



KITCHEN  
LANGUAGE  
CATERING

WEDDING



With the finest and extensive selections including signature dishes from award-winning restaurants helmed by Refinery Concepts, let us impress your guests at the wedding and get them talking.



Chef-curated Asian to Western cuisines to one-of-a-kind menu that includes grilled meat and Laksa Live Station. Trust us to design a menu that fits your wedding theme.

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# WEDDINGS

## We speak to you

### Package inclusions

#### Language of Service

- Pre-reception complimentary canapés service with butler (choose up to 3 varieties)
- Free-flow soft drinks, coffee and tea
- One complimentary bottle of house wine (red/white) with every ten confirmed guests
- One complimentary bottle of sparkling wine

#### Language of Gifts

- Delicate wedding favours for all guests

#### Language of Words

- Provision of one contemporary guest's well-wishes book

#### Language of Touches

- One themed floral centrepiece
- Two VIP round tables
- Round guests' tables
- Cushioned chairs with covers

#### Options

- Customisable dessert table starting from \$300+
- Sound systems & DJ at \$500+
- Sound systems only at \$300+

*\*Prices are subject to 7% GST*



## WEDDING SIT-DOWN



Beautifully-plated contemporary dishes built on the fundamentals of fresh ingredients.

# WEDDING SIT-DOWN

## 3-Course Western Menu

### Appetiser

Marinated Crabmeat Salad

Lightly spiced crabmeat with shoots of the rocket, celery, beetroot and orange with lime dressing

### Main

Roast Beef Striploin with Red Wine Sauce

Pan-seared then oven-baked beef striploin served with grilled vegetables and red wine sauce

*or*

Classic Mango-stuffed Chicken

Grilled mango-stuffed chicken breast served with stewed vegetables and butter raisin rice

*or*

Pan-seared Barramundi with Roasted Sweet Potato

The lightly-salted fresh catch served with roasted sweet potato, grilled vegetables and light chives butter

### Dessert

Lemongrass Panna Cotta

Lemongrass flavoured Panna Cotta topped with sugar tortilla and lemon rind

**\$88+ per pax**

*Minimum 100 pax*

## 4-Course Contemporary Menu

### Appetiser

Smoked Salmon Parcel

Soft cheese wrapped with layers of smoked salmon served with balsamic vinaigrette and yuzu dressing

### Soup

Cream of Wild Mushroom

Creamy mushroom soup drizzled with truffle oil

*or*

Classic Pumpkin Puree

Savoury pumpkin soup topped with herb croutons and basil oil

### Main

Roast Beef Striploin with Red Wine Sauce

Pan-seared then oven-baked beef striploin served with grilled vegetables and red wine sauce

*or*

Classic Mango-stuffed chicken

Grilled mango-stuffed chicken breast served with stewed vegetables and butter raisin rice

*or*

Miso-baked Salmon on Japanese Rice Cake

Fresh salmon marinated in sweet and savoury miso served on Japanese rice cake

### Dessert

Lemongrass Panna Cotta

Lemongrass flavoured Panna Cotta topped with sugar tortilla and lemon rind

*or*

Sticky Date Pudding with Vanilla Ice Cream

The Marmalade Pantry's famed sticky date pudding with Cold Stone Creamery®'s

French Vanilla ice cream

**\$98+ per pax**

*Minimum 100 pax*

*\*Prices are subject to 7% GST*

# WEDDING SIT-DOWN

## 5-Course Contemporary Menu

### Cold Appetiser

Oak Smoked Duck with Citrus Salad  
Aromatically-smoked duck topped with edible herbs, drizzled with basil infused oil served with citrus salad

*or*

Prawns with Mango Salsa  
Classic prawn cocktails served with fresh avocado, mesclun salad, cured cherry and fresh tomatoes

### Warm Appetiser

Pan-seared Foie Gras  
Lightly salted and seared foie gras served with fresh strawberries and drizzled with tomato-infused oil

*or*

Butter Poached Lobster  
Tender and moist lobster tail served on compressed watermelon and Japanese mushrooms

### Soup

Cream of Wild Mushroom  
Creamy mushroom soup drizzled with truffle oil

*or*

Classic Pumpkin Puree  
Savoury pumpkin soup topped with herb croutons and basil oil

*or*

Double-boiled Black Chicken Consomme  
Nourishing soup doubled-boiled with black chicken and mushroom wonton

### Main

Roast Beef Striploin with Red Wine Sauce  
Pan-seared then oven-baked beef striploin served with grilled vegetables and red wine sauce

*or*

Classic Mango-stuffed Chicken  
Grilled mango-stuffed chicken breast served with stewed vegetables and butter raisin rice

*or*

Pan-Seared Chilean Seabass Pesto Risotto  
Lightly seared fresh catch on a bed of pesto risotto

### Dessert

Kahlua Dark Chocolate Mousse  
Smooth and creamy mousse served with stewed berries and chocolate cigar

*or*

Stick Date Pudding with Vanilla Ice Cream  
The Marmalade Pantry's famed sticky date pudding with Cold Stone Creamery®'s French Vanilla ice cream

**\$108+ per pax**

*Minimum 100 pax*

*\*Prices are subject to 7% GST*



## WEDDING BUFFET



Eat, Drink and Be Married.



