

The background of the entire page is a delicate watercolor illustration of various flowers and leaves. The colors are soft and muted, primarily in shades of lavender, light blue, and pale pink, set against a light cream or off-white background. The floral elements are scattered across the page, creating a romantic and elegant atmosphere.

PURPLE  
SAGE

L U X U R Y

Wedding

# SYMPHONY OF JOY

MINIMUM 100 PAX

STANDING  
BUFFET

**\$ 78 / pax**

\$76.30/pax with GST

SIT-DOWN  
BUFFET

**\$ 98 / pax**

\$103.55/pax with GST



Suitable for  
Vegetarian  
May Contain Garlic,  
Onion, Egg and  
Dairy Product

## An Enchanted Prelude

- ❖ Highland's Mesclun Greens 🌿  
Cherry Tomatoes | Japanese Cucumbers |  
Citrus Peel | Toasted Nuts | House Dressing
- ❖ Spiced Smoked Chicken &  
Potato Salad  
Vine Tomato | Curry Leaf | Baby Radish |  
Curry Mayo

## Sip of Serenity

- ❖ Herbal Duck "Bak Kut Teh"  
Rich and aromatic with traditional spices,  
herbs and White Peppercorn, enhancing the  
deep flavors of succulent broth infused duck.

## Live Station

- ❖ Lobster Bisque Laksa-inspired Pasta  
Tiger Prawns | Kamaboko | Quail Egg |  
Sakura Ebi | Capellini

## Redefined Timeless Western

- ❖ Truffle Scented Braised  
Boneless Chicken  
with Sauteed Mushroom & Porcini Jus
- ❖ 12 Hours Braised Angus Beef Cheek  
with Root Vegetables in Red Wine Jus
- ❖ Braised Scallops, Octopus & Mussels  
in Saffron White Wine Emulsions
- ❖ Truffle Mashed Potatoes  
with Truffle Salsa

## Whispers of the Orient

- ❖ Slow Cooked Barramundi  
with Japanese Pickles & Yuzu Ponzu
- ❖ Golden Seafood & Egg Tofu  
in Jumbo Lump Chili Crab Sauce
- ❖ Stir-fried Seasonal Greens  
with Asparagus & Baby Corn in X.O. Sauce
- ❖ Steamed Mushroom Rice  
with Dried Scallop, Chinese Sausage &  
Baby Abalone

## Ethereal Finales

- ❖ Assorted French Pastries  
An exquisite selection of handcrafted Chocolate  
Bon Bons, Deluxe Macarons, and Petit Gâteaux.
- ❖ Citrus Japanese Yuzu Aiyu  
with Peach Gum & Osmanthus

## Beverage

- ❖ Tropical Fruit Punch

# ETERNAL SERENADE

MINIMUM 100 PAX

STANDING  
BUFFET

**\$98 / pax**

\$103.55/pax with GST

SIT-DOWN  
BUFFET

**\$118 / pax**

\$119.90/pax with GST



Suitable for  
Vegetarian

May Contain Garlic,  
Onion, Egg and  
Dairy Product

## Canapés

- ❖ Smoked Chicken Tartlet  
Pineapple Relish | Sriracha Aioli | Savory Tart
- ❖ Smoked Salmon Roulade  
Sour Cream | Salmon Mousse | Trout Roe
- ❖ Salt Baked Beetroot Tartare 🍷  
Candid walnut | Pickled Raisin | Savory Basket

## An Enchanted Prelude

- ❖ Gourmet Salad Bar 🍷  
Selection of Greens | Selections of Condiments  
| Croutons | Parmesan Cheese | Dressings
- ❖ Mediterranean Mezze Platter  
Chickpea Hummus | Baba Ghanoush |  
Mix Olives | Pita
- ❖ Apple Wood Smoked Duck Waldorf  
Cranberry | Candid Pear | Toasted Pecans |  
Roasted Sesame Dressing

## Sip of Serenity

- ❖ Lobster Bisque infused with Local Herbs  
Rich and velvety Lobster Bisque infused with  
aromatic Local Herbs, served with succulent  
Lobster Meat and Tomato Essence.

