



// ELEGANT MENU //

DIY Station (Select 1 Dish)



Kueh Pie Tee

Served in pie tee shell and topped with poached prawn, garnished with chinese parsley & garlic chili

Greek Chicken Salad Bar

Mesclun greens, Greek chicken, feta cheese, cherry tomato, diced cucumber, black olives, sliced red onion, lime vinaigrette, thousand island dressing



Mains (7)



Sweet Paprika Roasted Chicken

With mushroom ragout

Grilled Italiano Fish

With purple cabbage slaw



Indonesian Beef Rendang

With chat potatoes and coriander



Classic Wedding Buffet

\$18.00 per Pax

Min. 100 Pax



// ELEGANT MENU //

Kim Hong
Green Mussels
Dry curry sautéed green mussels



Sweet Potato Fries
With spring onion, and Japanese mayo

Sautéed Lemon
Zucchini
With breadcrumbs and parsley



Fried Rice with
Crispy Silver Fish

Desserts (2)

Tropical Fruit Platter





// ELEGANT MENU //



Iced Jelly with
Fruit Cocktail

Beverage (1)

Fruit Punch



Classic Wedding Buffet

\$18.00 per Pax

Min. 100 Pax



// EXQUISITE MENU //

Live Station (Select 1 Dish)



Mee Siam

Vermicelli, shrimp, hard-boiled egg, chives, calamansi, dried bean curd, beansprout

Pull Beef Cheek in Balsamic Cream

Conchiglie, parmigiano reggiano, flat parsley



Appetiser (1)



Char Grilled Mushroom Caesar

Shiitake, parmigiana reggiano, crouton, cherry tomato

Mains (7)

Grilled Peruvian Chicken

Cucumber & tomato salsa



Spiced Rubbed White Fish

Caramelized pineapple, cilantro and onion





// EXQUISITE MENU //



Lemon &
Cajun Sauteed
Butterfly Prawn

Capsicum and cherry tomato

Smoked Barbeque
Chicken Patties

Jalapeno relish



Rustic Chili
Bean Pie

Chickpea, kidney bean, carrot



Maple Roasted
Vegetables

Broccoli, leek and tomatoes



Tomato & Olive
Pilaf Rice





// EXQUISITE MENU //

Desserts (3)



Selection of Mini
French Pastries

Red velvet cake, mango mousse, carrot cake, vanilla profiteroles

Chocolate Hazelnut
Mousse



Tropical Fruit Platter



Beverage (1)

Iced Honey
English Tea





// ECSTATIC MENU //

Live Station (2)



Megu Signature
Laksa Lemak

Served in pie tee shell and topped with poached prawn

Slow Roasted
Sirloin Beef

Roasted new potatoes, demi-glace, béarnaise,
whole grain mustard



Appetisers (2)



Whole Grain Mustard
Chicken Salad (50%)

Butter head lettuce, apple, walnut

Asian Cauliflower &
Cherry Tataki (50%)

Cucumber, red onion, black sesame seed



Mains (7)



Blackened Chicken with
Pickled Grape Confit



// ECSTATIC MENU //



Grilled Lemon Basil
Atlantic Fillet

Tomato jam, coriander

Buffalo Grilled
Prawns with Honey



Baked Scallop
Au Gratin

Meatball with
Marina Sauce

Parmigiana reggiano, flat parsley



Roasted Acorn Squash
with Broccoli



// ECSTATIC MENU //

Cream Corn
Butter Rice

Corn kernel, pumpkin seed, chopped parsley



Desserts (3)



Deluxe Fruit Platter

Delectable Mini
Pastries

Cappuccino walnut cake, New York cheese cake
Lemon meringue tart, chocolate eclair



Strawberry Chia Seed
Pudding

Almond flake, fresh strawberry

Beverage (1)

Honey English Tea





// TERMS & CONDITIONS //



What's in the Package

- Complete buffet layout with tables, table-linen and food warmers.
- Choice of Megu color theme set-up, subject to availability.
- Floral arrangement centerpiece and decorations for buffet lines.
- Full set of biodegradable disposable-ware.
- Chef in attendance for live stations (Only for Exquisite - \$23 & Ecstatic - \$28 Menu).

Add-ons

- Reception/solemnization table with skirting at \$50.
- VIP Long table (10 seater), cushioned chairs with seat covers, floral centerpiece, porcelain-ware and glassware at \$150.
- Cocktail table with linen at \$30.
- Long/round table linen at \$7.
- Banquet chair with cover at \$6.
- Tiffany chair at \$10.
- Chef at \$100.

Terms & Conditions

- Transportation charge of \$50 for main-land delivery; \$120 for Jurong Island & Sentosa.
- Duration of catering is for 4 hours only as per SFA regulations.
- Surcharge of \$100 is applicable for clearing of buffet set-up after 10 pm (no later than 11.30 pm).
- Set-up of buffet must be at one location only.
- Menu items are subject to availability of ingredients and may change without prior notice.
- Wedding Perks are only applicable to catering and decor services (excluding rental of logistic).
- Prices are subjected to gst.



// WEDDING PERKS //

Package A (>\$2500 before gst)

- Waiver of transportation
- Reception table with linen + 2 cushion chair with cover
- Solemnization table with linen + 5 cushion chair with cover

Package B (>\$5000 before gst)

- Uniformed service staff for coordination and replenishment service
- Waiver of transportation
- Fresh floral arrangements for buffet lines
- Reception table with linen + 2 cushion chair with cover
- Solemnization table with linen + 5 cushion chair with cover
- Food tasting of 6 selected mains + 1 drink for 6 people

Package C (>\$7500 before gst)

- Uniformed service staff for coordination and replenishment service
- Waiver of transportation
- Fresh floral arrangements for buffet lines
- Reception table with linen + 2 cushion chair with cover
- Solemnization table with linen + 5 cushion chair with cover
- Food tasting of 6 selected mains + 1 drink for 6 people
- 6 X cocktail table with linen
- VIP LONG table (10 seater) + 10 cushion chair with cover + plated service (porcelain ware)

Package D (>\$10,000 beforegst)

- Uniformed service staff for coordination and replenishment service
- Waiver of transportation
- Fresh floral arrangements for buffet lines
- Reception table with linen + 2 cushion chair with cover
- Solemnization table with linen + 5 cushion chair with cover
- Food tasting of 6 selected mains + 1 drink for 6 people
- 6 X cocktail table with linen
- VIP LONG table (10 seater) + 10 cushion chair with cover + plated service (porcelain ware)
- Wedding invites for 70% of confirmed guest

