



### An Enchanted Prelude

Garden of Eternal Blossoms

Cherry Tomatoes | Japanese Cucumbers | Citrus Peel | Toasted Nuts | House Dressing

Japanese Style Potato Salad 🔊

Cherry Tomatoes | Pickled Radish | Pink Ginger | Roasted Sesame Dressing

### Spice of Unity – DIY Station

Signature Purple Sage Laksa

Tiger Prawns | Quail Egg | Bean Curd | Sambal | Laksa Leaf | Lemak Gravy

### Symphony of Two Hearts

Teriyaki Chicken with Duo Sesame & Japanese Pickles

Crisp Fish Goujons with Tartar Sauce

Breaded Ebi Prawns with Salted Egg Mayo & Curry Leaf

Chipolata Sausage with Caramelized Onions & Chicken Rosmarino Jus Gras

Japanese Style Rooted Vegetable Curry with Silken Tofu 🔊

Steamed Japonica Rice with Roasted Sesame Seed 🔊

### Sweet Infinity

Petit Red Velvet Cake Frosted with Chantilly Cream Cheese

Deluxe Macarons in Pastel Hues

### Beverage

Tropical Fruit Punch

### \$29.80 PER PAX

(\$32.48 including GST)

11 ITEMS

Minimum 100 Pax



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### An Enchanted Prelude

Garden of Eternal Blossoms

Cherry Tomatoes | Japanese Cucumbers | Citrus Peel | Toasted Nuts | House Dressing

Roasted Mushroom & Pasta Salad 🥒

Truffle Salsa | Fresh Herbs | Parmesan Cheese | Pesto Mayo

### Truffled Whisper

Truffle Scented Cream of Mushroom with Soft Rolls

### Love in a Shooter – Live Station

Japanese Cold Buckwheat Soba

Jumbo Lump Crab | Tobiko | Japanese Pickles | Dashi

### Symphony of Two Hearts

Hickory Chicken with Caramelized Pineapple and Bell Pepper

Citrus Sweet Fish Fillet with Trio Capsicum

Beef Shepherd's Pie with Cheesy Potato Crust

Wok Fried Oceanic Seafood with Purple Sage's X.O. Sauce

Stir-Fried Harvest of Spring Vegetable

Fusilli Aglio Olio with Trio Mushrooms

Garlic Butter Rice with Fresh Mediterranean Herb

### Sweet Infinity

Chilled Cheng Teng with Dried Longan & Winter Melon

New York Cheesecake with Chocolate Crumble

### Beverage

Iced Lemon Tea



(\$39.02 including GST)

12 ITEMS

Minimum 100 Pax





### An Enchanted Prelude

Garden of Eternal Blossoms

Cherry Tomatoes | Japanese Cucumbers | Citrus Peel | Toasted Nuts | House Dressing

Salt Baked Beetroot Salad 🔊

Candid Orange | Toasted Walnut | Raisins | Balsamic Vinaigrette

Charcuterie Board

Chicken Ham | Turkey Ham | Smoked Duck | Beef Pastrami

### Harmony of Hearts

Oven Baked Boneless Chicken with Sauteed Mushrooms & Chicken Jus Gras

Sustainable Barramundi Pizzaliola with Olives & Smoked Tomato Cream

Angus Meat Ball & Potatoes In Pepperry Seranade

Oceanic Seafood Al Gratin with Mornay Moonlight

Charred Seasonal Vegetable – Mediterranean Style 🔊

Truffle Braised Ee Fu Noodles with Mix Mushrooms

Steamed Saffron Rice Pilaf with Dried Fruits & Almond Flakes

### Ocean's Ballet – Live Station

Poached Blue Ocean Prawn Tortelini

Curry Leaves | Dry X.O. | Salted Egg Espuma

### *Spice of Unity – DIY Station*

Signature Purple Sage Laksa

Tiger Prawns | Quail Egg | Bean Curd | Sambal | Laksa Leaf | Lemak Gravy

### Sweet Eternity

Assorted French Patisseries

Deluxe Macarons | Choux Puffs | Éclairs

Fresh Seasonal & Tropical Cut Fruits Platter

Matcha Mousse Cake with Roasted Goma Cream

### Beverage

Iced Lemon Tea



\$42.80 PER PAX

(\$46.65 including GST)

15 items

Minimum 100 Pax





### RECEPTION PACKAGE (BUFFET STYLE)

- A sumptuous Buffet created by our team of creative chefs
- 1 Complimentary Service Staff for every 150 pax
- + Complimentary Biodegradable Disposable wares and cutlery
- + Floral arrangements for Buffet Décor
- + Specially created wedding theme (choose from Sage Garden, Bohemian Wilderness or Havana Blush)
- + Complimentary Food Tasting for 6 pax with selected items only



### Extras & Customizations

UNIFORM SERVICE STAFF:	COCKTAIL TABLE WITH DRESSING:
\$150 (\$163.50 inclusive of GST) each	\$50 (\$54.50 inclusive of GST) each
cushion chairs with seat covers: \$10 (\$10.90 inclusive of GST) each	\$9/pax (\$9.81 inclusive of GST) each
\$5/pax (\$5.45 inclusive of GST) each	*15/pax (\$16.35 inclusive of GST) each min 50 pcs

### Note

- ❖ Transportation Fee of \$150 applies (\$163.50 inclusive of GST).
- To discuss any additional vegetarian options, please reach out to our wedding catering consultants.
- ❖ All photos are for illustration purposes only.

All prices are subject to changes & prevailing GST.

Purple Sage Group Pte Ltd reserves the right to exchange any menu items if some items are not available due to availability.



### 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.









# Page Garden

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







### Pavor the Love

Heartfelt congratulations on your wedding! We believe exceptional cuisine elevates celebrations, and we are passionate about crafting unforgettable dining experiences. Our culinary artisans create menus reflecting your unique love story, using the freshest ingredients to delight your guests. From canapés to feasts, we curate every detail with care. More than caterers, we are partners in your celebration, working closely with you to design a bespoke menu that complements your wedding. We are committed to seamless service, allowing you to savor every moment. At Purple Sage, we create memories, not just meals, and we are honored to be considered and promise a culinary experience as extraordinary as your love.