



Wedding Solemnisations @ VIP Lounge

COMPLIMENTARY USAGE OF VIP LOUNGE FOR A DURATION OF 3 HOURS

ENHANCEMENTS

- ~ Complete set-up with buffet tables, linen and skirting
- ~ Mirror finished roll top chafing dishes for hot food items
- ~ Complimentary one-tier genuine real fruit cake
- ~ Individually packed chocolate pralines in MEGU signature boxes for all your invited guests
- ~ Guests' registration table with fresh floral arrangement
- ~ Solemnisation table with fresh floral arrangement
- ~ Existing sofa seating arrangement
- ~ High cocktail tables with full drape linen
- ~ Complimentary usage of LCD TV and PA system
- ~ Complimentary parking for up to 15% of the guaranteed attendance
- ~ 2 Complimentary capsule ride tickets for the wedding couple
- ~ Uniformed service staff in attendance



BEVERAGES

- ~ Free flow of soft drinks, oxygenated water, coffee and tea throughout your reception
- ~ Waiver of corkage charge for sealed duty paid hard liquor and wine

OPTIONAL

- ~ Banquet cushion chairs in theatre style seating with silk floral arch at the Verandah area for the solemnisation ceremony (maximum of 30 chairs) at \$300.00



TERMS & CONDITIONS

- ~ All prices are subject to 10% service charge and prevailing GST
 - ~ Package is for a minimum booking of 30 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 event date
- *Latest revision on October 2009 (Subject to change without prior notice)

MEGU
MEGU EVENT HALL

The Premium Catering Division of Kriston Group

Cocktail Package

S/NO	MENU DESCRIPTION	WITHOUT CAPSULE RIDE	WITH CAPSULE RIDE
1	BLISS COCKTAIL MENU A	\$48.00 ++ PER PERSON	\$68.00 ++ PER PERSON
2	ROMANCE COCKTAIL MENU B	\$58.00 ++ PER PERSON	\$78.00 ++ PER PERSON
3	ETERNITY COCKTAIL MENU C	\$68.00 ++ PER PERSON	\$88.00 ++ PER PERSON

Minimum Requirement Of 30 Persons
Available from 4.00pm to 7.00pm

Buffet Package

S/NO	MENU DESCRIPTION	WITHOUT CAPSULE RIDE	WITH CAPSULE RIDE
1	BLISS BUFFET LUNCH MENU A	\$68.00 ++ PER PERSON	\$88.00 ++ PER PERSON
2	ROMANCE BUFFET LUNCH MENU B	\$78.00 ++ PER PERSON	\$98.00 ++ PER PERSON
3	ETERNITY BUFFET LUNCH MENU C	\$88.00 ++ PER PERSON	\$108.00 ++ PER PERSON

Minimum Requirement of 30 Persons
Available from 11.00am to 2.00pm

Bliss Cocktail Menu A

PRE-COCKTAIL

Assorted Relishes With Salsa Dip
Carrot, Celery And Cucumber Sticks

COMFORT STATION

MEE SIAM

includes thin vermicelli lightly stir fried with sambal chilli
accompanied with sambal prawn, hard boiled eggs, chives, calamansi lime halves,
tamarind broth with dried bean curd and sambal chilli

COLD CANAPES

Hor D'oeuvres

Smoked Duck Wrapped With Thin Crepes
Scallop With Mango Sweet Basil
Spicy Shrimp With Melon Parcel
Pumpkin Fraiche And Avocado In Filo Cup
Turkey Pastrami With Enoki Mushroom

Tortilla Wrap Platter

A Pleasantly Combined Choice Of Grilled Cajun Chicken And Vegetable Filling Wraps
With Fresh Garden Greens And Tangy Corn Sauce

HOT CANAPES

Chicken Yakitori In Skewer
Parmesan Fish Goujon
Waterchestnut Roll With Chilli Dip
Curry Flavoured Diced Seafood In Pietee Shell
Shepherd's Pie In Mini Pot

DESSERT STATION

Deluxe Fruit Platter
Assorted Of Mini Cream Cake
A Mix Of Hazelnut Mousse, Chocolate, Strawberry And Mango
Green Tea Jelly With Fresh Strawberry

Romance Cocktail Menu B

PRE COCKTAIL

Crunchy Veggie With Minty Herb Dip
Mixed Nuts And Nacho Chips

COMFORT STATION

LAKSA LEMAK

standard package includes thick vermicelli
accompanied with sambal prawn, hard boiled eggs, fragrant chopped laksa leaves,
spicy coconut gravy with dried bean curd and sambal chilli

COLD CANAPES

Hor D'oeuvres

Smoked Chicken And Apricot Bouchees
Smoked Salmon Tartare Croutes
Pink Prawn And Avocado In Filo Shell
Peppered Cream Cheese With Anchovies On Foccacia
Tuna Mousse In Vol-Au-Vent

Assorted Japanese Maki

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

HOT CANAPES

Prawn Paste Chicken Tulip
Roast Lamb Kebabs With Mint Yogurt
Baked Escargot With Herb Garlic Butter Vol-Au-Vent
Potato Prawn Ribbon
In Mini Shooters
Seafood Chestnut In Filo
Baked Turkey Lasagne In Mini Pot

DESSERT STATION

Deluxe Fruit Platter
Selection Of Mini Pastries
A Combination Of Chocolate Fudge, Hazelnut Fudge, Strawberry Dream And Coffee Mousse
Assortment Of Fruit Pudding
Mango Pudding With Fresh Mango And Orange Pudding With Fresh Kiwi

Eternity Cocktail Menu C

PRE COCKTAIL

Crunchy Veggie With Salsa Dip
Mixed Nuts And Nacho Chips

ACTION STATION

PEKING DUCK IN CREPES

Crispy Roasted Duck Skin Wrapped With Homemade Crepes
Dashed With Chef's Hoisin Sauce, Japanese Cucumber Stick And Fresh Scallion

COLD CANAPES

Hor D'oeuvres
Crabmeat On Celery Baguette
Foie GraS Parfait On Foccacia Blouche
Hickory Duck And Mango With Rice Parcel
Rice Paper With Vegetables And Jackfruit
Crabmeat And Tarragon Mayo In Cherry Tomato
Salmon Roulade With Cream Cheese

ASSORTED JAPANESE DELIGHTS

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

HOT CANAPÈS

Herbal Chicken Roulade
Italian Beef Patties And Jalapeno Salsa
Seekh Kebabs In Skewer
Accompanied With Strawberry Yogurt Dip
Baked Scallop On Shell "Mornay" Style
Warm Mushroom Ragout Tartlettes
Chilli Con Carne In Mini Pot

DESSERT STATION

Deluxe Fruit Platter
Cheese Cake Haven
Sweet Delights In Cup
Azukimisu, Palm Sugar Chendol Pudding,
Summer Berries In Sabayon Glaze, Chocolate Brownie Crumble With Pear And Mint

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

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 Hosos, Spider Hosos Maki,
Unagi Hosos 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

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