

Outdoor Catering - Gardens by the Bay

COCKTAIL RECEPTION/ PRICE LIST

Tea Reception

Menu	Price	Capaci y
Menu A	\$35 per person	Minumun 100 persons
Menu B	\$45 per person	Minumun 100 persons

Cocktail Canape Reception

Menu	Price	Capaci y
Selection of 8 items	\$35 per person	Minumun 50 persons
Selection of 10 items	\$40 per person	Minumun 50 persons
Selection of 12 items	\$45 per person	Minumun 50 persons

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TEA RECEPTION MENU A

Cold Snacks

Smoked Chicken Focaccia Sandwich
Turkey Pastrami with Fresh Salad Greens, Cucumber and Sliced Cheese.

Hot Snacks

Potato Samosas
Honey Glazed Chicken Drumlets
Steamed Har Gow
(Shrimp Dumpling)
Black Pepper Chicken Siew Mai
Pan Seared Chives Dumpling
Pan Fried Carrot Cake
Vegetarian Fried Bee Hoon

Sweet Snacks

Butter and Chocolate Sliced Cakes
Combination of Chocolate Éclairs and Cream Puff
Aloe Vera Pudding

Drinks

Coffee and Tea

TEA RECEPTION MENU B

Cold Snacks

Assorted Sandwich and Croissant
(Smoked Duck, Mozzarella Cheese, Smoked Chicken with Garden Salad)

Dim Sum Platter

Deep Fried Carrot Cake
Deep Fried Beancurd Skin Roll
Prawn Dumpling
Steamed Chicken Siew Mai

Hot Snacks

Baked BBQ Chicken Puff Pastry
Steamed Chicken Bun
Mini Mushroom Quiche
Steamed Rice Roll with Sweet Sauce
Deep Fried Mexican Chicken Drumlet
Glutinous Rice with Chicken Wrapped in Lotus Leaf

Sweet Snacks

Mini Fruit Tarts
Swiss Roll
Fresh Fruit Platter

Drinks

Coffee and Tea

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COCKTAIL CANAPE RECEPTION

\$35 per person – Selection of 8 items

\$40 per person – Selection of 10 items

\$45 per person – Selection of 12 items

Cold

- 1) Smoked Duck with Apple
- 2) Confit of Salmon with Melon in Mustard Oil
- 3) Tuna marinated with Truffle Oil in Crispy Oil
- 4) Chilled Crab Meat lavished with Watermelon and Avocado Salsa
- 5) Drunken Sakura Chicken Gelo
- 6) Chicken Ham with Garden Greens
- 7) Herb Prawn in Kueh Pie Tee Cups
- 8) Cherry Tomato with Prune Dressing topped with Sea Salt
- 9) Shrimp on Cucumber in Soya Vinaigrette
- 10) Cherry Tomato with Crab Meat in Ume Dressing
- 11) Yellow Mustard Snow Pear accompanied with Mixed Nuts
- 12) Foie Gras on Toast
- 13) Salad Prawns with Americana Dressing
- 14) Chilled Scallops with Pine Apple Salsa
- 15) Smoked Salmon with Horseradish and Crisp Capers
- 16) Mini Smoked Chicken Sandwich
- 17) Prawn with Mango Salsa and Wasabi Dressing
- 18) Chilled Wild Mushroom in Savory Tart
- 19) Sze Chuan Sesame Crusted Tuna in Ginger Onion Salsa
- 20) Beef Roll with Caramel Onion

Hot

- 21) Shredded Confit Duck in Egg Wrap
- 22) Crispy Prawns tossed in Wasabi Mayo
- 23) Sesame Chicken Floss Roulade
- 24) Crispy Lychee stuffed with Rambutan
- 25) Deep Fried Seafood Gyoza
- 26) Pan Fried Chives Pancake
- 27) Golden Vegetarian Spring Roll
- 28) Steamed Fragrant Black Pepper Siew Mai
- 29) Fried Honey Prawn Dumpling
- 30) Sweet Potato Stick
- 31) Golden Fried Pumpkin Cocoon
- 32) Pan Seared Green Chives Dumpling
- 33) Grilled Pacific Butter Fish in Avocado Relish
- 34) Fried Potato Croquette
- 35) Deep Fried Money Treasure Bag
- 36) Pan Seared Chicken topped with Lemongrass Dressing

Sweet

- 37) Mango Glutinous Rice Roll
- 38) Board Bean Soft Cake
- 39) Lemongrass Jello on Shooters
- 40) Warm Apple Crumble
- 41) Strawberry Panna Cotta
- 42) Walnut Pastry
- 43) Soursop Mousse
- 44) Pandan Cream with Mixed Berry
- 45) Chilled Herbal Jelly
- 46) Mango Pudding with Berry in Shooters
- 47) Sliced Mini Chocolate & Butter Cake
- 48) Mini Fruit Tartlets
- 49) Sesame Puff
- 50) Salted Egg Custard Puff
- 51) Crème Brulee
- 52) Homemade Cream Profiteroles
- 53) Mini Sweet Chocolate Éclair
- 54) Assortments of Mini Cheesecake

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BEVERAGE LIST

1) House Red Wine

Type of Wine	Price
Judeka Nero d'Avola (Italian)	\$36.00
Heritage Vale Cabernet Sauvignon (Chilean)	\$36.00

2) House White Wine`

Type of Wine	Price
Judeka Insolia (Italian)	\$36.00
Heritage Vale Sauvignon Blanc (Chilean)	\$36.00

3) House Champagne

Type of Champagne	Price
Cornerstone Brut Sparkling Wine	\$60.00

4) Beer

Type of Beer	Price
Tiger Beer (20l Barrel)	\$550.00
Tiger Beer (30l Barrel)	\$650.00

5) Others

Type of Beverage	Price
Coffee (Per Cambro)	\$120.00
Tea (Per Cambro)	\$120.00
Soft Drinks (Cartons of 12 × 1.5l)	\$36.00
Breakfast Apple or Orange Juice (Carton of 6 × 1l)	\$60.00
Bottled Water (Carton of 24 × 330ml)	\$36.00

6) Corkages

Wine Corkage	\$25.00/btl
Beer Corkage	\$250.00/barrel

BEVERAGE PACKAGE

Package Type	Price/Pax	Subsequent Hours
First Hour of Soft drinks, Juices & Beer	\$40.00	\$20.00
First Hour of Juices/ Soft Drinks, Wine & Beer	\$50.00	\$25.00
First Hour of House Pouring Liqueur, Wine, Juices and Beer	\$60.00	\$30.00

Package Type	Price/Pax
Free Flow Apple & Orange Juice	\$10.00