

LAVISH COCKTAIL RECEPTION MENU A

PRICE: \$26.75 PER GUEST (MINIMUM OF 30 GUESTS)

*Price quoted above is inclusive of prevailing GST

CANAPES

Smoked Salmon Tartar in Pastry Tart
Mushroom Puree with Herb Crouton

SAVOURY

Deep Fried Golden Scallop with Thai Chili Mayonnaise
Grilled Chicken Yakitori
Potato & Cheese Croquette
Cauliflower Au Gratin
Grilled Chipolata, Sautee Onion & Mustard Gravy
Stir Fried Angel Hair Pasta with Pesto & Mushroom

LAVISH SIGNATURE

Poach Prawn Tossed in Calypso Sauce, Sweet Bun & Lettuce

DESSERT

Bread & Butter Pudding
Assorted French Pastries

BEVERAGE

Fruit Punch

Menu Price is inclusive of the following:

- Stylish buffet presentation with table cloth & skirting
- Centre Glass Top table to enhance styled buffet presentation
- Attractive fresh flower arrangement for buffet presentation
- Full sets of Bio-degradable ware

Additional Charges:

Transportation

Other Services

- Tall cocktail table with lycra
- Upgrading to full set of chinaware
- Service staff
(Compulsory upon upgrading to chinaware - 1 staff for every 15 guests)
- Wine On Consumption Basis
- 20ltr / 30ltr Draught Beer
- Corkage (if bringing own wine & beer)
- Surcharge after 3hrs / 10.30pm (till 12.00mn)
- Surcharge after 11.30pm

Price

\$53.50

Unit Price

\$48.15 each
\$8.56 per pax
\$96.30 each
\$44.94/btl
\$492.20 / \$599.20
(min order of 2 barrels)
\$8.56 per guest
\$32.10 per staff per hr
\$53.50per staff per hr