



OUR PACKAGES



A hidden escape amidst the flora and fauna of Dempsey Hill, SIRI HOUSE provides a stunning backdrop for a wedding reception. Whether you choose to hold your solemnization ceremony with us or simply host your guests we can curate a dining experience to remember.

Our restaurant creates an elevated home dining and drinking experience that celebrates the family table. Our plates are an eclectic mix of Contemporary Asian flavours, inspired by classic favourites delivered with a twist.

Enjoy outdoor dining in our very own Backyard or have exclusive use of our indoor spaces for up to 90 guests.

CAPACITY

PRICE

UP TO 90 PAX (Indoors)

From \$98++ per pax*

UP TO 150 PAX (Including Outdoors)





SPACES

















VIRTUAL TOUR

CAPACITY
UP TO 60 PAX

Min. F&B Spend: Lunch: \$2,500++ Dinner: \$4,000++

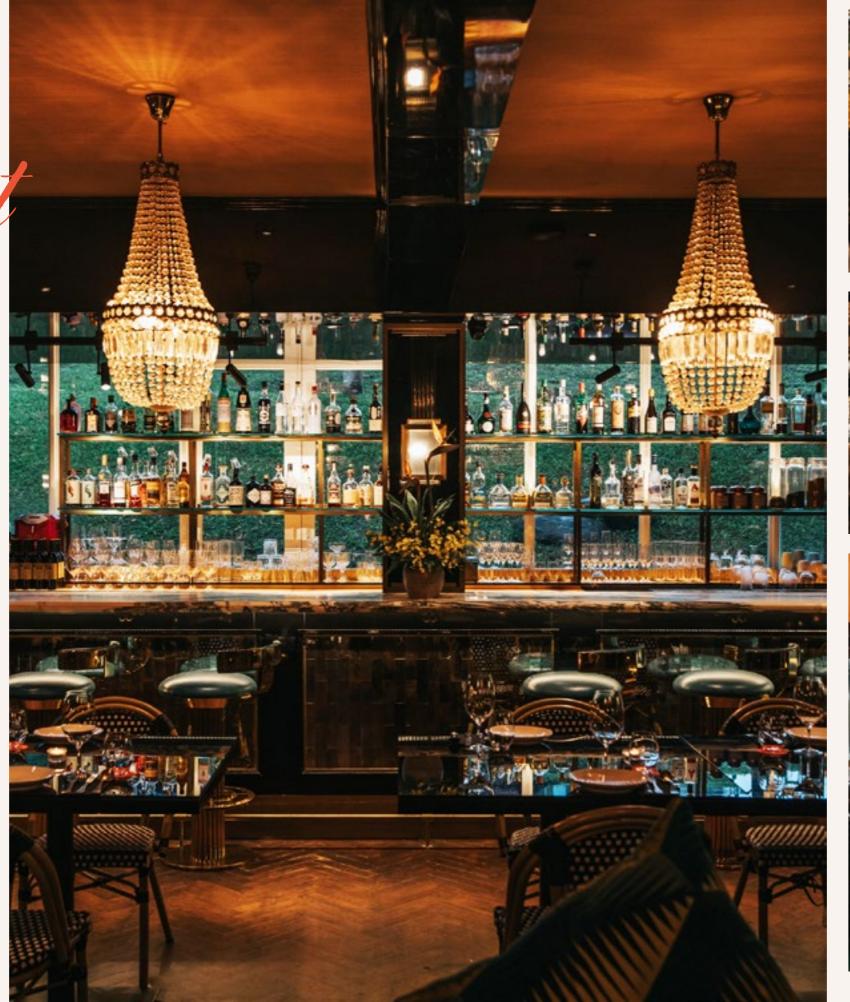
SPACES

CAPACITY

50 PAX SEATED 100 PAX STANDING

Min. F&B Spend: Tues - Thurs lunch: \$3,000++ Sun - Thurs dinner: \$5,000++ Fri - Sun lunch: \$4,000++ Fri - Sat dinner: \$6,500++







