



# SOCIAL PACKAGES

## **Our package include:**

- \* *A choice of menu selection for your special day*
- \* *Choice of Indoor and Outdoor venues (duration of 4hours)*
- \* *Free flow of coffee / tea*
- \* *Use of standard PA System with mic, CD player*
- \* *Complimentary parking for all guests*
- \* *Free shuttles bus to and from bus stop infront of Yishun MRT Station (next to NTUC Fairprice Supermarket) at 20minutes interval*



## **HI TEA MENU A**

*(Minimum 50 persons)*

### **ASSORTED FINGER SANDWICHES**

*Egg and Chives Mayonnaise  
Cheese and Tomato Sandwiches  
Tuna & Onion Sandwiches*

### **ASSORTED CANAPES**

*Macaroni with Shrimp Cocktail  
Chicken with Corn Salad*

### **HOT SAVOURIES**

*Steamed Crystal Dumplings  
Fried Chicken Wings served with Chilli  
Deepfried Shrimp Wanton  
Vegetarian Spring Roll  
Lo Hon Chye Delight  
Sweet Lotus Paste Buns  
Oriental Fried Rice  
Fried Ipoh Mee with Seafood*

### **SWEETS**

*English Marbles Cake  
Peach Flan  
Vanilla Swiss Roll  
Fresh Fruits Platter*

*Coffee & Tea*

**\$44.00 ++ Per Person**

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*



## **HI TEA MENU B**

*(Minimum 50 persons)*

### **ASSORTED FINGER SANDWICHES**

*Turkey Roll Sandwiches  
Onion & Sardin Sandwiches  
Smoked Salmon Sandwiches  
Paprika Sausages*

### **ASSORTED CANAPES**

*Tuna & Onion in Tartlets  
Crabmeat with Mayo "Bouchess"  
Shrimp with Egg Mayo in Spoon Shortcrust*

### **HOT SAVOURIES**

*Breaded Prawns with Tartar Sauce  
Steamed Chive Dumpling  
Baked Mussel with Baby Spinach  
Mini Chicken Pie  
Spicy Crab Nuggets  
Marinated Honey Chicken Drumstick  
Fried Mee Goreng*

### **SWEETS**

*Mini Fruits Tartlets  
Durian Cream Puff  
Strawberry Short Cake  
Chocolate Mousse  
Tropical Fresh Fruits Platter*

*Coffee & Tea*

**\$49.00 ++ Per Person**

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*



## **BUFFET LUNCH MENU A**

*(Minimum 50 persons)*

### **APPETIZERS**

*Jelly Fish with Crabmeat Stick  
Gado Gado with Peanut sauce  
Roasted Chicken "Princess"*

### **SALADS**

*Assorted Gardens Green  
Tomatoes Salad, Corn Salad, American Potatoes Salad  
Cucumber Salad with Dills  
California Coleslaw*

### **DRESSING & CONDIMENTS**

*Thousand Island, Italian & French Dressing*

### **SOUP**

*Cream of Mushrooms  
Soft Rolls & Butter*

### **MAIN DISHES**

*Chicken Curry with Potatoes  
Sambal Prawns  
Sweet & Sour Fish  
Braised Lo-Hon Mixed Vegetables with Mushrooms  
Braised Ee-Fu Noodle with Chives  
Steamed Fragrant White Rice*

### **DESSERTS**

*Sliced Tropical Seasonal Fresh Fruit Platter  
Almond Beancurd with Longans  
Chocolate Mousse  
Apple Crumble*

*Coffee & Tea*

**\$49.00 ++ Per Person**

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*



## **BUFFET LUNCH MENU B**

*(Minimum 50 persons)*

### **APPETIZERS**

*Selection of Butcher Cold Cuts (Paprika Sausage, Turkey)  
Marinated Chicken Breast with Mango Salsa  
Thai Seafood Salad on Glass Noodles*

### **SALADS**

*Seasonal Gardens Green Salad  
Tomatoes Salad, Corn Salad, Shredded Carrot  
Cucumber Salad with Dills  
California Coleslaw*

### **DRESSING & CONDIMENTS**

*Thousand Island, House Dressing & Italian Dressing*

### **SOUP**

*Minestrone Soup  
Soft Rolls & Butter*

### **MAIN DISHES**

*Chicken Curry with Condiments  
Beef Goulash with Spring Vegetable  
Sweet & Sour Fish  
Sayor Lodeh with Tofu  
Fried Vegetarian Mee Goreng  
Steamed Fragrant White Rice*

### **DESSERTS**

*Tropical Seasonal Fresh Fruit Platter  
Chilled Honeydew Sago  
Jelly with Fruit Cocktail  
Chocolate Walnut Brownie*