# WEDDING BUFFET

## Asian Menu

### Appetiser

Seafood Vermicelli with Thai Dressing  
Tangy and spicy vermicelli with fresh fish, prawns and squid

Tandoori Chicken Salad  
Baked spiced-marinated chicken with chickpeas

### Live Station

Straits Café Laksa  
Rice noodle drenched in dried shrimp and coconut gravy  
Condiments: Quail egg, fish cake, prawns, sambal, laksa leaves

### Main

5-Spice Golden Chicken  
Slow-roasted whole chicken pullet marinated with five Chinese spices served with chilli dip

Braised Australian Beef  
Slow-braised beef rump in pepper and black bean sauce

Wok-fried Fish Fillet  
Stir-fried fish fillet with oyster sauce, celery and tomatoes

Crispy Bean Curd  
Pan-fried bean curd with roasted garlic and pickled radish

Hong Kong Fried Noodles  
Wok-fried egg noodles with Chinese mushroom and vegetables

Oriental Fried Rice  
Wok-fried Jasmine rice with fragrant chives

### Dessert

Mixed Fruit Cocktail with Grass Jelly

Bubur Cha Cha  
Yam and sweet potatoes with pandan coconut milk topped with jelly.  
A choice of warm or chilled dessert

***\$70+ per pax***

*Minimum 50 pax*

*\*Prices are subject to 7% GST*



# WEDDING BUFFET

## Peranakan Menu

### Appetiser

Tahu Bakar

Grilled crisp tofu pocket stuffed with beansprouts

Rojak with Shrimp Paste and Crushed Peanuts

A mix of turnip, water spinach, pineapple and cucumber, drizzled with a sweet and sour sauce comprising local prawn paste, sugar and lime

### Live Station

Nonya Mee Siam

Wok-fried rice noodles with homemade gravy of shrimp paste, soya bean paste, chilli  
Condiments: Prawns, egg, fried bean curd, beansprouts and chives

### Main

Braised Chicken Buah Keluak

Boneless chicken braised in Asian spices and fermented pangium edule nut

Nonya Beef Curry with Pineapples

Spice-marinated beef slow cooked with coconut milk and pineapple

Fried Tengirri with Assam Curry

Pan-fried Spanish mackerel in spicy and tangy curry

Braised Chap Chye with Dried Shrimps

Slow-cooked braised mixed seasonal vegetables with garlic

Teochev Ngoh Hiang

Minced chicken with carrots, turnips, chestnuts wrapped in bean curd skin

Wok-fried Bee Hoon

Stir-fried rice noodles with sliced chicken, fish and chye sim

Turmeric Butter Rice

Butter rice cooked with turmeric, onions and spring onions

### Sweet

Tropical Fresh Fruit Platter

Assorted Nonya Kueh

Chendol

Coconut milk topped cooked red beans and green rice jelly drizzled with brown sugar syrup

***\$70+ per pax***

*Minimum 50 pax*

*\*Prices are subject to 7% GST*

# WEDDING BUFFET

## International Menu

### Appetiser

Prawns with Mango Salsa

Classic prawn cocktails served with fresh avocado, mesclun salad, cured cherry and fresh tomatoes

Australian Mesclun Salad

Mixed garden salad drizzled with Balsamic and Vinaigrette dressing

French Beans and Cherry Tomatoes

Blanched French beans with cherry tomatoes, drizzled with basil-infused oil

### Live Station

Chef's Special Seven Spiced Roast Chicken

Fresh chicken pullet marinated with seven oriental spices served with mushroom sauce

### Main

Roasted Boneless Chicken Leg

Slow-roasted marinated chicken leg drizzled with herb jus served with sauteed capsicum

Italian White Seafood Lagsane

Poached prawns, squid, fish fillets baked with white wine cream sauce and tomato sauce

Pan-Seared Fish Fillet

The pan-seared fresh catch with French brown butter and topped with coriander leaves

Australian Beef Cheek with Red Wine Sauce

Premium Beef cheek cooked with red wine jus, served with vegetables

Sautéed Root Vegetables with Fresh Thyme

Seasonal root vegetables sautéed with olive oil and fresh thyme

Spaghetti Aglio Olio

Al dente spaghetti cooked with olive oil, garlic, fresh thyme and fresh vegetables

Butter Raisin Rice

Jasmine rice cooked with butter, cloves and Californian raisins

### Sweet

Tropical Fresh Fruit Platter

Assorted French Pastries

Cheesecake, brownies, chocolate mousse served in the shooter glass

***\$70+ per pax***

*Minimum 50 pax*

*\*Prices are subject to 7% GST*



