

The Secret Patio

VENUE PACKAGE DEAL

Get Exclusive Perks When You Engage One Of Our Partnering Caterers!

\$3,800 NETT
(U.P. \$4,860)

Exclusive venue use of 4.5 hours

Solemnisation decorations from 4 themes

1 FREE welcome signboard print

FREE menu card print

In-house Coordinator

Waiver of cleaning and disinfecting fee

*Please note that \$3,800 Nett is only for the venue rental fee and is applicable only when purchased together with a partnering caterer

THE PLATTERING CO.®
ARTISANAL, HANDCRAFTED PLATTERS

RASEL®



The Secret Patio

THE PLATTERING CO

\$25++/PAX

MINIMUM 20 PAX FOR TAKEAWAY/DINE-IN

Decoration set up of the table

Choice of:

Personal Canapes Box and Dessert Box

Personal Teabreak Box

Personal Platter Box

Inclusive of all additional surcharges and
handling fees

prices are subjected to prevailing gst and 10% service charge



Personal Teabreak Box

(\$25++/pax)

Box A (veg)

1x Mini Mushroom Pie
5x Mini Brownies
1x Muffin (assorted flavour)
1x Bag of Nut & dried fruit mix

BOX B

2x Mini Smoked Duck Wrap
1x Mini Chicken Pie
1x Mini Mushroom Pie
2x Mini Mushroom Quiche

BOX C

Choice of Wholemeal Sandwich

Egg Truffle (veg)
Turkey Ham & Cheese
Pesto with Seasonal Greens (veg)

Muffin (assorted flavour)
Nuts & dried fruit

BOX D (veg)

Crudités
Dip & fresh fruits

BOX E

Choice of 1

Singapore Gold-crusted Beef Rendang Pie
Hearty Chicken and Mushroom Pie

Box F

Choice of Wholemeal Sandwich

Egg Truffle (veg)
Turkey Ham & Cheese
Pesto with Seasonal Greens (veg)

Go Natural Yoghurt Snack Bar (50g)

Box G

Choice of Wholemeal Sandwich

Egg Truffle (veg)
Turkey Ham & Cheese
Pesto with Seasonal
Greens (veg)

Cold pressed juice

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Tropic Frolic (Watermelon,
pineapple, passion fruit) (200ml)

Box H.1

Turkey Ham & Cheese
Wholemeal Sandwich
3 x Mini Brownies

BOX H.2

Egg Truffle Wholemeal Sandwich
3 x Macarons

BOX H.3 (veg)

Pesto with Seasonal Greens Wholemeal Sandwich
3 x Petite Cheesecake



The Secret Patio

CATER CO BUFFET



\$45++/PAX

MINIMUM 50 PAX

Reception table with silk flower centerpiece

Complete buffet table layout & wedding
thematic setup

Full set of disposable wares & serviettes

FREE Wedding favour

FREE Guest book & token box

prices are subjected to prevailing gst and 10% service charge



CATERCO BUFFET MENU A

SALAD

Classic Caesar Salad w Homemade Dressing OR
Roasted Cinnamon Apple w Grape Salad

MAINS

Italian Spaghetti Aglio Olio w Mushroom
OR Creamy Corn Spinach Penne Pasta

Roasted Golden Pumpkin Rice w Herbs
OR Hawaiian Fried Rice w Pineapple & Ham

ENTREE

Umami Yasai w Seaweed Dust
OR Sauteed Broccoli w Abalone Mushroom
Herb-Crusted Fish w Peach Salsa & Sour Plum
OR Baked Fish w Miso Butter Sauce
Herbs Roasted Chicken w Rosemary Jus
OR Sous Vide Chicken w Balsamic Jus
Wasabi Mayo Tossed Prawn w Fruit Salad
OR Sauteed Creamy Garlic Prawn
Sauteed Scallop w Chilli Crab Sauce
OR Cheesy Pesto Baked Mussel
Meat-Free Salt & Pepper Southern Bite
OR Chipolata Sausage w Roast Gravy

DESSERT

Mini Toffee Cream Cake OR Petite Fruit Tartlet
Red Velvet Cake with Cream Cheese Frost OR Chocolate Fudge Brownie

DRINKS

Fruit Punch OR Mango
Iced Water (50%)

CATERCO BUFFET MENU B

SALAD

Japanese Kabocha Squash Salad w Citrus OR
Smoked Duck Breast Salad w Orange Dressing

MAINS

Seafood Fussili Alla Norma w Parmesan
OR Signature Kampong Dry Laksa
Oriental Fried Rice w Silve Fish
OR Chicken Bolognese Paella Turmeric Rice

ENTREE

Honey Lemon Glazed Farm Vegetables
OR Sauteed Asparagus w Trio Mushrooms
Pan-fried Snapper w Lemon Butter Sauce
OR Baked Snapper w Cheesy Hollandaise Sauce
Passion Honey Mango Soy Chicken
OR Roasted Chicken w Wild Vegetables Ragout
Prawn Ball & Egg Beancurd in Chilli Crab Sauce
OR Cheesy Baked Scallop w Fresh Herbs
Sauteed Black Pepper Beef w Capsicum OR Wok-fried Sambal Sotong
Oven Baked Potato Au Gratin OR Chicken Popcorn Bites w Taco Dust
Breaded Crab Pincer OR Cheesy Chicken Meatball

DESSERT

Assorted New York Cheese OR Petite Lemon Meringue Tart
French Assorted Macaroons OR Tiramisu in Shooter Cup

DRINKS

Iced Lemon Tea OR Iced Peah Tea OR Fruit Punch
Iced Water (50%)

