

IN YOUR EYES WEDDING BUFFET A

NO. OF PAX	50 - 99	100 - 199	200 - 299	≥ 300
PRICE PER PAX	\$23.80	\$22.80	\$21.80	\$20.80
PRICE PER PAX (WITH GST)	\$25.94	\$24.85	\$23.76	\$22.67
NO. OF ITEMS	15	15	15	15

COLD APPETISER

THAI CRUNCH SALAD WITH PEANUT DRESSING

Thai inspired salad with crisp vegetables, crunchy peanuts, and a flavoursome peanut dressing.

Vegan

UNDER HEATED LAMP

VEGETABLE SPRING ROLL

Deep fried turnip roll.

PROTEINS

OVEN BAKED MISO GLAZED CHICKEN

Tender chicken marinated in savoury miso, baked to perfection for a juicy side.

THAI-STYLE STEAMED SEA BASS FISH WITH LIME AND GARLIC

Fragrant sea bass infused with zesty lime, aromatic garlic, and Thai herbs.

WOK-TOSSED PRAWN IN SPICY SAMBAL AND ONION

Succulent prawns stir-fried with fiery sambal sauce and onions.

EGG BEANCURD IN CHILLI CRAB SAUCE

Silky egg beancurd served in a spicy and indulgent chilli, egg gravy.

VEGETABLE

SIAO BAI CHYE WITH CARROT AND FRIED SHALLOTS

Stir-fried Siao Bai Chye with sweet carrot and fragrant fried shallots.

Vegan

STAPLES

GOLDEN MOUNTAIN FRIED RICE

Fragrant fried rice mixed with eggs, crispy golden fish, sweet corn, and pumpkin floss.

BRAISED SEAFOOD WHITE BEE HOON

Rice vermicelli cooked in a savoury seafood broth with assorted seafood.

DESSERT

CHILLED PEACH GUM SWEET SOUP

Refreshing and nourishing sweet soup with peach gum - a natural peach resin.

PANDAN SWISS ROLL

Soft pandan-flavored sponge cake rolled with a creamy filling.

CAKE LAPIS

A traditional Indonesian layered cake with a rich and buttery texture.

BEVERAGE

PEACH OOLONG

Refreshing and aromatic peach infused oolong tea.

COFFEE AND TEA

ICED WATER



ALL TOO WELL WEDDING BUFFET C

NO. OF PAX	50 - 99	100 - 199	200 - 299	≥ 300
PRICE PER PAX	\$33.80	\$32.80	\$30.80	\$29.80
PRICE PER PAX (WITH GST)	\$36.84	\$35.75	\$33.57	\$32.48
NO. OF ITEMS	15	15	15	15

COLD APPETISER

SPICY COLD SZECHUAN CUCUMBER SALAD WITH ROASTED PEANUTS

Crisp yet tangy cucumber salad seasoned with Sze Chuan peppers and topped with crunchy roasted peanuts.

UNDER HEATED LAMP

TEMPURA LAVA SHRIMP BALL

Crispy tempura-coated shrimp balls with a crunchy exterior and succulent shrimp interior.

PROTEINS

SIGNATURE FOUR SEASONS' CHICKEN

Tender chicken stir-fried with a colourful medley of bell peppers, lychee, pomegranate, and cashew nuts, complemented by a signature sauce.

TORCHED SALMON WITH MENTAIKO SAUCE

Fresh salmon fillet topped with mentaiko sauce mayonnaise for a lightly torched smoky and creamy flavour.

WOK-TOSSED PRAWN IN CREAMY SALTED EGG YOLK SAUCE AND CURRY LEAVES

Plump prawns coated in a luscious salted egg yolk sauce infused with aromatic curry leaves.

SIGNATURE RENDANG DAGING (BEEF RENDANG)

Classic Indonesian beef stew slow-cooked in a fragrant blend of spices, coconut milk, and herbs.

VEGETABLE

BABY KAI LAN WITH SHIMEJI MUSHROOM

Delicate baby kai lan greens paired with earthy shimeji mushrooms and fresh aromatics.

Vegan

STAPLES

JAPANESE FRIED RICE WITH SHRIMP, GARLIC, EGG AND SEAWEED

Buttery fried rice cooked with succulent shrimp, aromatic garlic, fluffy eggs, and crispy seaweed.

SIGNATURE SAN LOU MEE HOON

Stir-fried rice vermicelli noodles with egg, garlic, prawn, and squid.

DESSERT

CHILLED MANGO POMELO SAGO

A refreshing dessert with mango, pomelo, and sago pearls, served chilled.

UBE (PURPLE YAM) CHEESECAKE

Creamy cheesecake infused with the rich flavour of purple yam.

JACKFRUIT CUSTARD

Silky custard infused with the tropical sweetness of luscious jackfruit.

BEVERAGE

PEACH OOLONG

Refreshing and aromatic peach infused oolong tea.

