

Revada's Wedding Buffet Reception – *Love*
\$20.00 per pax (\$21.40 nett), Min. 100 Pax.

Terms and Conditions:

- Inclusive of full buffet set up with table cloth and skirting, disposable Crockery & Cutlery, Serviette, trash Bags. Fresh Floral centrepiece for buffet line.
- Inclusive 3 ft x 6 ft Guest Sign-in Reception table with 2 cushion chairs and white seat cover
- Exclusive Chef on Duty \$100.00 (\$107.00 with GST) per chef for 4 hrs- Compulsory for each live station
- Complimentary food tasting session for 5-10 pax upon confirmation
- Non Refundable deposit of 20 % required for confirmation

Note:

1. All items or menus are subject to availability and based on a first-come-first served basis.
2. Orders must be made and confirmed 4 working days in advance. **We reserve the right to reject any orders.**
3. 50% of total bill will be charged if order cancellation is made 3 days prior to event day, full amount will be charged if order cancellation is made on event day. No refund of deposit should order be cancelled.
4. **A Transportation fee of \$40.00 is applicable. CBD Area or Delivery between 12 Midnight to 7am will be at \$60.00**
5. Late collection of items after 10.30pm will be charged at additional \$50.00
6. Prices are subjected to changes and prevailing GST.
7. Revada Food & Services Pte Ltd reserves the right to change, add or delete any terms and conditions without prior notice

To Order:

Please email enquiry@revada.sg in the following format:

- Name (Contact Person)
- Date of reception
- Time of reception
- Billing Address
- Venue of reception

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LIVE STATIONS (COMPULSORY WITH CHEF)

Laksa with Gravy (Signature Dish)
(With Beansprouts, Egg, Taupok)

Roasted Lamb Carving
(With Mint Chili)

APPETIZER

Japanese Garden Salad with Sesame Dressing

HOT ENTRÉE

American Style Fried Rice with Chicken Ham
Baked Macaroni With Parmesan Cheese
Baked Italiano Boneless Chicken
Chef Wok Orange Glazed Fish Fillet with Almond Flake
Indonesian Prawn Marinated with Lime & Bsail (Additional \$0.50 for de-shell)
Emerald Greens with Mushrooms
Deep Fried Squid Balls (With Dip)

DESSERT

Sweets Trio (Brownie, Éclair, Cream Puffs)
Chilled Lemongrass Jelly with Longan & Fruit Cocktail

BEVERAGE

Chilled Tropical Fruit Punch