

PURPLE  
SAGE

L U X U R Y

Wedding



# SYMPHONY OF JOY

(MINIMUM 100 PAX)

## 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.*

Chilled Cheng Teng  
*with Peach Gum & Compressed Pear*

## Beverage

Tropical Fruit Punch

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



# ETERNAL SERENADE

(MINIMUM 100 PAX)

## Canapes

- ❖ 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
- ❖ Okinawa Brown Sugar Tau Suan  
with Mochi Youtiao

## 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

- ❖ Pink Guava

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



# 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.

## 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.

## Complimentary Upgrades

Elevate your celebration with tiered perks:

- ◆ We offer tiered benefits periodically. Please contact us to ascertain further details regarding our current offerings.

## Seamless Support

- ◆ Uniformed manager, chef, and service team onsite.
- ◆ **Waived Fees:** No transportation or catering surcharges.

## Surcharge

- ◆ Please contact us for more information on surcharge.
- ◆ Package excludes florals 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*

+65 6396 6990

| [sales@purplesage.com.sg](mailto:sales@purplesage.com.sg)

| [purplesage.com.sg](http://purplesage.com.sg)