knots™

cafe and living

Birthdays • Events • Solemnisation

keeping us together

UPDATED SEPT 2022

Knots Venue Space

Paya Lebar

Pricing*

Off-Peak^ $1440++**

Peak^ $2160++**

Peak

Monday-Thursday **11-2pm**

Friday-Sunday **11-2pm, 6pm onwards**

Additional Hour**

Off-Peak^ $400++ Peak^ $600++

*Please note that prices stated refer to venue rental only without any food provided.

**Prices stated are subjected to GST and 10% Service Charge

^In block of **3 hours**

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Knots Venue Space

Pasir Panjang

Pricing*

Off-Peak^**	Peak^**
$1200++	$1800++

Peak
Monday-Thursday **11-2pm**
Friday-Sunday **11-2pm, 6pm onwards**

Additional Hour**
Off-Peak^ $400++ **Peak^ $600++**

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Wedding In The Garden

Wedding In The Garden

Photos were taken in Jewel Changi, with all flowers and decor provided by Xpressflower

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Solemnisations

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Special Occasions

Corporate Events

Luxasia Media launch (Yves Rocher)

Corporate Events

Spark Influencer Meet & Greet

Corporate Events

Book Launch (Montfort Care)

Corporate Events

Corporate Events

Esthetics Group Corporate launch

Corporate Events

Dr Ora Product Launch

Decoration Package

Wedding Package A
$480.00++**

Floral Decor

1 x Solemnization Table Center Piece (Size S)

4 x Chairs (Groom & Bride + VIP)

Balloons

20 x 11” Latex Balloons
(Choice of up to 3 different colors)

Decoration^

1 x Table Signage (With names)

1 pair of Wedding Bear

LED Fairy Light

Include

Screen Projector

Microphone

Sound System

^On loan.

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Decoration Package

Wedding Package B
$680.00++**

Floral Decor

1 x Solemnization Table Center Piece (Size M)

2 x Floral Arrangement (Size XS)

4 x Chairs (Groom & Bride + VIP)

Balloons

30 x 11” Latex Balloons
(Choice of up to 4 different colors)

Decoration^

1 x Table Signage (With names)

1 pair of Wedding Bear

LED Fairy Light

Table No. Signage

Include

Screen Projector

Microphone

Sound System

^On loan.

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Decoration Package

Floral Bar
$1088.00++**

3 Hours

2 or 3 on-site Florists

Approximately 60 mini value packs

Flower Choices

Roses

Gerberas

Sunflowers

Million Stars

Leaves

Caspia

Statice

Eustoma

Hypericum

Sweet William

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Decoration Package

Add-on

Equipment

Projector: 1hr - $80++, 3hrs - $200++

(inclusive Microphone, Sound system)

Floral

Add-on Background (With floral): $200++ - $250++

Add-on Wedding Bouquet: $80++ - $150++

Add on Corsages: (Groom) $18++ - $25++ (Parent) $15++ - $18++

Add on Wrist Corsages: $20++ - $25++

Add on Guest Chair Deco: $8++ - $20++

Add on Mini Floral Arrangement: $28++ - $40++

Balloons

Add on 11” Latex Balloons: 1pc $2.50++

Add on 18” Foil Balloons: 1pc $11.80++

Door Gifts

Mini Succulents (30pcs): $280++

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Menu Packages

For disposable plates and cutleries required for own-brought-in desserts, there will be a charge of $1/pax

MENU

4 Course Set Menu

$55++/pax**

1st course - Starter / Salad

Roasted carrots and avocado salad
Roasted baby carrots, sunflower and pumpkin seeds, avocado, arugula leaves, balsamic vinaigrette

or

Marinated tomatoes and mozzarella balls
Marinated tomatoes, mozzarella balls, basil, lentils, balsamic vinaigrette

2nd course - Soup

(Choice of soup selected will apply to all pax)

