

WEDDINGS WITH JAMIE'S ITALIAN SINGAPORE AT VIVOCITY

Jamie's Italian offers diners a taste of Italy with dishes that reflect Italian home style cooking, inspired by Jamie Oliver's modern flair for presentation and unique receipt twist. The menu at Jamie's Italian celebrates fresh, sustainable, seasonal and impeccably sourced ingredients, with affordable dishes that everyone can enjoy

THERE'S NO
ROMANTIC STORY
WITHOUT
JAMIE'S ITALIAN

JAMIE'S ITALIAN @ VIVOCITY

Indoor: From 30pax to 180pax Outdoor: From 30pax to 80pax

EXCLUSIVE BUYOUT (LUNCH OR DINNER):

Mon to Fri Min Lunch Spending \$8000.00++ Min Dinner Spending \$10000.00++

Sat, Sun, PH Eve & PH Min Lunch Spending \$10000.00++

Min Dinner Spending \$12000.00++

SET MENU

Jamie's Italian specialty crated set menu **BUFFET SPREAD (ONLY BUYOUT EVENT)**

Our creative tantalizing selection

COCKTAIL MENU

Choose from our selection of delectable canapés

EVENTS ADD ON

Please check with our wedding planner to enhance your celebration



JAMIE'S ITALIAN VIVOCITY WEDDING SET MENU

PACKAGE FOR MIN 30 PERSONS & INCLUSIVE OF:

Exclusive use of proposed venue
Crafted set menu by our Jamie's Italian Singapore Head Chef
Fresh floral decorated ROM signing table & 05 chairs by our exclusive florist partner
Free flow soft drinks throughout the event
Complimentary bottle of house sparkling wine with every IO persons confirmed
Provision of basic portable PA system with a cordless mic & Bluetooth/Aux connection

From II.30pm to 3.00pm
3 Course Set Lunch at \$78.00++ per person
CHOOSE FROM STARTER OR SOUP, MAIN & DESSERT

From 6.30pm to 10.00pm
4 Course Set Dinner from \$88.00++ per person
CHOOSE FROM STARTER, SOUP, MAIN & DESSERT



SET MENU

Soup

ITALIAN MINESTRONE

Freshly made daily with fresh seasonal vegetables, carnaroli rice & finished off with lemon & garlic pesto.

Served with a warm homemade focaccia

Starters

(SELECTION MADE 5 DAYS IN ADVANCE)

TRUFFLE PORCINI ARANCINI

Risotto balls stuffed with Italian Porcini and wild mushrooms, crispy fried till golden and served on truffle fonduta, finished off with shaved black Italian truffle and grated Parmigliano Reggiano

NR

PANZANELLA SALAD WITH PROSCIUTTO

Beautiful slow-roasted organic vine tomatoes, tossed with red wine vinegar, garden basil, homemade croutons and the world's best extra virgin olive oil. Topped with freshly sliced 24-months aged San Daniele Prosciutto (Pork)

UK

Top up \$5.00++ per person

JAMIE'S ITALIAN FAMOUS PLANK (SET FOR 4 PERSONS)

Pecorino Cheese with Music Bread & Chill Jam, Assorted Cured Meats and Mushroom Fritti

(*SELECTION OF FAMOUS PLANKS APPLICABLE FOR ALL GUESTS)

Feast On

WITH ADDITIONAL STARTER OR SOUP (ONLY 1 SELECTION FOR ALL GUEST ENJOYMENT)

Soup

Add on \$3.00++ per person

ROASTED BUTTERNUT SOUASH BISQUE

Roasted butternut squash, spiced pumpkin seeds, whipped crème fraiche

Starter

Add on \$5.00++ per person

PUGLIAN BURRATA BRUSCHETTA

Garlic-rubbed grilled ciabatta layered with seasonal garden vegetables, topped with fresh Puglian burrata and finished off with a sweet balsamic reduction

ND

MUSHROOM FRITTI

Herby bread crumbed portobello mushrooms with garlicky mayo



SET MENU

Mains

(SELECTION MADE 5 DAYS IN ADVANCE)

