



## Wedding Package 2020

*Treat your guest to quality food & presentation at your Wedding.*

*For this special occasion, select a affordable Wedding Package from How's, the food & beverage company synonymous with professional catering & personalized service.*

*Call us now to arrange for a wedding presentation!*

### Buffet Package :

- Eternal @ \$ 15.80 per pax ( \$ 16.91 Incl gst)
- Everlasting @ \$ 18.80 per pax ( \$ 20.12 Incl gst)
- Infinity @ \$ 23.80 per pax ( \$ 25.47 Incl gst)
- Magical @ \$ 28.80 per pax ( \$ 30.82 Incl gst)

\* Customization available on request



Quality In Any Event

## Wedding Package 2020



### Standard Package Includes:

- Complete buffet set up with table, table linen & food warmers
  - Choice of standard wedding thematic decor
- Provision of elongated album table with linen (4ft by 2.5 ft)
  - Provision of bio degradable ware for all guest
  - Uniform service staff in attendance
- Complimentary food tasting upon confirmation
  - Waiver of set up & transport charges

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

#### In addition to above

- Provision of 5 bistro table with linen & centerpiece (worth \$ 200.00)

### Order above \$ 5,000.00 (Before gst):

#### In addition to above

- Provision of 100 pieces of petite cup cake (worth \$ 150.00)
  - Provision of chef on site (worth \$ 100.00)

### Terms & Conditions:

- Deposit of 50% is require 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
- Complimentary food tasting is for 6 person on 6 dishes. Food will be delivered to your preferred venue with complete set up according to chosen color theme.
- Food tasting before confirmation can be done at \$ 200.00 (\$ 214.00 inclusive of gst)
- The management reserves the right to replace the menu items should it be unavailable at the time of event or change the terms & conditions at our sole discretion.

Quality In Any Event





## **Eternal Wedding Buffet Package**

\$ 15.80 Per Pax (\$ 16.91 Incl gst)

Minimum 100 Pax

### **DIY STATION**

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

Nonya Kueh Pie Tee

Sautéed Turnips, Chopped Eggs, Coriander, Crispy Corn Flour Cup

### **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 Stewed Mixed Vegetables

Yang Chow Fried Rice (50%)

Signature Laksa Goreng (50%)

### **SWEET TEMPTATION**

Selection Of French Pastries (Total 200%)

*Classic Profiterole*

*Walnut Brownie*

*Strawberry Mousse Cake*

### **BEVERAGE**

Tropical Fruit Punch (100%)

Coffee & Tea (30%)

*Quality In Any Event*



## Everlasting Wedding Buffet Package

\$ 18.80 Per Pax (\$ 20.12 Incl gst)

Minimum 100 Pax

### DIY STATION

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

*Kampong Mee Siam with Gravy*

*Poached Prawn, Hard Boil Halves Egg, Chive, 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*

*Sautéed Broccoli, Cauliflower & Carrot with Mushroom Duo*

*Hawaiian Fried Rice with Pineapple & Raisin (50%)*

*Penne Pasta with Sundried Tomato & Basil (50%)*

### 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 (100%)*

*Coffee & Tea (30%)*

Quality In Any Event





## **Infinity Wedding Buffet Package**

\$ 23.80 Per Pax (\$ 25.47 Incl gst)

Minimum 100 Pax

### **DIY STATION**

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

**Signature Nonya Laksa with Gravy**

*Poached Prawn, Fish Cake, Hard Boiled Halves Egg, Dried Beancurd  
Sambal Chilli and 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 (50%)**

**Pasta Aglio Olio with Mushroom (50%)**

### **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 (100%)**

**Coffee & Tea (30%)**

*Quality In Any Event*



## Magical Wedding Buffet Package

\$ 28.80 Per Pax (\$ 30.82 Incl gst)

Minimum 100 Pax

### DIY STATION

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

Roast Beef Sirloin

*Roast Baby Potato with herb, Yellow & Green Zucchini, Black pepper & Brown Sauce*

### SALAD

Avocado Salad

*Avocado, Cherry Tomato, Bell Pepper, Walnut, Olive, Romaine Lettuce & Green Coral Passion Dressing*

### CANAPES ON DISPLAY

Wild Mushroom Savory Tart

### ENTREE

Spiced Lamb Casserole

Oven Baked Scallop Mornay

Maple Roast Chicken with Sweet Potato & Thymes

Thai Green Curry Fish

Stir Fried French Bean In XO Sauce

Lemongrass Shrimp Cake with Sweet Chilli Dip

Rice Pilaf with Mixed Herbs (50%)

Signature Laksa Goreng (50%)

### SWEET TEMPTATION

Bread & Butter Pudding with Vanilla Sauce

Chilled Cheng Tng Konnyaku Jello

Selection of French Pastries (Total 200%)

*White Chocolate Mousse Cake*

*Chocolate Eclair*

*Fresh Fruit Tartlet*

### BEVERAGE

Ice Lemon Tea (100%)

Coffee & Tea (30%)

Quality In Any Event