Cream of butternut squash
Served with garlic bread, herb oil

or

Creamy potato soup
Served with garlic bread, herb oil

3rd course - Mains

Oven roasted boneless chicken leg
Mashed potatoes, seasonal vegetables, herb sauce

or

Pork chop and caramelized pineapple
Roasted potatoes, seasonal vegetables, bbq sauce

4th course - Dessert*

Chocolate fudge cake
Mix fruits, cream
*Options: Cake or Ice cream (single scoop)

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MENU

5 Course Set Menu

$75++/pax**

1st course - Canepe

Fresh tomato & basil bruschetta / Duck ragu bruschetta

2nd course - Salad

Smoked duck salad
Wild rocket accompanied with thin slices of smoked duck breast

or

Kale salad
Asian pear, grapes, candied walnuts, honey vinaigrette

3rd course - Soup

(Choice of soup selected will apply to all pax)

Truffle infused mushroom soup
Served with garlic bread

or

Spicy chicken gumbo soup
Served with garlic bread

4th course - Mains

New Zealand ribeye steak (220gm)
Choice of doneness, oven baked potato with sour cream, seasonal vegetables, red wine reduction

or

Lamb rack cutlet
Duo lamb cutlet, garlic mashed potatoes, seasonal vegetables, mint sauce

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or

Pork rack

Mashed sweet potato, seasonal vegetables, homemade apple sauce

5th course - Dessert

In-house bread & butter pudding with custard sauce

or

Chocolate brownie with vanilla ice cream & condiments

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MENU

6 Course Set Menu

$95++/pax**

1st course - Canepe

Salmon gravlax & caviar on cream cracker/
Prosciutto ham & melon / Assorted mini pizza

2nd course - Starter 1

Chilled angel hair pasta with chef recipes

3rd course - Starter 2

Seared scallop and baked tiger prawn

or

Truffle beef slider with caramelized onions

4th course - Soup

(Choice of soup selected will apply to all pax)

Seafood bisque

or

Cream of wild mushrooms with garlic bread

5th course - Main course

Tenderloin (180gm)
Air-flown beef tenderloin, seasonal potatoes,
sauteed greens, red wine reduction

or

Oven baked cod fish
With herb crust butternut squash, sautéed vegetables

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or

Slow braised lamb shank
Mashed potato, seasonal vegetables

6th course - Dessert

Mini lava cake with condiments of the day

or

Tiramisu garnish with fresh fruits

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MENU

Drinks (Free Flow)

Free Flow Basic Package (3hours)
$9.90++/pax**

Soft Drinks (Coke, Root Beer, Sprite)

Tea

Coffee

Free Flow Classic Package (3hours)
$50++/pax**

Bottle Beer (Asahi, Hoegaarden)

Red Wine (Cornerstone Cab Sauv)

White Wine (Cornerstone Chardonnay)

Soft Drinks (Coke, Root Beer, Sprite)

Tea

Coffee

Free Flow Premium Package (3hours)
$75++/pax**

Bottle Beer (Asahi, Hoegaarden)

Red Wine (Saint Clair Pinot Noir, Cornerstone Cab Sauv)

White Wine (Saint Clair Sauv Blanc, Cornerstone Chardonnay)

Soft Drinks (Coke, Root Beer, Sprite)

Tea

Coffee

Corkage Fees (Kindly check with our staff on the corkage fees required)

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MENU

Drinks (Beer / Wine)

Classic Package (Up to 20-30pax)
$620.00++**

20btls Asahi / Hoegaarden

5btls Cornerstone Cab Sauv

5btls Cornerstone Chardonnay

Premium Package (Up to 40-50pax)
$1000.00++**

40btls Asahi / Hoegaarden

5btls Cornerstone Cab Sauv

5btls Cornerstone Chardonnay

5btls Cornerstone Sparkling Brut

Corkage Fees (Kindly check with our staff on the corkage fees required)

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MENU

Buffet Menu

$38++/pax** (Minimum 30pax)

Salad

Garden Green Salad with Condiments

Soup

Truffle Infused Mushroom Soup/Sweet Corn Soup

Mains

Butter Olive Rice/Spaghetti in Tomato Sauce (Vegetarian)

