



Outdoor Catering - THE Star - performing Arts Centre

CORPORATE EVENT MENUS & PACKAGES

Corporate Menu A	\$728 per table	: : : : : :	Capacity	Minimum 20 tables	Maximum 49 tables
Corporate Menu B	\$768 per table				
Corporate Menu C	\$828 per table				

Privileges

1. Free flow of Soft Drinks and Chinese Tea for 4 hours
2. Complimentary food tasting for 06 persons
3. Sponsorship of Tunglok Food Vouchers (\$100) as Lucky Draw Prizes
4. Complimentary invitation cards based on guaranteed attendance
5. Wine corkage priced at \$25 per bottle
6. Waiver of hard liquor, up to ten bottles
7. Bookings of 20 – 29 tables: Complimentary 1 barrel beer (20litres)
8. Bookings of 30 – 49 tables: Complimentary 2 barrels beer (40 litres)
9. 20 litres barrel beer priced at \$480 per barrel
10. Preferred prices for house wines



Outdoor Catering - THE Star - performing Arts Centre

CORPORATE EVENT MENUS & PACKAGES

CORPORATE DINNER MENU A

鲜虾沙律拼盘

Superior Cold Cut Combination in Five Flavours
Salad Prawns, Smoked Duck, Marinated Jellyfish,
Seasoned Octopus, Thai Style Topshell
沙律虾, 熏鸭, 海蜇, 八抓鱼, 泰式蚌片

红烧竹笙鱼漂翅

Braised Shark's Fins Broth with Shredded Fish Maw and Bamboo Shoot

药材虾

Poached Herbal Prawns

炸蒜油石斑

Deep Fried Garoupa with Minced Garlic in Superior Soya Sauce

蚝皇北菇海参西生菜

Stewed Fragrant Mushrooms and Sea Cucumber accompanied with Chinese Lettuce

古法盐焗樱花鸡

Baked Salted Sakura Chicken

荷叶饭

Fragrant Fried Rice with Shrimp and Diced Chicken Wrapped in Lotus Leaf

香茅芦荟冻

Chilled Lemongrass Jelly with Aloe Vera

\$728 per table

(Inclusive of Free Flow Soft Drinks & Chinese Tea)

All Prices stated are subjected to Service Charge, GST and Prevailing Government Taxes

Tunglok Catering will endeavour as far as possible to provide the client with their decided choice of menu(s). The Management, however, reserves the right to make amendments or substitutions to the agreed menu(s) subject to its availability at any given point in time



Outdoor Catering - THE Star - performing Arts Centre

CORPORATE EVENT MENUS & PACKAGES

CORPORATE DINNER MENU B

龙虾沙律拼盘

Deluxe Cold Cut Combination

Lobster Salad, Drunken Chicken, Thai Style Topshell,
Marinated Jellyfish, Fried Egg with Conpoy
龙虾沙律, 醉鸡, 泰式蚌片, 海蜇, 桂花炒瑶柱

黄闷蟹肉鱼漂翅

"Tan Jia" Braised Shark's Fins Broth with Crab Meat and
Shredded Fish Maw

豉油皇炸笋壳鱼

Deep Fried Marble Goby with Superior Soya Sauce

蚝皇原粒鲍鱼北菇扒西生菜

Braised Whole Abalone and Fragrant Mushrooms with Lettuce

滋补药材鸡

Stewed Herbal Chicken

银芽韭黄焖伊面

Braised Ee Fu Noodles with Chives and Bean Sprouts

万星杏脯冻

Chilled Snow Fungus, Dried Apricot and Perilla Seeds in Syrup

.....

\$768 per table

(Inclusive of Free Flow Soft Drinks & Chinese Tea)

All Prices stated are subjected to Service Charge, GST and Prevailing Government Taxes

Tunglok Catering will endeavour as far as possible to provide the client with their decided choice of menu(s).
The Management, however, reserves the right to make amendments or substitutions to the agreed menu(s) subject to
its availability at any given point in time



Outdoor Catering - THE Star - performing Arts Centre

CORPORATE EVENT MENUS & PACKAGES

CORPORATE DINNER MENU C

龙虾沙律拼盘

Deluxe Cold Cut Combination

Lobster Salad, Drunken Chicken, Marinated Jellyfish,
Vietnamese Spring Rolls, Fried Egg with Shredded Conpoy
龙虾沙律, 醉鸡, 米卷, 海蜇, 桂花炒瑶柱

红烧蟹肉鱼漂翅

Braised Shark's Fins Broth with Crabmeat and Shredded Fish Maw

极品白灼虾西兰花

Sautéed Prawns with Broccoli in Spicy X.O Sauce

台式炸笋壳鱼

Deep Fried Marble Goby in Homemade Thai Chilli Sauce

蚝皇原粒鲍鱼白灵菌扒西生菜

Braised Whole Abalone with Bai Ling Mushrooms and Chinese Lettuce

沙姜香樱花鸡

Steamed Sakura Chicken Marinated in Special Sauce and Minced Ginger

虾干海味荷叶饭

Fragrant Fried Rice with Dried Shrimps
and Dried Seafood Wrapped in Lotus Leaf

雪莲子西红柿冻

Chilled Snow Lotus with Dried Tomato and Fungus

\$828 per table

(Inclusive of Free Flow Soft Drinks & Chinese Tea)

All Prices stated are subjected to Service Charge, GST and Prevailing Government Taxes

Tunglok Catering will endeavour as far as possible to provide the client with their decided choice of menu(s).
The Management, however, reserves the right to make amendments or substitutions to the agreed menu(s) subject to
its availability at any given point in time