



Quality In Any Event

Wedding Package 2016

*Treat your guests to quality food and presentation at your wedding.
For this special occasion, select a value wedding package from How's Catering, the food & beverage company synonymous with professional catering & personalized service.
Call us now to arrange for a wedding presentation.*

Standard Package Includes:

- Complete Buffet Set Up With Table & Linen
- Choice Of Standard Wedding Theme with Centerpiece & Decoration
- Provision of Bio Degradable Ware for all guest
- Uniform Service Staff in Attendance
- Complimentary Food Tasting Upon Confirmation (6 Pax on 6 Dishes)
- Waiver of Set Up & Transport Charges

Order above \$ 3,000 (before gst):

In addition to above

Provision of 5 Bistro Table with Linen & Bubble glass centerpiece (Worth \$ 200.00)

Order above \$ 6,000 (Before gst):

In addition to above

Provision of 100 pieces of Petite Cup Cake (Worth \$ 150.00)
Provision of 1 Chef On Site (Worth \$ 100.00) (Not Applicable For Eternal Package)



Terms & Conditions:

Deposit Of 50% Is Required To Confirm Package & Secure Dates
Complimentary Item is not exchangeable for Cash/ Food

How's Catering

8A Admiralty Street #03-21 FoodXchange S (757437)



Tel: 6852 2852

www.howscatering.com.sg

NEA No: NW09448V000



Quality In Any Event

Eternal Wedding Buffet Package

\$ 13.80 Per Pax (\$ 14.77 w/ gst)

Minimum 100 Pax

SALAD

Waldorf Salad

Chopped Apples, Celery, Walnuts

Tangy Zesty Dressing

ENTREE

Grilled Teriyaki Chicken

Cantonese Steamed Fish with Garlic, Ginger & Scallion

Prawn Fritter with Wasabi Mayonnaise Relish

Vietnamese Fried Tofu with Lemongrass

Nonya Stewed Mixed Vegetables

Five Spice Chicken Roll

Olive Pickle Rice with Mushroom & Raisin (50%)

Sin Chow Bee Hoon (50%)

SWEET TEMPTATION

Chilled Grass Jelly with Sliced Lemon & Aloe Vera Bits

Selection Of French Pastries (Total 200%)

Classic Profiterole

Walnut Brownie

Strawberry Mousse

BEVERAGE

Tropical Fruit Punch (100%)

Coffee & Tea (30%)





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Everlasting Wedding Buffet Package

\$ 16.80 Per Pax (\$ 17.98 w/ gst)

Minimum 100 Pax

SALAD

Summer Potato Salad
with Apple Wedges

DIY STATION

(Optional: Chef On Site @ \$ 100 (\$ 107 w/gst) (3 Hour Duration))

Kampong Mee Siam

*Accompanied with Egg Wedges, Chive & Dried Beancurd
In Spicy Broth Topped with Chilli & Lime*

ENTREE

Double Crunch Honey Garlic Chicken
Breaded Fish Fillet with Salted Yolk Crème
Seafood Duet In Chilli Crab Sauce with Golden Mantou
(Prawn & Squid)
Tahu Goreng Topped with Peanut Sauce
Sautéed Broccoli, Cauliflower & Carrot with Mushroom Trio
Silver Fish Fried Rice (50%)
Stir Fried Hong Kong Noodle (50%)

SWEET TEMPTATION

Konnyaku Jello In Shooter
Selection of French Pastries (Total 200%)
Walnut Brownie
Canadian Carrot Cake with Cream Cheese
Classic Profiterole

BEVERAGE

Zesty Apple (100%)
Coffee & Tea (30%)



Quality In Any Event

Infinity Wedding Buffet Package

\$ 20.80 Per Pax (\$ 22.26 w/ gst)

Minimum 100 Pax

SALAD

Thai Mango Salad

Green Mango, Carrot, Cucumber, Onion, Lemongrass

Thai Basil Dressing

DIY STATION

(Optional: Chef On Site @ \$ 100 (\$ 107 w/gst) (3 Hour Duration)

Traditional Nonya Laksa

Accompanied with Prawn, Fish Cake, Egg Wedges

Served in Spicy Coconut broth with Dried Beancurd

Topped with Sambal Chilli and Laksa Leaves

ENTREE

Grilled Rosemary Chicken

Herb Crusted Fish with Hollandaise Sauce

Seafood Trio in Cream Of Corn with French Baguette

(Mussel, Prawn & Squid)

Teo Chew Braised Duck Platter

Accompanied with Braised Beancurd & Braised Egg

Fiery Curry Vegetables

Hawaiian Fried Rice with Pineapple, Ham & Raisin (50%)

Fusilli Pasta In Tom Yam Crème (50%)

SWEET TEMPTATION

Passion Fruit Panna Cotta In Shooter

Selection of French Pastries (Total 200%)

New York Cheese Cake

Strawberry Mousse

Lemon Meringue Tartlet

BEVERAGE

Refreshing Lime (100%)

Coffee & Tea (30%)



Quality In Any Event

Magical Wedding Buffet Package

\$ 28.80 Per Pax (\$ 30.82 w/ gst)

Minimum 100 Pax

SALAD

Avocado Salad

*Avocado, Japanese Cucumber, Cherry Tomato, Trio Bell Pepper
Passion Dressing*

UNDER THE HEAT LAMP

Rendang Chicken Bits In Savoury Tart

BAMBOO STEAMER

Steamed Chicken Siew Mai

DIY STATION

(Optional: Chef On Site @ \$ 100 (\$ 107 w/gst) (3 Hour Duration)

Roasted Beef Sirloin

*Accompanied with Roasted Baby Potato & Zucchini
Served with Black pepper & Brown Sauce*

ENTREE

Maple Roast Chicken with Sweet Potato & Thymes

Thai Green Curry Fish

Oven Baked Scallop Mornay

Sautéed Squid & Prawn with Celery

Spiced Lamb Casserole

Lemongrass Shrimp Cake with Sweet Chilli Dip

Stir Fried French Bean In XO Sauce

Rice Pilaf with Mixed Herbs (50%)

Laksa Goreng (50%)

SWEET TEMPTATION

Bubur Hitam with Coconut Crème In Shooter

Selection of French Pastries (Total 200%)

Salted Caramel Profiterole

Chocolate Eclair

Fresh Fruit Tartlet

BEVERAGE

Ice Lemon Tea (100%)

Coffee & Tea (30%)

