

A Celebration to Remember

“Share our Joy” Wedding Banquet

Choice of Cuisine

Traditional Chinese Banquet | Modern-Chinese | Peranakan | Western | International Buffet

Customisation of vegetarian, vegan, Halal and other special dietaries
Food tasting for 10 guests from Monday to Thursday, exclude weekend and Public holidays

Cocktails & Canapes

Fully decorated cocktail tables

Pop up bar with choice of beverages
Soft drink & Peach Ice Lemon Tea Station
| Free flow Beer | Free Flow Wines | 5 bottles of Antiqua Fratta, Franciacorta bubbles
*

5 platters of butler passed canapes

Setting & Trimmings

Welcome signage stand with couple's name
Fully decorated reception table with fresh floral centrepiece
Choice of long or round table seating table arrangements with seat covers and ivory linen
An intricately designed 3 tier model wedding cake
Pyramid fountain with a bottle of Antiqua Fratta, Franciacorta for toasting
Romantic smoke effect for the bridal march
Personalised Photo frame for photo taking at reception area

\$120.00 + + per person
(Minimum of 100 guests)

TERMS AND CONDITIONS

- Excludes venue rental
- Selected venue has kitchen facilities for food preparation of Traditional Chinese banquet
 - All alcohol is to be consumed during the event
 - Prices are subject to change without prior notice
 - Prices are subject to 10% service charge and 7 % Gst

The Catering Concerto by TCC
3017 Bedok North Street 5, Gourmet East Kitchen, #01-25 Singapore 486121
Email: ravi_yellan@theconnoisseurconcerto.com Tel: 91815695

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Enhance your Celebration Package with the following

Decorations

- Decorative floral arrangements
- Floral stands on stage and along the aisle
- Fresh floral centrepiece on dining table
- Chair sash for VIP table
- Tiffany Chairs
- Chairs with sash for solemnisation and fully decorated Solemnisation table

Wedding Amenities

- Varieties of wedding card design to select for up to 70% of guaranteed attendance, exclude printing
- Specially selected choice of wedding favours for all guests

WEDDING STATIONERIES

- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- One set of guest book and red packet gift box for at reception desk

Additional \$20.00 + + per person



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MODERN CHINESE CUSINES
INDIVIDUALLY PLATED

Menu Selection
(Kindly choose one from each section)

皮蛋蟹肉自制冻豆腐
Century Egg, Crab Meat, Beancurd "Chawan Mushi"
Or
冰镇绿柑鲜鱿
Poached Squid with Tangy Dressing
Or
芥末虾球水果沙律
Poached Prawn with Wasabi Mayo & Fruit Salad



一品海味鱼鳔羹
Superior Fish Maw Broth with Dry Scallop & Sea Cucumber
Or
虾球酸辣羹
Hot & Sour Broth with Prawn Ball
Or
鸡茸粟米羹
Chicken & Sweet Corn Soup



港蒸石斑鱼
Hong Kong Style Steam Garoupa or Barramundi
Or
酱蒸鲈鱼
Steam Garoupa or Barramundi with Chef Special Sauce
Or
豆酥石斑鱼/鲈鱼
Steam Garoupa Or Barramundi with Fried Soybean Crisp



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MODERN CHINESE CUSINES
INDIVIDUALLY PLATED

当归药膳醉走山鸡

Drunken Herbal Chicken

Or

橙汁烟熏鸭

Smoked Duck Breast with Orange Sauce

Or

川式粉蒸花腩肉

Shichuan Style Steam Pork Belly with Rice Powder



松露鲍鱼烩饭

Braised Abalone with Superior Broth Rice and Truffle

Or

黄金带子芋头饭

Hokkaido Scallop & Yam Rice

Or

荷香腊味饭

Lotus Leaf Wrap Rice & Chinese Cured Meat



杨枝甘露

Chilled Cream Mango with Sago & Pomelo

Or

莲子百合红豆

Cream of Red Bean with Lotus Seed & Lily Bulb

Or

甜蜜蜜瓜西米露

Chilled Honey Dew Sago

Jasmine Tea

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PERANAKAN CUISINE

MENU

Blissful Platter (Please Choose 4 items)

