



Events Packages 2023/2024



The Venue

Nestled among the historic shophouses of Kampong Glam and offering an oasis of peace and tranquility amidst the bustle of the city. The White Label offers prospective lovebirds a place to solemnize their vows and embark on a new life journey.

Exuding an old-world Parisien charm coupled with a classy ambience, The White Label has the perfect setting for a timeless and luxurious wedding.





Capacity Overview

VENUE

CAPACITY

Main Hall	(1st Floor)	32 Seater
Mezzanine	(2nd Floor)	30 Seater
Dining Hall	(2nd Floor)	34 Seater
Private Dining	(3rd Floor)	8 Seater





Menu Choice

LA BÉATITUDE

Choice of Starters

Green Curry Prawn Ratatouille

Tiger Prawns, Green Curry Concasse, Eggplant, Yellow Zucchini, Bonito Flakes.

or

Salade de Beetroot

Romaine Lettuce, Beetroot, Cherry Tomato, Feta Cheese, Walnuts, Balsamic Reduction.

Choice of Mains

Salmon Poêlé aux Câpres

Norwegian Salmon, Pearl Couscous, US Asparagus, Broccoli, Lemon Capers Butter Sauce.

or

Entrecôte au Gratin Dauphinois

Australian Ribeye, Gratin Dauphinois, Broccolini, Carrot & Tomato Confit, Capers Mustard Cream Sauce.

Desserts

Tarte à la Rhubarbe

Rhubarb, Strawberries, Crème Chantilly.

or

Gâteau au Fromage Pandan

Pandan Infused Cheesecake, Almond Crumble Crust, French Vanilla Gelato.

Complimentary

Welcome Drinks



Menu Choice

L'AMOUR

Choice of Starters

Tarte Au Fruit de Mer

Bay Scallops, Tiger Prawns, Sweet Basil, Mango Salsa, Garlic Vinaigrette.

Quiche Lorraine

or

Salade Aux Crabe

Mesclun Salad, Crab Claw, Buffalo-Mozarella, Cherry Tomato, Pomegranate, Balsamic Vinaigrette.

Choice of Soups

Potage Aux Pommes

Potato, Leek, Cream. Crusty Croutons.

or

Seafood Avocado Velouté

White Clams, Tiger Prawns, Avocado, Basil, Cream Velouté.

Choice of Mains

Osso Bucco au Risotto Milanese

Braised Veal Shank, Risotto Milanese, Dehydrated Vegetable Crisp.

or

Sous Vide Halibut

Greenland Halibut, Sauté Cauliflower, Okra & Shitake Mushrooms, Edamame Puree,
Madras Curry Reduction.

Choice of Desserts

Baies d'été et Crème

Summer Berries, Crème Chantilly, Dark Chocolate Tuile, Vanilla Rocher.

or


Mousse au chocolat à L'orange

70% Valrhona Dark Chocolate Mousse, Roasted Walnut, Candied Orange Peel,
Orange Chocolate Truffles.

Complimentary

Welcome Drinks

118++ PP





Menu Choice

LE BONHEUR

Choice of Starters

Poached Lobster au Beurre

Lobster Tail, Lobster Bisque Reduction, Edamame Puree.

or

Salade de Fruits et Foie Gras

Arugula, Foie Gras, Seedless Grapes, Mango, Walnuts, Figs, Balsamic Reduction.

Choice of Soups

Crabe Bisque

Hokkaido Scallop, Crab Claw, Seafood Bisque.

or

Crème de Champignons et Morilles

Button Mushrooms, Truffle Tapenade, Morel Mushrooms, Garlic Cream Espuma.

Choice of Mains

Wagyu Entrecôte

Australian M5 Wagyu Ribeye, Pearl Couscous, Broccolini, Baby Carrots,
Rosemary Grape Reduction.

or

Risottos aux Lobster Thermidor

1/2 Boston Lobster, Risotto Milanese, US Asparagus, Smoked Tomato Confit, TWL Curry Aioli.

Choice of Desserts

Gâteau au Chocolat Noire

70% Valrhona Dark Chocolate Sponge, Pistachio Feuilletine, Almond Crumble.

or


Entremets aux Fraises

Vanilla Sponge, Strawberry Compote, Lychee Mousse, Strawberry Chocolate Shell,
Pistachio & Almond Crumble.

Complimentary

Welcome Drinks

138++ PP





Menu Choice

VEGETARIAN OPTIONS

Choice of Starters

Salad D'Antipasti

Buffalo Mozzarella. Feta Cheese. Arugula. Cherry Tomatoes. Olives. Lemon Vinaigrette.

or

Black Eye Peas Gallate

Black Eye Peas. Potatoes. Chilli Garlic Aioli.

Choice of Soups

(Applicable for 4 Course Only)

Butternut Bisque w Shisho Oil

Butternut. Cream. Garlic Croutons. Shisho.

or

Mushroom Porcini Chowder

Assorted Mushrooms. Truffle Tapenade. Cream. White Truffle Oil.

Choice of Mains

Risottos Aux Legumes

Arborio Rice. Vegetable Mirepox. Assorted Mushrooms. Asparagus. Shallots. Cream.

or

Impossible Steak w Tomato Chimichurri

Impossible Vegan Steak. Tomato Chimichurri. Honey Roasted Potatoes. Seasonal Vegetables.





Entitlements

- Free flow of soft drinks, coffee or tea for all menus.
- Usage of event venue for 4 hours.
- Complimentary usage of bridal changing room and restroom.
- Complimentary gift basket for Bride & Groom.





Terms & Conditions

- La Béatitude menus is only available for weekdays' (Mondays - Thursdays) bookings.
- All current menus will be subject to changes due to the availability of seasonal produce.
- All food options are to be finalized one week before the chosen date.
- A 30% deposit of the total package is required to confirm your selected date.
- Valid for dates within 2023/2024.