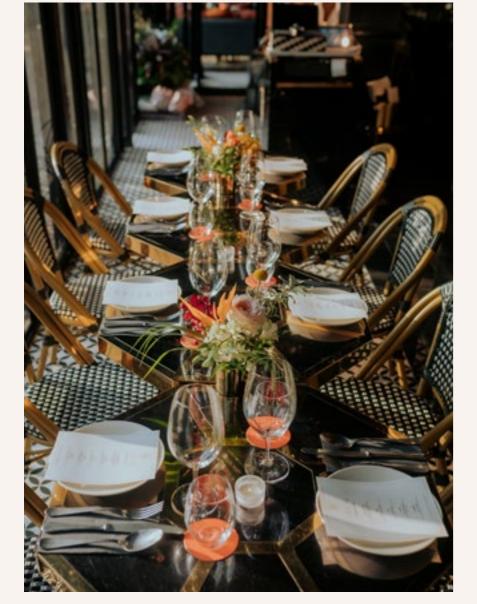






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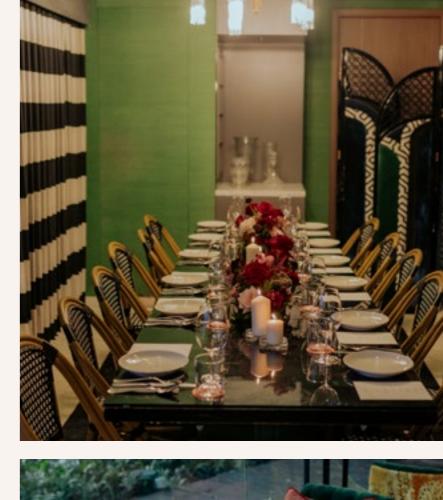






THE

























40 PAX SEATED 55 PAX STANDING

Min. F&B Spend: Tues - Thurs lunch: \$1,500++ Sun - Thurs dinner: \$2,500++ Fri - Sun lunch: \$2,500++ Fri - Sat dinner: \$3,500++























A selection of sweet and savoury canapes, butler passed or shared at the table. Perfect for Standing Cocktail Receptions or as a Snack pre-meal.

\$38++ / PER PAX | SELECT 4 ITEMS FROM THE STANDARD/SWEETS SELECTION

\$58++ / PER PAX | SELECT 5 ITEMS 2 FROM THE PREMIUM SELECTION

\$88++ / PER PAX | SELECT 7 ITEMS FROM ANY SELECTION

STANDARD SELECTION

MENTAIKO MAYO TOAST

Sakura ebi, furikake

SALMON

Norwegian salmon, chive cream

IBERICO PORK SLIDERS

Soy braised pork cheek, ume pickled daikon & carrot, black pepper chicken giblets, sweet tahini

BIKINI

Cheese Trio, salami, Parma ham, truffle tomato sauce, toasted pain de mie

MUSHROOM CEVICHE (V)

Miso aubergine, ponzu

DUCK CROSTINI

Hoisin duck, burnt leeks, citrus mayo

MISO CREMA TART (V)

Edamame, nori, toasted sesame

KABOCHA RISOTTO (V)

Roasted kabocha, heirloom carrots, asparagus, cashews

HUMMUS CROSTINI (V)

Pickled seasonal vegetable medley, pumpkin seeds

AVOCADO BRUSCHETTA (V)

