



## A DELECTABLE BUFFET SPREAD OF INTERNATIONAL CUISINES

Complimentary for bookings with more than 20 tables or 200 persons are...

~ EITHER 1 dining table for 10 persons OR 1 Action station with uniformed chef

~ OR 1 night stay at Mandarin Oriental Singapore or Conrad Centennial Singapore (Subject to availability)

### ENHANCEMENTS

- ~ Individual floral centerpiece on every table
- ~ Organza chair ribbons with posies for 2 sets of VIP tables
- ~ Guests' registration table with fresh floral arrangement
- ~ Silk floral decorations on stage
- ~ Romantic smoke effect and red carpet with floral pedestal stands for bridal march-in
- ~ Choice of 7 color themes
- ~ Includes the use of LCD projector, screen and basic sound system
- ~ An exquisite champagne fountain for champagne pouring ceremony
- ~ A specially designed wedding cake model for your cake cutting ceremony and a complimentary one-tier genuine cake
- ~ Butler served canapes, relishes, mixed nuts and nachos during the pre cocktail for 1 hour
- ~ Individually packed chocolate pralines or fruit cake in MEGU's signature boxes for all invited guests
- ~ Exclusively designed wedding invitation cards for up to 60% of guaranteed attendance
- ~ Guest signature book accompanied by 1 box for guests to deposit their red packets
- ~ Complimentary parking for up to 15% of the guaranteed attendance
- ~ 4 Complimentary capsule ride tickets
- ~ Uniformed service staff in attendance



### BEVERAGES

- ~ Free flow of soft drinks, oxygenated water, coffee and tea throughout your wedding reception
- ~ A bottle of sparkling wine for champagne pouring
- ~ A 30 litre barrel of Tiger draught beer
- ~ Waiver of corkage charges for sealed duty paid hard liquor and wine



### TERMS & CONDITIONS

- ~ All prices are subject to 10% service charge and prevailing GST
  - ~ Package is for a minimum booking of 100 persons and above
  - ~ A non-refundable deposit of \$2,000 is required upon confirmation of booking
  - ~ Balance payment by cheque or credit card is required 3 working days prior to event date
- Latest Revision on 24th October 2009 (Subject to change without prior notice)



# Wedding Buffet

## LUNCH PACKAGE

(Applicable For Reception Between 11.00am To 4.00pm Only)

S/NO	MENU DESCRIPTION	WEEKDAYS & WEEKENDS MON - SUN & PUBLIC HOLIDAYS
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

## DINNER PACKAGE

(Applicable For Reception Between 6.00pm To 11.00pm Only)

S/NO	MENU DESCRIPTION	WEEKDAYS MON - THUR	WEEKENDS, FRI - SUN & PUBLIC HOLIDAYS
1	BLISS BUFFET MENU A	\$58.00 ++ PER PERSON	\$68.00 ++ PER PERSON
2	ROMANCE BUFFET MENU B	\$68.00 ++ PER PERSON	\$78.00 ++ PER PERSON
3	ETERNITY BUFFET MENU C	\$78.00 ++ PER PERSON	\$88.00 ++ PER PERSON

Minimum Requirement of 100 Persons  
(10 Persons Per Table)

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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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