

# The Secret Patio

## VENUE PACKAGE DEAL

Get Exclusive Perks When You Engage One Of Our Partnering Caterers & Other Wedding Vendors!

**\$5,280** NETT  
(U.P. \$6,180)

Exclusive full venue use of 4 hours

Additional 30min grace period

In-house Coordinator to assist 1 month before  
1 hour rehearsal session (1 week prior to wedding)

1 Hair and Make up by Glam Canvas

4 Hours Wedding Photography with Shane Chua

1 Floral Bouquet & 1 groom Boutonniere

Waiver of cleaning and disinfecting fee

(Photographer and MUA subject to availability)

*bakery brera*  
& FINE FOODS

glamcanvas  
by sarah

桃苑 peach garden  
chinese restaurant

 The Blue  
Ginger

  
manna pot  
catering

shane chua  
PHOTOGRAPHY

HALAL

# *The Secret Patio*

## MANNAPOT STANDARD CATERING

\$30.40+/PAX

MINIMUM 40 PAX

Select One food item from 11 food Categories

Inclusive of bio-degradable disposable dining ware,  
warmers with wax burner and buffet trays

Halal Certified

Waiver of cleaning fee



prices are subjected to prevailing gst and 10% service charge

## 1. APPETIZER

- Classic Potato Salad
- Nyonya Achar (Nyonya Pickled Vegetable)
- Tortilla Chips with Cheese Dip
- Caesar Salad with Croutons
- Tuna Pasta Salad with Capsicum, Red Onion
- Nyonya Pineapple Salad with Prawn

## 2. RICE

- Signature Taro Fried Rice with Edamame
- Butterfly Pea Coconut Rice
- Laksa Fried Rice
- Oriental Yang Zhou Fried Rice
- Truffle Mushroom Pilaf Rice
- Nyonya Black Gold Buah Keluak Fried Rice

## 3. NOODLE

- Signature Mee Siam Goreng
- Gourmet Wild Truffle Mushroom Aglio olio
- Wok Tossed Hong Kong Egg Noodle
- Wok Fried Spinach Noodle with Mushroom
- Pesto Fusilli Pasta with Sundried Tomato
- Oriental White Bee Hoon

## 4. CHICKEN

- Signature Curry Chicken
- Nyonya Heritage Chicken Pongteh
- Korean Garlic Soy Fried Chicken
- Country Chicken Stew
- Grilled Chicken with Roasted Garlic Cream Sauce
- Assam Fried Chicken

## 5. VEGETABLE

- Roasted Summer Vegetable Medley
- Braised Nonya Chap Chye
- Stir-fried Broccoli & Cauliflower with Shiitake & Goji
- French Vegetable Stew Ratatouille
- Parmesan Crusted Cauliflower Gratin
- Lemak Sayur Lodeh

## 6. FISH

- Tangy Sweet & Sour Fish
- Baked Fish with pesto cream sauce
- Fried Fish Fillet with Imperial Sauce
- Nonya Assam Fish
- Garlic Breadcrumb Fish
- Fried Fish Fillet with Japanese Glaze

## 7. PASTRY

- Mini Belgian Chocolate Cake
- Mini Walnut Brownie
- Mini Red Velvet Cake
- Mini American Carrot Cake
- Mini Assorted Cheesecake
- Mini Chocolate Éclair

## 8. DESSERT

- Mango pudding with Lychee, Fruit Cocktail & Lychee Pop
- Snow Fungus with Red Dates & Longan (C/H)
- Pulut Hitam with Coconut Cream (H)
- Bo Bo Cha Cha (H)
- Iced Jelly with Peach and Lychee (C)
- Assorted Fresh Cut Fruits (C)

## 9. BEVERAGE

- Honey Yuzu
- Ice Lemon Tea
- Calamansi with Plum
- Passion Fruit
- Peach Muscat
- Water Chestnut Drink

## 10. SIDE

- Fried Platter (Samosa, Breaded Scallop, Spring Roll)
- Dim Sum Basket (Har Gao, Siew Mai, Cabbage Roll)
- "Claypot style" Braised Tofu with Mushrooms, Cabbage & Goji & Shrimp
- Truffle Mushroom Egg Fritata
- Mapo Tauhu
- Sotong Youtiao with Rojak sauce

## 11. SEAFOOD

- Golden Manna Prawn
- 3-Flavour Assam Prawn
- Royal Salted Egg Yolk Prawn
- Umami Sambal Squid
- Baked Seafood au Gratin (DS)
- Lemon Mint Chilli Tomato Prawn

# The Secret Patio

## BAKERY BRERA

**\$28++/PAX**

MINIMUM 25 PAX

prices are subjected to prevailing gst and 10% service charge

Choice of 5 Pastries options in petite size  
Assortment of sugared and non-sugared  
packet drinks or Hot Coffee and Tea