Garlic herb cream

TRIPLE MAC N CHEESE

Cheese trio, crispy jamon

KFC BITES

Korean fried cauliflower, gochujang, 'Ma Ling' spam crisps, toasted sesame

CHICKEN PASTA SALAD

Grilled chicken, fusilli, tomato. baby spinach, house dressing

PREMIUM SELECTION

LOBSTER KUEH PIE TEE

Truffle lobster prawn mayo

SHORT RIB SLIDER

Baked Korean style braised short rib, lettuce

SCALLOP CRUDO

Yuzu shoyu, lemon puree

KING SALMON TARTARE

Burnt scallion relish, chilli & lime

UNAGI RISOTTO

Unagi Kabayaki, chanterelle, wakame

FRESH OYSTERS

Murotsu oysters, seasonal granita

PRAWN SKEWERS

Spiced grilled prawn, sweet chili & lime yogurt

SWEET SELECTION

YUZU MERINGUE TART

LYCHEE ROSE TART

SALTED CARAMEL FUDGE

CINNAMON MASCARPONE FINANCIER

MASALA BROWNIE







FOUR COURSE



\$98++ PER PERSON

includes 2 hours free flow of soft drinks and juices

COLD APPETIZERS

BURRATA

Red chilli salsa, garlic chive crumbs, tomato honey, papadam

HOT APPETIZERS

KFC

Korean fried cauliflower, gochujang, 'Ma Ling' spam crisps, toasted sesame

MAINS

BARRAMUNDI

Kai lan, sauce vierge, baby potatoes

or

GRILLED CHICKEN

Harissa jerk chicken, roasted cauliflower, curried parsnip puree, coconut cream reduction

DESSERT

COCONUT LYCHEE PANNA COTTA

Cardamom orange broth, aperol, blood orange, mint





FOUR COURSE



\$108++ PER PERSON

includes 2 hours free flow of soft drinks and juices



COLD APPETIZER

SCALLOP CEVICHE

Yuzu shiro shoyu, ikura, wasabi tobiko, watermelon radish

HOT APPETIZER

BIKINI

Cheese trio, Parma ham, salami, truffle tomato sauce, toasted Pain de Mie

MAIN

BEEF SHORT RIB

Doenjang glazed, pear beef jus, pickled napa cabbage, cauliflower parsnip purée

or

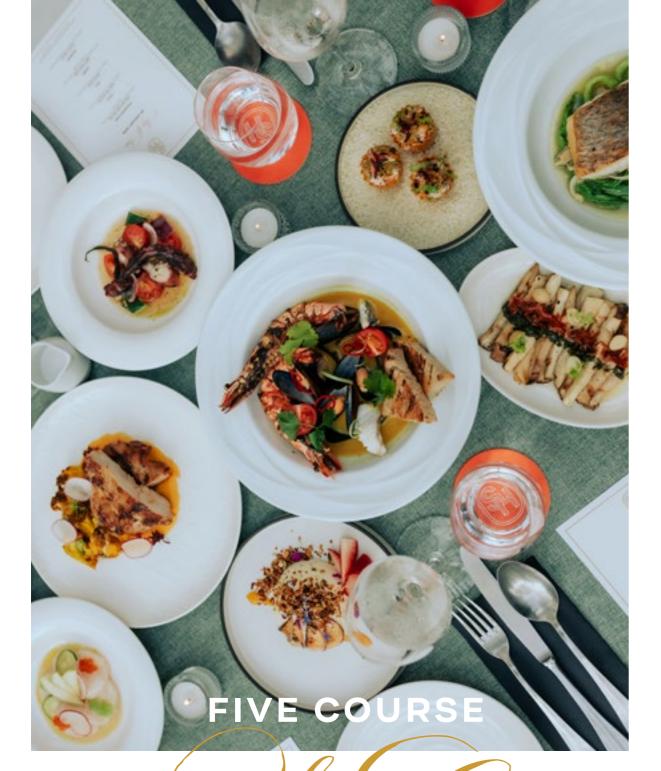
UNAGI RISOTTO

Unagi kabayaki, chanterelle mushrooms, pickled daikon

DESSERT

SICILIAN PISTACHIO

Brown butter crumble, cured egg yolk, shaved parmesan, Sicilian pistachio ice cream