BAKED ATLANTIC SALMON

Pan-roasted sustainably sourced Norwegian Salmon on a bed of whipped horseradish-ricotta, served with candied baby beetroots, picked Italian parsley, baby mint & lemon zest

01

CHICKEN PRIMAVERA

Free-range chicken grilled Al Mattone & served on a bed of vibrant garden peas, broad beans, asparagus, fine beans & baby gem. Finished off with homemade salsa verde, lemon zest & crispy pancetta

OR

UMBRIAN TRUFFLE & PORCINI TAGLIATELLE

Daily made fresh pasta, tossed with wild field mushrooms, dried porcini mushrooms, picked thyme & finished off with lots of grated aged Parmiggiano Reggiano, freshly shaved Umbrian black truffles & a drizzle of truffle oil

OR

TOMAHAWK PORK CHOP

24-hour brined higher welfare pork chop served on citrus-braised fennel, crispy crackling & house special gravy

** Check with us for other dietary requirements **

Feast On with additional nibble

(ONLY 1 SELECTION FOR ALL GUEST ENJOYMENT)

Add on \$8.00++ per person

CRISPY SOUID

Sustainably sourced squid coated in Tipo "00" flour, crispy fried till golden & served on homemade garlicky mayonnaise

01

Add on \$10.00++ per person

BEEF RAVIOLI

Pasta stuffed with slow cooked beef ragu & herbs, served with rich sage butter sauce & parmesan

Dessert

(SELECTION MADE 5 DAYS IN ADVANCE FOR PREPARATION) FESTIVE PROFITEROLES

Soft choux-pastry filled with fresh custard & served with generous lashings of homemade vanilla crème anglaise, attiki honey, dark chocolate sauce & seasonal berries

OR

FAMOUS HOME-MADE GENNARO'S TIRAMISU

Kahlua-soaked sponge with layers of whipped mascarpone and zest cream, finished off dark chocolate shavings

UD

PASSIONFRUIT & MANGO SORBET

2 scoops of our artisanal fruit sorbet topped with coulis



JAMIE'S ITALIAN VIVOCITY BUYOUT BUFFET MENU

WEDDING ENJOYMENT INCLUSIVE OF:

Exclusive buyout of Jamie's Italian Singapore VivoCity

Designed buffet menus by our Jamie's Italian Singapore Head Chef

Free flow chilled juices & soft drinks throughout the event

2.5 hours of free flow house wines, draft beer & sparkling wine

Thematic venue floral decoration package with our exclusive florist partner

Fresh floral arrangement for VIP table, solemnisation & registration tables

Provision of full set sound system with DJ on site

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From II.30pm to 3.30pm
Buffet Lunch at \$128.00++ per person

From 6.30pm to 10.00pm
Buffet Dinner from \$148.00++ per person



BUYOUT BUFFET MENU

Bread selection

Homemade rosemary focaccia, crusty ciabatta, wheatgerm levain, sardinian carta di musica & grissini

CONDIMENTS

Whipped fresh Italian butter, garlic & parsley butter, extra virgin olive oil & aged modena balsamic vinegar

Antipasto

SELECTION OF ITALIAN CURED MEATS

San daniele prosciutto, pistachio mortadella di bologna, beef bresaola & hot soppressata

MARINATED SEASONAL VEGETABLES

Grilled aubergines, courgettes, asparagus, capsicums, artichokes & beetroot

CONDIMENTS

Extra virgin olive oil, red wine vinegar, sundried tomatoes, pickled pearl onions, mini stuffed pepperinos, giganti olives, gaeta olives, lombardy chillies & caper berries

Salad Bar

Mesclun leaves, Italian arugula, baby spinach, baby gem, beetroot, broccoli, plum tomatoes, carrots, chickpeas & cucumber

DRESSINGS

Jamie's Caesar dressing, modena balsamic, lemon vinaigrette, extra virgin olive oil, parmesan, crispy bacon & mixed seeds

