



Outdoor Catering - Gardens by the Bay

CORPORATE EVENT AND PACKAGES

Western Set Menu

Menu	Price	Capaciy
3-course	\$60 per person	Minumun 100 persons
4-course	\$70 per person	Minumun 100 persons
5-course	\$80 per person	Minumun 100 persons

International Buffet

Menu	Price	Capaciy
Menu A	\$50 per person	Minumun 100 persons
Menu B	\$60 per person	Minumun 100 persons
Menu C	\$70 per person	Minumun 100 persons



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WESTERN SET MENU (3-COURSE)

1st COURSE (Please select 01 from APPETIZER OR SOUP)

APPETIZER

Crystal Prawn Salad with Garlic Cream Dressing
Smoked Salmon Carpaccio with Radish, Kumquat Dressing and Arugula
Sliced Chicken Salad with Tossed Olive Garlic Bread, Parmesan Cheese in Caesar Dressing
Pan-seared Marinated Tuna with Pepperon served with Mix-salad & Green Herb Dressing

SOUP

Fresh Green Peas with Garlic Oil & Pinenut
Minestrone Soup
Wild Mushroom Cream Soup with Truffle Oil
Potato and Leek Cream Soup with Crouton

MAIN COURSE (Please select 01 for your main course)

BEEF

Slow-cooked Beef Cheek with Season baby Vegetables and Puree Mashed Potato
Roasted Rack of Lamb on Bed of Potato Cake with Mint Ratatouille

POULTRY

Pan Roasted Chicken Thigh rolled with Mushroom & Rosemary on a bed of assorted Vegetables Provencal
Braised Duck Leg with Prune Jus served with Baby Vegetable and Truffle Mashed Potato

FISH

Baked Seabass with Sautéed Herb Vegetables and Butter Caper Parsley Sauce
Pan-seared Pacific Dory in Herb Crust accompanied by Seasonal Vegetables lavished with Fresh Clam Beurre Blanc

DESSERT (Please select 01 for your dessert)

Baked Brownie with Roasted Walnut, Maple Ice-cream and Fruit Salsa
Apple Crumble with Baked Honey Passionfruit Topped with Vanilla Ice Cream and Fruit Coulis
Aloe Vera Lemongrass Gello with Wildberries and Lime Sorbet
Mango Pudding lavished with Pomelo and Assorted Fruits

COFFEE & TEA



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WESTERN SET MENU (4-COURSE)

APPETIZER (Please select 01 for your Appetizer)

Crystal Prawn Salad with Garlic Cream Dressing
Smoked Salmon Carpaccio with Radish, Kumquat Dressing and Arugula
Sliced Chicken Salad with Tossed Olive Garlic Bread, Parmesan Cheese in Caesar Dressing
Pan-seared Marinated Tuna with Peppercorn served with Mix-salad & Green Herb Dressing

SOUP (Please select 01 for your Soup)

Fresh Green Peas with Garlic Oil & Pinenut
Minestrone Soup
Wild Mushroom Cream Soup with Truffle Oil
Potato and Leek Cream Soup with Crouton

MAIN COURSE (Please select 01 for your Main Course)

BEEF

Slow-cooked Beef Cheek with Season baby Vegetables and Puree Mashed Potato
Roasted Rack of Lamb on Bed of Potato Cake with Mint Ratatouille

POULTRY

Pan Roasted Chicken Thigh rolled with Mushroom & Rosemary on a bed of assorted Vegetables Provençal
Braised Duck Leg with Prune Jus served with Baby Vegetable and Truffle Mashed Potato

FISH

Baked Seabass with Sautéed Herb Vegetables and Butter Caper Parsley Sauce
Pan-seared Pacific Dory in Herb Crust accompanied by Seasonal Vegetables lavished with Fresh Clam Beurre Blanc

DESSERT (Please select 01 for your dessert)

Baked Brownie with Roasted Walnut, Maple Ice-cream and Fruit Salsa
Apple Crumble with Baked Honey Passionfruit Topped with Vanilla Ice Cream and Fruit Coulis
Aloe Vera Lemongrass Gello with Wildberries and Lime Sorbet
Mango Pudding lavished with Pomelo and Assorted Fruits

COFFEE & TEA



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WESTERN SET MENU (5-COURSE)

APPETIZER (Please select 01 for your Appetizer)

Crystal Prawn Salad with Garlic Cream Dressing
Smoked Salmon Carpaccio with Radish, Kumquat Dressing and Arugula
Sliced Chicken Salad with Tossed Olive Garlic Bread, Parmesan Cheese in Caesar Dressing
Pan-seared Marinated Tuna with Pepperon served with Mix-salad & Green Herb Dressing

SOUP (Please select 01 for your Soup)

