

creativ**EAT**eries®

STwine
our best picks

Premium Thai Set Menus

2017 / 2018

Premium Thai Sit Down Menu (Platinum)

3 Course Package: \$1,280.00+ (For 10 persons)

4 Course Package: \$1,450.00+ (For 10 persons)

Additional Pax: 3 Course @ \$118.00+ Per Pax | 4 Course @ \$135.00+ Per Pax

Salad / Appetizer (Choice of 1)

Spicy Green Papaya Salad with Prawns, Roasted Coconut and Sweet Chilli Jam

Pomelo Salad with Prawns, Roasted Coconut and Sweet Chilli Jam

Warm Spicy Glass Noodles Salad with Grilled Mushroom (V)

Spicy Green Mango Salad with Crispy Garlic & Chilli Tofu (V)

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And / Or Soup (Choice of 1)

Clear Spicy & Sour Soup with Prawn, Hot Basil and Kaffir Lime Leaves

Spicy Hot and Sour Soup with Seabass with Thai Herbs & Mushrooms

Full-bodied Fish Maw Soup with Crab Meat & Quail Eggs (Add \$6.00+ per pax)

Tom Yum Hed (Hot Spicy & Sour Soup with Vegetables and Mushrooms) (V)

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Main Entrée (Choice of 1 Set)

Gai Grapaw (Patara's Recipe of Stir-Fried Chicken with Chilli & Crisp Basil)

Red Curry with Prawns and Bittergourd

Chinese Kai Lan Stir-fried with Garlic & Chillies

Served with Brown / Jasmine Rice

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Grilled Marinated Chicken with Spicy Southern Thai Style Curry Sauce

Steamed Salmon Fillet with Fresh Lemongrass, Enoki Mushrooms in a Spicy Lime Dressing

Wok Fried US Green Asparagus with Fresh Baby Carrots and Mushroom Sauce

Served with Brown / Jasmine Rice

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Desserts (Choice of 1)

Thai Style Mo Mo Ja Ja (V)

Thai Fragrant Mango with Coconut Sweet Rice (V)

Seasonal Fresh Cut Fruits

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Beverages

Soft Drinks & Juices

Coffee & Tea

Wines

Platinum: Old World Wines from ST Wines Selection

4 Bottles of Wines (2 Glasses Per Person, Additional 1 Bottle for every 5 Persons)

***Not Inclusive of Porcelainware, Stainless Steel Cutleries, Glassware, Service Staff and Chef On Site Charges**

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

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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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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)

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