LOBSTER KUEH PIE TEE

AMUSE BOUCHE

Crispy Kueh Pie Tee, lobster prawn truffle, chive crumbs

COLD APPETIZER

SALMON TARTARE

Norwegian salmon, pickled cucumber, spices, ikura

or

OCTOPUS SALAD

Fremantle octopus, cucumber tomato salad, negi shio dressing

HOT APPETIZER

TERIYAKI DUCK BREAST

Teriyaki glazed duck breast, cherry tomato, pickled pineapple

or

BROCCOLINI

Grilled broccolini, miso tahini, oyster crumbs

MAIN

GRILLED HARISSA CHICKEN

Harissa chicken, spiced celeriac puree, coconut reduction

or

BAKED BARRAMUNDI

Pan seared baramundi, burnt seaweed cream

or

CLASSIC BEEF RIBEYE

Classic marinated ribeye, sauteed broccolini, garlic butter potatoes

or

SEAFOOD BOUILLABAISSE

Seasonal seafood selection, tomato crab bisque, grilled sourdough

DESSERT

PEACH YOGURT

Orange puree, yogurt dome, caramelized peach

\$128++ PER PERSON

includes 2 hours free flow of soft drinks and juices





\$108++ PER PERSON

includes 2 hours free flow of soft drinks and juices

APPETIZERS

ARUGULA BEET SALAD (V)

Feng shui pear, feta, pistachio, yuzu, honey-lime vinaigrette

BIKINI

Cheese trio, Parma ham, salami, truffle tomato sauce, toasted pain de mie

or

CONFIT GARLIC HUMMUS (V)

Chickpea puree, mint edamame, smashed garlic, sourdough

KOREAN FRIED CAULIFLOWER (V)

Korean fried cauliflower, gochujang, toasted sesame

MAINS

KABOCHA RISOTTO (V)

Roasted kabocha, heirloom carrot, asparagus, cashew

GRILLED CHICKEN

Sweet tamarind, sesame

DASHI AGLIO OLIO

Dashi broth, bonito flakes, spring onion

BARRAMUNDI

Sauce vierge

SIDES

KOMBU BUTTER POTATOES (V)

