

*Classic
Wedding Buffet*

"ELEGANT" MENU

\$20+ per person
(\$21.80 W/GST)
Min 150 pax

♥ **STARTER**

House Mesclun Salad (V)
Served with Citrus Vinaigrette

♥ **DIY STATION**

Kueh Pie Tee
Served in pie tee shell and topped with poached prawn, garnished with Chinese parsley & chilli.

♥ **MAIN FARE**

Ayam Masak Merah

Herb Crusted Fish Fillet

Breaded Prawn with Lemon Aioli

Chicken Chipolata with Black Pepper Sauce

Seasonal Leafy Vegetables with Mushroom in Oyster Sauce

Oriental Seafood Fried Rice

♥ **SWEET TREAT**

Array of Nonya Kueh

Fresh Fruits Platter

♥ **BEVERAGE**

Chilled Pink Lemonade

♥ **What's in the Package**

- Reception Table with linen and 2 cushioned chairs with seat covers (not exchangeable with food items or other services).
- Complete buffet layout with tables, table-linen and food warmers.
- Choice of Colour Theme set-up, subject to availability.
- Floral arrangement centerpiece and decorations for buffet lines.
- Chef in attendance.
- Full set of biodegradable disposable-ware.
- Waiver of transportation charges.
- Complimentary Food Tasting of 5 selected dishes + 1 selected dessert for up to 6 persons.

♥ **Add-ons**

- Floral arrangement for Reception Table at \$80.
- Cocktail Table with linen at \$30 per table.
- Special set-up of one VIP Table (8 or 10 seater), cushioned chairs with seat covers, floral centerpiece, porcelain-ware and glassware at \$150.

♥ **Terms & Conditions**

- Duration of catering is for 3 hours only as per SFA regulations.
- Surcharge of \$150 is applicable for clearing of buffet set-up after 10 pm (no later than 11.30 pm).
- Set-up of buffet must be at one location only.
- Menu items are subject to availability of ingredients and may change without prior notice.
- Prevailing GST is applicable on total amount payable.

Classic
Wedding Buffet
"EXQUISITE" MENU

\$25+ per person
(\$27.25 W/GST)
Min 100 pax

♥ **STARTER**

Caesar Salad with Roasted Mushroom

Served with Caesar Dressing

Classic Waldorf Salad

♥ **LIVE STATION (Includes Staff in attendance)**

Signature Laksa

Accompanied with Sliced Fish Cake, Sliced Egg, Dried Beancurd, Sambal Chili & Creamy Spicy Coconut with Dried Shrimp Broth

♥ **MAIN FARE**

Teriyaki Glazed Chicken with Scallion & Sesame Seed

Baked Fish Fillet with Lemon Butter Sauce

Sweet Potato Croquette

Oat Cereal Prawn

Broccoli & Cauliflower with Carrot

Buttered Corn Rice with Raisins

♥ **SWEET TREAT**

Array of Miniature Pastries

(Chocolate Eclairs | Vanilla Profiterole | Pandan Madeleines)

Chilled Almond Beancurd with Fruit Cocktail

Fresh Fruits Platter

♥ **BEVERAGE**

Chilled Pink Lemonade

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Classic Wedding Buffet

"ETERNAL" MENU

\$38.8+ per person
(\$42.29 W/GST)
Min 100 pax

♥ STARTER

Caesar Salad with Roasted Mushroom

Served with Croutons, Chopped Eggs, Parmesan Cheese & Caesar Dressing

Assortment of Canapes

(Chicken Roll with Pineapple Chutney, Compressed Watermelon with Creamy Seafood, Smoked Salmon with Spicy Mayo)

Japanese Potato Salad with Japanese Cucumber, Egg & Tobiko

♥ LIVE STATION (Includes Staff in attendance)

Signature Laksa

Accompanied with Sliced Fish Cake, Sliced Egg, Dried Beancurd, Sambal Chili & Creamy Spicy Coconut with Dried Shrimp Broth

Sirloin of Beef with Black Pepper Sauce

♥ MAIN FARE

Herbs Roasted Chicken with Rosemary Jus

Salmon Fillet with Creamy Dill Sauce

Half Shell Scallop Mornay

Sauteed Prawn with Trio Bell Pepper

Medley of Vegetables Ratatouille Style

Vegetable Pilaf Rice

♥ SWEET TREAT

Array of Miniature Pastries

(Chocolate Eclairs | Vanilla Profiterole | Pandan Madeleines)

Assorted Verrines

(Consists of Chocolate Mousse | Mango Pudding | Berry Panna Cotta)

Fresh Fruits Platter

♥ BEVERAGE

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