



Buffet Packages

We carefully crafted these menus for the modern taste buds. International flair & modern fusion designed to please your metropolitan guests.







11 Dishes | 1 Beverage \$18/guest (\$19.26 w/GST) | Min 100 guests

STARTER

Wood Fungus & Cucumber Salad OR Roasted Cinammon Apple with Grapes on Salad Bed

MAIN ENTRÉE

Chicken Signature Curry Chicken with Potatoes

OR Herb Roasted Chicken with Rosemary Jus Fish Golden Salted Egg Fish with Curry Leaves

OR Baked Fish with Pesto Cream

Savoury Crispy Spring Roll with Dipping Sauce

OR Breaded Scallop with Yuzu Mayo

Vegetable Hong Kong Kai Lan with Mushroom

OR Buttered Broccoli with Almond Flakes Delight Egg Fu Rong OR Lyonnaise Potato

Rice Oriental Fried Rice with Crab Bite

OR Buttered Rice with Nuts & Raisins

Noodle Signature Sin Chow Mee Hoon OR

Spaghetti Aglio Olio

DESSERT

Petit Chocolate Éclair

Red Velvet Cake

Red Dragon Fruit with Ice Jelly & Fruit Cocktail

BEVERAGE

Blackcurrant Cordial OR Fruit Punch

Inclusion Choice of Specially Curated Buffet Menu | Full Suite Buffet Set Up with Skirting & Eco-friendly Disposable Wares | Provision of Reception Table & Cushion Chairs with Seat Cover | Professional Butler on site

Delightful Charm

11 Dishes | 1 DIY | 2 Beverage \$22 per guest (\$23.54 w/GST) | Min 100 guests

STARTER

Japanese Style Mushroom with Broccoli

OR

Romaine Salad with Roasted Sesame Dressing

DIY (+ \$120 for Chef on Site)

Kueh Pie Tee with Shredded Turnip & Crushed Peanuts

OR Chilli Crab Sauce with Mantou

MAIN ENTRÉE

Chicken Poached Chicken with Ginger Purée & Garlic Crisp OR Sous Vide Chicken with Balsamic Jus

Eish Nonya Curry Assam Fish OR Crispy Panko Fish with Parmesan Garlic Dust & Truffle Aioli Seafood

Ebi Prawn with Wasabi Mayo Dip OR Baked Cheese Pesto Mussel Vegetable Silken Tofu & Bok Choy with Shiitake Mushroom OR

Umami Yasai with Homemade Seaweed Dressing

Savoury Chicken Ngoh Hiang

OR Chipolata Sausage with Onion Gravy

Rice Fragrant Thai Pineapple Fried Rice OR Hawaiian Inspired Fried Rice Noodle Mee Siam Goreng OR Penne Pesto Al Funghi

DESSERT

Assorted Cheese Cakes

Custard Puff

Osmanthus Jelly with Goji Berries

BEVERAGE

Lychee Cordial OR Fruit Punch

Watermelon & Mint Spa Water

Inclusion

Choice of Specially Curated Buffet Menu | Full Suite Buffet Set Up with Skirting & Eco-friendly Disposable Wares | Provision of Reception Table & Cushion Chairs with Seat Cover | Professional Butler on site | Wedding Guest Book & Token Box | Choice of Unique Wedding Favours | Exclusive Designed Wedding Invitation Cards based on 70% of guranteed guests' attendance



12 Dishes | 1 Live Station | 2 Beverage \$28 per guest (\$29.96 w/GST) | Min 100 guests

STARTER

Soup Hee Peow Soup OR Cream of Mushroom with Truffle Oil

Appetiser Braised Chicken Meat with Bun

OR Classic Caesar Salad with Smoked Salmon

LIVE STATION WITH CHEF ON SITE

Grilled Chicken Satay OR Singapore Fruit Rojak

MAIN ENTRÉE

Chicken Chicken Katsu with Lemon Sriracha Dip OR

Baked Chicken with Mushroom Sauce

Fish Thai Steamed Fish with Lime OR Baked Fish with Miso Butter Sauce

Seafood Prawn Ball & Egg Tofu in Chilli Crab Sauce

OR Baked Scallop with Spicy Sesame Crumble Vegetable Sautéed Broccoli with Abalone Mushroom OR Honey Lemon Glazed Vegetables

Savoury Chicken Ngoh Hiang with Sweet Sauce OR

Roasted Potato with Fresh Herbs

Rice Curry Fried Rice with Basil & Crab Meat OR

Creamy Corn & Spinach Penne Pasta

DESSERT

Assorted Nonya Kueh

Chocolate Eclair

Chilled Honeydew Sago OR

Pomegranate Jelly with Aloe Vera

BEVERAGE

Iced Lemon Tea

Berry & Citrus Spa Drink

Inclusion

Choice of Specially Curated Buffet Menu | Full Suite Buffet Set Up with Skirting & Eco-friendly Disposable Wares | Provision of Reception Table & Cushion Chairs with Seat Cover | Professional Butler on site | Wedding Guest Book & Token Box | Choice of Unique Wedding Favours | Exclusive Designed Wedding Invitation Cards based on 70% of guranteed guests' attendance

