



CORPORATE PACKAGES



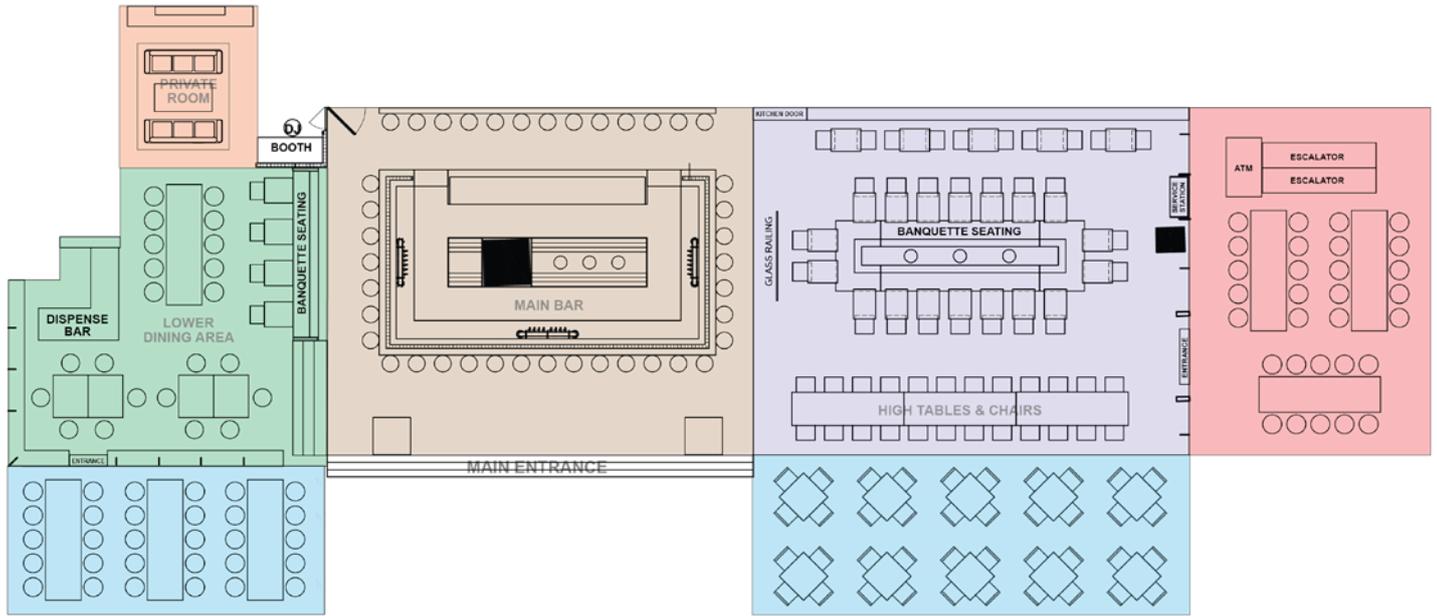
R E S T A U R A N T | B A R | L O U N G E

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FLOOR PLAN AND INTERIOR



- PRIVATE ROOM
- LOWER DINING AREA
- MAIN BAR
- DINING ROOM
- SIDE OUTDOOR SEATING AREA
- FRONT OUTDOOR SEATING AREA



CANAPÉS

4 canapés
6 canapés
8 canapés
10 canapés

COLD

- stuffed olive wrapped with salchichon
- serrano ham with rock melon
- tomato and basil bruschetta
- marinated salmon on herb bilinis
- tuna tartare and candied lemon zest
- smoked salmon mousse on crunchy cucumber
- vichyssoise (chilled potato leek soup)
- smoked duck breast with fig chutney
- mussel escabeche
- cheese platter sticks (V)
- crushed minted pea with feta on toast (V)
- Vietnamese spring roll (V)
- prawn cocktails

HOT

- spicy beef meatball with tomato sauce
- tandoori chicken skewer
- sesame crusted mini fish
- mushroom and risotto croquettes (V)
- baked fish tikka with mint yogurt
- provençal quiche
- thyme marinated lamb skewers
- Spanish prawn skewer
- spicy coconut pasta with chicken
- mini jacket potatoes
- roasted cinnamon pear bruschetta (V)
- mini crab slider

SWEET

- petit lemon meringue
- coffee profiteroles
- miniature crème catalana
- summer fruit tart
- bitter chocolate mini tartlets with pistachio
- baked cheese cake
- panna cotta with blueberry and lemon compote
- apple cinnamon oat crust
- carrot cake with cream cheese
- rocky road bites
- selection verine

