

FEB 2022

HUB & SPOKE CAFE

Weddings



About



HUB & SPOKE CAFE

Set in a unique garden setting outside Terminal 2, Hub & Spoke Café is the newest glasshouse cafe which offers local and western cuisine with an option of indoor or al-fresco garden dining.

The Venue

DINE AL-FRESCO.
IMMERSED IN NATURE.

Indoor and outdoor seating.
Afternoon and evening bookings available.
Personalised menu catered specially to your tastebuds



Chinese Menu A

FROM \$128++ PER PAX
MINIMUM 50 PAX

PACKAGE INCLUSIONS

- Solemnisation Setup with AV system
- Reception Setup
- Decor for Guest Reception
- Wedding Favours for Guests



MENU

All prices are subjected to 10% service and other prevailing taxes.

STARTER

Drunken Chicken Mid Wing

Soft tender chicken mid wings soaked in a special Shaoxing wine and wolfberry broth

SOUP

Sour & Spicy Soup

A warming blend of savory, spicy and tangy broth, with finely chopped mushroom, tofu and bamboo shoots.

MAIN COURSE

Nasi Lemak

) Choice of fragrant coconut milk rice with nonya condiments accompanied with a juicy chicken thigh marinated in herbs and spices

or

Laksa

Thick bee hoon noodles served in our very own aromatic laksa sauce

DESSERT

Mango Sago

A refreshing bowl of fresh mangoes and coconut cream, topped with bouncy sago balls and pomelo pieces

or

Orh Nee

Homemade yam paste topped with thick coconut sauce, served warm

*INCLUDES 2 FREE LOCAL DRINKS PER PAX

Chinese Menu B

FROM \$138++ PER PAX
MINIMUM 50 PAX

PACKAGE INCLUSIONS

- Solemnisation Setup with AV system
- Reception Setup
- Decor for Guest Reception
- Wedding Favours for Guests



MENU

All prices are subjected to 10% service and other prevailing taxes.

STARTER

Prawn Salad

Freshly peeled prawns served in chef's special creamy sauce with fresh vegetables and fruits, topped with a refreshing crunch of Ebiko

SOUP

Fish Maw Soup

Slow cooked fish base soup with slices of chewy fish maw and toppings of fresh crab pieces

MAIN COURSE

Braised Eefu Noodles

Fresh Ee Fu Noodles cooked in Chinese rice wine and chicken stock, topped with generous serving of mushrooms, vegetables and shredded chicken pieces

DESSERT

Mango Sago

A refreshing bowl of fresh mangoes and coconut cream, topped with bouncy sago balls and pomelo pieces

or

Orh Nee

Homemade yam paste topped with thick coconut sauce, served warm

*INCLUDES 2 FREE LOCAL DRINKS PER PAX

Western Menu A

FROM \$135++ PER PAX
MINIMUM 50 PAX

PACKAGE INCLUSIONS

- Solemnisation Setup with AV system
- Reception Setup
- Decor for Guest Reception
- Wedding Favours for Guests



MENU

All prices are subjected to 10% service and other prevailing taxes.

STARTER

Prawn Salad

Freshly peeled prawns served in chef's special creamy sauce with fresh vegetables and fruits, topped with a refreshing crunch of Ebiko

SOUP

Cream of Mushroom

A variety of farm grown mushrooms blended in house brewed chicken stock smooth blended with a light touch of cream

or

Cream of Carrot Soup

Young carrots blended with house brewed chicken stock and cream, for that luscious consistency

MAIN COURSE

Pan Seared Seabass

Seasoned fresh seabass gently pan seared, served with lightly seasoned mixed vegetables and creamy mash potatoes

or

Ravioli Truffle

Ravioli stuffed with a herb blend of mozerella and spinach, accompanied with an aromatic truffle sauce

DESSERT

Hub & Spoke's Signature Lychee Tiramisu

Light sponge soaked in fragrant lychee syrup, stacked in between fresh lychee pieces topped with silky smooth Japanese whipped cream

*INCLUDES 2 FREE LOCAL DRINKS PER PAX

Western Menu B

FROM \$145++ PER PAX
MINIMUM 50 PAX

PACKAGE INCLUSIONS

- Solemnisation Setup with AV system
- Reception Setup
- Decor for Guest Reception
- Wedding Favours for Guests



MENU

All prices are subjected to 10% service and other prevailing taxes.

