



Wedding Buffet Package

A DELECTABLE BUFFET SPREAD OF INTERNATIONAL CUISINES

PACKAGE INCLUDES (for bookings with more than 100 persons)

- ~ Complete buffet layout with tables and table linen
- ~ Fresh floral arrangement for buffet and dessert stations
- ~ Guest registration table with cushion covered chairs and fresh floral arrangement
- ~ Bistro table with full drape linen and fresh floral arrangement (for standing package)
- ~ Dining table with full drape linen, overlay and fresh floral centrepiece (for sit down package)
- ~ Cushion covered chairs for all dining tables (10 persons per table) (for sit down package)
- ~ Provision of porcelain wares and stainless steel cutlery with glasswares
- ~ 1 hour of Pre-cocktail includes relishes, nuts, soft drinks and mineral water
- ~ Free flow of soft drinks, mineral water, coffee and tea during reception
- ~ Uniformed service staff in attendance (ratio of 1 staff to 20 guests)
- ~ A 3 tier champagne fountain for champagne pouring ceremony
- ~ Waiver of corkage charges for sealed duty paid liquor and wine (2 bottles per every 10 persons)
- ~ Waiver of transportation charges



COMPLIMENTARY ITEMS (for bookings with more than 100 persons)

- ~ Fresh floral posies with organza chair ribbons for maximum 2 sets of VIP tables (20 persons)
- ~ Exclusively designed wedding invitation cards for up to 60% of guaranteed attendance
- ~ A wedding cake model for cake cutting ceremony
- ~ A bottle of sparkling wine for champagne ceremony
- ~ A 30 litre barrel of Tiger draught beer
- ~ Choice of individually packed chocolate praline or fruit cake in gift box for all catered guests



TERMS & CONDITIONS

- ~ Total amount is subject to 10% service charge and prevailing GST
- ~ Package is for minimum booking of 100 persons and above
- ~ A non-refundable deposit of \$1,000 is required upon confirmation of booking
- ~ Balance payment by cheque or credit card is required 3 working days prior to the event date

*Latest revision on October 2009 (Subject to change without prior notice)



The Premium Catering Division of Kriston Group

Wedding Buffet

STANDING PACKAGE

S/N O	MENU DESCRIPTION	MONDAY TO SUNDAY
1	BLISS BUFFET MENU A	\$48.00 PER PERSON
2	ROMANCE BUFFET MENU B	\$58.00 PER PERSON
3	ETERNITY BUFFET MENU C	\$68.00 PER PERSON

Minimum Requirement of 100 Persons

SIT-DOWN PACKAGE

S/N O	MENU DESCRIPTION	MONDAY TO SUNDAY
1	BLISS BUFFET MENU A	\$58.00 PER PERSON
2	ROMANCE BUFFET MENU B	\$68.00 PER PERSON
3	ETERNITY BUFFET MENU C	\$78.00 PER PERSON

Minimum Requirement of 100 Persons
(10 Persons Per Table)

**All Prices Are Subject To 10% Service Charge And Prevailing Government Taxes
MEGU Reserves The Right To Amend The Terms And Conditions Without Prior Notice**

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subject to changes

Bliss Buffet Menu A

COLD STATION

DELUXE CHINESE COLD PLATTER

Prawn Wasabi Salad, Marinated Jelly Fish With Sesame Seed,
Seafood Bean Curd Roll And Water Chestnut Roll

ABUNDANCE OF GREENS

Fresh Mixed Spring Greens And Lettuce
Accompanied With Onion Ring, Tomato, Zucchini, Yellow Bell Pepper And Olives
Salad Dressing: Balsamic Vinaigrette And Thousand Island

ASPARAGUS AND GRAPEFRUIT WITH PINE NUT SCALLOP IN COLD FRUIT SALAD

AUTO-SHAM AND SOUP STATION

BAKED SALMON WELLINGTON IN SEAWEED BRIOCHE

A Healthy Balanced Old-Fashion Dish, For You And Guests
Perfectly Baked Wellington Generously Stuffed With Norwegian Salmon, Caviar, Spinach And Egg
With Refreshing Fruit Tonkatsu Sauce On The Side

FRESH CREAM OF SHITAKE MUSHROOM

Accompanied With Assortment of Bread Basket

HOT STATION

BRAISED CHICKEN GREMOLATA

DEEP FRIED CEREAL PRAWN WITH OAT AND CURRY LEAVES

EGG BEANCURD WITH CRABMEAT

BRAISED VEGETABLE WRAPPED IN BEANCURD SKIN

BLACK OLIVE FRIED RICE WITH CRISPY SILVERFISH

DESSERT STATION

DELUXE FRUIT PLATTER

ASSORTED MINI PATISSERIE

MANGO PUDDING WITH FRESH MANGO AND STRAWBERRY

PALM SUGAR BO BO CHA CHA

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Romance Buffet Menu B

CHEF ACTION STATION

TEMPURA MORIWASE

A Symphony Of Seafood, Vegetables And Mushrooms Coated With Light Batter
Freshly Deep-Fried To Golden Brown
Comes With Daikon And Sweet Ginger Tempura Dipping Sauce