Roasted Cajun Boneless Chicken Leg with Chicken Gravy

Dessert

Fruits Platter

French Pastry/Chocolate Brownie

Drinks

Free Flow Coffee, Tea and Fruit Juice (With Syrup)

*Additional dish:

Oven Baked Dory Fish with Tomato and Corn Salsa +$6.90 per pax*

**Ice cream is available as top-up upon request

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MENU

Buffet Menu

$45++/pax** (Minimum 25pax)

Salad

Garden Green Salad with Condiments

Soup

Truffle Infused Mushroom Soup/

Seafood Chowder Soup/Sweet Corn Soup

Mains

Butter Olive Rice/Aglio Olio Pasta (Bacon or Vegetarian)

Roasted Cajun Boneless Chicken Leg with Chicken Gravy

Oven Baked Dory Fish with Tomato Corn Salsa

Oven Roasted Seasonal Vegetables

Dessert

Fruits Platter

French Pastry/Chocolate Brownie

Drinks

Free Flow Coffee, Tea and Fruit Juice (With Syrup)

**Ice cream is available as top-up upon request

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MENU

Buffet Menu

$55++/pax** (Minimum 20pax)

Salad*

Smoked Salmon Salad/Kaoribako Salad

Soup

Truffle Infused Mushroom Soup/

Seafood Chowder Soup/Sweet Corn Soup

Mains

Butter Olive Rice/Aglio Olio Pasta (Bacon or Vegetarian)

Pizzas:Hawaiian/Beef Pepperoni/Margherita

BBQ Pork Chop/Ginger Soy Glazed Boneless Chicken Leg

Oven Baked Seabass with Lemon Thyme Cream Sauce

Sautéed Assorted Vegetables

Dessert

Fruits Platter

French Pastry/Chocolate Brownie

Drinks

Free Flow Coffee, Tea and Fruit Juice (With Syrup)

***Additional $3.90**

to change Smoked Salmon to Smoked Duck Salad*

**Ice cream is available as top-up upon request

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MENU

Buffet Menu

$65++/pax** (Minimum 20pax)

Salad

Garden Green Salad with Condiments &

Choice of 1 Salad (Smoked Duck/Smoked Salmon)

Soup

Truffle Infused Mushroom Soup/Prawn Bisque Soup/Roasted Tomato Soup

Mains

Butter Olive Rice/Aglio Olio Pasta/Carbonara Spaghetti

(Bacon or Vegetarian)

Pizzas:Hawaiian/Beef Pepperoni/Margherita

Oven Roasted Salmon with Pesto Cream Sauce

Slow Braised Pork Belly/BBQ Pork Chop

Ginger Soy Glazed Boneless Chicken Leg

Sautéed Assorted Vegetables

Dessert

Fruits Platter

French Pastry/Chocolate Brownie

Drinks

Free Flow Coffee, Tea and Fruit Juice (With Syrup)

**Ice cream is available as top-up upon request

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MENU

Mini Buffet Menu

$25++/pax** (Minimum 30 pax)

10” Margherita/Meat Pizza

Mini Banana Muffins/Chocolate Muffins

Buffalo Wings

Pesto Pasta Salad/Garden Salad with Condiments

1 Scoop Vanilla Ice Cream

$28++/pax** (Minimum 30 pax)

Mini Croissants OR 10” Margherita/Meat Pizza

Mini Banana Muffins/Chocolate Muffins

Buffalo Wings

Mac and Cheese/Pesto Pasta Salad/
Garden Salad with Condiments

Free-flow Coffee, Tea and Soft Drinks

***Ice cream is available as a top-up option upon request*

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MENU

Morning Tea Break Buffet Menu

$15++/pax**

9am - 12pm

Mini Chocolate Au Croissants

Chicken Ham & Cheese/Tuna Sandwiches

Buttermilk Waffles With Maple Syrup/Butter

Free Flow Coffee & Tea

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