

Outdoor Catering - Gardens by the Bay

WEDDING SIT DOWN AND BUFFET

Wedding Buffet Menu Selections

Menu	Price	Capacity
Chinese Buffet Menu A	\$65.00++ per person (W/out Live Station)	Minimun 200 person
Chinese Buffet Menu B	\$75.00++ per person (W/ Live Station)	Minimun 200 person
International Buffet Menu A	\$65.00++ per person (W/out Live Station)	Minimun 200 person
International Buffet Menu B	\$75.00++ per person (W/ Live Station)	Minimun 200 person

Chinese Wedding Banquet Package

Menu	Price	Capacity
Chinese Menu A	\$788 per table	Minimun 10 tables
Chinese Menu B	\$888 per table	Minimun 10 tables
Chinese Menu C	\$1088 per table	Minimun 10 tables

Malay Halal Set Menu

Menu	Price	Capacity
Menu A (for 10 persons)	\$628 per table	Minimun 10 tables
Menu 1 (Individual Set)	\$628 per table	Minimun 10 tables
Menu B (for 10 persons)	\$688 per table	Minimun 10 tables
Menu 2 (Individual Set)	\$688 per table	Minimun 10 tables

TUNG LOK CATERING WEDDING BUFFET MENU SELECTIONS

MENUS

Premium Disposable Cutleries

Choice of 'A Walk Down Memory Lane' OR 'A Stroll in the Park' thematic setup

02 tall bistro tables with tablecloth and floral decoration.

Guests Book

02 Uniformed Service Staff in attendance

Complimentary food tasting for 6 persons for selected dishes based on confirmed menu.

We reserve the rights to replace any of the menu items, without prior notice, with another of equivalent value if it is unavailable due to seasonality.

**Additional Chef (Live Station) is required at S\$120 each (for maximum 3 hours) for 100 guests and above

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WEDDING SIT DOWN AND BUFFET

BUFFET CHINESE MENU A (WITHOUT "LIVE" STATION)

APPETIZER

Prawn Salad
Thai Style Top shell Salad
Five Spice Meat Roll
Slice Pork with Garlic

SOUP

Braised Seafood Broth

HOT DISHES

Steamed Fish Fillet with Minced Garlic in Superior Soya
Deep fried Prawn Coated with Cereal Spices
Sautéed Chicken with Garlic clove, ginger and basil leave
Grandma Braised Pork
Kailan Vegetable with Braised Mushroom in Oyster Sauce
Stewed Ee fu Noodle with Chive and Golden Mushroom
Wok fried Salted Fried Rice

DESSERT

Fruit platter
Cream Puff
Assorted Mini Cakes
Mango Pudding
Aloe Vera and Lemongrass Pudding

BUFFET CHINESE MENU B (WITH "LIVE" STATION)

APPETIZER

Prawn salad
Thai Style Top Shell Salad
Five Spice Meat Roll
Slice Pork with Garlic

SOUP

Braised Seafood Broth

LIVE STATION

Chinese Peking Duck with Chinese Pancake

HOT DISHES

Steamed Fish Fillet with Minced Garlic in Superior Soya
Deep fried Prawn Coated with Cereal Spices
Sautéed Chicken with Garlic Dove, Ginger and Basil Leave
Grandma Braised Pork
Kailan Vegetable with Braised Mushroom In Oyster Sauce
Stewed Ee fu Noodle with Chive and Golden Mushroom
Wok fried Salted Fried Rice

DESSERT

Fruit Platter
Cream Puff
Assorted Mini Cakes
Mango Pudding
Aloe Vera and Lemongrass Pudding

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BUFFET INTERNATIONAL MENU A (WITHOUT "LIVE" STATION)

APPETIZER

Caesar Salad with Condiments
(Romain Lettuce, Croutons, Parmesan Cheese and Dressing)
Smoked Salmon with Capers
Assorted Cold Cuts
(Smoked Chicken, Turkey Pastrami, Smoked Duck and Chicken Salami)

SOUP

Cream Of Wild Mushroom

HOT DISHES

Baked Mussels with Pronto Herbs and Cheese
Pan seared Snapper with White Cream Sauce
Roasted Chicken with Rosemary
Rosti Potatos with Assorted Sausages
Sautéed Vegetables with Butter Sauce
Sautéed Linguine Pasta with Garlic Herbs
Pilaf Rice with Sultana Raisins

DESSERT

Fruit Platter
Assorted Mini Cream cakes
Mango Pudding
Tiramisu

BUFFET INTERNATIONAL MENU B (WITH "LIVE" STATION)

LIVE STATION (Choose One)

Roast Lamb Rack with Mint Sauce and Thyme Gravy, or
Roast Ribeye with Au-Jus and Onion Pearl Gravy, or
Choice of Italian Pasta (Spaghetti or Linguine) with
Condiments and Sauce.

