the party must go on



milk & honey event design

is an event design company specialising in bespoke events in Singapore including baby showers, one-month parties, children's birthday parties, wedding receptions, intimate corporate events or exclusive gala dinners.

Our team puts together personalised, beautiful celebrations, that make any occasion extra special.











Actual product may vary. Photo is for illustrative purpose only.

Birthday Celebrations At Trehaus, or any venue of choice

basic birthday package

From \$450 (5 to 8 pax)

- Complimentary conceptualization of party according to theme.
- 1.5m printed foam board backdrop.
- 1.8m table with basic dessert table styling.
- Standard 6 inch buttercream cake.
- 3 types of desserts: petite vanilla icing cupcakes, fresh fruit tartlets, marshmallow pops (10 pcs each).
- * Frosting / icing colours can be customised to suit your theme.







Prices not inclusive of delivery and setup. Prices are subject to gst.

All images are for illustrative purposes only.

Bespoke Dessert Table

Customised to any theme, our beautiful bespoke dessert tables include conceptualisation, a custom backdrop, table styling, themed props, setup and teardown.

 Simple
 classic
 splendid

 4 items
 6 items
 8 items

 10 - 20pax
 20 - 30pax
 40 -50pax

 From \$690
 From \$890
 From \$1,090

CHOOSE DESSERT ITEMS BELOW:

☐ Petite vanilla icing cupcakes (20 pcs) (in colour of choice)	☐ Cake in shooter cups (10 pcs) (choose: vanilla / chocolate / strawberry shortcake)
☐ Fresh cream tartlets (20 pcs) (in colour of choice)	☐ Popcorn in jars (2 jars)
☐ Fresh fruit tartlets (20 pcs)	\square 2D cupcakes with custom fondant design (12 pcs) +\$50 supplement
☐ Choux pastry vanilla cream puffs (15 pcs)	
☐ Mini bite-sized chocolate brownies (32 pcs)	☐ 3D cupcakes with custom fondant design (12 pcs)+\$70 supplement
☐ Marshmallow pops (20 pcs) (in colour of choice)	

Speak to our Events team to add-on dessert quantity

A La Carte Services at Trehaus or any Venue of Choice

balloon decor Starts from \$70

For a set of 20 helium balloons in the colour scheme of your choice

Jumbo balloon with confetti: \$60 each

decor & props rental

Starts from \$50 per item / a set of item

Curated props / decorative set based on your theme such as: wooden cart, seasonal loose flowers in vases, bunting and more Themed table centerpieces such as faux flowers, faux foliages, fairylight glass domes and decorative props

Starts from \$25 per table *Add \$10 for seasonal fresh flowers

bespoke e-invitation design starts from \$80

backdrop

Starts from \$250

*Backdrop only

Sheer curtain on a gold backdrop stand with faux leaves and flowers custom printed boards

1.5 meter (approx): \$150 1 meter (approx): \$90 0.8 meter (approx): \$70 0.5 meter (approx): \$50 0.3 meter (approx): \$25

Additional fee applies for elaborate design

Kids Activities

Keep your little quests entertained

WYWWWW/W Magic Show+Balloon Sculpting \$390 (1hr 30 min) rainhou bouncy

\$180 for 3 hours

curated activity station
Starts from \$40 per child

Starts from \$40 per child (min. 5 kids, 2 hours)

Other Services

Choose from specially curated gifts in kraft paperbag / box or dessert in glass jars

Starts from \$12 per pax

elveru photographer \$190 per hour (min. 2hrs)

Professional, high quality photo in digital format

venue styling

Starts from \$300

Curated props / decorative set based on your theme such as cloth backdrop, wooden cart, artificial grass carpet, large potted plants and more

Gift Boxes / Favour Boxes

Say your thank you or simply share the love and surprise your family, friends and your loved ones on your special day with Milk & Honey's bespoke gift boxes. These gift boxes or favour boxes are specially handcrafted and are handpicked by our team. Tell us what you have in mind and we will curate these surprises for you.

Themed gift box comes in kraft boxes with custom sticker

Minimum of 10 boxes

*Pre-order only and require at least 2-3 weeks in advance



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CATERING

Our exclusive catering partners provide a range of catering options, from mini dessert tables to gourmet epicurean grazing platters for every occasion and budget.

Choose from our catering options below or contact us to help you create a customised catering plan for your party.

International & Oriental Bento / Buffet from \$15 per pax

Tea Bites from \$180 for up to 10 pax

Premium Catering from \$95 per pax

Grazing Platter from \$380 for up to 10 pax



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custom cake

1-tier (6 inch): **from \$160** 1-tier (8 inch): **from \$180** 2-tier (6 + 8 inch): from \$320

Fondant

1-tier (8 inch): from \$250 2-tier (6 + 8 inch): from \$400



custom cupcakes
Fondant

2D cupcakes: from \$70 for a set of 12 3D cupcakes: from \$100 for a set of 12

Additional cake board from \$20

Tea Bites in a box: \$180

(Up to 15 pax)

Pick 2 options below:

Sweet

- ☐ Assorted Mini Beignet & Chouquette (20pcs)
 - ☐ Assorted Mini Viennoiseries (20pcs)

Sawoury

- ☐ Assorted Mini Croissant Sandwiches (20pcs)
 - ☐ Assorted Mini Canapés (20pcs)

Additional set of 20pcs at \$80.