COFFEE AND TEA

ICED WATER



OPTIONAL ADD-ONS

LIVE STATION ENHANCEMENT BUNDLE

Serves up to 128 guests per station | Includes 1 on-site chef per station (Up to 3 hours duration)

CHOOSE 2 STATIONS:

- SIGNATURE LAKSA**
Beansprouts, Fishcake, Taupok, Quail Egg & Coconut Broth, Laksa Leaves, Sambal Chilli
- SATAY BOWL**
Marinated Chicken Ball (3 pcs), Rice Cake, Cucumber, Red Onion & Peanut Sauce
- FRUITY KUEH PIE TEE**
2 pcs | Red Apples, Green Apples, Jackfruits, Crispy Dough Fritter, Passion Fruit Sauce, Chopped Peanuts) (Vegan)
- SAVOURY WAFFLES**
Trio of Whipped Cheese and Garden Herbs with Berries (Vegetarian)
- SAVOURY CHURROS**
Spanish Dough Fritters (3 pcs) with Choice of Chilli Con Carne or Nachos Cheese with Turkey Bacon Bits
- BUBUR HITAM WITH ICE CREAM**
Black glutinous rice porridge infused in coconut milk and sweetened with gula melaka.

\$1,314.00
(\$1,432.26 with GST)

CHARCUTERIE & CHEESE BOARD ENHANCEMENT

A beautifully arranged assortment of meats, cheeses, fruits, and nuts for guests to enjoy.

\$1,314.00
(\$1,432.26 with GST)

CANAPÉS TABLE ENHANCEMENT

Assortment of 288 pieces

- CANAPÉS ASSORTMENT A**
Cold Vietnamese Pho in Shooter Glass
Smoked Duck in Egg Crepe with Hoisin Sauce
Osmanthus Jello with Goji Berries
- CANAPÉS ASSORTMENT B**
Smoked Salmon Floret on Blinis with Whipped Lemon
Basil Tart with Confit Tomato and Tomato Strawberry Jam
Citrus Panna Cotta

\$1,314.00
(\$1,432.26 with GST)

ORDERING INFORMATION

- Items listed on this page are exclusively available in conjunction with wedding buffet menus and cannot be ordered separately.
- Please refer to the terms and conditions outlined in the wedding buffet package for further details.
- Contact us for customisation options or for additional bundle purchases.



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SCAN TO SAVE CONTACT



TERMS & CONDITIONS

PACKAGE INCLUDES

1. Choice of Buffet Decoration: Clients can select between two themes: "Tropical Paradise" or "Moonlit Serenity" for their set-up decoration, valued at \$150.00 (\$163.5 with GST) per buffet line.
2. Service Staff: A service staff member will be provided for every 100 guests to manage clearing during the event.
3. Standing Bistro Tables: For every 25 guests, one standing bistro table with linen will be provided.
4. Biodegradable Ware: The buffet will be equipped with a full set of biodegradable tableware, aligning with our commitment to sustainability.
5. Choice of Table Setup: Clients can choose between various table setups including Album Table, Reception Table, Solemnization Table, or Bridal Dining Table. Each setup includes an elongated table with two chairs, linen, and decoration.
6. Food Tasting: Upon confirmation of the booking for a minimum of 100 guests, clients are entitled to a food tasting session comprising six dishes selected from the menu. This tasting session is complimentary for up to six persons. For bookings below 100 guests or for tasting before confirmation, a fee of \$200.00 (\$218.00 with GST) applies.

SET-UP AND DELIVERY INFORMATION

1. First delivery at 8:00 am - For delivery before 8:00 am, a surcharge of \$100.00 (\$109.00 with GST) to \$250.00 (\$272.50 with GST) may apply.
2. Last delivery at 7:30 pm - For delivery after 7:30 pm, a surcharge of \$50.00 (\$54.50 with GST) to \$100.00 (\$109.00 with GST) may apply.
3. Estimate duration of set-up is around 1 hour from delivery time. Please plan your meal times accordingly.
4. Collection will be made 2 hours from the meal time. Following SFA's Guidelines for Ordering Catered Meals for Functions and Events, the food cannot be served after 2 hours from the meal time.
5. Due to food safety reasons, please advise your guests and staff not to take leftover food for consumption. Therefore, no takeaway containers will be provided.
6. Delivery to locations that do not have lift access or have obstructions such as steps, narrow walkways, items that are prone to damage, or pose a danger - \$50.00 (\$54.50 with GST) to \$200.00 (\$218.00 with GST). (Please enquire for more information.)

OTHER TERMS AND CONDITIONS

1. Food Availability: Food items are subject to availability.
2. GST Applicability: The prevailing 9% GST applies to the total amount payable.
3. Deposit Requirement: A 50% deposit of the total amount is necessary to confirm and secure a slot.
4. Final Headcount and Adjustments: Final headcount and any adjustments must be submitted two (2) weeks before the wedding date.
5. Final Payment: The final payment is due two (2) weeks before the wedding date.
6. Payment Methods: Payments can be made via Paynow, Bank Transfer, or Cheque only.
7. Complimentary Items: All complimentary items cannot be exchanged for discounts, cash, or other food items.
8. Terms and Conditions Updates: Management reserves the right to modify the terms and conditions without prior notice.
9. Service Agreement: Please refer to the Service Agreement for more comprehensive details.
10. Additional Terms: Other terms and conditions may be applicable.

BUFFET DECORATION THEME:

Tropical Paradise:



Moonlit Serenity:



Refer to our wedding page for more pictures!
<https://fourseasons.com.sg/wedding>