Fresh Green Peas with Garlic Oil & Pinenut
Minestrone Soup
Wild Mushroom Cream Soup with Truffle Oil
Potato and Leek Cream Soup with Crouton

MAIN COURSE 1 (Please select 01 for you MAIN COURSE 1)

SEAFOOD

Sauteed Garlic Prawn with Capellini infused with Truffle Oil
Steamed-baked Sea Perch with Vegetables Raquet and Boiled Baby Potato

POULTRY

Pan Roasted Chicken Thigh rolled with Mushroom & Rosemary on a bed of assorted Vegetables Provencal
Braised Duck Leg with Prune Jus served with Baby Vegetable and Truffle Mashed Potato

MAIN COURSE 2(Please select 01 for your Main Course 2)

BEEF

Slow-cooked Beef Cheek with Season baby Vegetables and Puree Mashed Potato
Roasted Rack of Lamb on Bed of Potato Cake with Mint Ratatouille

FISH

Baked Seabass with Sautéed Herb Vegetables and Butter Caper Parsley Sauce
Pan-seared Pacific Dory in Herb Crust accompanied by Seasonal Vegetables lavished with Fresh Clam Beurre Blanc

DESSERT (Please select 01 for your Dessert)

Baked Brownie with Roasted Walnut, Maple Ice-cream and Fruit Salsa
Apple Crumble with Baked Honey Passionfruit Topped with Vanilla Ice Cream and Fruit Coulis
Aloe Vera Lemongrass Gello with Wildberries and Lime Sorbet
Mango Pudding lavished with Pomelo and Assorted Fruits

COFFEE & TEA

* (Inclusive of Choice of 2 drinks: Coke, Fanta Orange or Ayataka Green Tea)



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INTERNATIONAL BUFFET MENU A

APPETIZER

Indonesian Gado Gado
Seafood Cocktail

ASIA SOUP (Choice of 1)

Hot and Sour Soup
Seafood Beancurd Soup
Chicken with White Fungus Soup
Corn and Crabmeat

HOT FAVORITES

Roasted Chicken Drumlet Tikka
Tempura Prawns with Mayo Dip
Hawaiian Mini Pizza
Steamed Chicken Siew Mai
Pan Fried Guo Tie served with Ginger and Vinegar
Wok Fried Hong Kong Noodles

DESSERT

Assorted Mini Cut Cakes
(Mango Cheese, Chocolate, Blueberry)
Fruit Puddings

DRINKS (Choice of 1)

Pokka Iced Lemon Tea
Pokka Iced Peach Tea
Pokka Iced Green Tea
Coffee and Tea



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INTERNATIONAL BUFFET MENU B

APPETIZER

Chinese Cold Platter
(Spring Rolls, Marinated Jelly Fish, Soya Sauce Chicken)
Traditional Gado Gado served with Thick Peanut Sauce

DIY STATION (Additional \$5+ per person) (Optional)

Traditional Laksa
Mee Soto
Prawn Noodle
Mee Rebus

HOT FAVORITES

Breaded Chicken with Thai Dressing
Deep Fried Dory Fillet with Chef's Special Sauce
Signature Prawn Ball accompanied Wasabi Mayo Sauce
Steamed Chicken Siew Mai
Breaded Crab Claw with Mayo Dip
Signature Seafood Fried Rice with Chef's Special Sauce

DESSERT

Assorted Mini Cut Cake
(Mango Cheese, Chocolate, Blueberry)
Fresh Fruit Platter
(Pineapple, Papaya, Watermelon, Honey Dew, Grapes)

DRINKS (Choice of 1)

Pokka Iced Lemon Tea
Pokka Iced Peach Tea
Pokka Iced Green Tea
Coke or Sprite
Coffee and Tea



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INTERNATIONAL BUFFET MENU C

APPETIZER

Chinese Cold Platter
(Spring Rolls, Marinated Jelly Fish, Soya Sauce Chicken)
Traditional Gado Gado served with Thick Peanut Sauce

ACTION STATION (Chef included)

Traditional Laksa
Spaghetti Chicken Bolognese
Signature Popiah
Kueh Pie Tee

HOT FAVORITES

Baked Cajun Boneless Chicken Thigh
Steamed Fish Soya Crumbs and Leeks
Assam Prawns
Beef Meatball in Chilli Crab Sauce
Broccoli and Cauliflower with Premium Stock
Braised Beancurd with Assorted Mushrooms
Stir Fried Seafood Mee Sua

DESSERT

Chilled Aloe Vera with Mandarin Orange and Lime Juice
Mini Mango Cheesecake
Mini Chocolate Éclair

DRINKS (Choice of 1)

Pokka Iced Lemon Tea
Pokka Iced Peach Tea
Pokka Iced Green Tea
Coke or Sprite
Coffee and Tea