ADD-ON OPTIONS:

Assorted Mini Pastries (20pcs): \$85

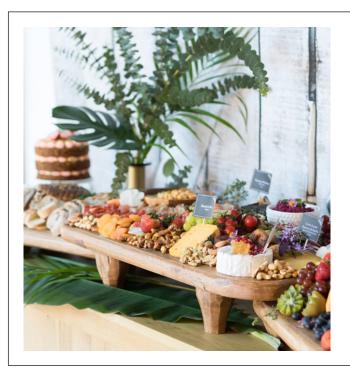
Assorted Mini Quiche (20pcs): \$85

Assorted Mini Bread Roll Sandwiches (20pcs): \$75

Coffee / Tea Take-out Box (up to 12 servings): \$50

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Grazing Platter

A sumptuous appetizer spread, comprising an assortment of cheese, charcuterie, crackers and crispbread, fruit selection, crudités and dips, hummus and olives.

*Not inclusive of styling

Petite Charcuterie platter: \$42

(personal platter or up to 2 pax to share)
*with a minimum order of 3 boxes

- 2 types of Gourmet cheeses
 - 1 type of deli meat
- Fresh fruit, dried fruit, nuts, artisanal crackers

Gourmet Charcuterie Platter: \$190

(up to 5 pax to share)

- 3 types of gourmet cheeses
 - 2 type of deli meat
- Fresh fruits, dried fruit, nuts & artisanal crackers

Soirée Charcuterie Platter: \$380

(up to 10 pax to share)

- 3 types of gourmet cheeses
 - 3 types of deli meat
- Fresh fruits, dried fruit, nuts, olives & artisanal crackers
 - 2 types of dipping sauces

Premium Catering: \$95 per pax

Minimum order of 30 pax



Salad

Smoked Salmon Salad with Mesclun Lettuce, Sugar Snaps and Gomadare Dressing

Gratin

Desiree Potato Gratin Infused with Thyme, Rosemary and Bay Leaves (V)

Ratatouille

Grilled Zucchini, Australian Eggplant and Red Onions in Capsicum Reduction (V)

Beef

Wagyu Beef Cheek Stew with Beef Tenderloin, Red Wine Jus and Vegetable Pearls

Sea Bass

Steamed Sea Bass with Carrot Emulsion, Fresh Mint, Pomegranate

Cheesecake

Blueberry Cheesecake with Marinated Berries

Table Sharing Menu B

Waldorf Salad

Waldorf Salad with Chicken Breast Confit, Celery, Green Apple Crudites and Walnut Crumble

Roast Lamb

Slow Cooked Lamb Shoulder with Spiced Carrots and Lamb Jus

Roast Beef

Roast Beef with Roasted Potatoes, Brussel Sprouts and Beef Jus

Risotto

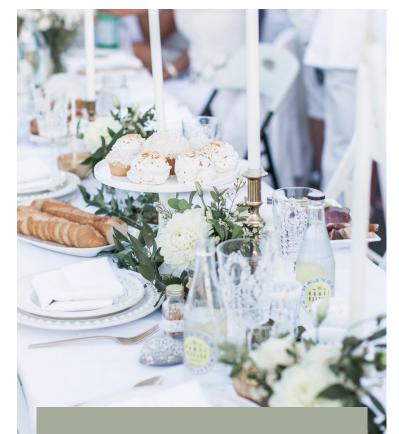
Wild Mushroom Risotto Infused with Truffle, Fresh Herbs and Aged Parmesan Cheese (V)

Spring Vegetables

Sprint Onion with Wilted Spinach, Fresh Peas and Mint (V)

Potted Plant

Dark Chocolate Mousse with Black Berry Compote, Brownie Crumble, Edible Gold and Fresh Mint



SELECTION OF WINE PAIRING

Tech wine
2017 Colonia Las Liebres
Bonarda, Mendoza, Argentina
\$55 per 75cl bottle

2017 Casa Santos Lima Azulejo Rouge, Vinho Regional Lisboa, Portugal \$48 per 75cl bottle

2016 F. Thienpont Rouge, Bordeaux, France \$53 per 75cl bottle

While Wille

2017 Ara Pathway Sauvignon Blanc,

Marlborough, New Zealand

\$48 par 75cl battle

2017 Casa Santos Lima Azulejo Bianco, Vinho Regional Lisboa, Portugal \$48 per 75cl bottle

2018 Monte Del Fra Soave Classico, Veneto, Italy \$52 per 75cl bottle

Event Venue





VENUE	Event Hall / (with stage)	Mid + East Forum (with stage)	West + Mid Forum	East Forum (with stage)	West Forum
PRICE	\$400/hour	\$275/hour	\$225/hour	\$175/hour	\$125/hour
DINING STYLE	Up to 90 pax	Up to 60 pax	Up to 60 pax	Up to 30 pax	Up to 30 pax
THEATRE STYLE	Up to 180 pax	Up to 120 pax	Up to 120 pax	Up to 60 pax	Up to 60 pax





GLASSHOUSE & TERRACE

\$275/hour

Up to 30 pax (seated with tables and chairs)

Minimum 4 hours for all venue bookings inclusive of setup and teardown.

Price is not inclusive of cleaning fee and GST.

TERMS & CONDITIONS

All prices are before GST.

All bookings should be confirmed with deposit paid at least 4 weeks prior to the event date, to allow time for planning and sourcing of the materials. Orders are only considered confirmed once invoice is sent and deposit is paid.

For any last-minute booking (if your event is less than 3 weeks away), we are able to take in the booking should the requested slot be available. However there is a 10% surcharge of the total charges.

Any changes must be made at least 2 weeks prior to event date.

Our servings cater to the no. of guests based on your order. We encourage you to order an extra 10% to act as a buffer for your guests.

We do not provide takeaway boxes/containers for leftover food.

A surcharge of 20% applies for event services that fall on a Public Holiday.

Venue bookings on a Public Holiday is subject to surcharge.

We do not offer samples of our catering, cakes and desserts at the moment.

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website: www.milkhoneyparty.com

instagram: @milkandhoneyparty