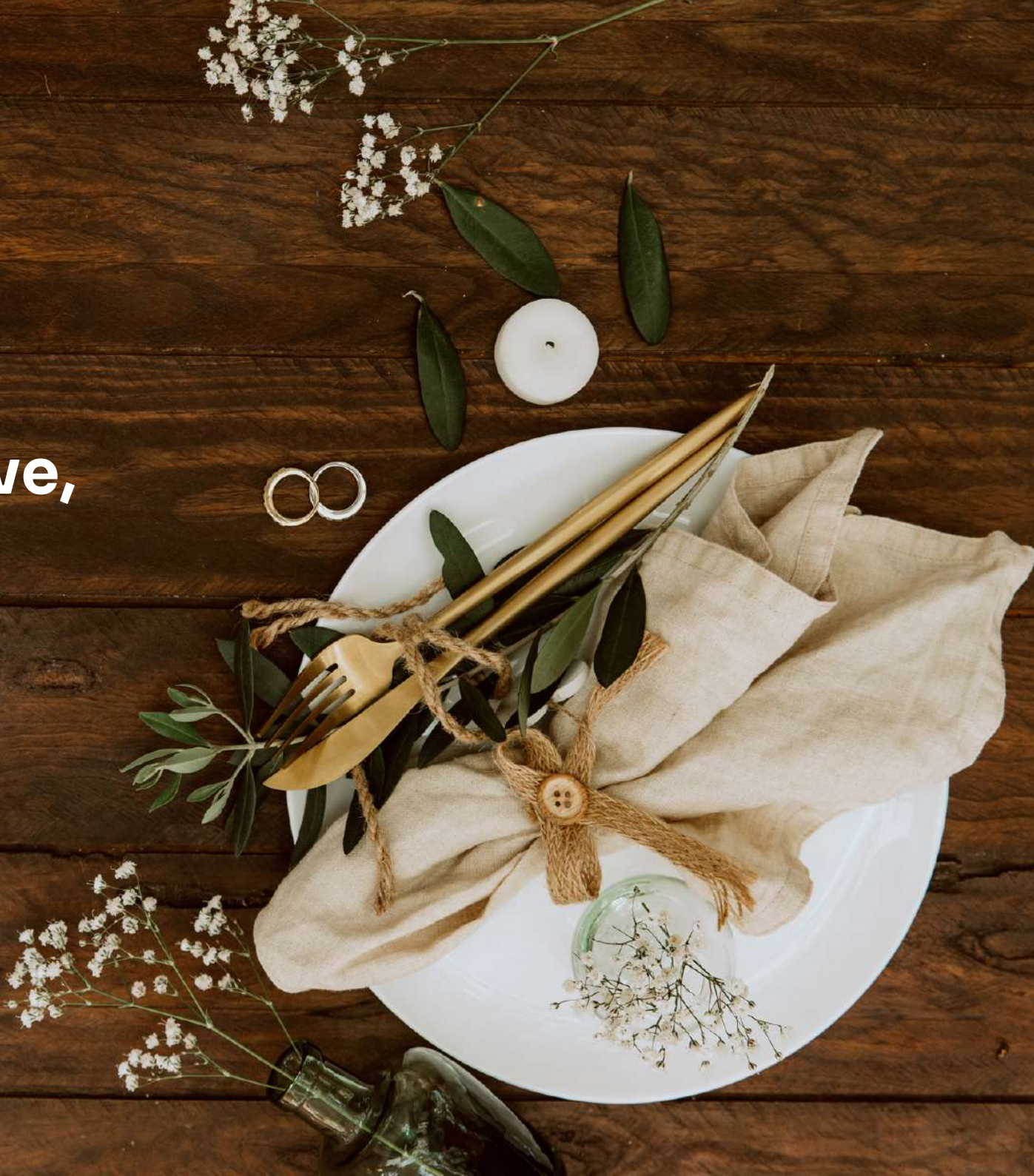




Crafted for Love, Shared in Joy

Wedding Banquet



Wedding Banquet

Mark your special day
with joy, love, and a
table of abundance.

Discover our curated wedding packages
designed to make your day unforgettable.

