



Fusion Weddings @ MEGU

AN ELEGANT 4 COURSE MODERN CUISINE

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

~ EITHER 1 dining table for 8 persons

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

ENHANCEMENTS

- ~ Organza chair ribbons with posies for 2 sets of VIP tables
- ~ Guests' registration reception 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
- ~ 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 signature boxes for all your 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
- ~ Food tasting can be arranged at 50% of the price per person (Minimum requirement of 1 table for 8 persons)



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 charge 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)



The Premium Catering Division of Kriston Group

Fusion Set Wedding Banquet

LUNCH PACKAGE

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

| S/N O | MENU DESCRIPTION | WEEKDAYS & WEEKENDS MON-SUN & PUBLIC HOLIDAYS |
|------------------|--------------------------------|------------------------------------------------------------------|
| 1 | BLISS WESTERN MENU A | \$68.00 ++ PER PERSON |
| 2 | ROMANCE WESTERN MENU B | \$78.00 ++ PER PERSON |
| 3 | ETERNITY WESTERN MENU C | \$88.00 ++ PER PERSON |
| 4 | WESTERN VEGETARIAN MENU | \$68.00 ++ PER PERSON |
| 5 | INDIAN VEGETARIAN MENU | \$68.00 ++ PER PERSON |

DINNER PACKAGE

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

| S/N O | MENU DESCRIPTION | WEEKDAYS MON - THUR | WEEKENDS, FRI - SUN, EVE OF & PUBLIC HOLIDAYS |
|------------------|--------------------------------|----------------------------------|------------------------------------------------------------------|
| 1 | BLISS WESTERN MENU A | \$68.00 ++ PER PERSON | \$78.00 ++ PER PERSON |
| 2 | ROMANCE WESTERN MENU B | \$78.00 ++ PER PERSON | \$88.00 ++ PER PERSON |
| 3 | ETERNITY WESTERN MENU C | \$88.00 ++ PER PERSON | \$98.00 ++ PER PERSON |
| 4 | WESTERN VEGETARIAN MENU | \$68.00 ++ PER PERSON | \$78.00 ++ PER PERSON |
| 5 | INDIAN VEGETARIAN MENU | \$68.00 ++ PER PERSON | \$78.00 ++ PER PERSON |

Minimum Requirement Of 100 Persons
(8 Persons Per Table)

Bliss Western Menu A

APPETIZER

POACHED CRYSTAL PRAWN SALAD
Served On A Mixture Of Young Fresh Mesclun Salad
Drizzled With Mango Vinagrette Dressing

SOUP

FRESH ASPARAGUS AND ORANGE
Topped With Crabmeat And Drizzled With Truffle Oil

ENTREE

OVEN BAKED CHICKEN TERIYAKI WITH BONITO FLAKES
Served With Garden Vegetables, Golden Raisins And Yellow Rice

OR

SALMON FILLET

Served On Oriental Rice And Asparagus
With Tomato And Onion Chutney

DESSERT

VHARONA CHOCOLATE PANACOTTA
With Mango Coulis And Seasonal Trio Berries

MG.KD.MWWP16.04.09
subject to changes

Romance Western Menu B

APPETIZER

SMOKED GOOSE BREAST AND QUENELLE OF DUCK LIVER
Green Peppercorn And Spring Leaves
Tossed In Hazelnut Dressing

SOUP

CUPPUCCHINO OF WILD MUSHROOM
With Aromatic Roasted Chestnut Crunch

ENTREE

LAMB RACK WITH A TINGE OF ORIENTAL TOUCH
Pine Nuts, Herbs, Chinese Kai Lan And Mango Salsa

OR

SHOYU MARINATED ARCTIC COD FILLET
Hon Shimeji Mushroom Timbale
Infused With Pesto Oil Emulsion

DESSERT

MOCHA FRAICHE SAVOYODI
With Honey Almond Crackers

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Eternity Western Menu C

APPETIZER

PAN-SEALED SCALLOP ON FOIE GRAS MILLE FEUILLE
Cepes Mushroom Ragout
Infused With Orange Balsamico Dressing

SOUP

FRESH PUMPKIN DUBARRY
With Chicken Salami
Served In Whole Mini Pumpkin

ENTREE

CHAR-BROILED LOBSTER "MONSIEUR MITCHEL" BEEF FILLET MIGNON
Served With Baby Parisienne
Dressed With Crushed Black Pepper Jus

DESSERT

MACAROON WITH TIMBER OF LAYERED MOUSSE
With Fresh Strawberry And Chocolate Shavings

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Western Vegetarian Menu

APPETIZER

TERRINE OF FRESH WILD MUSHROOM
Served With Flinder Salad And Orange Segment
Herb Summer Truffle Dressing

SOUP

CREMÈ DE BROCCOLINI
With Pine Nut

ENTREE

BOUQUETS BOUQUETIÈRE
An Assortment Of Asparagus, Baby Carrot, Fresh Corn And Zucchini
Accompanied With Duchess Potato With Fresh Italian Herbs

DESSERT

GRANNY SMITH FRUIT PIE WITH ICE CREAM
Topped With Chocolate Blade

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Indian Vegetarian Menu

APPETIZER

CATESS ALA KING TIKKA
Vegetarian Prawn With Indian Salad
Drizzled With Natural Yoghurt

SOUP

CORIANDER SPINACH SOUP

ENTREE

DELHI VEGETABLE ROTTA MASALA
Mushroom, Green Pea, Baby Vegetable
Cooked In Exotic Indian Spices With Lentil Pulao Rice

DESSERT

SEMIYA TIKE

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