



# 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.



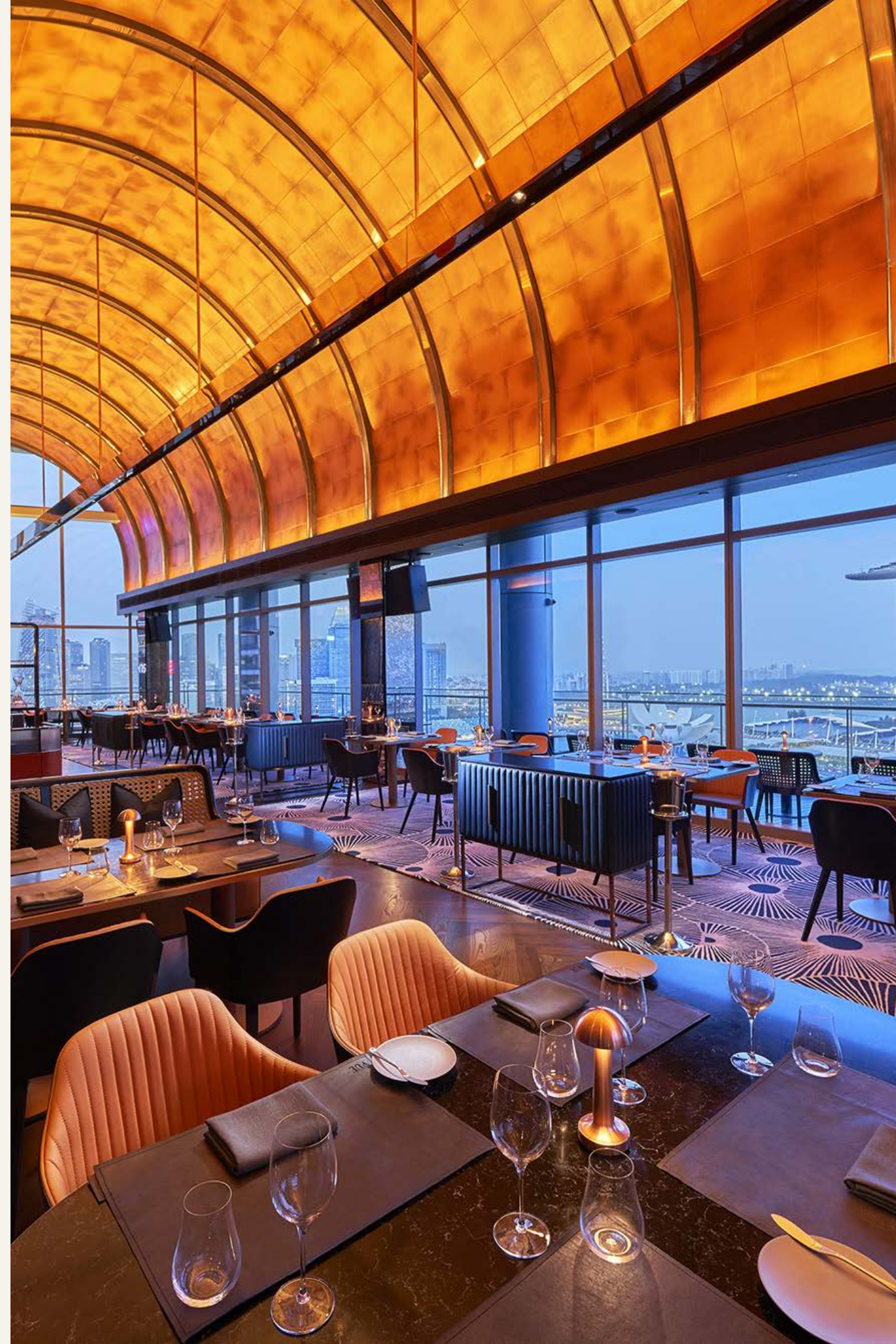


THE SPACE

# 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<sup>++</sup> 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<sup>++</sup>
- Usage of Private Dining Room as Bridal/Makeup Room (3 hours): \$200<sup>++</sup>



# SAMPLE CANAPÉ MENU

## STANDARD

\$70<sup>++</sup> 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<sup>++</sup> 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<sup>++</sup>/platter

