

creativ**EATER**ies®

**ST**wine  
our best picks

*Premium Cocktail Reception Menus*  
*2017 / 2018*

*Premium Cocktail Reception Menu*

**Gold Package: \$62.00+ per person**

**Platinum Package: \$72.00+ per person**

*Minimum 30 Persons*

**\*Can be Butler-served or Buffet Style\***

**Poultry (Choice of 1)**

Duck Rilette with Pistachio, Orange Gel  
Foie Gras Terrine, Fruit Compote, Brioche  
Spiced Duck Bon Bon with Orange Jelly

**Beef (Choice of 1)**

Red Miso Caramelised Beef Short Rib  
Tataki of Wagyu Beef, Marinated Eggplant and Jeaw Dressing  
Roasted Beef Wrap Asparagus with Parsley Fluid, Baby Cress

**Seafood (Choice of 1)**

Crab Remoulade Tartlet with Lime Meringue  
Seared Scallops with Corn & Basil, Tobiko  
Snow Crab & Green Mango with Thai Dressing Fluid  
Thai Rice Cracker with Prawn Ragout  
Seafood Tom Yum Bisque, Brochette of Boston Lobster

**Vegetarian (Choice of 1)**

Braised Daikon, Fungus Confit, Lotus Root  
Butternut Squash Parfait, Watercress Puree, Shaved Parmigiano  
Tomato Jelly with Bocconcini Cheese & Basil

**Sweet Treats (Choice of 2)**

Valrhona Chocolate Tartlet  
Litchi Rose Mousse  
Summer Fruit Compote with Passionfruit Fluid Gel  
Chocolate Macadamia Ganache

**Beverage (Choice of 1 Juice/Drink)**

Apple Juice / Orange Juice / Lime Juice / Fruit Punch  
Soft Drinks (Pepsi & 7-Up) \*Applicable for Butler-Served Events\*  
Coffee & Tea (Upon Request)

**Wines**

**Gold: New World Wines from ST Wines Selection**

**Platinum: Old World Wines from ST Wines Selection**

6 Bottles of Wines (Additional 1 Bottle with every Additional 5 Pax)

**\*Disposableware Inclusive**

**\*Catering & Transportation Charges: \$120.00+ onwards per event**

*Alcohol Beverage List*

**Champagne & Prosecco**

Santa Margherita "P" Prosecco Extra Dry DOC NV @ \$45.00+ Per Bottle

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Champagne Henri Abele Brut NV @ \$89.00+ Per Bottle

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**Beer**

Tiger Beer @ \$170.00+ Per Carton (24 cans, 330ml)

Heineken Beer @ \$190.00+ Per Carton (24 cans, 330ml)

Tiger Beer (20 litres) @ \$550.00+ Per Barrel (serves 68 Glasses)

Tiger Beer (30 litres) @ \$620.00+ Per Barrel (serves 86 Glasses)

Heineken Beer (20 litres) @ \$580.00+ Per Barrel (serves 68 Glasses)

Heineken Beer (30 litres) @ \$680.00+ Per Barrel (serves 86 Glasses)

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**Corkage Charges**

Wine Glass Charge @ \$2.00+ per set (WAIVED)

Beer Goblet Charge @ \$1.00+ per set (Usual Rate: \$2.00+ per set)

Champagne Flute Charge @ \$1.00+ per set (Usual Rate: \$2.00+ per set)

Ice Box @ \$30.00+ per 8kg (Usual Rate: \$50.00+) (inclusive Ice Box Rental)

*Includes Chilling, Serving in Glasses and Disposal of Wine Bottles*

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\*Disposableware Inclusive

\*Catering & Transportation Charges: \$120.00+ onwards per event

*Miscellaneous Charges*

**With Cocktail Buffet / Butler Packages**

Service Staff (Per 3 Hours) @ \$70.00+ Per Staff  
Chef On-Site (Per 3 Hours) @ \$120.00+ Per Chef  
Full Set Porcelainware, Stainless Steel Cutleries, Glassware @ \$3.00+ Per Person (Buffet)  
Glassware only @ \$2.00+ Per Person (Standing)

**With Sit Down Packages**

Service Staff (Per 3 Hours) @ \$70.00+ Per Staff  
Chef On-Site (Per 3 Hours) @ \$120.00+ Per Chef  
Full Set Porcelainware, Stainless Steel Cutleries, Glassware @ \$5.00+ Per Set (Usual Rate:  
\$6.00+ per set)

**Additional Charges**

Service Staff Additional Hour @ \$20.00+ Per Staff Per Hour  
Chef On-Site Additional Hour @ \$30.00+ Per Chef Per Hour

**Tables & Chairs Rental**

5ft Round Table with Floral Centrepiece @ \$80.00+ Per Set  
6ft Round Table with Floral Centrepiece @ \$100.00+ Per Set  
Cocktail Tables with Linen & Floral Centrepiece @ \$45.00+ Per Set  
Cocktail Tables with Linen @ \$25.00+ Per Set  
Cushion Chairs with Cover @ \$8.00+ Per Set  
Cushion Chairs @ \$5.00+ Per Set

**Surcharges**

Late Night Surcharge: \$120.00+ Onwards Per Event Per Hour (After 11.00pm)

\*Disposableware Inclusive

\*Catering & Transportation Charges: \$120.00+ onwards per event