Roasted potatoes, kombu butter

CHICKPEA PRAWN SALAD

Herb garlic prawns, burnt lime yogurt

DESSERTS

PASSION FRUIT TART

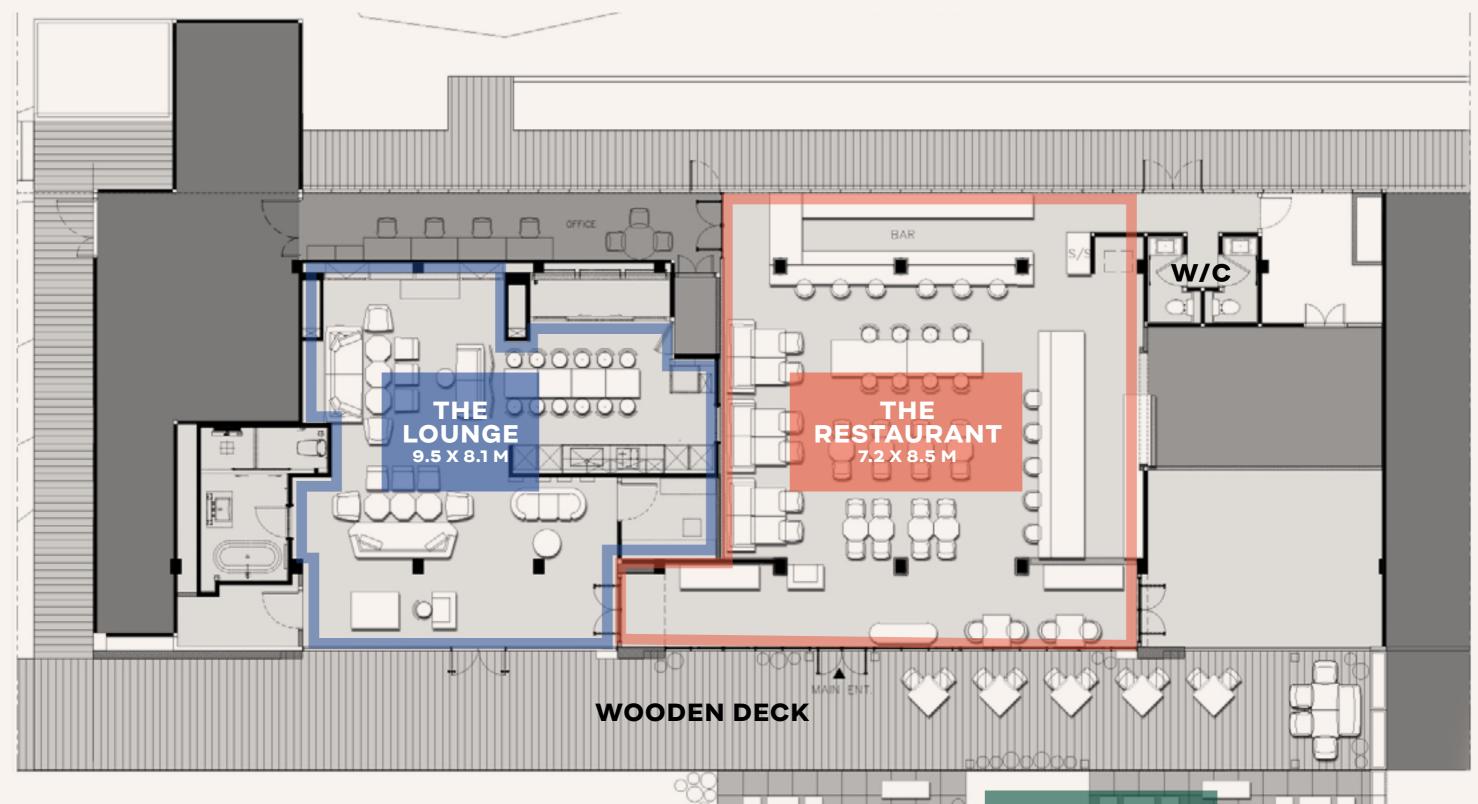
Passionfruit curd

CHOCOLATE FRUIT TART

Chocolate ganache, seasonal fruit

PACKAGE OVERVIEW BASED ON A 4 HOUR BOOKING DURATION	NUMBER OF GUESTS	SPACES	MINIMUM SPEND		FOOD & BEVERAGE	ADDITIONAL SERVICES
SOLEMNIZATION CEREMONY	Max. 60	The Backyard at SIRI HOUSE (Outdoor)	Lunch: \$2,500++	Dinner: \$4,500++	Set B: \$108++ Page 15 - 4 course menu - 2 hours free flow of soft drinks and juices Set C: \$128++ Page 16 - 5 course menu - 2 hours free flow of soft drinks and juices Buffet: \$108++ Page 17 - 2 appetizers, 4 mains, 2 sides, 2 desserts - 2 hours free flow of soft drinks and juices *All the above packages include a complimentary F&B Tasting	\$2,400++ (Inclusive of Floral Arch, Lawn Rental, Lawn Mowing & Fogging services) Table Centrepieces: \$850++ for 10 small centrepieces
WEDDING RECEPTION	Max. 40 seated Max. 55 standing	The Lounge at SIRI HOUSE	Lunch: Tues - Thurs: • \$1,500++ Fri - Sun: • \$2,500++	Dinner: Sun - Thurs: \$2,500++ Fri - Sat: \$3,500++		VIEW THEMES Photography Package:
	Max. 50 seated Max. 80 standing	The Restaurant at SIRI HOUSE	Lunch: Tues - Thurs: • \$3,000++ Fri - Sun: • \$4,000++	Dinner: Sun - Thurs: \$5,000++ Fri - Sat: \$6,500++	Option A: House Wine + Beer 2hrs free flow @ \$70++ per guest \$30++ per guest for additional hour Option B: Cocktails & Spirits 2hrs free flow @ \$90++ per guest	2 Photographers Maximum of 250 images Online Gallery Digital Images in Keepsake Box VIEW PACKAGE
	Max. 60 seated Max. 100 standing	The Backyard at SIRI HOUSE (Outdoor)	Lunch: \$2,500++	Dinner: \$4,000++	\$40++/pax for each additional hour Option C: Cocktails, Spirits, House Wines, Beer 2hrs free flow @ \$158++ per guest \$70++/pax for each additional hour VIEW BEVERAGE SELECTION	Logistic Fee: \$500++ (Full standing event) *This is applicable for any major changes to existing furniture layout.
	Max. 150 seated Max. 235 standing	All of SIRI HOUSE	Lunch: Tues – Thurs: • \$4,800++ Fri – Sun: • \$6,000++	Dinner: Sun - Thurs: \$7,500++ Fri - Sat \$9,500++	Canape Available as a top-up \$38++ / per pax 4 items Page 13 \$58++ / per pax 5 items Page 13 \$88++ / per pax 7 items Page 13	AV Equipment & Logistics VIEW HERE

