



WEDDING
SOLEMNISATION
PACKAGES 2022

FOOD FOR THOUGHT

Housed in heritage architecture, Food For Thought @ National Museum of Singapore promises a handsome and charming backdrop for your special event.

Our entire restaurant seats up to a total of 150 guests, and customisable layouts and spaces are available for intimate gatherings.





OUR SPACES

Our space is perfect for your wedding if you are looking for a private event space away from the crowds. Our entire restaurant space comprising of the private dining room and atrium can accommodate up to 150 guests.

The private dining room is also fully equipped with an A/V system, projector and adjustable lighting to set the mood.

We know that every wedding is different, so let us know what your needs are and we would be happy to help put together the best layout for your wedding.



FOOD & BEVERAGES

Food For Thought offers three and five-course wedding menus with a selection of mains to suit your tastes.

Slight adjustments to the menu to accommodate dietary allergens can be made available upon request.

MENUS

TASTE MENU

3 courses

1 glass of house-made iced teas
or assorted can drinks & 1 cup of
coffee **or** tea **or** free flow drinks

appetizer

creamy mushroom
soup with truffle oil

main

beef tenderloin, roasted root
vegetables with red wine jus

OR

salmon, orange, braised fennel
with pea mint sauce

dessert

mango cheesecake, lychee
sorbet, pistachio

RELISH MENU

5 courses

1 glass of house-made iced teas
or assorted can drinks & 1 cup of
coffee **or** tea **or** free flow drinks

amuse-bouche

ponzu scallop, chilli soft-shell
crab, thyme mushroom quiche

appetizer

tiger prawns with seafood
tomato chowder

main

beef tenderloin, roasted root
vegetables with red wine jus

OR

cod, asparagus with
lemon hollandaise

palate cleanser

lychee sorbet

dessert

lemongrass panna cotta,
dragon fruit, kiwi, coconut flakes





BEVERAGES LIST

At Food For Thought we like to keep the drinks flowing!

Our full beverage list is listed on the right for any add-ons you might want to make.

WINE

House White
Leopard's Leap,
Chardonnay, South
Africa

House Red
Castillo de Jumilla
Crianza, Monastrell
& Tempranillo Blend
Spain

Italy
Tenuta Poggio Primo
Chianti

Giannitessari
Soave Doc

Australia
Margan Merlot
Hunter Valley

Lindsay The
Selector Shiraz
Barossa Valley

France
Madame Veuve
Point L'Aventure
Pinot Noir

Madame Veuve
Point Bourgogne
Chardonnay

New Zealand
Te Kairanga Estate
Martinborough
Sauvignon Blanc

Te Kairanga
Martinborough
Estate Pinot Noir

Champagne
Paul Boerg Reserve

05 // BEVERAGES LIST

BEER

BOTTLES 330ml*
Tiger
Erdinger

*min. order by carton (24 bottles)

KEGS

Tiger(30L)
Erdinger (30L)
Kirin Ichiban (15L)
Hoegaarden
White Beer (20L)
Little Creatures
Pale Ale (20L)
Brewdog Punk
IPA Beer (20L)
Hitachino Nest
Craft Lager (20L)

CORKAGE

Bottle of Wine
Carton of Beer
Unlimited Corkage

FREE FLOW PACKAGES

Free flow beer
Free flow wine
(red & white)
Free flow beer and
wine (red & white)

ADD ON

Cheese & Meats Platter
2 cheeses, 2 deli meats,
2 nibbles (olives, nuts),
crackers, fruits

EXTRAS

To make this day extra special, we've included the following as our service to you.

DECOR

We'll dress all the tables up with rustic centrepieces and candles for a cosy and intimate event. For each guest we will have printed menus with the couple's names and guest name tents so they know which seat is theirs.

A/V

The private dining space offers a full A/V system with a projector to screen your photos and videos on the front wall.

MUSIC

You are welcome to use our available playlists or provide your own playlists for events in our Private Dining Room.





CONTACT US

for enquiries or to make
a booking for your wedding
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