

# WEDDINGS WITH JAMIE'S ITALIAN SINGAPORE AT FORUM ORCHARD

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 ITALIAN'S @ FORUM ORCHARD

Indoor: Up to 100pax
Outdoor Patio: Up to 35pax

# **EXCLUSIVE BUYOUT (LUNCH OR DINNER):**

Mon to Fri Min Lunch Spending \$7000.00++ Min Dinner Spending \$9000.00++

Sat, Sun, PH Eve & PH Min Lunch Spending \$9000.00++ Min Dinner Spending \$11000.00++

# **SET MENU**

Jamie's Italian specialty crated set menu

# **BUFFET SPREAD**

Our creative tantalizing selection

# **COCKTAIL MENU (For Outdoor Patio)**

Choose from our selection of delectable canapés

# **EVENTS ADD ON**

Please check with our wedding planner to enhance your celebration



# JAMIE'S ITALIAN FORUM ORCHARD WEDDING MENUS

# **WEDDING ENJOYMENT INCLUSIVE OF:**

Exclusive buyout of Jamie's Italian Singapore (Forum Orchard)

Choice of designed set or buffet menus by our Jamie's Italian Singapore Head Chef
Free flow chilled orange juice, coke & sprite

2.5 hours of free flow house wines (red & white), 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 3 Course Set Lunch at \$108.00++ per person

CHOOSE FROM STARTER OR SOUP, MAIN & SWEET TEMPTATION

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Buffet Lunch at \$128.00++ per person

From 6.00pm to 10.00pm 4 Course Set Dinner at \$118.00++ per person

CHOOSE FROM STARTER, SOUP, MAIN & SWEET TEMPTATION

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Buffet Dinner at \$138.00++ per person

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# 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 Wade 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,

Hot & Carving Corner

WHITE ROCKET PIZZA OR GENNARO SAUSAGE PIZZA

#### 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 12.00pm 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

All prices stated are subjected to prevailing service charge, good & services tax
All menus & price are subject to change without prior notice
Aircon extension from 10.00pm to 11.00pm is available at \$250.00++ per hour.
Any further extension is subject to shopping mall approval.

Jamie's Italian Forum at Orchard | 583 Orchard Road #01-01/04 Singapore 238884



# 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 Parmigiano Reggiano

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# 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)

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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)

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#### 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

OR

# 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

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#### 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 Parmigliano 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

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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

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# PASSIONFRUIT & MANGO SORBET

2 scoops of our artisanal fruit sorbet topped with coulis

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# JAMIE'S ITALIAN AT FORUM ORCHARD OUTDOOR PATIO PASS AROUND COCKTAIL MENU

# PACKAGE FOR MIN 25 PERSONS & INCLUSIVE OF:

Exclusive usage of outdoor patio
Selection of 8 cocktail items
Free flow soft drinks throughout the event
Complimentary bottle of house sparkling wine with every IO persons confirmed
Fresh floral centrepiece for your solemnisation table with 5 chairs
Provision of basic portable PA system with a cordless mic & Bluetooth/Aux connection

# PACKAGE AT \$68.00++ PER PERSON

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

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# CANAPÉS SELECTION

Starters/Sides (select 2)

CRAB ARANCINI
MOZZARELLA STICK
RICOTTA AND ROASTED TOMATO BRUSCHETTA
PROSCIUTTO WRAPPED ROCK-MELON
SPINACH & RICOTTA CROQUETTES
PUFF PASTRY PIZZAS
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)