



Category 1 – SQ Refreshment

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



[Catering 101]
SQ
Refreshment 1

\$5 per pax
MOQFD 15 pax

Email:
Phone:

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 2 items			
WM Egg Mayo Sandwich	WM Cheese Sandwich	WM Tuna Sandwich	
Baked Burrito	Turkey Bacon Quiche	Spinach & Mushroom Quiche	
Mushroom Puff	Chicken Pie	Tuna Puff	
Plain Croissant	Chocolate Danish	Raisin Swirl Danish	
Chocolate Tea Cake	Banana Cake	Honey Tea Cake	
Coffee Swiss Roll	Strawberry Swiss Roll	Lime & Raisin Swiss Roll	
Chocolate Éclair	Vanilla Choux Puff	Chocolate Brownie	
New York Cheese Cake	Egg Tart	Cake Lapis (Vegan)	
Kueh Putri Salat (Vegan)	Kueh Lapis (Vegan)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 102]
SQ
Refreshment 2

\$7 per pax
MOQFD 13 pax

Email:
Phone:

Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 3 items			
WM Egg Mayo Sandwich	WM Cheese Sandwich	WM Tuna Sandwich	
Baked Burrito	Turkey Bacon Quiche	Spinach & Mushroom Quiche	
Mushroom Puff	Chicken Pie	Tuna Puff	
Plain Croissant	Chocolate Danish	Raisin Swirl Danish	
Chocolate Tea Cake	Banana Cake	Honey Tea Cake	
Coffee Swiss Roll	Strawberry Swiss Roll	Lime & Raisin Swiss Roll	
Chocolate Éclair	Vanilla Choux Puff	Chocolate Brownie	
New York Cheese Cake	Egg Tart	Cake Lapis (Vegan)	
Kueh Putri Salat (Vegan)	Kueh Lapis (Vegan)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 103]
SQ
Refreshment 3
\$9 per pax
MOQFD 10 pax

Email:
Phone:

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 4 items			
WM Egg Mayo Sandwich	WM Cheese Sandwich	WM Tuna Sandwich	
Baked Burrito	Turkey Bacon Quiche	Spinach & Mushroom Quiche	
Mushroom Puff	Chicken Pie	Tuna Puff	
Plain Croissant	Chocolate Danish	Raisin Swirl Danish	
Chocolate Tea Cake	Banana Cake	Honey Tea Cake	
Coffee Swiss Roll	Strawberry Swiss Roll	Lime & Raisin Swiss Roll	
Chocolate Éclair	Vanilla Choux Puff	Chocolate Brownie	
New York Cheese Cake	Egg Tart	Cake Lapis (Vegan)	
Kueh Putri Salat (Vegan)	Kueh Lapis (Vegan)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 104]
SQ
Refreshment 4

\$11 per pax
MOQFD 8 pax

Email: Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 5 items			
WM Egg Mayo Sandwich	WM Cheese Sandwich	WM Tuna Sandwich	
Baked Burrito	Turkey Bacon Quiche	Spinach & Mushroom Quiche	
Mushroom Puff	Chicken Pie	Tuna Puff	
Plain Croissant	Chocolate Danish	Raisin Swirl Danish	
Chocolate Tea Cake	Banana Cake	Honey Tea Cake	
Coffee Swiss Roll	Strawberry Swiss Roll	Lime & Raisin Swiss Roll	
Chocolate Éclair	Vanilla Choux Puff	Chocolate Brownie	
New York Cheese Cake	Egg Tart	Cake Lapis (Vegan)	
Kueh Putri Salat (Vegan)	Kueh Lapis (Vegan)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



[Catering 201]

SQ Buffet 1

\$12 per pax

MOQFD 15 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Signature Golden Fried Rice with Egg Floss		WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)		Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa		WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng		WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 1 item			
Chocolate Éclair		New York Cheese Cake	Cake Lapis (Vegan)
Vanilla Choux Puff		Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Siao Bai Chye with Mushroom (Vegan)		Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)		Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
Egg Bean Curd in Chilli Crab Sauce *DF		Tahu Goreng with Peanut Sauce (Vegan) *DF	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) *DF
Plant Base Meatball with Caramelised Onion in Mushroom Gravy		Plant Base Fish Finger (Vegan) *DF	

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken		Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
Grilled Teriyaki Chicken		Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
Oven Baked Chicken with Mushroom Gravy		Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper



[Catering 201]

SQ Buffet 1

\$12 per pax

MOQFD 15 pax

Four Seasons Catering Pte Ltd

Email: catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Fish and Seafood			
Please select 1 item			
	Italian Braised Fish In Spicy Tomato Sauce	Grilled Fish with Capsicum in Black Pepper Sauce	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
	Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce
	Battered Fish Fillet with Strawberry Sweet & Sour Sauce *DF	Battered Fish Fillet with Chile Con Queso *DF	Paprika Prawn Fritter *DF

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong (Paper Box Dispenser)	Pandan Infused Lemongrass (Paper Box Dispenser)	Citron Yuzu Honey (Paper Box Dispenser)

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 202]

SQ Buffet 2

\$14 per pax

MOQFD 13 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
	WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
	WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
	WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 2 items			
	Chocolate Éclair	New York Cheese Cake	Cake Lapis (Vegan)
	Vanilla Choux Puff	Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)
	Chocolate Danish	Raisin Swirl Danish	Baked Burrito