**buffet butler style will be served for 1.5 hour period*

Vegetarian (v)

NOODLE BOX

2 salads and 1 main

2 salads and 2 main

SALAD

- salmon sashimi salad with roasted sesame dressing
- cold pasta salad with basil pesto and olives (v)
(Add \$4 for a choice of roasted chicken or grilled beef)
- fruit & prawn cocktail salad
- honey mustard potato salad with celery and green onions (v)
- greek salad with feta cheese, bell peppers, cucumber and red onions (v)
- tomato mozzarella salad (v)
- caesar salad with bacon, parmesan cheese, croutons and hard boiled egg
(Vegetarian option available)

MAIN

- buckwheat soba noodle with broccoli and baked teriyaki salmon
- tiger prawn spicy linguini pasta with chives
- beef meatballs and penne pasta with homemade tomato sauce
- roasted root vegetables with grilled New Zealand sirloin and chimichurri
- spiced cauliflower with warm quinoa (v)
- grilled tofu with Chinese stir fry (v)
- rosemary lamb skewers with chickpea salsa
- sticky pork ribs with spicy wedges
- mini fish & chips with tartare sauce and fresh lemon
- mini vegetarian treasure (v)
- chicken poppers with cajun corn on cob with ranch dressing

Vegetarian (v)

BUFFET MENU

ENTRÉE

- cold cut platter (+\$3 for premium selection per person)
- antipasti platter
- home smoked salmon with horseradish cream
- selection cold seafood with fresh lemon (+\$3 for premium selection per person)
- garbanzo bean and quinoa salsa (v)
- potato salad with herb roasted chicken, celery and grapes
- farm ripe tomato caprese salad (v)
- apple, cranberry, walnut and feta cheese salad (v)
- cold pasta salad with basil pesto, sundried tomato and sliced olive (v)
- green salad with condiments (v)

MAIN

- roasted paprika spiced chicken with chorizo, canalini beans
- poached chicken breast with butter sauce, carrots, corn
- braised beef bourguignon with mushrooms and bacon
- roasted NZ striploin with roasted root vegetables
- roasted pork belly with burnt onions and apple sauce
- lamb stew with mint sauce
- slow roasted leg of lamb with garlic potatoes and mint sauce
- steam "market catch" with lemon and herbs
- confit salmon with Japanese cucumber and tomato salsa
- creamy onion and leek pasta (v)
- arrabiata penne pasta (v)
- vegetarian lasagna with baby spinach , feta cheese and homemade tomato sauce (v)

SWEET

- bread butter pudding
- soybean jello with longan
- crème brûlée with forest berries
- earl grey cake
- sago with gula Melaka
- unbaked cheese cake
- dark chocolate cake
- lychee strawberry shortcake
- pavlova with tropical fruits and whipped cream
- white chocolate mousse with fresh raspberries and pistachio crumble
- lemon tart with caramelized meringue
- fresh fruit platter
- s'mores

choice of:

5 Entrée
3 Main
2 Sweet

7 Entrée
4 Main
3 Sweet

9 Entrée
5 Main
4 Sweet

(minimum 40 guests)

* buffet line will be served for 1.5 hour period, to extend your buffet please ask us

Vegetarian (v)

ASIAN BUFFET MENU

INDIAN BUFFET MENU

mixed salad and raita mix
cumin chick pea salsa
fish tikka with chopped coriander and mint yoghurt
chicken tikka masala
spicy mutton vindaloo
assorted naans and papadums with spicy mango chutney
gobi Aloo cauliflower and potato
kheer with pistachio and almond flakes
gaja halwa with mixed nuts

CHINESE BUFFET MENU

crab meat and scallop soup "Sharkfin" style
"Thai style" crispy chicken with pickled vegetables
salted fish pork belly with spring onion and dried chili
stir fry seasonal vege with tofu
black pepper beef with tri colour capsicum
chili cereal prawns
steamed "Market Catch" with ginger and hua diao stock
cold lychee and almond jelly
honeydew, sago cream with coconut

(minimum 40 guests)