*Coffee & Tea*

**\$49.00 ++ Per Person**

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*



## **INTERNATIONAL HALAL BUFFET DINNER MENU A**

*(Minimum 50 persons)*

### **APPETIZERS**

*Tahu Goreng with Peanut Sauce  
Marinated Prawns in Thai Style  
Mozzarella and Tomato with Pasto*

### **SALADS**

*Assorted Field Greens  
Nicoise Salad with Olives  
Potato Salad  
Carrot and Raisin Salad*

### **DRESSING & CONDIMENTS**

*Thousand Island Dressing, House Dressing, Italian Dressing*

### **SOUP**

*Cream of Mushroom Soup  
Served with soft roll & Butter*

### **MAIN DISHES**

*Escalope Of Salmon with Teriyaki Sauce  
Stir-Fried Prawns in Szechuan Style  
Sautéed Beef Steak in Oriental Style  
Sambal Pineapple Squid with Onion and Green Pea  
Ayam Panggang  
Tomato Rice with Crispy Shallots  
Macaroni with Tuna Gratin*

### **DESSERTS**

*Tropical & Seasonal Sliced Fruits  
Chilled Almond Beancurd with Longans  
Mini French Pastries  
Raisin Bread & Butter Pudding  
Strawberry Mousse*

*Coffee & Tea*

**\$62.00++ Per Person**

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*



## **INTERNATIONAL HALAL BUFFET DINNER MENU B**

*(Minimum 50 persons)*

### **APPETIZERS**

*Gado Gado with Peanut Sauce  
Marinated Chicken Breast with Wild Mango Salad  
Terrine of Greenland Shrimps with Spicy Herbs Dressing*

### **SALADS**

*Seasonal Salad Leaves  
Celery and Tomato Salad  
Marinated Pickled Vegetables  
Salad of Giant Beans*

### **DRESSING & CONDIMENTS**

*Thousand Island Dressing, House Dressing, Italian Dressing*

### **SOUP**

*Puree Of Asparagus  
Served with soft roll & Butter*

### **MAIN DISHES**

*Pan-Fried Pacific Dory in Cardinal Sauce  
Herbs Roast Breast of Chicken with Capsicum Coulis & Mango  
Wok-Fried Pineapple Squids with Black Bean Sauce  
Mutton Curry with Potatoes  
Stir-Fried Vegetables Delight  
Beijing Fried Rice  
Spaghetti with Nicoise Sauce*

### **DESSERTS**

*Tropical & Seasonal Sliced Fruits  
Chocolate Mousse with Berries Topping  
Hot Cheng Tng  
Assorted French Pastries  
Apple Crumbles*

*Coffee & Tea*

**\$62.00++ Per Person**

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*



## **INTERNATIONAL HALAL BUFFET DINNER MENU C**

*(Minimum 50 persons)*

### **APPETIZERS**

*Poached Fresh John Dory with Grelette Sauce  
Marinated Jelly Fish with Crabmeat & Green Chives  
Seafood with Cilantro & Lemon Grass  
Sliced Chicken Breast with Mayo & Capsicum  
Otah Roll  
Chick-Pea with Lemon Dressing & Tomato  
Pineapple Squids with Chilli Padi & Lime Juice*

### **SALADS**

*Mixed Green Salad  
American Potato Salad  
Coleslaw, Caesar Salad*

### **DRESSING & CONDIMENTS**

*Thousand Island Dressing, Balsamic Vinaigrette, French & Italian*

### **SOUP**

*Fresh Wild Mushroom "Champignon"  
Served with soft roll & Butter*

### **MAIN DISHES**

*Seafood Thermidor  
Pan-Fried Salmon Fillet with Mirin Sauce & Roasted Sesame Seeds  
Oven-Roasted Marinated Beef Laced with Diavolo Sauce  
Baked Pasta with Tuna Fish  
Stir-Fried Prawn with Curry Leaves & Chilli Padi  
Nonya Chap Chye with Cilantro  
Steamed Rice*

### **DESSERTS**

*Sliced Fresh Fruits Platter  
Vanilla Cream Puff  
Assorted Nonya Kueh  
Mango Pudding  
Strawberry Short Cake  
Chocolate Mousse*

*Coffee & Tea*

*\$65.00++ Per Person*

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*





## **CONTINENTAL HALAL BUFFET DINNER MENU D**

*(Minimum 50 persons)*

### **APPETIZERS**

*Macaroni and Shrimp with Basil & Olive Oil  
German Potatoes Salad  
Sausages with Pickles in Balsamico Dressing  
Half Shell Mussel with Italian Vinaigrette & Capsicum  
Prawn Salad Caprice  
Pineapple Squid with Olive Oil & Basil*

### **SALADS**

*Mixed Green Salad  
German Potato Salad  
Waldorf Salad  
Caesar Salad*

### **DRESSING & CONDIMENTS**

*Thousand Island Dressing, Balsamic Vinaigrette, French & Italian*

### **SOUP**

*Italian Garden Vegetables with Mushroom & Herbs  
Served with soft roll & Butter*

