

ALWAYS YOU WEDDING BUFFET B

| NO. OF PAX | 50 - 99 | 100 - 199 | 200 - 299 | ≥ 300 |
|--------------------------|---------|-----------|-----------|---------|
| PRICE PER PAX | \$26.80 | \$25.80 | \$24.80 | \$23.80 |
| PRICE PER PAX (WITH GST) | \$29.21 | \$28.12 | \$27.03 | \$25.94 |
| NO. OF ITEMS | 15 | 15 | 15 | 15 |

COLD APPETISER

SPRING SALAD

Refreshing blend of seasonal vegetables tossed in a tangy lemon vinaigrette.

Vegan

UNDER HEATED LAMP

SEAFOOD CROQUETTE

Light and savoury croquettes filled with minced seafood, fried until golden brown.

PROTEINS

ROASTED CHICKEN PROVENÇAL WITH OLIVES AND ONION

Succulent roasted chicken infused with the aromatic flavours of Provençal herbs, olives, and onions.

ITALIAN BRAISED BARRAMUNDI IN SPICY TOMATO SAUCE

Tender barramundi fillets braised in a zesty and spicy Italian tomato sauce.

SIGNATURE SPANISH GARLIC PRAWNS

Plump prawns sautéed with garlic and spices & olive oil.

PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY

Plant-based meatballs served in a rich mushroom gravy with sweet caramelised onions.

VEGETABLE

MAPLE GLAZED CARROT WITH PARSLEY AND TOASTED SESAME

Sweet and savory maple-glazed carrots, garnished with fresh parsley and toasted sesame seeds.

Vegan

STAPLES

MEXICAN RICE WITH BLACK OLIVES AND NUTS

Fluffy Mexican rice seasoned with spices, black olives, and crunchy nuts.

SEAFOOD CAPELLINI AGLIO OLIO

Capellini pasta tossed with a garlicky olive oil sauce and topped with tender prawns, squid, and clams.

DESSERT

CHOCOLATE ÉCLAIR

A french choux pastry glazed in chocolate and filled with cream.

STRAWBERRY SWISS ROLL

Light sponge cake rolled with fresh strawberry cream.

VANILLA CHOUX PUFF

Choux pastry filled with creamy vanilla custard, a classic French pastry.

BEVERAGE

CITRON YUZU HONEY

A refreshing blend of yuzu and sweet honey.

COFFEE AND TEA

ICED WATER



ETERNAL FLAME WEDDING BUFFET D

| NO. OF PAX | 50 - 99 | 100 - 199 | 200 - 299 | ≥ 300 |
|--------------------------|---------|-----------|-----------|---------|
| PRICE PER PAX | \$36.80 | \$35.80 | \$33.80 | \$32.80 |
| PRICE PER PAX (WITH GST) | \$40.11 | \$39.02 | \$36.84 | \$35.75 |
| NO. OF ITEMS | 15 | 15 | 15 | 15 |

COLD APPETISER

SUMMER SALAD

Featuring summer flavours with sweet corn, tangy feta, and a drizzle of honey.
Vegetarian

UNDER HEATED LAMP

PRAWN TOAST

Deep fried triangular toast infused with savoury minced shrimp.

PROTEINS

PAN-ROASTED CHICKEN WITH GRAPES, GARLIC, AND ROSEMARY

Seared chicken served with sweet grapes, aromatic garlic, and fragrant rosemary.

BARRAMUNDI FILLET À LA MEUNIÈRE

Tender barramundi fillet cooked in a classic French style with capers, olives, brown butter, parsley, onion, and lemon.

WOK-TOSSED PRAWN AGLIO OLIO

Succulent prawns tossed with garlic-infused olive oil, chilli flakes, and parsley.

SLOW COOKED BEEF AND MUSHROOM RAGOUT

Tender beef and savoury mushrooms simmered in a rich and hearty tomato sauce.

VEGETABLE

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.
Vegan

STAPLES

CHICKPEA AND RICE CASSEROLE

Hearty and nutrient packed casserole made with chickpeas, rice, and flavourful spices.
Vegan

CHILLED KOMBU CAPELLINI PASTA WITH FLYING FISH ROE

Delicate capellini pasta tossed with umami-rich kombu, spicy chilli oil, and briny flying fish roe. Served cold.

DESSERT

HAZELNUT PRALINÉ MOUSSE

Hazelnut mousse layered with decadent praliné.

EARL GREY LEMON CAKE

Lemon cake infused with the delicate flavours of Earl Grey tea.

CHOCOLATE ÉCLAIR

A french choux pastry glazed in chocolate and filled with cream.

BEVERAGE

CITRON YUZU HONEY

A refreshing blend of yuzu and sweet honey.

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>

