

Sit Down Buffet Package

Moments of Magic

In marriage, unravel and delight in an everlasting discovery of fascination

\$68.00+ Per Guest

(\$72.76 w/GST)

Minimum 100 Guests

14 Dishes + 2 Live Stations + 2 Beverages

CANAPÉS

Button Mushroom
with Semi Dried Tomato Tapenade

Chicken Teriyaki
with Japanese Cucumber

OR

Pumpkin Polenta
with Egg Mousse & Wolfberries

Grilled Black Pepper Beef
with Fragrant Sesame



STARTERS

Quinoa & Couscous Salad
with Green Beans & Cranberries

OR

Wild Mushroom Salad
with Sundried Tomato & Balsamic Dressing

Assorted Cold Cut Platter
Chicken Ham, Smoked Duck, Smoked Salmon



CHEF'S CORNER

Roasted Whole Sirloin of Beef Carvery Station
served with Mashed Potato, Coleslaw & Brown Sauce

OR

Grilled Sausages Station
Assorted Sausages served with Mashed Potato & Brown Sauce

Roast Duck Crepe Station
*Wrapped Succulent Duck Meat served with Julienne Cucumber,
Spring Onion & Sweet Sauce*

Kuch Pie Tee Station
*Crispy Tart Shell served with Soft Boiled Turnip, Egg,
Prawn & Chilli*



MAINS

Italian Chicken Meatball
with Porcini Mushroom & Vegetable Jus

Oven Baked Snapper
with Mango Cucumber Salsa

Stir-Fried Prawn (no shell)
with Chilli Crab Sauce

Truffle Roasted Potato & Pumpkin
with Parmesan Cheese

Mixed Vegetables Delight
with Pacific Clam

Curry Fried Rice
with Basil & Crab Meat

Penne Pasta
with Chicken, Mushroom & Pesto Sauce

OR

Steamed Chicken
with Herbal Broth & Wolfberries

Steamed Snapper
with Oriental Sauce

Wok Tossed Prawn (with shell)
with Salted Egg Sauce

Baked Sweet Potato & Baby Potato
with Avocado Dip

Braised Abalone Mushroom
with Spinach

Oriental Steamed Yam Rice
with Mushroom

Cheesy Rendezvous
Macaroni with Cheese Sauce, baked with Duo Cheese



DESSERTS

Assortment of Desserts in Shooter Glass

Delectable Crowd Pleasers

Petite Pandan Kaya Cake

Smooth & Luscious

English Carrot Cake

with Cream Cheese Frost

Yam Paste
with Ginkgo Nuts

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OR
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Chilled Mango Sago
with Evaporated Milk



BEVERAGE

Choice of Lychee, Fruit Punch, Citrus Burst or Roselle Tea

Brewed Hot Coffee & Tea

Creamer & Sugar served separately

Iced Water



Inclusions

- A Private Food Tasting Session of 5 Pre-selected Main Dishes on Endorsed Menu for up to 6 Invited Guests
- Preferred Thematic Set-up Chosen From Our Array of Enthralling Tablescape Options
 - Gracefully Displayed Bridal Round Table for Guest (Each Seats 10 Guests), with Porcelain Ware, Silver Cutleries, Napkin, Goblet, Cushion Chairs and Specially Arranged Floral Centrepiece
- Complete Buffet Set-up of Tables With Skirting and Provision of Eco-friendly Disposable Ware
 - Thoughtful Wedding Essentials
 - ~ Exquisite Guestbook
 - ~ Delightful Token Box
 - ~ Choice of Charming Wedding Favour for All Catered Guests
 - Reception Table with 2 Cushion Chairs and Elegant Seat Covers
 - Professional Service Crew:
 - ~ 6 Dedicated Butlers
 - ~ 1 Attentive Bartender
 - ~ 2 Chefs in Uniform