STARTER

Bruschetta

Bite sized baguette served with a fresh mix of cherry tomatoes, tossed in olive oil and garlic with finely chopped basil leaf

SOUP

Cream of Mushroom

A variety of farm grown mushrooms blended in house brewed chicken stock smooth blended with a light touch of cream

or

Cream of Carrot Soup

Young carrots blended with house brewed chicken stock and cream, for that luscious consistency

MAIN COURSE

Slow Roasted Half Spring Chicken

or

Char-Grilled Salmon

Served with buttery mash potatoes or crispy fries and lightly seasoned fresh vegetables on the side

DESSERT

Hub & Spoke's Signature Lychee Tiramisu

Light sponge soaked in fragrant lychee syrup, stacked in between fresh lychee pieces topped with silky smooth Japanese whipped cream

*INCLUDES 2 FREE LOCAL DRINKS PER PAX

Beverages

BEER

Corona, Hoegarden, Stella Artois,
Heineken, Tsingtao, Sapporo,
Carlsberg, Hofbrau,
Hefe Weizen, San Miguel

\$185 for 30 bottles
\$7 per bottle

WINE

Buronga Hill Estate Cabernet
Sauvignon Buronga Hill Estate
Sauvignon Blanc

Purchase 5 bottles of House Wine and
be entitled to free corkage
for 3 bottles of Wine

LOCAL DRINKS

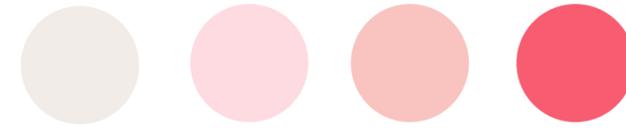
Assorted Tea, Coffee, Pandan
LemonGrass, Iced Lemon Tea,
Ice Honey, Ice Ginger, Milo

CHOICE OF THEMES

INCLUSIVE OF FOLLOWING ITEMS:-

- Furniture and Decorations
- Customised Canvas Prints and Signage
- Florals, Floral Stands and Arches
- Audio Visual, Projection and Screen Rentals
- Wedding Favours