Nuptial Bliss

– \$22.80/guest (min. 100 guests)

Oasis of Love

– \$25.80/guest (min. 100 guests)

Symphony

– \$28.80/guest (min. 100 guests)

Hearts in Bloom

– \$32.80/guest (min. 80 guests)



Nuptial Bliss

Buffet High Tea Reception
\$22.80/guest (min. 100 guests)



APPETIZER

- Assorted Cocktail Sandwiches
– Chicken Ham, Tuna Mousse & Egg Mayo
- Assorted Maki Sushi with Condiments

HOT ENTRÉE

- Chicken Buffalo Winglets
- Torpedo Prawn with Mango Salsa
- Grilled Chicken Yakitori
- Chicken Meatball served with Cranberry Sauce

DESSERT

- Mango Pudding with Mixed Fruit Cocktail in Cup
- Assorted Cheesecake Platter
- Seasonal Fresh Fruit Platter

BEVERAGE

- Homemade Beverage
- Coffee & Tea – creamer & sugar
will be provided separately
- Complimentary Infused Ice Water

Oasis of Love

Buffet Lunch / Dinner
\$25.80/guest (min. 100 guests)

APPETIZER

- Caesar Salad with Roasted Chicken
- Assorted Maki Sushi with Condiments
- Tortilla Chips with Homemade Salsa

HOT ENTRÉE

- Oriental Seafood Fried Rice
- Spaghetti with Chicken Bolognese Sauce
- Mediterranean Roasted Root Vegetables with Garlic & Thyme
- Dijon Herb Roasted Chicken
- Seabass Tataki with Citrus Ponzu
- Tahu Telur with Sweet Sauce



DIY DESSERT STATION

- Mini Churros with Chocolate & Strawberry Sauce
- Colorful Chocolate Rice & Mini Marshmallow
- Upgrade to Live Station with Chef
\$200.00 (\$218.00 w/GST)

DESSERT

- Crème Brûlée
- Seasonal Fresh Fruit Platter

BEVERAGE

- Homemade Beverage
- Coffee & Tea
–creamer & sugar will be provided separately
- Complimentary Infused Ice Water

Symphony

Buffet Lunch / Dinner
\$28.80/guest (min. 100 guests)



APPETIZER

- Cold Soba Cup with Salmon Roe & Grated Daikon
- Mini Charcoal Burger with Sesame Seeds – Fish & Chicken Patty with Lettuce, Sliced Cheese & Mayo

SOUP

- Truffle Wild Mushroom Soup with Garlic Bread

HOT ENTRÉE

- Spanish Seafood Paella Marinera
- Spicy Seafood Capellini
- Classic Ratatouille (V)
- Chicken & Mutton Satay with Peanut Sauce, Sliced Onion & Sliced Cucumber
- Mexican Yucatán Citrus-Seared Sea Bass
- Prawns in Singapore Chili Crab Sauce

DIY DESSERT STATION

- Nosh Taiwan Dessert – Aiyu Jelly served with Red Bean, Taro ball, Crystal Popping Ball & Milk Ball
- Upgrade to Live Station with Chef
\$200.00 (\$218.00 w/GST)

DESSERT

- Bread & Butter Pudding with Warm Vanilla Sauce
- Deluxe Fresh Fruit Platter

BEVERAGE

- Homemade Beverage
- Premium Coffee & Selection Tea
– creamer & sugar will be provided separately
- Complimentary Infused Ice Water

Hearts in Bloom



Buffet Lunch / Dinner
\$32.80/guest (min. 80 guests)

APPETIZER

- Mushroom Ragout Vol Au Vent (V)
- Mini Smoke Duck Mantou
- Prawn & Mango Salad

HOT ENTRÉE

- Scallop Conpoy Egg Fried Rice
- Creamy Carbonara Pasta
- Classic Ratatouille (V)
- Pollo al Limone – Lemon-Infused Grilled Chicken
- Braised Beef Cheek with Root Vegetables
- Baked Salmon en Papillote with Asparagus

DIY DESSERT STATION

- Nonya Laksa served with Thick Noodle, Boiled Eggs, Fish Cake, Prawns, Laksa Leaves, Chili & Spicy Gravy with Tau Pok
- Live Station with Chef on-site

DESSERT

- Assorted French Pastries
 - Mini Macarons, Choux Choux & Mini Tarts
- Premium Fresh Fruit Platter

BEVERAGE

- Homemade Beverage
- Premium Coffee & Selection Tea
 - creamer & sugar will be provided separately
- Complimentary Infused Ice Water



Wedding Banquet

Complimentary Highlights

- Elegantly styled buffet table complete with linen, skirting, and décor in your chosen wedding theme: Intimate Garden, Music Symphony, or Oriental.
- Eco-friendly biodegradable ware provided for all guests.
- Uniformed service personnel included at no additional cost – one staff per 100 guests (minimum 250 guests).
- Complimentary reception or solemnization table setup, featuring an artificial floral centerpiece and chairs (worth \$250, minimum 250 guests).
- Food tasting session for 6 persons on 6 hot dishes from your selected menu, available upon confirmation (minimum 200 guests).
- Transportation charge waived for your event.



Get in Touch

We'd love to be part of your special celebration. For further details on our wedding packages or to make a booking, simply reach out to us—we'll be delighted to assist you in creating a feast to remember.

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