Annocent Simplicity

14 Dishes | 2 Live Station | 2 Beverage \$68 per guest (\$72.76 w/GST) | Min 100 guests

MAIN ENTRÉE

Chicken Aromatic Poached Chicken with Ginger Purée & Garlic Crisp OR Sous Vide Chicken with Balsamic Jus

Eish Steamed Fish with Oriental Sauce OR Herb Crusted Snapper with Peach Salsa & Sour Plum

Seafood Golden Cereal prawn (Deshelled) OR Baked Cheese Pesto Mussel Vegetable Braised Abalone Mushroom with Broccoli OR Honey Lemon Glazed Vegetables

Savoury Yam Ring Treasures OR Roasted Potato with Bechamel Sauce

Rice Fried Rice with Silver Fish OR Chicken Boglonese Turmeric Rice

Noodle Seafood Sin Chow Bee Hoon OR Spaghetti Aglio Olio

DESSERT

Red Velvet Cake with Cream Cheese Frosting

Lemon Meringue Tart

Shooter Glass Dessert

Osmanthus Jelly with Goji Berries OR

Yam Paste with Gingko Nut

BEVERAGE

Lychee OR Mango Cordial

Inclusion

Choice of Specially Curated Buffet Menu | Full Suite Buffet Set Up with Skirting, Porcelain & Silver Wares | Round Table Setup with Cushion Chairs for Guests | Provision of Reception Table & Cushion Chairs with Seat Cover | Professional Butler on site | Uniformed Chef on site for Live Station | Bartender on site | Wedding Guest Book & Token Box | Choice of Unique Wedding Favours | Exclusive Designed Wedding Invitation Cards based on 70% of guranteed guests' attendance

HORS D'OEUVRES & STARTER

Prawn Cocktail with Mango Puree in Shooter Glass

Smoked Duck with Orange

Wood Fungus & Cucumber Salad

OR Mango, Broccoli & Blueberry with Ginger Mango Dressing

LIVE STATION WITH CHEF ON SITE

Mala Lok Lok OR Roasted Whole Sirloin of Beef

Kueh Pie Tee OR Grilled Sausage

Perfect Harmony

9 Dishes | 1 Live Station | 1 Beverage \$20.90 per guest (\$22.36 w/GST) | Min 100 guests

STARTER

Potato Salad with Chives & Turkey Bacon Bits

OR Asian Summer Slaw

Cold Cut Platter

LIVE STATION WITH CHEF ON SITE

Nonya Laksa with Condiments

OR

Nasi Lemak with Ikan Bilis & Condiments

MAIN ENTRÉE

Chicken Chippolata Sausage & Mash OR Yakitori Chicken on Stick

Seafood Ebi Prawn with Sriracha Dip OR

Baked N.Z Mussel

with Herbs & Cheese

Savoury Breaded Scallop with Tartar Dip OR Crab Pincer

Pie Mushroom Pie OR Chicken Shepherd's Pie

DIM SUM DUET

Golden Steamed Siew Mai & Steamed Har Kau OR

Deep-fried Carrot Cake & Steamed Salted Egg Pau

DESSERT

Assortment of Nonya Kueh OR Assorted Cheesecake

Mango Pudding with Chia Seeds & Ice Jelly

OR Red Dragon Fruit with Ice Jelly & Fruits Cocktail

BEVERAGE

Brewed Coffee & Tea

Lychee Cordia OR Fruit Punch

Choice of Specially Curated Buffet Menu | Full Suite Buffet Set Up with Skirting & Eco-friendly Disposable Wares | Provision of Reception Table & Cushion Chairs with Seat Cover | Professional Butler on site | Uniformed Chef on site for Live Station | Wedding Guest Book & Token Box | Choice of Unique Wedding Favours

Inclusion

Frequently Asked Questions

Clear your doubts and find the answers to common questions here.

ORDER

When do I have to place an order?

A wedding is a once in a lifetime affair and a lot of prep goes into it. Speak to us as soon as you have your wedding date in mind. We can take in orders as close as 3 months ahead. (2 weeks)

What is the minimum order capacity?

We're sure you want to share your joy with everyone who matters. From an intimate wedding with 10 guests to a wedding of the century with 1,000 guests, your dream wedding is what matters. There is no limit to our capabilities.

How can I make payment?

We're happy that you've started to tick off that checklist. Secure your booking with a 50% deposit. We accept payment via PayNow, FAST, Debit Card & Credit Card. Payment made by debit and credit card is subjected to a 3% admin fee. Balance payment should be made one week before your wedding day.

Can I amend my order?

We are here to make sure your event goes great. If you need to update your order, contact your Wedding Specialist at least 1 week prior to your big day. We will do our best to assist you, depending on the feasibility of your request.

Can I cancel my order after payment has been made?

We got it that other plans may come up but you can cancel your order. However, the deposit is non-refundable. We will be able to work other arrangements out for you on a case-to-case basis.

FOOD

Is CoMoments Halal?

Yes, we are halal-certified to cater to all wedding needs.

Is the menu customisable?

Your wish is our command. We understand the need to cater for special occasions and different dietary restrictions. Let us know what you need and we will do our best to accommodate your requirements.



U/e orchestrate moments. Moments your guests will remember. Moments designed to eternalise your forever love.