APPETIZER

Caesar Salad with Condiments
(Romain Lettuce, Crouton, Parmesan Cheese and Dressing)
Smoked Salmon with Capers
Assorted Cold Cut
(Smoked Chicken, Turkey Pastrami, Smoked Duck and
Chicken Salami)

SOUP

Cream of Wild Mushrooms

LIVE STATION

Chinese Peking Duck with Chinese Pancake

HOT DISHES

Baked Mussels with Pronto Herbs and Cheese
Pan seared Snapper with White Cream Sauce
Roasted Chicken with Rosemary
Rosti Potatos with Assorted Sausages
Sautéed vegetable with Butter Sauce
Sautéed Linguine Pasta with Garlic Herbs
Pilaf Rice with Sultana Raisins

DESSERT

Fruit Platter
Assorted Mini Cream Cakes
Mango Pudding
Tiramisu

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WEDDING SIT DOWN AND BUFFET

CHINESE WEDDING BANQUET PACKAGE

PRIVILEGES

- A sumptuous traditional Chinese eight course, specially prepared by our masterchefs
- Round table for (10 persons per table) with white table linen and two exclusive VIP tables set ups. Banquet chairs . Complete table setting with chinaware and glassware.
- Provision of Manager, Chefs, Bartender, Waiters and Steward. Package excludes transportation and equipment charges.
- Free flow of soft drinks and Chinese Tea
- Food Tasting for 6 persons (on weekdays only)
- Pre Dinner reception with a welcome drink at the holding area
- Waiver of corkage for duty paid and sealed hard liquor, wine corkage at \$25 per bottle
- Fresh floral arrangement on VIP tables and Reception table. Display artifacts on individual tables.
- Purchase of house wine at a preferred price of \$38 per bottle.
- Complimentary one barrel of 20 litres beer value at \$550.00. Subsequent purchase of beer will be at \$550.00 (20litres – Estimated 60 glasses)

CHINESE MENU A

五福拼盤

Cold Platter Combination

熏鴨, 海蜆, 桂花炒瑶柱, 蒜泥白肉, 越南春卷
(Smoked Duck, Marinated Jelly Fish, Fried Egg with Conpoy, Sliced Pork with Garlic, Vietnamese Spring Roll)

紅燒雞絲魚鰾翅

Braised Shark's Fin Broth with Shredded Chicken and Fish Maw

香脆麦片虾

Deep-fried Prawns with Crispy Oats

炸蒜菜脯油浸金目鲈

Deep-fried Sea Bass with Fried Garlic in Superior Soy Sauce

白灵菌北菇扒时蔬

Braised "Bai Ling" Fungus with Chinese Mushrooms and Vegetable

豉油皇櫻花鸡

Braised Soya Sakura Chicken

飘香荷叶饭

Steamed Fragrant Rice Wrapped with Lotus Leaf

莲子百合红豆沙

Sweetened Cream of Red Bean with Lotus and Lily Bulbs

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

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CHINESE MENU B

鲜虾沙律拼盘

Superior Cold Cut Platter Combination

沙律虾, 醉鸡, 海蜇, 蜜汁叉烧, 日式八爪鱼

(Prawn Salad, Drunken Chicken, Marinated Jelly Fish, Barbecued Honey Pork, Japanese Octopus)

