



**SPARK & FLAME
CATERING**

DAZZLING CHRISTMAS PACKAGE 2018

CHRISTMAS MENU A

STARTER

Rainbow Slaw Salad
Seafood Cocktail
Deluxe Japanese Sushi & Maki Platter

SOUP

Classic Cream of Pumpkin

MAIN COURSE

Christmas Garlic Butter Rice with Almond & Raisins
Christmas Seafood Spaghetti
Sliced Turkey Breast with Cranberry Sauce
Baked Fish with Spinach Cream Sauce
Stir Fried Beef with Black Pepper
Sambal Prawn
Baked Mussel with Capsicum
Garlic Herbed Roasted Vegetables

DESSERT

Bread & Butter Pudding with Raisins
Mini Chocolate Éclair
*Complimentary Christmas Log Cake (500g)

BEVERAGE

Refreshing Orange Cordial
Iced Water

(Minimum 30 Persons)

Price is subject to 10% Service Charge



For enquiries, please contact (Ms) Ida Isnin: 9105 6082

DAZZLING CHRISTMAS PACKAGE 2018

CHRISTMAS MENU B

STARTER

Mixed Garden Green Salad with Turley Bacon Bits & Chef's Dressing
Classic Tuna Salad
Deluxe Cold Dish Platter
(*Salad Prawn, Cheese Fish Finger, Smoked Duck, Pacific Clams*)

SOUP

Cream of Mushroom

MAIN COURSE

Christmas Turkey Ham Fried Rice
Christmas Seafood Spaghetti Aglio Olio
Sliced Turkey Breast with Cranberry Sauce
Lamb Stew with Carrot & Potato
Baked Salmon with Lemon & Caper Sauce
Garlic Butter Prawn
Oven Baked Scallop
Sautéed Broccoli & Mushroom

DESSERT

Bread & Butter Pudding with Raisins
Mini Assorted Swiss Roll
*Complimentary Christmas Log Cake (500g)

BEVERAGE

Refreshing Lemonade Cordial
Iced Water

(Minimum 30 Persons)

Price is subject to 10% Service Charge



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DAZZLING CHRISTMAS PACKAGE 2018

CHRISTMAS MENU C

STARTER

Chef's Caesar Salad with Smoked Salmon
(Tossed with Egg, Croutons & Parmesan)
Potato Egg & Mayo Salad
Japanese Chicken Yakitori Skewers

SOUP

Minestrone Soup

MAIN COURSE

Christmas Garlic Butter Rice with Shredded Chicken
Creamy Mushroom Pasta
Sliced Turkey Breast with Cranberry Sauce
Stir Fried Beef with Green Peppercorn Sauce
Baked Salmon with Asparagus Sauce
Fragrant Cereal Prawn
Seafood Gratin
Sautéed French Beans, Celery, Carrot & Shitake Mushroom
(With Garlic & Butter)

DESSERT

Bread & Butter Pudding with Raisins
Mini Assorted Cheesecake
*Complimentary Christmas Log Cake (500g)

BEVERAGE

Refreshing Fruit Punch
Iced Water

(Minimum 30 Persons)



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SPARK & FLAME CATERING

- ❖ Dazzling Christmas **Weekday Package:** \$35.00+ Per Person (Mondays to Thursdays)
- ❖ Dazzling Christmas **Weekend Package:** \$40.00+ Per Person (Fridays to Sunday & PH)

MINIMUM SPENDING REQUIREMENT(S) WITH 3 HOURS DURATION:-

PRIVATE DINING AREA (MAXIMUM SEATING CAPACITY OF 50 PERSONS)		
DAY	LUNCH	DINNER
MONDAYS – THURSDAYS	\$1,200	\$1,800
FRIDAYS – SUNDAYS & PHs	\$1,800	\$2,400
MAIN DINING AREA (MAXIMUM SEATING CAPACITY OF 120 PERSONS)		
DAY	LUNCH	DINNER
MONDAYS – THURSDAYS	\$2,400	\$3,000
FRIDAYS – SUNDAYS & PHs	\$3,000	\$3,600

**Weekend Charges apply for Christmas Eve & Christmas Day (24th & 25th December 2018)*

ABOVE PACKAGE INCLUDES THE FOLLOWING:

- Complimentary usage of venue for 3 Hours
- Sumptuous Christmas Menu with Complimentary Log Cake (500g)
- Exclusive table settings with Christmas Decorations
- In House Sound System with background music
- Service Team & 1 Manager on Duty

JOLLY ADD-ONS:

- Dessert Table with Christmas Decorations & 6 Dessert Items is priced from \$600.00+ onwards* *depending on dessert items required*
- Whole Turkey with Roasted Vegetables & Cranberry Sauce (4.5kg) can be arranged at \$100.00+
- Whole Honey Baked Chicken Ham (1.5kg) can be arranged at \$45.00+
- Christmas Muffins Basket (10 Pieces) can be arranged at \$35.00+

ENTERTAINMENT:

- Rental of Stage with Skirting is priced at \$400+ - \$600+ depending on size
- Emcee/Host can be arranged at \$2,500.00+ (3-Hours Duration)
- Professional Photographer with Photo-booth Set Up can be arranged at \$1,600.00+ (3-Hours Duration)

Price is subject to 10% Service Charge

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