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

Cheese Platter: \$58<sup>++</sup>/platter

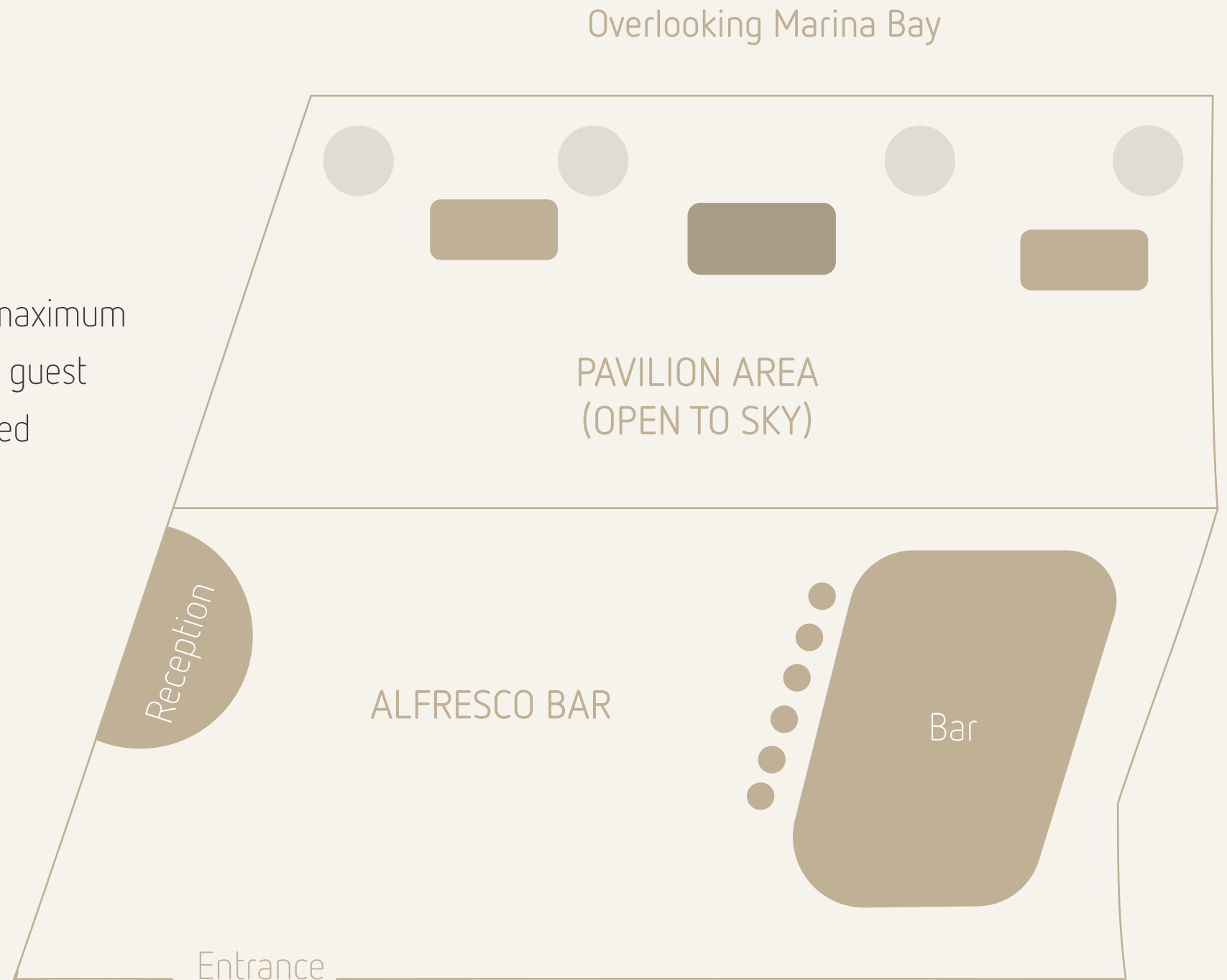
Alcoholic Beverage Menu available upon request



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.





