Catering







Solemnization Package 2020/21

Treat your guests to quality food & presentation at your wedding. For this special occassion, select an affortable Solemnization Package from How's, the food & beverage company synonymous with professional catering & personalised service.

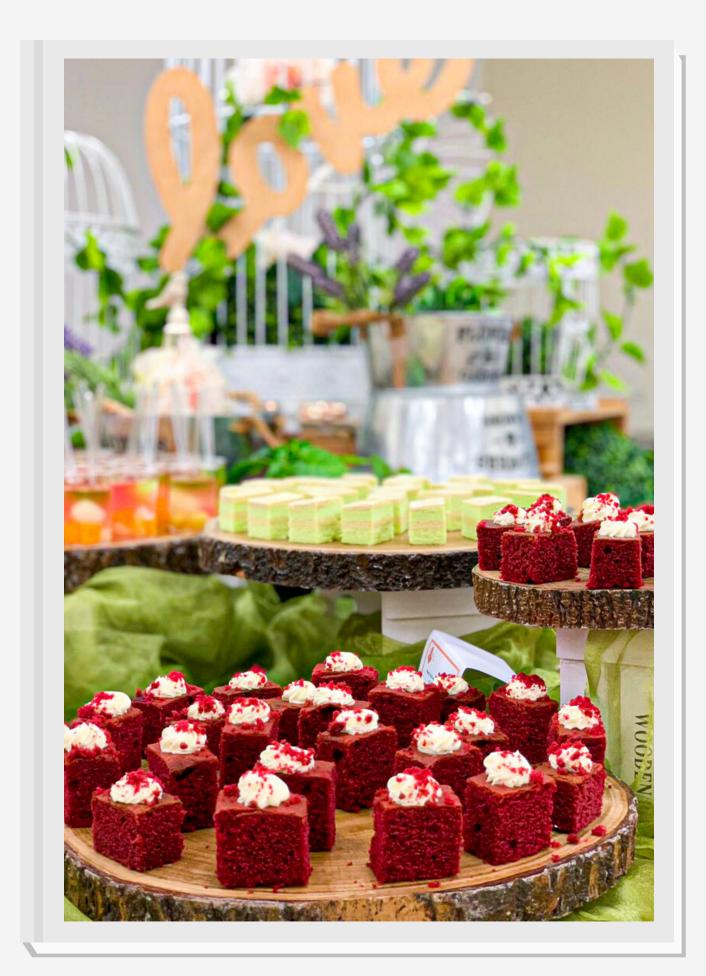
BUFFET PACKAGE

- Joy @ \$18.80 per pax (\$20.12 w/gst)
- Unity @ \$23.80 per pax (\$25.47 w/gst)
- Lovely Dovey @ \$28.80 per pax (\$30.82 w/gst)

^{*}customization available upon request

STANDARD PACKAGE INCLUDES:

- Complete buffet set up with tables & linen
- Choice of standard wedding theme with buffet centerpiece
 & decoration
- Provision of bio-degradable wares for all guests
- Solemnization table set up with 5 cushion chairs with seat cover & sash on bride and groom chair
- Kindly confirm order 10 days prior to your function date
- Waiver of set up & transportation charge



TERMS & CONDITIONS

- Deposit of 50% is required to confirm package & secure dates. Balance payment will be via cheque or cash on wedding day or bank transfer 3 days before
- Complimentary item is not exchangeable for cash or food
- The Management reserves the right to replace the menu items should it be unavailable at the time of event or amend the terms & conditions at our sole discretion

SALAD

Waldorf Salad

(Chopped Red & Green Apples, Celery, Walnuts & Tangy Citrus Dressing)

ENTREE

Grilled Teriyaki Chicken

Oven Baked Fish in Cream of Mushroom
Prawn Fritter with Oat Cereal
Fusion Tofu Pomodoro

Nonya Style Stewed Mixed Vegetables
Homemade Chicken Ngoh Hiong
Yang Chow Fried Rice (50%)

Signature Laksa Goreng (50%)

SWEET TEMPTATION

Matcha Pudding with Sweet Azuki Bean in Shooter
Selection of French Pastries (Total 200%)
(Classic Profiterole / Walnut Brownie / Strawberry Mousse Cake)

BEVERAGE

Tropical Fruit Punch Coffee & Tea

JOY Solemnization Package

\$18.80 per pax (\$20.12 w/gst) | minimum 50 pax



UNITY Solemnization Package

\$23.80 per pax (\$25.47 w/gst) | minimum 40 pax



DIY STATION

Kampong Mee Siam with Gravy

(Poached Prawn, Hard Boiled Halves Egg, Chives, Dried Beancurd, Chilli & Lime)

SALAD

Pearl Barley & Garbanzo Bean Salad (Tzatziki Dressing)

ENTREE

Oven Baked Chicken in Oriental Sauce
Pan Fried Spicy Fish in Citrus Butter Sauce
Prawn Fritter with Wasabi Relish
Oven Baked Potato Au Gratin
Sauteed Broccoli, Cauliflower & Carrot with Mushroom Duo
Hawaiian Fried Rice with Pineapple & Raisin

SWEET TEMPTATION

Konnyaku Jello in Shooter Selection of French Pastries (Total 200%) (Chocolate Eclair / Red Velvet Cake with Cream Cheese / Kaya Mousse Cake)

BEVERAGE

Zesty Apple Coffee & Tea

DIY STATION

Signature Nonya Laksa with Gravy

(Poached Prawn, Fish Cake, Hard Boiled Halves Egg, Dried Beancurd, Sambal Chilli & Laksa Leaves)

SALAD

Summer Potato Salad (Chopped Red & Green Apple, Potato Cubes Tossed Light Mayo)

ENTREE

Signature Teo Chew Braised Duck Platter (Accompanied with Braised Beancurd & Braised Egg)

Grilled Rosemary Chicken
Herb Crusted Fish with Hollandaise Sauce
Steamed Shrimp Cabbage Roll in Silky Egg White Broth
Garden Medley with Aromatic Herbs
Homemade Chicken Ngoh Hiong
Fragrant Yam Rice with Dried Shrimp

SWEET TEMPTATION

Passion Fruit Panna Cotta with Mango Coulis
Selection of French Pastries (Total 200%)

(New York Cheese Cake / Black Sesame Cream Cheese Cake / Fresh Fruit Tartlet)

BEVERAGE

Refreshing Lime Coffee & Tea

Get in touch with us

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