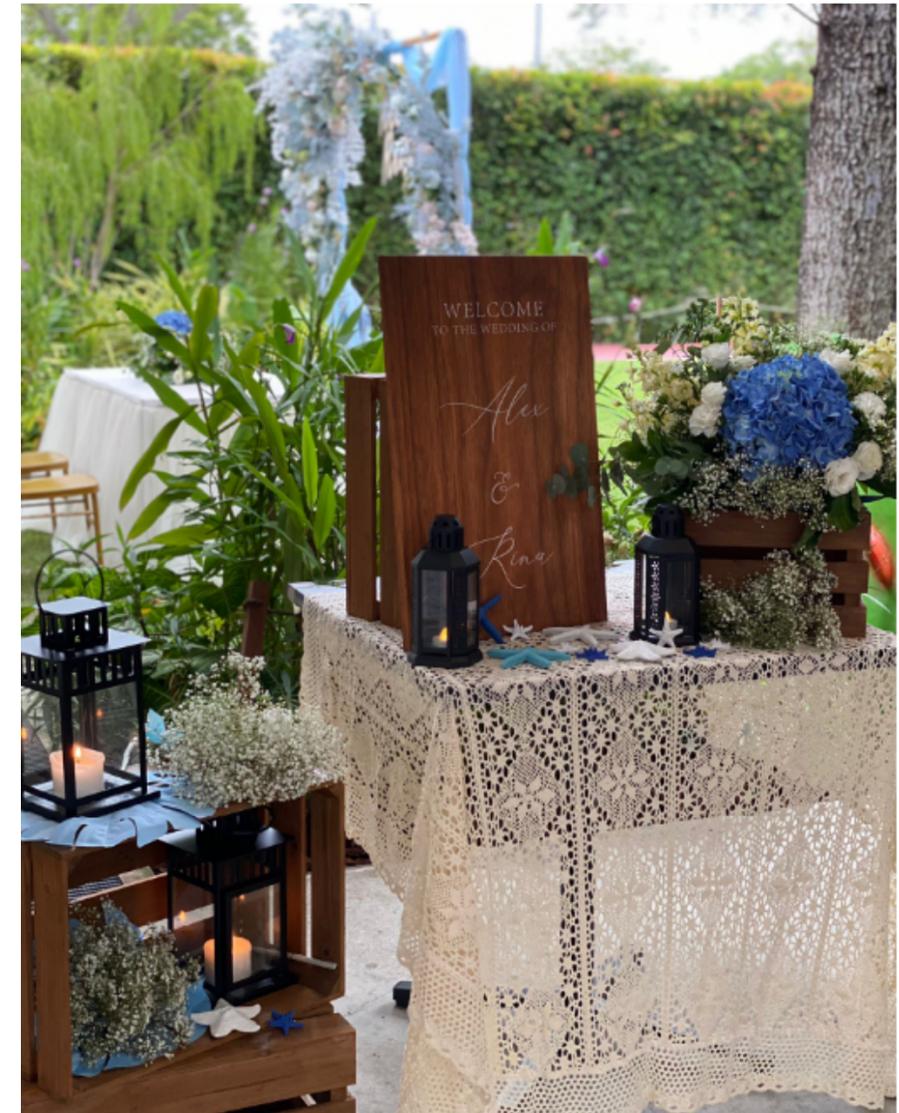


PINK THEME





BEACH THEME





NATURE THEME



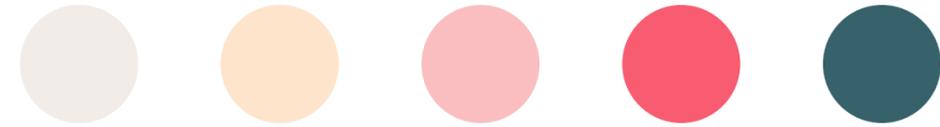


PAST EVENTS

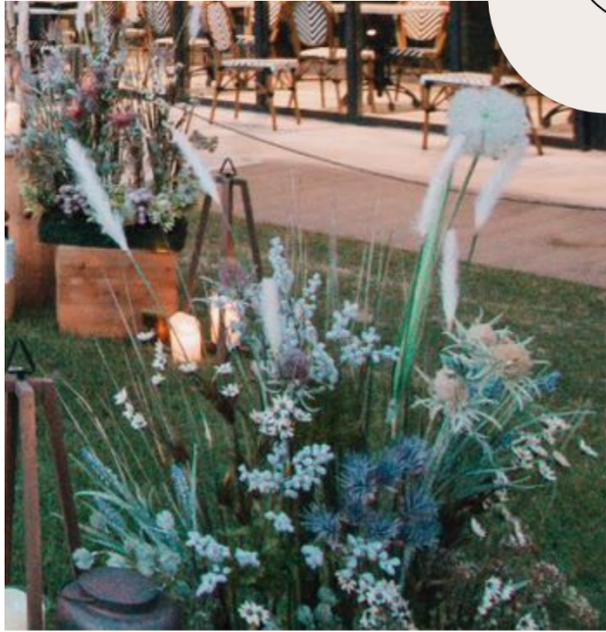
PAST EVENTS



PAST EVENTS



PAST
EVENTS





CONTACT



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@HUBANDSPOKECAFE



HUB & SPOKE CHANGI AIRPORT
T2 VIP DRIVE (OUTSIDE TERMINAL 2)
SINGAPORE 819643

NEAREST PARKING:
HUB & SPOKE CAR PARK
(OPEN-AIR PARKING)
CAR PARK 2A (SHELTERED PARKING)