



Elegant Weddings

Modern American Cuisines by Good Gracious!

ENHANCEMENTS

- ~ Individual floral centerpieces on every table (Choice of roses or gerberas)
- ~ Organza chair ribbon with posies for 2 sets of VIP tables
- ~ Reception table with fresh floral arrangement for guests registration
- ~ A specially designed wedding cake model for your cake cutting ceremony complete with one complimentary genuine cake tier
- ~ Individually packed chocolates pralines or fruit cake in MEGU signature boxes for all your invited guests
- ~ An exquisite champagne fountain for your champagne pouring ceremony
- ~ Exclusively designed wedding invitation card for up to 60% of the guaranteed attendance
- ~ Food tasting can be arranged at 50% of the price per person (Minimum requirement of 1 table for 8 persons)

BEVERAGES

- ~ Free flow of non-alcoholic beverages throughout your wedding reception, inclusive of pre-reception cocktail for 1 hour
 - ~ A complimentary bottle of sparkling wine for champagne pouring
 - ~ A complimentary 30 litre barrel of Tiger Draught Beer.
- Subsequent barrels enjoy a 10% Discount (Usual price : \$588.00 per barrel)
- ~ 10% Discount for wine purchased (Usual price : \$45.00 per bottle)
 - ~ Waiver of corkage charges for sealed duty paid hard liquor and wine (Up to 2 bottles per table)

TERMS & CONDITIONS

- *A non-refundable deposit of \$2,000 is required upon booking
- *Balance payment by cheque or credit card must be settled 3 working days prior to event date
- *Latest revision on 24 October 2009 (Subject to change without prior notice)



MEGU
MEGU EVENT HALL

The Premium Catering Division of Kriston Group

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S/NO	MENU DESCRIPTION	WEEKDAYS & WEEKENDS MON-SUN & PUBLIC HOLIDAYS
1	LUNCH PACKAGE (11.00am to 3.00pm)	\$88.00 ++ PER PERSON
2	DINNER PACKAGE (6.00PM to 10.00PM)	\$98.00 ++ PER PERSON

Minimum Requirement Of 100 Persons
(8 Persons Per Table)

Elegant Wedding Menu

FIRST COURSE

TRIO OF SALMON THERAPY

Smoked Salmon Napoleon Asparagus,
Ginger Shallot Beurre Blanc
Tandoori Smoked Salmon & Goat Cheese Layers,
American Farmed Sturgeon Parfait Garnish
Fresh Salmon Tartar With Capers And Tarragon
Accented With Micro Greens And Crisp House Made Crackers

SECOND COURSE

NEW SEASON VEGETABLE TART

Individual Herbed Savoury Crust Filled With Fresh Asparagus Tips,
Fennel, Sweet Peas, Leeks And Four Cheese Custard Accented with
Baby Red Oak And Arugula Tossed In Chive Champagne Vinaigrette

MAIN COURSE

NEW ZEALAND LAMB PEPPERMINT MUSTARD

Grilled Lamb Tenderloin Rack Leaving One Bone
Rubbed With Fresh Peppermint Mustard Crumb
(A glass filled with lamb demi glaze sauce will be poured table side.)

AND

PAN ROAST STRIPPED BASS

Skin On, Seared Crispy And Drizzled With Herbed Olive Oil
Large Pearl Cous Cous With Grilled Zucchini And Shallots
Roasted Cherry Tomatoes

DESSERT

STICKY TOFFEE PUDDING TO DIE FOR

Pyramid of GG! Famous Sticky Toffee Pudding
Served With Dual Sauces Of Caramel And Crème Anglaise
And Sugar Cookie Spoon

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