## Ethereal Finales

- ❖ Assorted Mini Petit Gateau  
A trio of exquisite bite-sized desserts featuring  
Lychee Rose, Tiramisu, and Matcha.
- ❖ Valrhona Guanaja 70% Tartlet  
with Salted Caramel Cream
- ❖ White Peach & Mango Sago  
with Pomelo & Sweet Boba

## Live Station

- ❖ 24 Hours Wagyu Braised Beef Cheek  
Pomme Puree | Marsala Wine |  
Seasonal Fresh Truffle

## Redefined Timeless Western

- ❖ Mediterranean Chicken Marbella  
with Mix Olives in Capers & Raisins Sauce
- ❖ Braised Japanese Scallops, Octopus  
& Mussels in White Wine Emulsions
- ❖ Summer Vegetable Ratatouille 🍷  
in Tomato Compote & Mix Olives
- ❖ Steamed Fragrant Saffron Jollof Rice 🍷  
with Pistachio & Cranberry

## Whispers of the Orient

- ❖ Soy Braised French Duck Breast  
with Baby Carrot & Asparagus
- ❖ Oven Baked Norwegian Salmon  
with Pickled Pink Ginger in Sake Beurre Blanc
- ❖ Braised Monkey Head Mushrooms  
with Baby Abalone, Broccoli And Carrots
- ❖ Mix Seafood "Laksa" Farfalle  
with Cherry Tomato & Laksa Leaves

## Beverage

- ❖ Refresh Pink Guava

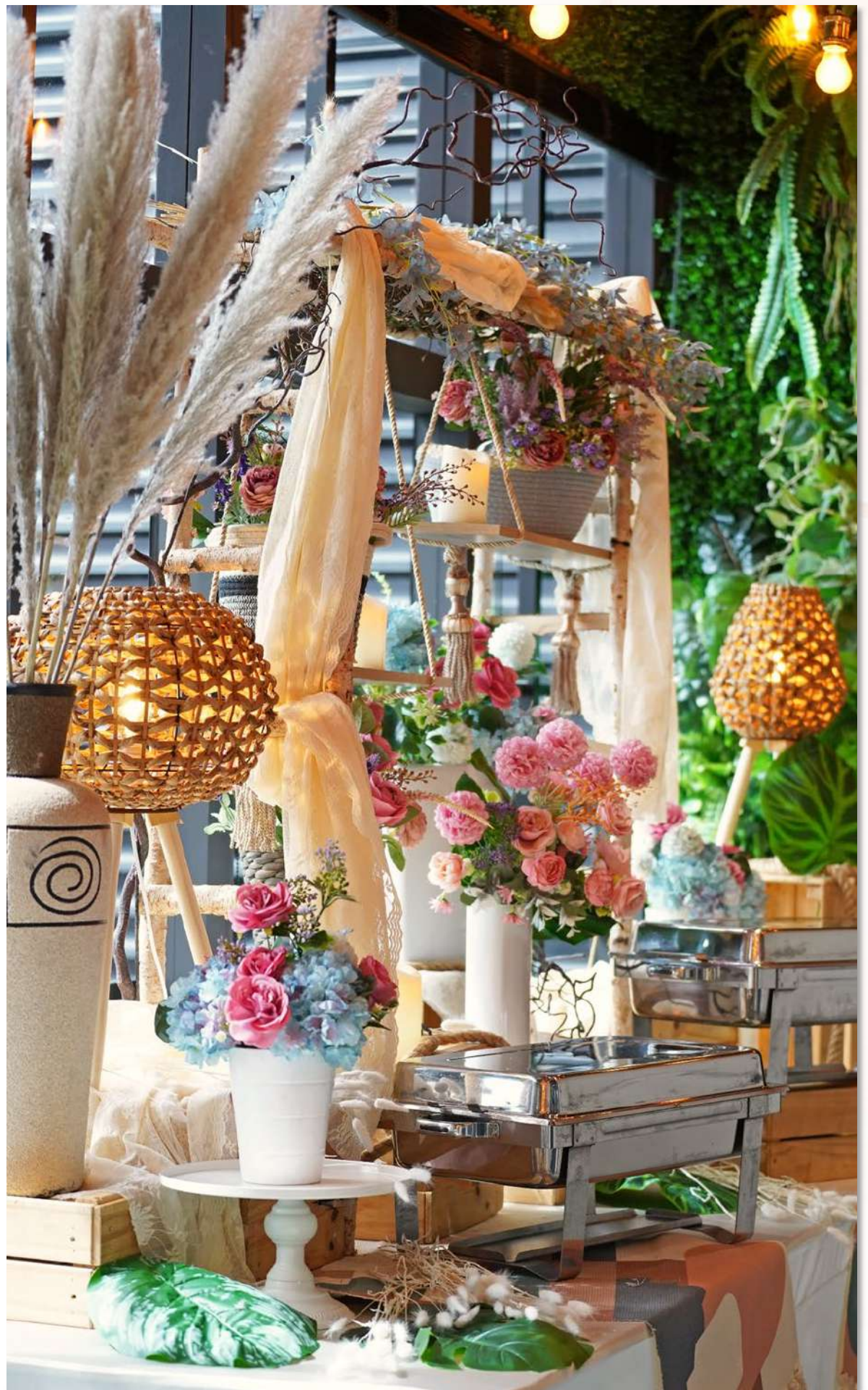
# A CELEBRATION OF LOVE AND TASTE

From intimate gatherings to grand celebrations, our dedicated team works closely with you on your wedding that reflects your style and vision. We bring premium catering and refined aesthetics to every detail of your special day.