### **MAIN DISHES**

*Roasted Leg of Lamb Boneless with Garlic Rosemary Gravy  
Fried Fish Medallion with Water-Cress Sauce  
Braised Red Wine Chicken with Shallots  
Spaghetti Sicilian  
Beef Casserole with Mushroom & Carrots  
Ravioli in Tomato Meat Sauce & Green Chives  
Oven-Roasted Thyme Potatoes*

### **DESSERTS**

*Mini French Pastries  
Black Forest Cake  
Strawberry Mousse  
Sliced Fresh Fruit Platter  
Vanilla Cream Puff  
Chocolate Eclairs*

**\$65.00++ Per Person**

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*



## **SEMI BBQ CUM BUFFET DINNER MENU A**

*(Minimum 50 persons)*

### **COLD SELECTION**

*Smoked Green Mussel with Thai Sauce  
Norwegian Smoked Salmon with Capers and Horseradish*

### **SALAD BAR/DRESSING/SAUCES**

*Coleslaw Salad with Pineapple  
Squid Salad with Chili-Lime Sauce  
Potato & Mixed Vegetables Salad Bacon Bit  
Cherry Tomato with Cheese  
Cream Cucumber Salad & Mushroom  
Mixed Lettuce with Red Green Pepper  
Thousand Island, French dressing, BBQ, Mint & Chili Sauce*

### **SOUP / BREAD / BUTTER**

*Double Cream of Potato & Leek Soup*

### **BBQ GRILLED ITEMS**

*Chicken Chipolata  
Prawn Skewer  
Stingray Sambal wrapped with Banana Leaf  
Tom-Yum Whole Squid  
Mini Beef Steaks  
Seasoning Chicken Wing*

### **HOT DISHES**

*Curry Chicken with Potato Cub  
Vegetables Fried Bee Hoon with Egg  
Butter Corn on Cob  
Potato Cutlet  
Chicken Satay with Condiment 4pcs  
Fish Otar in Coconut*

### **DESSERT**

*Tropical Fresh Fruit Platter  
Jackfruit Avocado with Coconut  
Mango Pudding in Glass  
Swiss Carrot Gateau  
Praline Puff*

**\$68.00 + Per Person**

*Free flow of soft drinks for 4 hours available at \$6.00 ++ per person*

*All prices are subject to prevailing government taxes*



## **BBQ DINNER MENU B**

*(Minimum 30 persons)*

### **SOUP**

*Mushroom Soup with Bread & Butter*

### **BBQ ITEMS**

*Lamb Chops with Curry Flavour*

*Herbs Minute Steak*

*Chicken Chipolata Sausage*

*Prawns Skewer*

*Marinated Honey Chicken Drumsticks*

### **DRESSING**

*Chilli Sauce and BBQ Sauce*

### **HOT DISHES**

*Roasted Thyme Potato Wedges*

*Stir-Fried Seasonal Mixed Vegetable Delight*

*Chicken Curry*

*Fried Bee Hoon*

### **DESSERT**

*Bread & Raisin Butter Pudding with Vanilla Sauce*

*Mixed Seasonal Fruits Platter*

*Chin Chow with Longan*

**\$48.00 ++ Per Person**

*Free flow of soft drinks for 4 hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*



## **BBQ DINNER MENU C**

*(Minimum 30 persons)*

### **SALAD BAR/DRESSING/SAUCES**

*California Coleslaw with Raisin  
Sliced Tomato Swiss Style & Chives  
Cream Cucumber Salad & Mushroom  
Chick-Peas with Onion & Olive Oil  
Thousand Island, House Dressing, BBQ Sauce, Dijon Mustard, Mint Sauce, Chilli Dip*

### **SOUP/BREAD/BUTTER**

*Italian Vegetable Soup with Shitake*

### **BBQ GRILLED ITEMS**

*Jumbo Chicken Sausage  
Prawn Skewer  
Marinated Lamb Chop  
Stingray Sambal wrapped in Banana Leaf  
Mini Beef Steaks  
Cajun Chicken Wing*

### **HOT DISHES**

*Fried Vegetable Bee Hoon with Spring Onion  
Oven-Roasted Herbs Potatoes  
Butter Corn-On-Cob  
Curry Vegetables  
Chicken Satay with condiments (4pcs per pax)*

### **DESSERT**

*Tropical Fresh Fruit Platter  
Mango Pudding  
Vanilla Cream Puff  
Assorted Nonya Kueh*

*\$55.00 ++ Per Person*

*Free flow of soft drinks for 4hours available at \$6.00 ++ per person*

*All prices are subject to 10% service charge & prevailing government taxes*