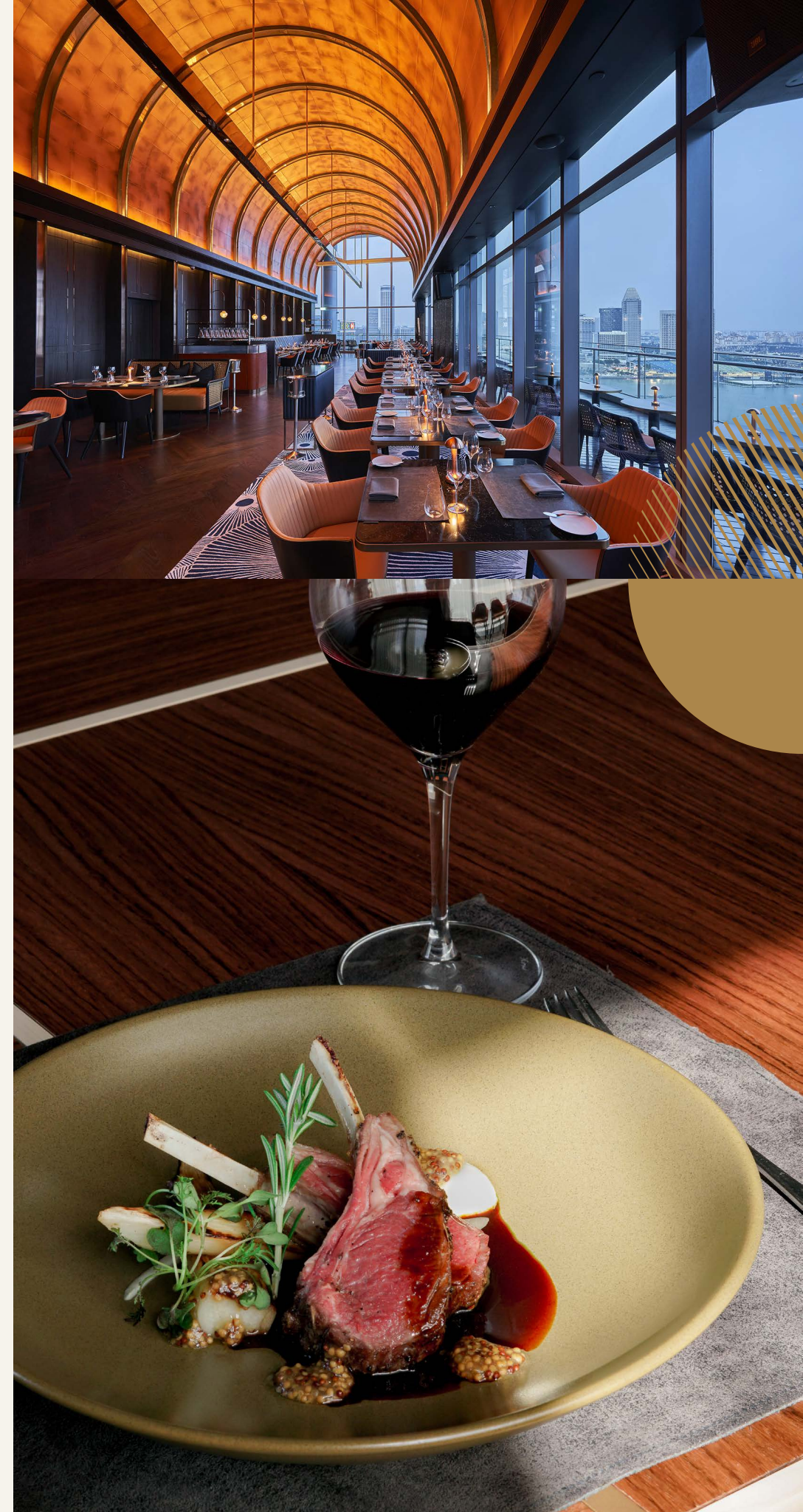
BANQUET VENUE EXCLUSIVITY

# INDOOR DINING ROOM

- Existing Restaurant Furniture  
Up to 60 persons with a minimum spend of \$28,000++  
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<sup>++</sup> 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

\$105<sup>++</sup> per person

Additional hour \$40<sup>++</sup> per person

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

## PACKAGE II

\$155<sup>++</sup> per person

Additional hour \$45<sup>++</sup> per person

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

## PACKAGE III

\$185<sup>++</sup> per person

Additional hour \$45<sup>++</sup> per person

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

## PACKAGE IV

\$45<sup>++</sup> per person

Additional hour \$10<sup>++</sup> per person

- Soft drinks & Bottled 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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