“Nghoh Hiang” - Wing Bean Kerabu - Chicken Skewer with Peanut Sauce - Seafood Otah – “Heh Cho”
“Jiu Hu Char” - Mango Salad - Deep Fried Inchi Kabin

**

Soup “Bakwan Kepiting” (Pork and Crab Meat Ball Soup)

Or

Fish Maw Soup (Fish maw soup with homemade prawn balls and cabbage)

**

Chef Special “Inchi Kabin”

(Deep-fried Chicken Marinated in Blue Ginger & Lemongrass Paste)

Or

“Nghoh Hiang” with Prawn Crackers

(Crispy Five-Spiced Pork Meat Roll Wrapped in Soy Bean Curd Skin and Deep Fried)

**

Steamed Barramundi with Chef special Nyonya Sauce

Or

Deep-Fried Snapper fillet “Masak Merah”

(Deep-Fried Barramundi served with homemade sweet sauce)

Three Courses Served Together

1. **Ayam “Buah Kluak”** (Braised Chicken with Black Nuts and Exotic Spices)

Or

1. **Beef Rendang** (Slow cooked beef in special blend of spices)

*

2. **Wing Bean “Kerabu”** (Wing bean Salad)

Or

2. **Nyonya “Chap Chye”** (Penang Style Braised Mixed Vegetables in Fermented Bean Curd Sauce)

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3. **“Nasi Ulam”** (Medley of finely chopped Leafy Herbs mixed with rice)

Or

3. **“Buah Kluak” Fried Rice** (Fragrant fried rice with black nut paste, served with prawns and peanuts)

“Pulut Hitam” (Hot)

Or

“Bubur Cha Cha” (Hot or Chilled)

(Traditional Nyonya Dessert Soup of Yam and Sweet Potatoes in rich Coconut Milk)

Coffee and Tea

Free flow Hot and Cold Lemongrass Tea

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WESTERN CUISINE

APPETISERS

- Smoked Duck Salad with Shaved Daikon, Fennel & Orange, Sherry Vinegar Dressing
Or
Garlic Infused Spiced Tiger Prawn with Shellfish Emulsion & Fennel Confit
Or
Smoked Salmon & Ikura, Capers & Pickled Cucumber & Sour Cream

SOUPS

- Pumpkin Soup with Sautéed Prawns
Or
Truffle Scented Wild Mushroom Velouté with Croutons & Herbs
Or
Mediterranean Tomato Soup with Seafood & Basil Oil

MAINS

- Baked Lemon & Garlic Boneless Chicken Thigh with Kumara Purée & Forest Mushroom
Or
Glazed Snapper with Herbs Risotto, Tomato Confit & Champagne Capers Velouté
Or
Roast Beef Striploin with Fork Crushed Potato, Rosemary Infused Beef Jus

DESSERTS

- Strawberry To-Fu with Berry Compote
Or
Ivoire Raspberry Dome
Or
Chocolate and Hazelnut Tart

Freshly Brewed Coffee and Tea

Notes:

Choice of 1 appetiser, 1 Soup and 2 main course option for guests.
Main course option to be preselected and advise 7 working days prior.



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International Buffet Menu

SALAD & APPETISER

Baby Romaine Lettuce & Mesclun Mix
Condiments & Dressing – Caesar dressing, Balsamic Vinaigrette, Garlic Crouton, Japanese Cucumber
Parmesan Cheese, Cherry Tomato, Corn Kernel

Green Mango Salad
Cold Soba Salad with Pickles, Cucumber & Wafu Dressing
Smoked Turkey & Cajun Chicken Platter

SOUP

Miso Soup with Tofu & Wakame

HOT SELECTION

Spanish Rice Pilaf
Garden Vegetables with Garlic, Herb & Almond Flakes
Roasted Potato with Garlic & Rosemary
Marinated Chicken with Dukkah Spice
Battered Fish with Lime Chili Dressing
Sautéed Beef with Black Pepper Sauce
Seafood Stew with Bonito Cream

PASTA STATION

2 types of Pasta/3 Sauces Aglio Olio, Napolitana, Alfredo and Mozzarella

DESSERTS

Seasonal Fresh Fruit Platter
Yuzu White Chocolate Mousse
Carrot Cake
Chocolate Hazelnut Cup

Freshly Brewed Coffee and Tea

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