

Standing Buffet Package

# Dedicated Adoration

*A splendid union requires dedication and adoration to last a lifetime*

\$18.00+ Per Guest

(\$19.26 w/GST)

Minimum 200 Guests

11 Dishes + 1 Beverage

## STARTER

**Classic Caesar Salad**  
*with Condiments*

|  
OR  
|

**Garden Green Salad**  
*with Balsamic Vinaigrette*



## MAINS

**Grilled Boneless Chicken**  
*with Mushroom Sauce*

**Crispy Fried Fish Fillet**  
*with Kung Po Sauce*

**Breaded Scallop**  
*with Tartar Dip*

**Steamed Prawn Dumpling**  
*succulent Prawn in Crystal Skin*

**Sautéed Vegetable Medley**  
*with Garlic Crisps*

**Wok Tossed Egg Fried Rice**  
*with Crab Bite*

**Kampung Mee Siam Goreng**  
*with Bean Sprouts & Shreds of Egg Omelette*

|  
OR  
|

**Peranakan Ayam Panggang**  
*marinated with 6 Spices, with a Spicy Note*

**Oven Baked Fillet**  
*with Lemon Butter Sauce*

**Golden Bean Curd**  
*with Thai Sweet Chilli Dip*

**Steamed Chicken Siew Mai**  
*with Chicken & Fish Paste*

**Hong Kong Kai Lan**  
*with Mushroom in Oyster Sauce*

**Tasty Butter Rice**  
*with Nuts & Raisin*

**Sin Chow Mee Hoon**  
*with Julienne of Vegetables & Egg*



## DESSERTS

**Assorted Nonya Kueh**  
*Colourful Local Delights*

**Mini Chocolate Eclair**  
*with Vanilla Custard*

**Aloe Vera**  
*with Ice Jelly Fruit Cocktail*

|  
OR  
|

**Almond Jelly**  
*with Longan*



## BEVERAGE

Choice of Lychee, Fruit Punch OR Blackcurrant  
Iced Water



## Inclusions

- ✦ Preferred Thematic Set-up Chosen from Our Array of Enthralling Tablescape Options
- ✦ Complete Buffet Set-up of Tables with Skirting and Provision of Eco-friendly Disposable Ware
- ✦ Reception Table with 2 Cushion Chairs and Elegant Seat Covers
- ✦ Professional Service Crew:  
~ 1 Dedicated Butler

## Standing Buffet Package

# Enchanted Passion

*Hand in hand towards a lifelong journey of love and commitment*



**\$22.00+ Per Guest**  
(\$23.54 w/GST)  
Minimum 100 Guests  
11 Dishes + 1 DIY + 1 Beverage

### STARTER

**Greek Pasta Salad**  
*with Feta Cheese*

OR

**Marble Potato Salad**  
*with Turkey Bacon & Chicken Ham*



### DIY

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

OR

**Curry Chicken Station**  
*Choice of either Bread Loaf or Yellow Noodle served with  
Signature Curry Chicken*



### MAINS

**Cajun Spiced Chicken**  
*with Slow Simmered Lyonnaise Sauce*

**Baked Pangasius Fillet**  
*with Curry infused Tomato Sauce*

**Baked N.Z Mussel**  
*with Garlic, Cheese & Fresh Herbs*

**Breaded Scallop**  
*with Tartar Dip*

**Mala Vegetables Medley**  
*with Szechuan Peppercorn*

**Nasi Goreng**  
*with Ikan Bilis*

**Spaghetti Aglio Olio**  
*with Mushroom, Dry Chilli Flakes & Cheese*

OR

**Hong Kong Style Harbour Roasted Chicken**  
*with Szechuan Peppercorn Salt*

**Caramelized Cereal Fish Fillet**  
*with Fragrant Curry Leaves*

**Japanese Tempura Prawn**  
*with Citrus Mayonnaise Dip*

**Chipolata Sausages**  
*with Caramelized Onion Gravy*

**Sautéed Broccoli with Mushroom**  
*topped with Almond Flakes*

**Thai Pineapple Fried Rice**  
*topped with Chicken Floss*

**Wok Fried Seafood Hong Kong Egg Noodle**  
*with Julienne Vegetables*



### DESSERTS

**Assorted Cheesecake**  
*Petite New York Style Delight*

**Mini Puff Pastries**  
*Chocolate & Custard*

**Ice Green Tea Jelly**  
*with Fruit Cocktail*

OR

**Almond Jelly**  
*with Longan*



### BEVERAGE

Choice of Lychee, Fruit Punch OR Blackcurrant  
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
- ✦ 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:
  - 1 Dedicated Butler

Standing Buffet Package

# Fortunately Blessed

*To have and to hold, our love is filled with beautiful blessings*

\$28.00+ Per Guest

(\$29.96 w/GST)

