



Church Wedding Menu

STANDING RECEPTION

Exquisite Buffet Table Presentation
with Table Linen and Skirting

Standing Buffet with Separate Beverage Station

Your Choice of Wedding Theme:

Enchanted Garden

Rustic Bohemian

Celestial Aurum

- Full set of Biodegradable Ware will be provided
- Complimentary Food Tasting on 6 dishes of selected menu for 6 persons upon Confirmation
- Uniformed Service Personnel in attendance
 - Waiver of Transportation Charge
- Chef-On-Site for Live Station @ \$150/Chef (\$163.50 with GST)

Package valid for minimum of 100 persons

****Effective 1st January 2024**

(subject to change without prior notice)





Lush Menu

@ \$22.00/PAX (\$23.98 INCLUSIVE OF GST)
(MIN 200 PAX)

APPETIZER

Chef's Garden Green Salad

Lettuce | Cucumber | Celery | Tomato | Thousand Island Dressing

DIY SPECIALTY CORNER

Chili Crab Sauce with Fried Mini Mantou

HOT SAVOURY

Italian Chicken Cacciatore

Battered Fish Fillet in Lemon Mustard Crème

Prawn Fritter with Sriracha Mayo

Western Veggies Medley with Herbs

Baked Turkish Rice with Raisins

DIM SUM COMBO

Steamed Salted Egg Lava Bun

Steamed Chicken Siew Mai

DESSERT

Assorted French Pastries

American Carrot Cake | Petite Chocolate Éclair | Mini Cream Puff

Chilled Lime Infused Jelly with Osmanthus

BEVERAGE

Fruit Punch





Luxe Menu

@ \$28.00/PAX (\$30.52 INCLUSIVE OF GST)
(MIN 100 PAX)

APPETIZER

Apple Waldorf Salad with Walnuts And Raisins

CHEF'S SPECIALITY

Oven Baked Traditional Shepherd's Pie
with Country-Style Chicken Filling

SPECIALTY LIVE STATION

Nonya Laksa with Condiments

Prawns | Egg | Dried Beancurd | Laksa Leaves | Sambal Chilli

OR

Braised Baby Abalone in Chicken Thick Broth (+\$2/pax)

HOT SAVOURY

Mongolian Style Chicken with Peppers
Sustainable Fish Fillet in Lemon Capers Cream
Chicken Satay with Peanut Sauce
Nonya Veggie Medley with Black Fungus
Fragrant Olive Rice with Chopped Coriander

ASSORTED DIM SUM


Shrimp Gyoza
Chicken Char Siew Pastry

DESSERT

Chilled Cheng Teng
Assorted French Pastries
Red Velvet Cake | US Walnut Brownie | Mini Cream Puff

BEVERAGE

Refreshing Pink Guava





Lavish Menu

**@ \$35.00/PAX (\$38.15 INCLUSIVE OF GST)
(MIN 100 PAX)**

ARTISAN BOULANGERIE BAR

French Croissant

Focaccia

Tuna Onion Mousse | Sauté Mushroom with Pesto |

Turkey Ham & Cheddar Cheese

CHEF'S SIGNATURE

Oven Baked Fisherman's Seafood Pie
with Creamy Style Filling

SPECIALTY LIVE STATION

Baba Kueh Pie Tee with Prawns

Sauteed Turnip | Condiments

(+ \$2/pax for Baby Abalone)

HOT SAVOURY

Grilled Tandoori Chicken

Peranakan Style Barramundi Fillet Tempura

Hungarian Beef Goulah

Beancurd Prawn Roll

Sauteed Broccoli with Shimeiji Mushroom

Steamed Butter Rice with Raisins

Wok Fried Seafood Laksa Goreng

DESSERT

Traditional Bread And Butter Pudding
with Vanilla Crème

Cake And Pastry Melange

BEVERAGE

Fruit Punch





Luxuriant Menu

**@ \$42.00/PAX (\$45.78 INCLUSIVE OF GST)
(MIN 100 PAX)**

APPETIZER

Cardini Caesar Salad with Parmesan Cheese

Assorted Cold Cuts

Beef Pastrami | Turkey Ham | Smoked Chicken

SPECIALTY CARVING STATION

12 Hours Slow Cooked Angus Beef Cheek
with Roasted Root Vegetables and Beef Jus

HOT SAVOURY

Oven Baked Half Shell Scallop Mornay

Supreme Thai Green Chicken Curry

Sustainable Grouper Fillet in Crème Of Lime

Vegetable Ratatouille

Silverfish Fried Rice with Diced Chicken

Angel Hair Pasta with Truffle Oil and Mushrooms

DIM SUM COMBO

Steamed Chive Dumpling

Chicken Char Siew Pastry

DESSERT

Jelly De Roselle with Lychee

Cake And Pastry Melange

Chocolate Brownie | Citrus Meringue Tartlet |

American Carrot Cake with Cream Cheese

BEVERAGE

Fruit Punch





Celestial
Aurum

Enchanted
Garden



Rustic
Bohemian

Church Wedding Buffet Menu Package