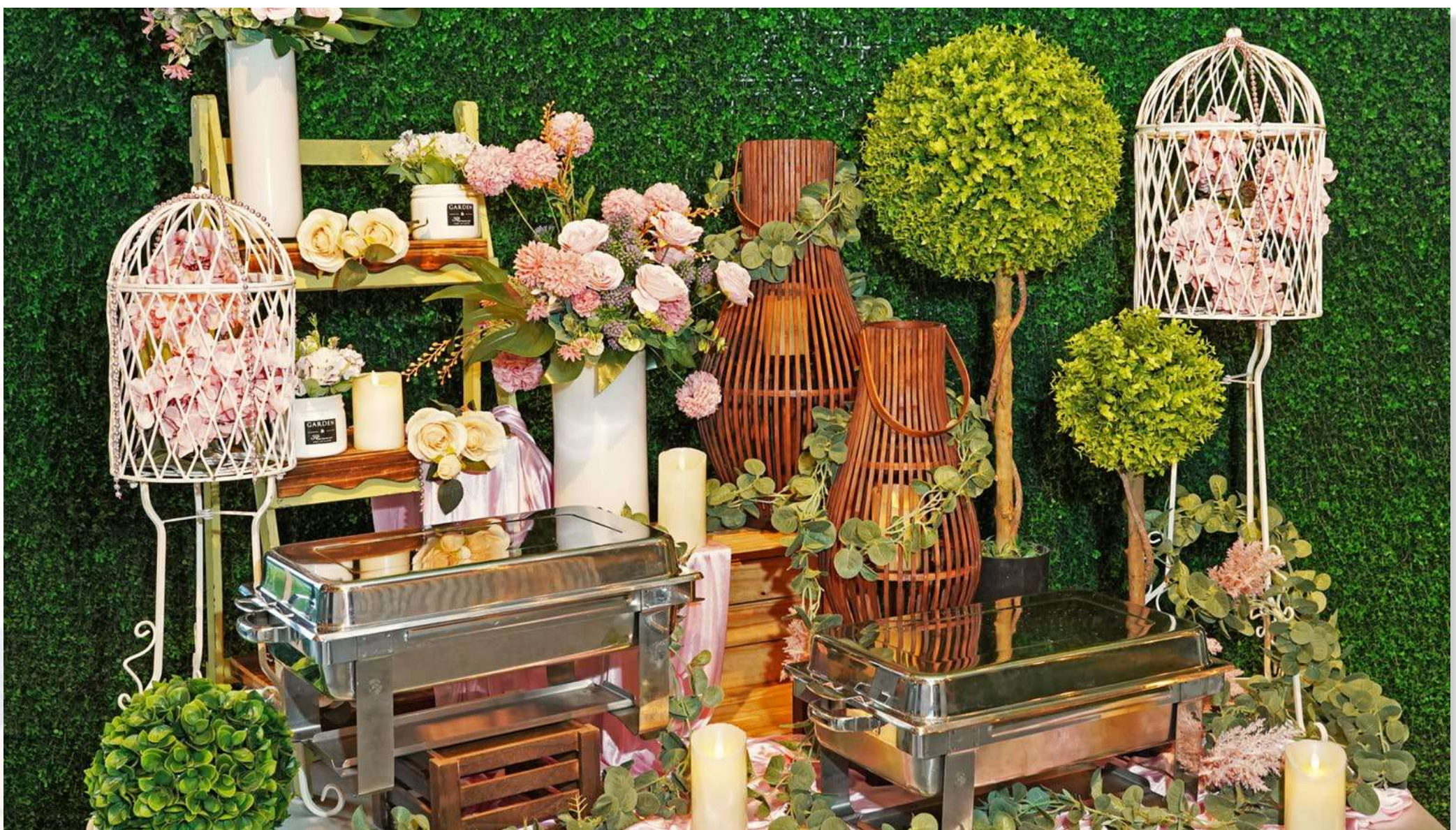
# BOHEMIAN WILDERNESS

A free-spirited and carefree theme that features colorful accents, eclectic decor, and a relaxed atmosphere.