Minimum 100 Guests

12 Dishes + 1 Live Station + 1 Beverage



## STARTERS

**Premium Mixed Greens**

*with Feta Cheese, Sweet Pomegranate Dressing & Walnut*

| OR |

**Moroccan Couscous & Sweet Corn Salad**

*with Fresh Herbs & Semi Dried Tomato*

**Assortment of Hawaiian Chicken & Wild Mushroom Tartlets**

*Flavourful Bite Size Favourite*



## CHEF'S CORNER

**Chilli Crab Meat with Mantou**

*Deep Fried Mini Mantou served with Real Crab Meat in Sweet & Savoury Tomato Chilli Based Sauce*

| OR |

**Kok Kok Noodle**

*Tossed Egg Noodle served with Chicken Char Siew, Sliced Fish Cake & Greens*



## MAINS

**Crispy Cornflake Chicken**

*with Smoky Mayo*

**Baked Pangasius Fillet**

*with Walnut & Romesco Sauce*

**Imperial Ebi Prawn**

*with Wasabi Mayo*

**Lyon-Style Sautéed Potatoes**

*with Caramelized Onions*

**Mala Vegetables Medley**

*with Szechuan Peppercorn*

**Penne Pesto**

*with Shiitake Mushroom, Chilli Flakes & Parmesan Cheese*

| OR |

**Italian Chicken Meatball**

*with Creamy Tomato & Cheese*

**Crispy Fish Fillet**

*with Lemon & Cheese Aioli*

**Wok Tossed Prawn**

*with Fragrant Oatmeal Cereal*

**Deep Fried Seafood Beancurd**

*with Thai Chilli Dip*

**Poached Summer Vegetables**

*with Tomato & Butter Gravy*

**Duo Olive Fried Rice**

*with Egg & Crispy Shallot*



## DESSERTS

**Mini Fruit Tartlets**

*with Vanilla Custard*

**Chocolate Fudge Brownie**

*Moist & Decadent*

**Snowy Custard Puff**

*with Creamy Custard*

**Chilled Honeydew Sago**

*Sweet & Refreshing dessert*

| OR |

**Chilled Mango Sago**

*with Evaporated Milk*



## BEVERAGE

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

Iced Water



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- ✦ **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:

- ~ 1 Dedicated Butler
- ~ 1 Chef in Uniform

- ✦ Gracefully Displayed Bridal Table (For 10 Guests), with Porcelain Ware, Silver Cutleries, Napkin, Goblet and Specially Arranged Floral Centrepiece

OR

- ✦ Enchanting Solemnisation Table with Ivory Skirting, Ribbon Sash, Fresh Floral Centrepiece, 2 Fresh Floral Posies and 5 Cushion Chairs



Standing Buffet Package

# Delicate Grace

Mesmerised by the taste of grace, our love is delicate yet strong to weather all storms



**\$36.00+ Per Guest**

**(\$38.52 w/GST)**

**Minimum 100 Guests**

**12 Dishes + 2 Live Stations + 1 Beverage**

## STARTERS

**Sweet Broccoli Salad**  
*with Grapes, Yellow Capsicum & Almond Flakes*

| OR |

**Mexican Couscous Salad**  
*with Kidney Beans, Jalapeno & Tortilla Strips*

**Tortilla Chips**  
*with Mexican Salsa Dip*



## CHEF'S CORNER

**Hainanese Chicken Rice Station**  
*Steamed Chicken served with Fragrant Hainanese Rice, Ginger Chilli Sauce & Dark Soya Sauce*

| OR |

**Singapore Style Laksa Station**  
*Thick Mee Hoon in Aromatic Spicy Coconut Based Soup served with Egg, Tau Pok, Beansprouts, Prawn, Sliced Fishcake, Laksa Leaves & Sambal Chilli*

**Ice Kachang Station**  
*Colourful Shaved Ice with Crystal Jelly, Red Bean, Grass Jelly, Chendol, Attap Seed topped with Creamed Corn*

**Chendol Station**  
*Shaved Ice with Chendol, Grass Jelly, Red Bean, Attap Seed & Brown Sugar Syrup*



## MAINS

**Clove's Honey Glazed Orange Chicken**  
*with a zesty Flavour*

**Baked Snapper**  
*with Herb Crust & Tomato Coulis*

**Wasabi Prawn Ball**  
*with Fruit Salad*

**Truffle Roasted Potato & Pumpkin**  
*with Parmesan Cheese*

**Crispy Ngoh Hiang**  
*served with Dark Sweet Sauce*

**Stir Fried Asparagus**  
*with Mushroom Trio*

**Steamed Mushroom Tomato Rice**  
*Balanced Sweet Flavour*

**Braised Ee Fu Noodle**  
*with Seafood*

| OR |

**Roasted Spicy Miso Chicken**  
*with a hint of Ginger*

**Steamed Snapper Fillet**  
*with Oriental Sauce*

**Cantonese Har Lok Prawn**  
*with Capsicum & Onion*

**Baked Sweet Potato & Baby Potato**  
*with Avocado Dip*

**Crispy Spring Roll**  
*served with Sweet Chilli Dip*

**Stir Fried Baby Kai Lan**  
*with Garlic and Oyster Sauce*

**Honey Chicken Ham Fried Rice**  
*with Garlic Flakes*

**Cheesy Rendezvous**  
*Macaroni with Cheese Sauce, baked with Duo Cheese*



## DESSERTS

**Red Velvet Cake**  
*with Cream Cheese Frost*

**Mini Fruit Tartlets**  
*with Vanilla Custard*

**Petite Pandan Kaya Cake**  
*Smooth & Luscious*



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- ~ 2 Chefs in Uniform
- ~ 2 Assistant Chefs

- Gracefully Displayed Bridal Table (For 10 Guests), with Porcelain Ware, Silver Cutleries, Napkin, Goblet and Specially Arranged Floral Centrepiece

OR

- Enchanting Solemnisation Table with Ivory Skirting, Ribbon Sash, Fresh Floral Centrepiece, 2 Fresh Floral Posies and 5 Cushion Chairs