COLD STATION

DELUXE JAPANESE MAKI

Shiba Tsuke, California Hosu, Spider Hosu Maki,
Unagi Hosu Maki, Futomaki And Kappa
Served With Gari, Wasabi And Shoyu

CHEF'S MEAT PLATTER

Chicken Salami, Smoked Duck Breast, Chicken Chipolata
Beef Pastrami And Turkey Ham

GRILLED HONEY CHICKEN WITH FRESH AUSTRALIAN FLINDERS

Accompanied With Juicy Cherry Tomato, Zucchini, Baby Corn And Olives
Salad Dressing: Thousand Island, French And Italian

AUTO-SHAM AND SOUP STATION

PRE-CARVED ROAST SIRLOIN OF DIJONNAISE

With Accompanying Roasted Potato And Mustard Sauce On The Side

OLD FASHION MINESTRONE

Accompanied With Assortment Of Bread Basket

HOT STATION

STEWED TUSCAN PRONTO CHICKEN

CANTON GARLIC BUTTERED PRAWN

MUSSEL ON SHELL WITH CAPSICUM & CRISPY SHALLOT

FISH CURRY INDIAN STYLE

BEANCURD AND ABALONE MUSHROOM IN DRIED SHRIMP SAUCE

BRAISED CONPOY MINI KAI-LAN VEGETABLE

PINEAPPLE FRIED RICE TOPPED WITH CHICKEN FLOSS

DESSERT STATION

DELUXE FRUIT PLATTER

SUPREME CHEESE CAKE SELECTION

WHITE FUNGUS WITH RED DATE AND LONGAN

SWEET DELIGHTS IN CUPS

Lychee Jelly With Dragon Fruit And Orange Pudding With Kiwi Fruit

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Eternity Buffet Menu C

CHEF ACTION STATION

HOT SHABU SHABU

Juicy Thinly Sliced Poached Beef Steak Cooked In Clear Vegetable Broth
With Fresh Shitake Mushroom, Enoki Mushroom And Vegetables
Garnished With Chopped Fresh Scallion

ENTIZING CREPES SELECTION

Medley Of Crispy Peking Duck Skin Wrapped With Cucumber, Scallion And Sweet Sauce In Thin Crepes
And Shreds Of Smoked Duck Wrapped With Julienne Of Vegetables With Tangy Dressing In Thin Crepes
Even Better, Have Some Canton Roasted Duck Slices Along With These Crepes

COLD STATION

DELUXE JAPANESE DELIGHTS

Nigiri: Sake, Maguro, Ebi, Tamago
Maki: Shiba Tsuke, California Hoso, Spider Hoso Maki, Unagi Hoso Maki, Futomaki
Served With Gari, Wasabi And Shoyu

EAST MEETS WEST MEDITERRANEAN SALAD

With Baked Chicken Breast In Bulgogi Sauce
Accompanied With Cottage Cheese, Fresh Capsicum, Egg Plant And Honey Olive Tomato
Balsamico Vinaigrette

AUTO-SHAM AND SOUP STATION

PRE-CARVED ROAST LEG OF LAMB WITH GARLIC HOLLANDAISE

Accompanied With Mint Sauce And Mustard Sauce On The Side

DOUBLE-BOILED CHICKEN SOUP

With A Concoction Of Traditional Chinese Herbs

HOT STATION

MURGH MAKANI BUTTER CHICKEN

BRAISED FOUR FORTUNES

Sea Cucumber, Scallop, Abalone And Mushroom

WOK-FRIED PRAWN WITH BELL PEPPER AND CHESTNUT

STEAMED FISH FILLET WITH SCALLION AND SUPERIOR SOYA SAUCE

SAUTEED GARDEN VEGETABLE RAGOUT

BRAISED EE FU NOODLE WITH CHIVES AND EXOTIC MUSHROOM

WOK FRAGRANT YONG CHOW FRIED RICE

Topped With Shredded Crabmeat And Dried Conpoy

DESSERT STATION

DELUXE FRUIT PLATTER

CHOCOLATE WALNUT CAKE

TEMPTING DELIGHTS IN CUPS

Palm Sugar Chendol Pudding And Mango Panna Cotta Tropical

3-TIER CHOCOLATE FOUNTAIN

Dark Silky Smooth Chocolate

Served With Fresh Fruits Accompaniments, Cream Puff, Mini Eclair And Marshmallow
Toppings: Almond Flake, Chocolate Rice And Roasted Nuts

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