



Solemnisation Package

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

Bar Boat (30 pax)

Solemnisation Package Includes

Buffet Food Menu of Your Choice

Fresh Floral Decorations for Event

Decorated Solemnisation Table & Chairs

Ring Pillows & Signature Pens

Free Flow of Soft Drinks & Juices

Optional Items Include

Free Flow Housepour Wine @ \$45 per pax

Free Flow Beer @ \$45 per pax

Free Flow Housepour Wine & Beer @ \$58 per pax

Corkage for Wine @ \$40 per bottle

Corkage for Liquor & Spirits @ \$50 per bottle

Rental of Silk Floral Curved Birdcage Stands @ \$200

Minimum guaranteed pax for all menus is 50 pax. Additional pax will be charged accordingly.

Minimum spending of \$4,000++ for exclusive use of each Tong Kang.

Contact Person

Teo Vanessa Carmen, 9822 8271, vanessateo@createries.com



BUFFET RECEPTION MENU \$58++

min 50 pax Guarantee

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

MENU

SALAD & APPETISER

Cherry Tomato & Boccioni Salad with Basil & Balsamic Dressing
Caesar Salad with Smoked Chicken, Parmesan Shavings, Bacon Crisps & Garlic Croutons
Smoked Salmon Carpaccio with Capers & Lemon
Crispy Soft Shell Crab served with Sweet Chilli Dressing

SOUP

Fresh Clam & Seafood Chowder with Parmesan Croutons

MAINS

Seafood infused Garlic Fried Rice
Braised Chicken in Red Wine with Carrot, Potato & Onion
Sautéed Black Pepper New Zealand Sirloin Beef Cube Stew with Capsicum, Onion & Celery
Salmon Trout with Browned Sage Butter Sauce
Sautéed Summer Vegetables with Wild Mushroom & Cheese Gratin

DESSERTS

Seasonal Fresh Fruit Platter
New York Cheese Cake with Blueberries & Raspberry Coulis
Classic Tiramisu

BEVERAGE

Free Flow Soft Drinks & Juices

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BUFFET RECEPTION MENU \$68++

min 50 pax Guarantee

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

MENU

SALAD & APPETISER

Classic Seafood Platter Salad with Assorted Olive, Pickle & Sundried Tomato

Smoked Tuna Watercress Salad with Pearl Onion & Honey Plum Sauce

Dungeness Crab Cake served with Tartar Dip

Oysters Batter with Japanese Mirin & Spring Onion Spicy Salsa

SOUP

Seafood Bouillabaisse with Pesto Crouton

MAINS

Seafood Fusilli in White Wine Mushroom Cream Sauce

Honey Teriyaki Sesame Chicken Thigh with Pickle Daikon

Char-grilled Sirloin with Garlic Roasted Potato Confit & Onion Marmalade

Oven Baked Sea bass with Mushroom & Herb Dill Cream Sauce

Broccoli, Baby Carrot & Cauliflower served with Almond Gratin

Baked Potato Gratin

DESSERTS

Homemade Walnut Chocolate Brownie

Passion Fruits Panna Cotta

Tropical Fruit Platter

BEVERAGE

Free Flow Soft Drinks and Juices

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BUFFET RECEPTION MENU \$78++

min 50 pax Guarantee

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

MENU

SALAD & APPETISER

Citrus Salad with Roasted Hazelnut, Red Onion & Hazelnut Oil Vinaigrette
Dressing

Smoked Chicken Breast Salad with Grilled Capsicum & Honey Mustard Dressing

Beef Carpaccio Cherry Tomato, Garden Salad, Balsamic & Olive Oil

Smoked Turkey Breast with Arugula, Mango, Honey Mustard Dressing

Bar Grill Wagyu Beef with Chilli Lime Dressing

SOUP

Lobster Bisque with Parmesan Croutons

CRAVERY STATION

Oven Roasted Australian Black Angus Prime Ribs with Red Wine Sauce &
Yorkshire Pudding

MAINS

Seafood Jambalaya Rice

Chicken Roulade Stuffed with Spinach & Lentils

Oven Baked Marinated Cod with Tarragon Cream Sauce

Oven Baked Half Shell Mussels with Chopped Garlic, Fresh Basil & Tomato Salsa

Pan Seared Barramundi with Tarragon Cream Sauce

Mediterranean Vegetables & Aioli

DESSERTS

Assortment of French Pastries

Tiramisu in Shooter Glass

Mini Sticky Date Pudding

Tropical Fruit Platter

BEVERAGE

Free Flow Soft Drinks and Juices

Contact Person

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COCKTAIL RECEPTION MENU \$35++

min 50 pax Guarantee

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

MENU

SAVOURIES (Choose 5 only)

Angel Hair Pasta with Tobiko Roe, Walnut Oil in Shooter Glass
Smoked Duck Breast with Mandarin Orange & Red Onion Relish
Szechuan Chicken with Quail Egg & Pickled Mushroom
Blackened Salmon Caesar Salad in Shot Glass
Mini Wagyu Beef Burger with Cheddar Cheese & Pommery Mustard
Classic Coq Au Vin with Truffle Potato Puree
Spicy Prawn Crostini & Coriander
Black Pepper Chicken with Pickled Mushroom & Chives
Tomato & Basil Crostini
Mini Thai Fish Cake with Sweet Thai Chilli Sauce

SWEETS (Choose 2 only)

Vanilla Panna Cotta with Raspberry Coulis
Dark & White Chocolate Parfait
Tiramisu in Shot Glass
Assortment of French Pastries
Double Chocolate Brownie
Mini Custard Fruit Tart
Assorted Mini Pavlova

Contact Person

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