

BANQUET

PACKAGES





FOOD

8 Varieties - \$130pp
10 Varieties - \$140pp
12 Varieties - \$150pp

BEVERAGE

5hr Bronze - \$60pp
+\$20pp for 1 extra hr

5hr Silver - \$70pp
+ \$25pp for 1 extra hr

5hr Gold - \$80pp
+ \$30pp for 1 extra hr

OTHER

Venue Hire
Ceremony Packages
Crew Food & Beverage
Teens Food & Beverage
Kids Food & Beverage

VIETNAMESE

banquet menu

Fresh Crab in Tamarind Mayo Sauce w Crisp Prawn Crackers

King Prawn & Green Mango Salad w Chilli & Vietnamese Mint

Crisp Coconut Pancakes w Prawns, Pomelo & Nuoc Cham

Crispy Coconut Calamari w Cilantro & Scallions

Duck Breast w Mango Gel & Viet Satay Chilli Paste

Cha Gio Spring Rolls of Crab, Shrimp & Pork w Sweet Chilli

Banh Mi Span Cold Cuts (Liver Pate, Vietnamese Pork Sausage & Round-Eye Beef Carpaccio)

Crispy Fried Chicken w Banana Blossom, Peanuts & Shallots

Pork Belly w Young Coconut Root & Kumquat Dressing

24 Hour Slow Cooked Beef Cheeks in Master Stock

Roasted Duck Breast w Tamarind Ginger Sauce & Pickled Carrots & Daikon

Caramelised Pork Spare Ribs braised in Coconut Juice & Pineapple

Smoked Braised Fish w Sticky Rice & Pepper Sauce

Wagyu Dry Beef w Papaya Salad & Lotus Root Crisps

Soft Shell Crab in Vietnamese Herbs & Spices

Chargrilled Lemongrass Chicken Wings

Five Spice & Chilli Pork Ribs w Lime-Tangerine Vinaigrette

Grilled Wild King Prawns w Lemongrass & Plum Fish Sauce

Vietnamese Goat Curry w Chilli Aubergine & Tofu

Chilli Salted Fried Rice w Paddy Crab, Ginger, Lemongrass, Garlic & Egg

Stir-Fry French Bean w Minced Beef & Dried Shrimp Sauce

Cha Ca w Fish, Ginger, Tumeric & Dill

Mangosteen & Prawn Curry w Tamarind

Bay Scallops w Dashi, Chive Oil & Pineapple

BANQUET INCLUSION

Nasi Lemak Rice & Seasonal Fresh Fruit Platters

CHINESE

banquet menu

Peking Duck Crepes w Shallot, Cucumber Baton & Spiced Plum Sauce

San Choi Bao w Chicken & Water Chestnuts

Dayboat Scallops w Vermicelli & Housemade XO Sauce

Caramelised Pork w Spiced Paradise Pear & Native Berry

Sides of Line Caught Barramundi w Ginger Shallot Dressing

Flour Dusted Spear Squid in Spicy Salt & Chilli

Char Sui Pork & Prawn w Fried Rice

Crispy Skin Chicken in Shang Dong Sauce

Fried King Prawn & Calamari w Spicy Salt & Chillies

Deep Fried Whole Barramundi w House Made Chilli Jam

Cold Meat Platter (Braised Beef Shin, Five Spice Pork Belly & Hainanese Chicken)

Twice Cooked Baby Chicken w Chilli Dressing

Beef w Black Pepper Sauce & Broccoli

Sweet & Sour Pork Belly w Fresh Greens

Mandarin Duck w Star Anise, Ginger & Holy Basil

Boneless Chicken w Lemon Sauce & Bok Choy

Assorted Meat & Vegetarian Dumplings served in Bamboo Steamers

Caramelised Pork Belly Bun Bao w Shaved Vegetables & Coriander Leaf

Sichuan Pepper Spiced Chicken Wings

Braised Vegetable and Mushroom Medley

Steamed Chicken Kales w Oyster Sauce

Sichuan Dry Fried Green Beans w Pork Mince, Garlic & Chilli

BANQUET INCLUSION

Steamed Jasmine Rice & Seasonal Fresh Fruit Platters