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SIRI HOUSE FLOOR PLAN **LAWN AREA**

PAVED AREA

THE BACKYARD 7.5 X 16.2 M



PRE-ORDERS REQUIREMENT:

Pre-orders & Seating Plan need to be provided at least 1 week in advance from event date

MIN SPENDING

Our min. spend is based on the total amount for Food & Beverage spent and is not a venue rental fee. For example, a restaurant bookout for lunch on a Thursday would require a minimum spend of \$4500++ on food and drinks

SET UP TIMING:

1 hour prior to the official event timing can be allotted for set up *No service will be provided during this time

LOGISTICS SETUP FEES

Full standing event @\$500++

*This is applicable for any major changes to existing
furniture layout

CORKAGE

\$\$75++ for wines / champagnes under 1L \$200++ for spirits under 1L

DIETARY REQUIREMENTS:

We have a 4-Course Sit Down Menu option available for vegetarians.

HALAL REQUIREMENTS:

We are not a halal certified restaurant as we serve pork and alcohol. However, we can provide for a no pork, no lard menu for your guests.

KIDS MENU:

For kids under 12 years old, we can arrange a 2 Course Menu (Pasta + Ice cream) with a glass of juice or soft drink @ \$38++ per child



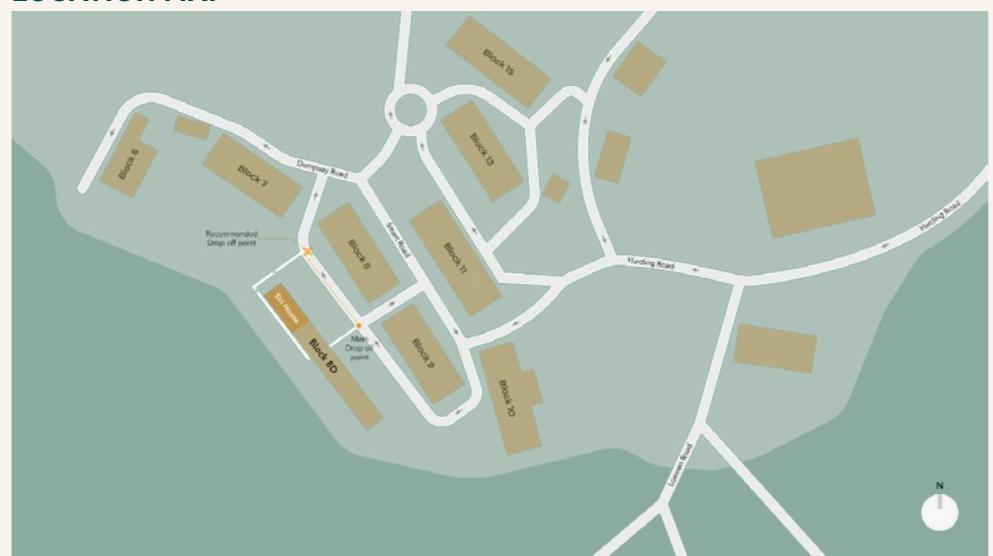
OPERATING HOURS

Sunday – Thursday 11.30am – 10.00pm Friday – Saturday 11.30am – 11.30pm

CARPARK

Free parking at the public car park of Dempsey Hill.

LOCATION MAP





Get in touch

CONTACT.SG@SIRIHOUSE.COM

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WWW.SIRIHOUSE.COM