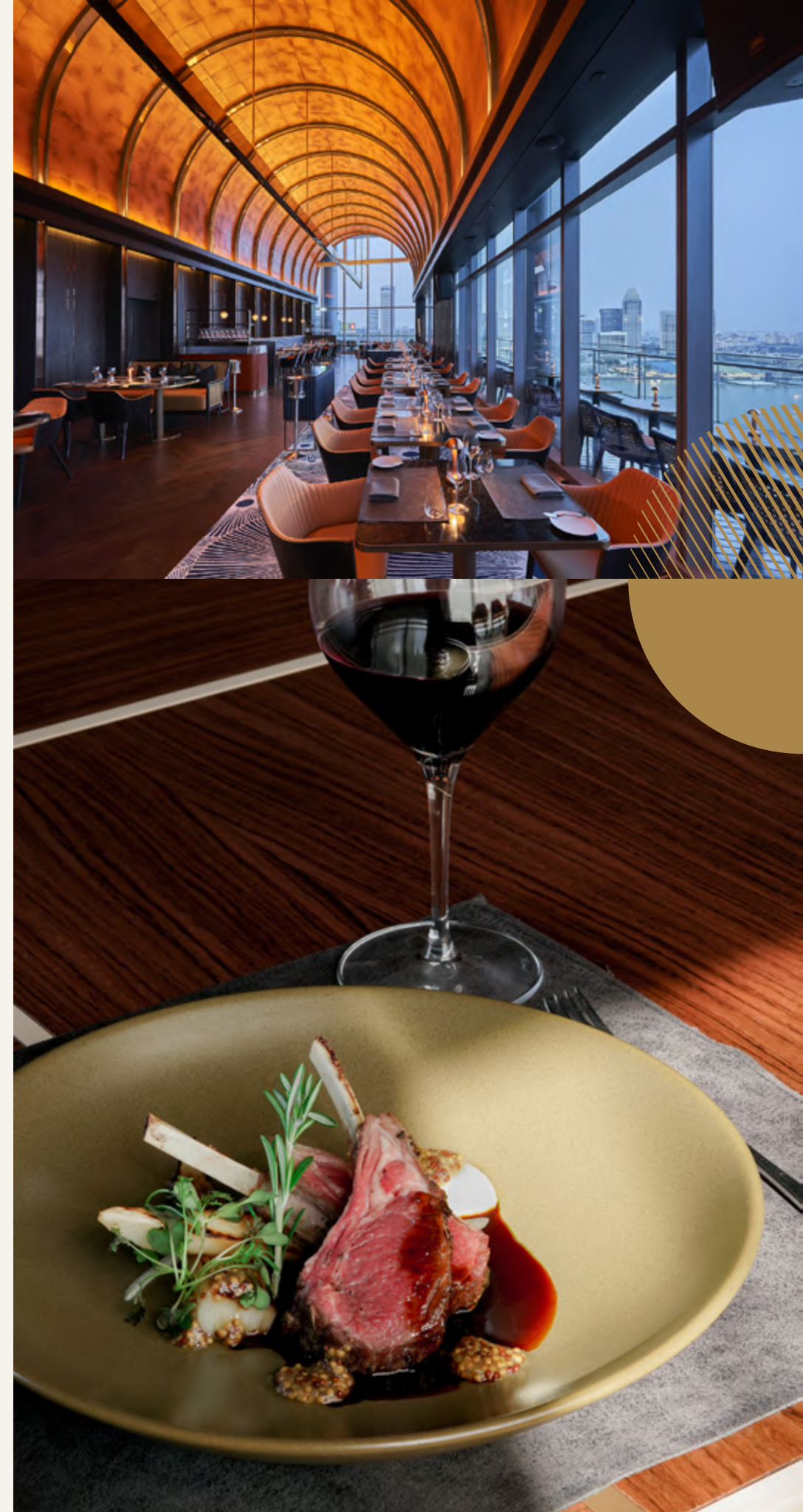
BANQUET VENUE EXCLUSIVITY

INDOOR DINING ROOM

- Existing Restaurant Furniture
Up to 60 persons with a minimum spend of \$25,000++
on Food & Beverage only.
- Rental Furniture (additional charges apply)
Up to 80 persons with a minimum spend of \$30,000++
on Food & Beverage only.

EVENT DÉCOR PACKAGES

- Optional Canapé Add-ons
- Optional Event Décor Packages by partner Flora Artisan



SAMPLE BANQUET MENU

\$228⁺⁺ per person

4 - C O U R S E

STARTERS

Atlantic Yellowtail Kingfish "Tataki"

Pink Radish, Roasted Garlic Purée, Truffle Ponzu Dressing

Norwegian Diver Scallop

Bonito Crust, Pimiento Pepper Purée, Pickled Bell Pepper, Crispy Kale (add 8)

New Zealand Ôra King Salmon Tartare

Pickled Cucumber, Wasabi Avocado, Roasted Onion Dressing (add 12)

MIDDLE COURSE

Foie Gras Risotto

Vialone Nano, Pan Seared Miso Marinated Foie Gras, Porcini, Parmigiano

Sea Urchin Risotto

Vialone Nano & Hokkaido Multigrain Grain, Fresh "Bafun" Sea Urchin, Parmigiano (add 12)

Grilled Maine Lobster Tail

Corn Variation, Fresh Green Pea, Caviar (add 18)

Menus are subject to seasonality of produce and are for reference purposes only.

MAIN COURSE

Pan Seared Spanish Turbot

Breaded Crust, Pickled Sheep's Head Mushroom, Heirloom Cauliflower, Orange-Dill Sauce

New Zealand "Alpine Merino" Lamb Loin

Charcoal Grilled Free-range Lamb, Asparagus, Beetroot Purée, "Umami" Lamb Jus (add 6)

"Kokuou" Emperor A5 Black Wagyu Sirloin

Hand Mashed Spring Peas, Whole Grain Mustard Jus (add 38)

DESSERT

French Acacia Honey Cake

Acacia Honey Sponge, Dulce De Leche Honey Cream, Sponge Crumble, Yogurt Sorbet

Raspberry Tart

Diplomat Cream, Vanilla Ganache, Vanilla Syrup

Chocolate Gâteau

Jivara Chocolate & Hazelnut Mousse, Yuzu Curd, Fudge Cake, Praline Ice Cream (add 8)

PACKAGE I

\$95 per person

Additional hour \$30 per person

- Beer
- Wine – White & Red
- Soft drinks & Juices

PACKAGE II

\$125 per person

Additional hour \$20 per person

- Beer
- Wine – Prosecco, White & Red
- Soft drinks & Juices

PACKAGE III

\$155 per person

Additional hour \$20 per person

- Beer
- Wine – White & Red
- 2 Signature Spritz
- Soft drinks & Juices

PACKAGE IV

\$35 per person

Additional hour \$20 per person

- Soft drinks & Juices

EXCLUSIVE PARTNER - FLORA ARTISAN

BOHEMIAN LUXE THEME

Total package price at \$2,980 + GST

- Round arch with silk and fresh flowers
- 2 pedestal stands
- Solemnisation table centerpiece
- Bride and Groom chair décor with organza
- 6 Aisle floral installations on floor
- 10 Aisle chair posy with organza
- Customised A1 signage print out with easel stand rental





Plan your special day with us!

VUE

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