The Secret Patio

RASEL

\$56++/PAX

MINIMUM 30 PAX

Elegant Buffet Set Up

Premium Disposable MOZAIC Ware

Complimentary Calamansi Cordial

Complimentary food tasting (min. 50 pax)

Customisable Vegetarian Menu and served in
lacquer bentos



prices are subjected to prevailing gst and 10% service charge

RASEL WESTERN MENU A

SET LUNCH/DINNER

APPETIZER

Cardini Caesar Salad With Parmesan Cheese

HOT SAVOURY

Grilled Honey Mustard Chicken

Kuhlbarra Barramundi Fillet in Sauce Vierge

Sauteed Prawns in Crème of Lime

Broccoli and Baby Carrots Medley in Herbs Reduction

Olive Rice with Mushroom and Paprika

DESSERT

Vanilla Pannacotta with Berries Compote

Assorted French Pastries

American Carrot Cake | Fruit Tarlet | Petite Chocolate Éclair

BEVERAGE

Refreshing Calamansi Cordial

RASEL WESTERN MENU B

SET LUNCH/DINNER

APPETIZER

Apple Waldorf Salad with Tangy Mayo

HOT SAVOURY

Baked Italian Chicken Parmigiana

Norwegian Salmon Fillet in Lemon and Caper Crème

Prawn Fritters with Tangy Relish

Brussels Sprouts and Baby Carrots Glazed in Butter

Capellini Pasta in Mushroom Aglio Olio

DESSERT

Chilled Mango Pudding

Assorted French Pastries

American Carrot Cake | Fruit Tarlet | Petite Chocolate Éclair

BEVERAGE

Refreshing Calamansi Cordial

RASEL ORIENTAL MENU

SET LUNCH/DINNER

APPETIZER

Asian Mixed Fruit Salad with Longan & Peach

HOT SAVOURY

Coffee Infused Chicken with Curry Leaves

Poached Kuhlbarra Barramundi Fillet in Superior Sauce

Sauteed Szechuan Style Prawns

Steamed Broccoli with Mushrooms in Oyster Sauce

Garlic Rice with Braised Peanuts

DESSERT

Yam Paste With Ginkgo Nut

Assorted Nonya Kueh

BEVERAGE

Refreshing Calamansi Cordial

RASEL LOCAL MENU

SET LUNCH/DINNER

APPETIZER

Cucumber & Pineapple Archar

HOT SAVOURY

Ayam Masak Merah

Mutton Masala

Sauteed Black Pepper Prawns

Vegetable Dalcha

Fragrant Nasi Minyak OR Signature Nasi Briyani

DESSERT

Hot Bubur Pulut Hitam with Coconut Crème

Banana Tea Cake

BEVERAGE

Refreshing Calamansi Cordial

The Secret Patio

THE BLUE GINGER BUFFET

\$65++/PAX

MINIMUM 30 PAX

7 - Course Buffet Menu

Tablecloths provided

Premium Disposable Tableware provided

Food tasting option available at exclusive
discounted rates

prices are subjected to prevailing gst and 10% service charge



THE BLUE GINGER - BUFFET MENU A

APPETIZERS

NONYA ARCHAR

MAINS

NGO HEONG

Minced pork and prawn rolls seasoned with five spice powder

AYAM PANGGANG BLUE GINGER

Deboned chicken thigh and drumstick flavoured with coconut milk rich in exotic spices and grilled to perfection

BABI PONG TAY

Stewed pork shoulder with preserved been paste flavoured with cinnamon bark

TERONG GORENG CILI

Deep fried eggplant topped with a piquant chillipaste

IKAN MASAK ASSAM GULAI

Snapper fillets simmered in spicy tamarind flavoured with lemongrass

CURRY VEGETABLES

Cabbage, tomatoes & ladies fingers in a traditional homestyle curry

DESSERT

PULUT HITAM

FRESH FRUIT PLATTER

THE BLUE GINGER - BUFFET MENU B

APPETIZERS

NONYA ARCHAR

MAINS

NONYA ROLLS

Chicken, yam and vermicelli rolls served with ginger flower dressing

CHAP CHYE MASAK TITEK

A typical Peranakan mixed vegetable dish specially prepared in a tasty prawn stock

TAUHU NONYA

Deep fried bencurd with preserved bean paste sauce

AYAM BUAH KELUAK

Braised chicken with turmeric, galangal and lemongrass, cooked with Indonesian black nuts

BEEF RENDANG

Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry

SNAPPER GORENG CHILLI

Deep fried snapper fillet in a piquant chili paste

DESSERT

SAGO GULA MELAKA

FRESH FRUIT PLATTER

The Secret Patio

IN-HOUSE

\$70+/PAX

MINIMUM 50 PAX

5 - courses plated from In-House Kitchen

Western table setting

with porcelain wares,

silver cutlery, and napkins

Provision of service staff & chef on site

Food tasting option available

prices are subjected to 10% service charge





Artisanal Assorted Bread

SOUP

Butternut Squash Veloute (V)

ENTRÉE

Binchotan Grilled Cauliflower Pil-Pil, Kale Chips, Harissa Dressing, Chimichurri, Pine Nuts, Romanesco (V)

MAINS

Sous Vide Organic Chicken Leg, Walnut Broccoli and Leek Puree

or

Pan Seared Sea Bass, Fennel Purée, White Wine Sauce

or

Stuffed Portobello Mushroom, Edamame, Beetroot Ketchup (V)

DESSERT

Lychee and Raspberry Elixir (V)

Coffee or Tea

Petit Fours

Free flow soft drinks

