



WEDDINGS  
BY RASEL

SOLEMNISATION  
& TEA RECEPTION

MENU



# Bespoke Weddings

*Your Dream. Our Artistry*

Let Rasel Catering weave a culinary tapestry offering a seamless one-stop service for all your wedding planning needs. Our passionate chefs, using the freshest, finest ingredients, will craft a menu as unique and unforgettable as your love story. Whether you envision a romantic sit-down dinner or a vibrant food station experience, we cater to every desire and dietary need, ensuring a flawless and delectable celebration that reflects the magic of your beginning.





# Wedding Packages

## Package includes:

- Wedding buffet setup
- Solemnisation table with table styling with fresh flowers
- 5 Banquet Chairs with Bride and Groom chair with fresh flowers styling
- Complete set of disposable corn ware cutleries
- Bins provided for trash disposal
- Transportation charge at \$85 (\$92.65 including GST)

*\* Subject to change without prior notice.*





# Wedding Tea Reception

## **SPECIALITY CORNER**

- Nyonya Laksa with Condiments

Accompanied with Egg and Dried Beancurd in Spicy Coconut Soup.  
Topped with Laksa Leaves and Sambal Chilli

## **DIM SUM COMBO**

- Steamed Chicken Siew Mai
- Steamed Shrimp Dumplings Har Gow

## **HOT SAVOURY**

- Oven Baked Oriental Style Chicken
- Baked Seafood Napolitan Pizza
- Tomato Flavoured Chicken Popcorn
- Golden Seafood Croquettes

## **DESSERT**

- Petit Trio 🍀

Ondeh-ondoh Cake, Chocolate Fudge and Citrus Meringue Tartlet

## **BEVERAGE**

- Coffee and Tea **OR** Fruit Punch



**\$35.00+** per pax  
\$38.15 with GST  
Min 30 pax

**VEGETARIAN**  
(May contain garlic, onion, egg & dairy product)  
Please inform us if you wish to have strict vegetarian options



# Solemnisation Reception

## SPECIALITY CORNER

- Nyonya Laksa with Condiments ☆

Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli

**OR**

- BBQ Chicken Satay with Condiments and Thick Peanut Gravy

Accompanied with Cucumber and Onions

## HOT SAVOURY

- Wok Fried Oriental Lemon Chicken

**OR**

- Wok-fried Black Pepper Chicken with Mixed Peppers

- Battered Fish Fillet with Lemon Sauce

**OR**

- Cereal Fish Fillet Topped with Curry Leaves ☆

- Prawn Fritters with Wasabi Mayo Dip

**OR**

- Prawn Fritters with Nacho Cheese Relish

- Sauteed Broccoli with Assorted Mushroom 🍀

**OR**

- Roasted Vegetables in Pesto Cream 🍀

- Thai-Style Pineapple Fried Rice

**OR**

- Fusilli Pasta Arrabbiata 🍀 ☆

Spiral Shaped Pasta in Spicy Tomato Garlic Sauce

## DESSERT

- Petit Trio 🍀

Ondeh-ondoh Cake, Chocolate Fudge and Citrus Meringue Tartlet

- Deluxe Fresh Fruit Platter 🍀

## BEVERAGE

- Coffee and Tea **OR** Fruit Punch

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

(May contain garlic, onion, egg & dairy product)  
Please inform us if you wish to have strict vegetarian options



**\$35.00+** per pax

\$38.15 with GST



Min 30 pax



## CONTACT US

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