



The Secret Patio

SOLEMNISATION BUFFET LUNCH PACKAGE

FOR BOOKINGS IN 2025/26

IN COLLABORATION WITH



The Secret Patio

UPGRADED FOR
2025/26

SOLEMNISATION BUFFET LUNCH PACKAGE

\$3,380Nett

For up to 35 pax

- Venue Booking for 3 Hours
- VIP room (1hr) + Main hall (2hr)
- Standard Solemnisation Decoration
- 1 Backdrop, 1 Table centerpiece,
- Bride and Groom chair
- Standard Center Piece & Table Card Numbers
- AV equipment
- 1 Wireless Microphone, Speakers and 1 TV
- Usage of Private room to prepare and relax
- 1 Coordinator to assist on the day
- 8 Course Buffet + 1 Drink from
- Peach Garden Chinese Restaurant
- Full Premium Buffet Line Set Up

Lunch

Special

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SOLEMNISATION BUFFET LUNCH PACKAGE

\$3,988 Nett

For up to 35 pax

- Venue Booking for 3 Hours
- VIP room (1hr) + Main hall (2hr)
- Standard Solemnisation Decoration
- 1 Backdrop, 1 Table centerpiece,
- Bride and Groom chair
- Standard Center piece & Table Card Numbers
- AV equipment
- 2 Wireless Microphone, Speakers and TVs
- Usage of Private room to prepare and relax
- 1 Coordinator to assist on the day
- 8 Course Buffet + 1 Drink from Peach Garden Chinese Restaurant
- 2hr ROM Photography with Shane Chua
(additional hr @ \$200/hr)
- 1 Bouquet & 1 Groom Bountonniere

Lunch

Special

MENU

Dim Sum (choose 2)

- Steamed Siew Mai with Fish Roe
- Steamed Scallop Dumpling with Black Truffle
- Steamed Barbecue Pork Bun
- Deep-fried Bean Skin Roll with Prawn and Seaweed
- Crisp-fried Banana Prawn Roll
- Vegetarian Spring Roll (V)

Meat / Chicken (choose 1)

- Sweet and Sour Pork with Fresh Fruits
- Honey-glazed Spare Rib with Sesame
- Fried Prawn Paste Chicken
- Szechuan Spicy Chicken
- Roasted Chicken with Five Spices

Seafood (choose 1)

- Stir-fried Sliced Fish with Spring Onion and Ginger
- Crisp-fried Fish Fillet with Black Truffle Mayo
- Crisp-fried Prawn with Crispy Oat Cereal
- Crisp-fried Prawn with Salted Egg Yolk

Rice / Noodle (choose 1)

- Yangzhou Fried Rice
- Pineapple Fried Rice with Pork Floss
- Stewed Ee-Fu Noodle with Twin Mushrooms (V)
- Fried Hong Kong Noodle with Diced Chicken in Superior Soya Sauce
- Fried Rice Vermicelli in Singapore Style

Vegetable / Beancurd (choose 2)

- Stir-fried Broccoli with Assorted Mushrooms (V)
- Stir-fried Kai Lan with Fresh Lily Bulb and Yam (V)
- Stir-fried Baby Cabbage with Mushroom and Chestnut (V)
- Sautéed Asparagus with Minced Garlic
- Braised Beancurd with Fresh Gluten Puff and Local Spinach (V)
- Braised Homemade Beancurd with Shitake Mushroom and Truffle Oil in Casserole

Dessert (choose 1)

- Chilled Lemongrass Jelly
- Chilled Jelly Royale
- Warm Red Bean Soup with Lily Bulb and Orange Peel
- Warm Black Glutinous Rice with Coconut Milk

Complimentary (choose 1)

- Coke
- Orange Soda
- Green Tea





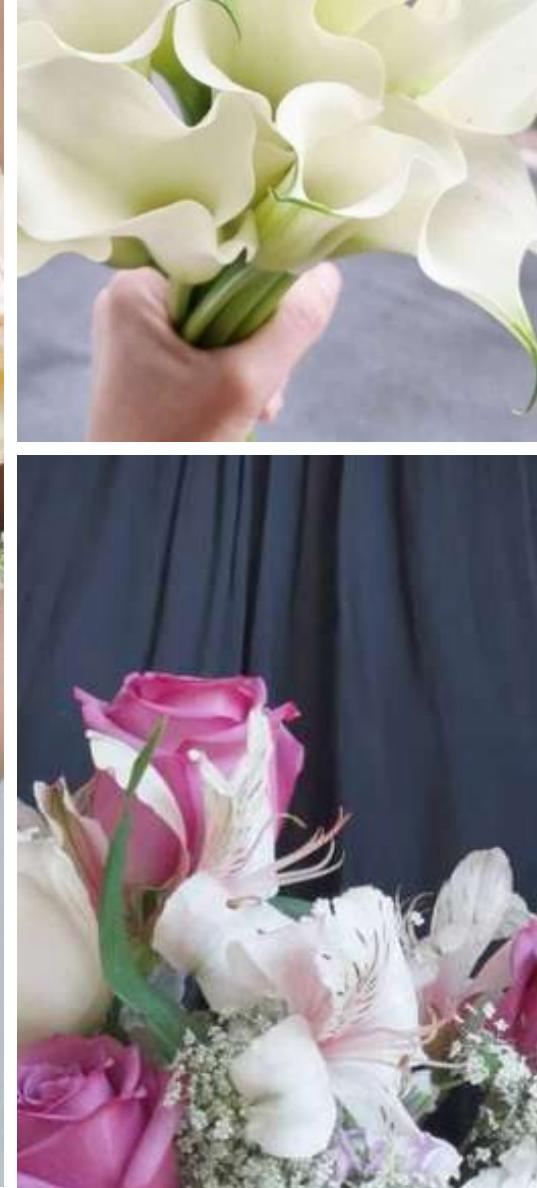
STANDARD SOLEMNISATION DECORATION

JULY 2025 - JAN 2026



PHOTOS BY SHANE CHUA





MULTIPLE OPTIONS TO CHOOSE FROM
AND MINOR CUSTOMISATION ALLOWED

FLORALS BY FLEURISTE