紅燒蟹肉鱼鳔翅

Braised Shark's Fin Broth with Crab Meat and Fish Maw

滋补药材虾

Herbal Prawns

泰式炸顺壳

Deep-fried Marble Goby in Thai-style

海参北菇扒时蔬

Braised Sea Cucumber with Chinese Mushrooms and Vegetable

明炉烧鸭

Roasted Duck

金菇瑶柱韭黄焖伊面

Stewed E-Fu Noodles with Golden Mushroom, Conpoy and Yellow Chives

青柠香茅芦荟冻

Chilled Lemongrass Jelly with Aloe Vera and Lime

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

CHINESE MENU C

龙虾沙律拼盘

Deluxe Cold Cut Platter Combination

沙律龙虾, 海蜇, 烧鸭, 五香, 桂花炒瑶柱

(Lobster Salad, Marinated Jelly Fish, Roasted Duck, Five Spiced Meat Roll, Fried Egg with Conpoy)

紅燒竹笙蟹肉翅

Braised Shark's Fin Broth with Crab Meat and Bamboo Piths

香脆甘香虾

Deep-fried Prawns with Spicy Sauce

油浸顺壳

Deep-fried Marble Goby with Superior Soya Sauce

鲍片北菇扒时蔬

Braised Sliced Abalone with Chinese Mushrooms and Vegetable

滋补药材鸡

Stewed Herbal Chicken

虾干海味荷叶饭

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

燕窝蜜瓜西米露

Chilled Bird's Nest with Honey Dew Melon and Sago

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

Outdoor Catering - Gardens by the Bay

WEDDING SIT DOWN AND BUFFET

MALAY HALAL SET MENU CATERED BY TLG

Menu A (for 10 persons)

Deluxe Cold Cut Combination in Five Flavors
(Marinated Jelly Fish, Spring Rolls, Mutton Satay Goreng, Sambal Tempeh, Prawn Salad)

Seafood Spicy Tom Yam Soup
(Combination of Squid, Prawns, Kupang with Shell)

Baked Sliced Beef
[Daging Ding-Deng]

Steamed Chicken with Coconut Turmeric and Chilli Padi
[Ayam Lemak Chilli Api]

Deep Fried Seabass with Asian Flavor accompanied
With Pineapple cubes, Cucumber and Celery

Seasonable Vegetables with Homemade Chilli
Blended with Salted Fish

Seafood Mee Goreng

Steamed Black Glutinous Rice with Coconut Milk
[Bubor Pulot Hitam]

Menu A (for 10 persons)

Deluxe Cold Cut Combination in Five Flavours
[Prawn Salad, Breaded Scallops, Marinated Jelly Fish, Top Shell Thai Style, Vietnamese Spring Roll]

Seafood Spicy Tom Yam Soup
(Combination of Squid, Prawns, Kupang with Shell)

Baked Sliced Beef
[Daging Ding-Deng]

Steamed Chicken with Coconut Turmeric and Chilli Padi
[Ayam Lemak Chilli Api]

Fillet of Fish with Asian Flavor accompanied
with Pineapple cubes, Cucumber and Celery

Seasonable Vegetables with Homemade Chilli
Blended with Salted Fish

Seafood Mee Goreng

Fruit Pudding

Menu B (for 10 persons)

Tropical Fruit Rojak Combination
(selection of seasonal fruits – Green Apple, Pineapple, Mango, Water Chestnut and Young Papaya with Peanut Sauce)

Broth with Spices accompanied with shredded Chicken
[Soto Ayam]

Deep-fried Prawns with Chilli and Achar
[Sambal Udang]

Steamed Sea Bass with Spices, Blue Ginger, Lemongrass and Tofu

Grilled Chicken with Percik Sauce
[Ayam Percik]

Sambal Goreng with Tau-kwa, Tempeh, Long Beans and Chicken Liver

Fried Rice with Ikan Bilis, Cabbage, Vegetables accompanied
with Keropok [Kampong Nasi Goreng]

Boiled Sweet Corn with Terigu in Coconut Milk

Menu 2 (Individual Set)

Tropical Fruit Rojak Combination
(selection of seasonal fruits – Green Apple, Pineapple, Mango, Water Chestnut and Young Papaya with Peanut Sauce)

Broth with Spices accompanied with shredded Chicken
[Soto Ayam]

Deep-fried Prawns with Chilli and Achar
[Sambal Udang]

Fillet of Sea Bass with Sweet & Sour

Grilled Chicken with Percik Sauce
[Ayam Percik]

Sambal Goreng with Tau-kwa, Tempeh, Long Beans and Chicken Liver

Fried Rice with Ikan Bilis, Cabbage, Vegetables accompanied
with Keropok [Kampong Nasi Goreng]

Fruit Pudding