### Choose 5 Pastry Options

#### SAVORY

Croissant  
Triple Cheese Turkey Ham Croissant  
Savoury Focaccia  
Curry Pillow  
Sardine Pillow  
Turkey Ham Cheese Onion Danish  
Mushroom Onion Danish  
Savoury Scone  
Turkey Ham Brioche Bun  
Bratwurst Sausage Brioche Bun (Pork)

#### SWEET

Pain Au Chocolate  
Sugar Palmier  
Chocolate Brioche Bun  
Choco Banana Brioche Bun  
Banana Cheese Brioche Bun  
Choco Cheese Brioche Bun  
Brownie  
Kouignamann  
Lemon Meringue Tart  
Salted Choc Tart  
Mixed Berries Fruit Tart

# The Secret Patio

## THE BLUE GINGER BUFFET

**\$65++/PAX**

MINIMUM 30 PAX

7 - Course Buffet Menu

Assortment of beverages

Premium Disposable Tableware provided

Food tasting option available at exclusive discounted rates

Waiver of cleaning fee

Basic buffet line set up decoration included

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 bean paste flavoured with cinnamon bark

TERONG GORENG CILI

Deep fried eggplant topped with a piquant chilli paste

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 beancurd 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 powder

SNAPPER GORENG CHILLI

Deep fried snapper fillet in a piquant chilli paste

#### DESSERT

SAGO GULA MELAKA

FRESH FRUIT PLATTER



# The Secret Patio

## PEACH GARDEN BUFFET FROM \$30++

(ADDITIONAL PREMIUM MENUS AVAILABLE FOR TOP-UP)  
MINIMUM 30 PAX

8 Course Buffet + 1 Drink from  
Peach Garden Chinese Restaurant  
Full Premium Buffet Line Set Up

prices are subjected to prevailing gst and 10% service charge and a  
\$80++ flat rate delivery fee



# MENU

## **Dim Sum (choose 2)**

Steamed Siew Mai with Fish Roe  
Steamed Scallop Dumpling with Black Truffle  
Steamed Barbecue Pork Bun  
Deep-fried Bean Skin Roll with Prawn and Seaweed  
Crisp-fried Banana Prawn Roll  
Vegetarian Spring Roll (V)

## **Meat / Chicken (choose 1)**

Sweet and Sour Pork with Fresh Fruits  
Honey-glazed Spare Rib with Sesame  
Fried Prawn Paste Chicken  
Szechuan Spicy Chicken  
Roasted Chicken with Five Spices

## **Seafood (choose 1)**

Stir-fried Sliced Fish with Spring Onion and Ginger  
Crisp-fried Fish Fillet with Black Truffle Mayo  
Crisp-fried Prawn with Crispy Oat Cereal  
Crisp-fried Prawn with Salted Egg Yolk

## **Rice / Noodle (choose 1)**

Yangzhou Fried Rice  
Pineapple Fried Rice with Pork Floss  
Stewed Ee-Fu Noodle with Twin Mushrooms (V)  
Fried Hong Kong Noodle with Diced Chicken in Superior Soya Sauce  
Fried Rice Vermicelli in Singapore Style

## **Vegetable / Beancurd (choose 2)**

Stir-fried Broccoli with Assorted Mushrooms (V)  
Stir-fried Kai Lan with Fresh Lily Bulb and Yam (V)  
Stir-fried Baby Cabbage with Mushroom and Chestnut (V)  
Sautéed Asparagus with Minced Garlic  
Braised Beancurd with Fresh Gluten Puff and Local Spinach (V)  
Braised Homemade Beancurd with Shitake Mushroom and Truffle Oil in Casserole

## **Dessert (choose 1)**

Chilled Lemongrass Jelly  
Chilled Jelly Royale  
Warm Red Bean Soup with Lily Bulb and Orange Peel  
Warm Black Glutinous Rice with Coconut Milk

## **Complimentary (choose 1)**

Coke  
Orange Soda  
Green Tea



# shane chua

PHOTOGRAPHY

**\$250 NETT /HR**

Shane Chua is a Singapore based wedding photographer that has been documenting weddings professionally for over 7 years. His style of photography is built upon natural light and curiosity. He enjoys unravelling the story of his subjects through his images; Immortalising the beauty of every moment and emotions that deserve to be more than just a fleeting memory.

Everybody has a story.





# Fleuriste

\$200 NETT

Comes with:

One Bouquet and One matching Boutonniere

Up to 15 choices of floral designs

Inclusive of delivery





**\$400 NETT**

Actual Day 1 Bridal Hair Styling & Makeup

Drawing inspiration from her 7 years as a Cabin Crew with Singapore Airlines, her signature look is a fusion of a clean Korean glass skin, and the allure of Thai glam make up with fascinating bold and vibrant colours.