** buffet line will be served for 1.5 hour period*

BEVERAGE

PACKAGE A - FOR TWO HOURS

(minimum 40 guests)

house pour spirits

standard bottled beers (san miguel and san miguel light)

soft drinks/juices

every subsequent hour will be charged at an additional charge

PACKAGE B - FOR TWO HOURS

(minimum 40 guests)

house pour spirits

standard bottled beers (san miguel and san miguel light)

house wines

soft drinks/juices

every subsequent hour will be charged at an additional charge

PACKAGE C - FOR TWO HOURS

(minimum 40 guest)

house pour spirits

standard bottled beers (san miguel and san miguel light)

house wines

G.H. Mumm champagne

soft drinks/juices

every subsequent hour will be charged at an additional charge

BEVERAGE

PACKAGE D - PRIVATE BAR (MOBILE)

96 standard bottled beer

4 bottles of house wines

1 bottle of house pour spirit

4 sharing platters

PACKAGE E - CREATE YOUR OWN BAR

5 bottles of house pour spirits *or* 10 bottles of house wines

4 cases of standard bottled beer (96 bottles)

10 sharing platters

free flow of juices and soft drinks

PACKAGE F - HAPPY HOUR PRICES ALL NIGHT

minimum spending of an amount on food and beverage

NOTE:

**UNCONSUMED BEVERAGES OR FOOD MAY NOT BE REDEEMED FOR CASH OR CREDIT,
IN THE CASE OF NON-COMPLETION ON THE ABOVE PACKAGES.**

CORPORATE BREAKFAST MENU

LOCAL BREAKFAST A

congee with condiments
soft boiled egg
toast with butter and coconut curd
steam manto
coffee or tea

LOCAL BREAKFAST B

Singapore Laksa with condiments
crispy fry chicken wings
mini vegetable spring roll
coffee or tea

BREAKFAST A

creamy scramble egg
crispy smoked bacon
min breakfast sausage
roasted tomatoes
toast with marmalades and butter
hash brown
baked beans
coffee or tea

BREAKFAST B (VEGETARIAN)

pancake or waffle with maple syrup and honey cinnamon butter
freshly baked butter and chocolate croissants
fresh cut fruits
yogurt and milk
granola
mini cookies
coffee or tea

(minimum 20 guests)

**served buffet style for 1.5 hour*

MORNING / AFTERNOON TEA

MORNING/ AFTERNOON TEA

vegetarian quiche
mini sandwiches
oatmeal raisin cookies
earl grey cake slice
double chocolate cupcakes
coffee or tea

(minimum 20 guests)

**served buffet style for 1.5 hour*

SIT-DOWN DINNER

CANAPÉS TO START

4 canapés per guest

SELECTION OF BREADS AND DIPS

STARTER

red mullet with caramelized fennel and chives
duck terrine with toasted walnuts and pearl onions
pumpkin and ricotta ravioli with spinach and sage butter
roasted celeriac soup with truffle oil and scallop
half dozen of oysters (in season) *(with an additional charge)*

PALATE CLEANSER

MAIN COURSE

roasted lamb rack with parsley crumb and mint pesto
braised beef cheek with mushrooms and celeriac puree
sea bass fillet with saffron and clam bouillabaisse
herb risotto with zucchini ribbons and cherry tomatoes
220 grams hanger or rump cap steak with French beans, potato mash or fries *(with an additional charge)*

DESSERT

poached pear with honey ice cream and pear chips
bread and butter pudding and vanilla ice cream
sticky date pudding with caramel ice cream
tiramisu with coffee ice cream
cheese plate *(with an additional charge)*

COFFEE OR TEA

2 course

3 course

(minimum 12 guests)

Vegetarian (v)

TERMS AND CONDITIONS

GUESTS:

- If more than the agreed amount of guests as laid out in the confirmation attends the event, additional charges will be charged according to the number of extra guests to the client. The Duty Manager will have the final say on the number of guests however the client will be given the opportunity to reduce the amount of guest to the agreed level within 15 minutes of being informed of the extra number of guests by the General Manager
- Your guests/staff/clients are welcome to stay on at the venue upon completion of your event. All drinks will be on a consumption basis and charged to the individuals that order
- Car parking is available but all charges are to be borne by the individual

PAYMENT:

- Cancellation after the confirmation letter has been sign and chopped by the client is subjected to a fee of 50% of the amount agreed payable to the company by the client
- Cancellation within 7 days (including Saturday and Sunday) is subjected to a fee of the full amount agreed being paid from the client to the company
- The company shall collect 50% of the total cost 7 days prior to the event from the client. This is a non-refundable deposit and until collected the event is not confirmed
- All payments are to be made by cash, major credit card (Visa, MasterCard or Amex) or by company cheque to “The Exchange Asia Square Pte Ltd”.

I _____ the “client” agree to abide by all the terms and conditions as set out by _____ the “company” below

Signature and date