Soup

BUTTERNUT BISQUE

With roasted butternut squash, spiced pumpkin seeds & whipped crème fraiche

Freshly Made Daily Pasta FAMILY STYLE & REFILLABLE UPON REQUEST

CASARECCE ARRIABBIATA

Crushed tomatoes, peri-peri chillies, garlic & aged parmesan

TRUFFLE TAGLIATELLE

Homemade tagliatelle with Italian black truffles, truffle butter & aged parmesan

PORCINI RISOTTO

Carnaroli rice, porcini mushrooms, Italian butter, parsley & aged parmesan



BUYOUT BUFFET MENU

Fresh seafood on ice
Poached sustainably sourced tiger prawns
Tasmanian green-lip mussels
Octopus salad

Condiment & Dressing
Chad potatoes, fine beans, extra virgin olive oil,
white wine vinegar, tabasco, lemon, tomato
Concasse & cocktail Sauce

Fresh pizza counter
Chef Choice of 3 Pizzas Selection
MAGHERITA PIZZA, COURGETTE AL POLLO PIZZA,
WHITE ROCKET PIZZA OR GENNARO SAUSAGE PIZZA

Hot & Carving Corner

CHICKEN ALLA DAVIOLA

Anchovies, capers, gaeta olives, san marzano tomatoes, white wine & rosemary

POACHED FILLET OF SALMON

with horseradish-cream, lemon & dill

(For Dinner Buffet Only)

ROASTED AUSTRALIAN GRASS-FED SIRLOIN

with dijon mustard & salsa verde

Desserts

GENNARO'S TIRAMISU

Kahlua, sponge, whipped mascarpone & shaved chocolate

EPIC CHOCOLATE BROWNIE

Ecuadorian Chocolate, proper chocolate sauce & homemade salted-caramel popcorn

AMERICAN CHEESECAKES

Whipped Mascarpone, Italian ricotta & blackberry compote

ASSORTED ITALIAN DESSERT-PASTRIES

3 artisanal selections

FRESH SEASONAL FRUIT PLATTER

Chef choice of selections

LITTLE NOTES FROM JAMIE'S ITALIAN SINGAPORE

Buffet spread will be served with maximum 3 hours
based on official guidelines
Food displayed for lunch from I2.00pm to 3pm &
for dinner from 6.30pm to 9.30pm
All unconsumed food strictly not allow for pack away
All outside food & beverage brought in must seek prior request
via indemnity form & subject to final approval



JAMIE'S ITALIAN VIVOCITY PASS AROUND COCKTAIL MENU

PACKAGE FOR MIN 30 PERSONS & INCLUSIVE OF:

Exclusive use of proposed venue
Selection of 8 pass cocktail items
Free flow soft drinks throughout the event
Complimentary bottle of house sparkling wine with every IO persons confirmed
Reception table with chairs
Provision of basic portable PA system with a cordless mic & Bluetooth/Aux connection

PACKAGE AT \$58.00++ PER PERSON

Duration from II.30pm to 2.30pm, 2.30pm to 5.30pm or 7.00pm to 10.00pm



COCKTAIL MENU SELECTION

Starters/Sides (select 2)

CRAB ARANCINI
MOZZARELLA STICK
RICOTTA AND ROASTED TOMATO BRUSCHETTA
PROSCIUTTO WRAPPED ROCK-MELON
SPINACH & RICOTTA CROQUETTES
MINI TUNA VOL-AU-VENTS
ROASTED POTATO WITH ROSEMARY & PAPRIKA
MUSHROOM FRITTI WITH GARLIC MAYO

Mains (Select 2)

GRILLED AUSTRALIAN STRIPLOIN
GRILLED CHICKEN SKEWERS
GRILLED TOULOUSE PORK SAUSAGES
GRILLED SEAFOOD SKEWERS

Pizzas (Select 1)

MARGHERITA PIZZA Courgette al Pollo Pizza Four Cheese Pizza Gennaro Sausage Pizza

Pasta (Select 1)

PENNE AMATRICIANA
CHICKEN CASARECCE WITH MUSHROOM

Sweets (Select 2)

HOMEMADE GENNARO'S TIRAMISU
WHITE CHOCOCLATE CHEESE CAKE
EPIC BROWNIES
FRESHLY-SCOOPED ITALIAN GELATO

(1 Scoop per person)