# HAVANA BLUSH

A timeless and elegant theme that features soft colors,  
delicate flowers, and romantic details.



# SAGE GARDEN

An enchanting earthy elegance with a touch of green that features lush greenery, creates a secret garden oasis perfect for an unforgettable celebration.



# ELEVATE YOUR EXPERIENCE

A truly great wedding lies in the details that make your guests feel cherished. Our optional beverage enhancements provide an extra touch of warmth and comfort throughout your celebration.

Enhance your menu with artisanal coffee featuring the premium quality of Nespresso or keep the atmosphere vibrant with our chilled specialty fruit punches. These curated selections are more than just refreshments; they are a gesture of hospitality, ensuring every guest enjoys an unparalleled experience as they celebrate your love story.

## A TOAST TO NEW BEGINNINGS

Toast to new beginnings with our curated beverage enhancements, designed to bring a layer of refinement to your celebration. We believe every moment of your special day should be as seamless as it is memorable, from the first refreshing sip to the final post-dinner brew.

- ❖ **Free flow Beer & Wine for 3 hours at \$58++.**  
*(includes 1 bar crew, chilling box with Ice and glasses)*
- ❖ **Red/White Wine per bottle at \$55/bottle (min. 24 bottles).**  
*(includes 1 bar crew, chilling box with Ice and glasses)*
- ❖ **Tiger Beer per can at \$216/carton (24 cans) (min. 2 cartons).**
- ❖ **Free flow juices, soft drink and stilled water for 2 hours at \$10 pax.**

*All prices are before transport, GST & Service Charges.*

# ALL—INCLUSIVE ELEGANCE

## Culinary Experience

- ❖ **Chef-Curated Menu:** A bespoke, sumptuous spread designed by our award-winning culinary team.
- ❖ **Exclusive Food Tasting:** Complimentary tasting for 10 guests at our premises (select dishes).

## Elegant Table Settings for Sit-down Buffet

- ❖ Luxurious porcelain tableware, glassware, and soft napkins.
- ❖ 5ft round tables adorned with linen, overlay/runner, cushion chair with seat covers and fresh floral centre piece.
- ❖ **For the VIP:** 2 VIP tables with show plates, specialty sash decor, and personalized plating.
- ❖ Uniformed manager, chef, and service team onsite.

## Luxurious Standing Buffet

- ❖ 5 Bistro Tables for standing buffet menu without centerpiece, additional at \$50/table.
- ❖ Luxurious porcelain tableware, glassware, and soft napkins.
- ❖ Uniformed manager and service team onsite.

## Beverage Services

- ❖ **Welcome refreshments:** Complimentary soft drinks for 30 minutes pre-reception.
- ❖ Free-flow cordials and soft drinks during reception.

## Event Essentials

- ❖ 5 Bistro Tables (1 per 50 guests) for standing buffet menu.
- ❖ Wedding favors (1 per dining guest), guest book, Ang Bao box, and registration/album tables with elegant linens.
- ❖ Uniformed manager, chef, and service team onsite.
- ❖ Dedicated staff for tea ceremony assistance if required.
- ❖ **Waived Fees:** No transportation or catering surcharges.

## Complimentary Upgrades

Elevate your celebration with tiered perks:

- ❖ **Grand Celebrations (150 pax):** Champagne Tower with 2 bottles of Prosecco or Sparkling Wine.
- ❖ **Luxe Moments (200 pax):** Wedding cupcake dessert station (worth \$300+).
- ❖ **Ultimate Extravaganza (250 pax):** Pre-cocktail Canapés (3 items) for 30 minutes.
- ❖ **Diamond Soirée (300 pax):** Choose either a 30L Tiger Beer Barrel (Standing buffet) OR 1 bottle of red/white wine per table (Sit-down buffet)

## Surcharge

- ❖ **Late-Night Fee:** \$60/hour, per staff (\$65.40 incl. GST) after 11PM.
- ❖ Package excludes floral and decorations

At Purple Sage, we believe your wedding feast should be as extraordinary as your love story: crafted with passion, presented with elegance, and savored in moments that become timeless.

Each dish in this menu is a tribute to your journey— a symphony of flavors as unique as your bond, plated with the same care with which you have chosen one another.

It is our deepest honor to be part of your day. Thank you for letting us add a sprinkle of culinary magic to the story you will tell for generations.

With love and gratitude,

*Purple Sage*