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
	Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
	Egg Bean Curd in Chilli Crab Sauce *DF	Tahu Goreng with Peanut Sauce (Vegan) *DF	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) *DF
	Plant Base Meatball with Caramelised Onion in Mushroom Gravy	Plant Base Fish Finger (Vegan) *DF	

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
	Grilled Teriyaki Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
	Oven Baked Chicken with Mushroom Gray	Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper

Fish and Seafood			
Please select 1 item			



[Catering 202]

SQ Buffet 2

\$14 per pax

MOQFD 13 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Battered Fish in Thai Style Sweet Chilli Lime *DF	Battered Fish with Capsicum in Black Pepper Sauce *DF	Battered Fish Fillet with Caramelised Onion & Sambal Turmis *DF
Battered Fish Fillet with Chile Con Queso *DF	Battered Fish Fillet with Strawberry Sweet & Sour Sauce *DF	Italian Braised Fish In Spicy Tomato Sauce
Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce

Beverages (Complimentary Water will be provided)

Please select 1 item

Peach Oolong (Paper Box Dispenser)	Pandan Infused Lemongrass (Paper Box Dispenser)	Citron Yuzu Honey (Paper Box Dispenser)

Details of Event (for Customer to fill in)

Person in Charge:	No of Pax:
Contact Number:	Date of Event:
Is there Lift Access:	Yes / No
(if No) Number of floors:	Eating Time:
Billing Address:	End Time (for cleaning up):
Event Venue:	
Remarks / Request:	
For Catering with Offshore Delivery	
Ferry Timing:	Person in Charge:
Frequency of Ferry:	Contact Number:
Estimated travelling time:	Remarks:



[Catering 203]
SQ Buffet 3
\$16 per pax
MOQFD 10 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
	WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
	WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
	WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 1 item			
	Chocolate Éclair	New York Cheese Cake	Cake Lapis (Vegan)
	Vanilla Choux Puff	Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)
	Chocolate Danish	Raisin Swirl Danish	Baked Burrito

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
	Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
	Egg Bean Curd in Chilli Crab Sauce *DF	Tahu Goreng with Peanut Sauce (Vegan) *DF	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) *DF
	Plant Base Meatball with Caramelised Onion in Mushroom Gravy	Plant Base Fish Finger (Vegan) *DF	

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken	Signature Curry Chicken	Signature Rendang Chicken
	Grilled Teriyaki Chicken	Stewed Tomato Spiced Butter Chicken	Steamed Soya Chicken with Scallion
	Oven Baked Chicken with Mushroom Gravy	Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper



[Catering 203]
SQ Buffet 3
\$16 per pax
MOQFD 10 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Fish and Seafood			
Please select 1 item			
Grilled Fish with Garlic Butter Sauce		Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce
Miso Garlic Baked Fish Fillet		Wok Toss Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves	Black Pepper Prawn with Bell Pepper
Sambal Mussels with Caramelised Onion		Wok Tossed Mussels Aglio Olio	Wok Tossed Prawn in Spicy Sambal & Onion

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Peach Oolong (Paper Box Dispenser)		Pandan Infused Lemongrass (Paper Box Dispenser)	Citron Yuzu Honey (Paper Box Dispenser)

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 204]

SQ Buffet 4

\$18 per pax

MOQFD 8 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
	WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
	WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
	WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 1 item			
	Chocolate Éclair	New York Cheese Cake	Cake Lapis (Vegan)
	Vanilla Choux Puff	Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)
	Chocolate Danish	Raisin Swirl Danish	Baked Burrito

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
	Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
	Egg Bean Curd in Chilli Crab Sauce *DF	Tahu Goreng with Peanut Sauce (Vegan) *DF	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) *DF
	Plant Base Meatball with Caramelised Onion in Mushroom Gravy	Plant Base Fish Finger (Vegan) *DF	

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
	Grilled Teriyaki Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
	Oven Baked Chicken with Mushroom Gravy	Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper



[Catering 204]

SQ Buffet 4

\$18 per pax

MOQFD 8 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Fish and Seafood			
Please select 2 items			
	Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce
	Miso Garlic Baked Fish Fillet	Wok Toss Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves	Black Pepper Prawn with Bell Pepper
	Sambal Mussels with Caramelised Onion	Wok Tossed Mussels Aglio Olio	Wok Tossed Prawn in Spicy Sambal & Onion

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong (Paper Box Dispenser)	Pandan Infused Lemongrass (Paper Box Dispenser)	Citron Yuzu Honey (Paper Box Dispenser)

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 3 – Packed Meal

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



[Catering 301]
Packed Meal 1
\$5 per pax
MOQFD 20 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Signature Golden Fried Rice with Diced Chicken & Egg Floss		WG Seafood Sambal Fried Rice	WG Japanese Fried Rice with Prawns, Garlic, Egg, Seaweed & Mayo
WG Seafood Thai Style Fried Kuay Teow		WG Signature Dry Laksa with Sea Prawn, Ajitsuke Tamago, Sakura Ebi	WG Seafood Fried Hokkien Noodle with Chives, Lime & Sambal
WG Seafood Penne Aglio Olio		WG Penne Bolognese	WG Penne Arrabbiata with Plant Base Meat Ball (Vegetarian)
WG Yang Chow Fried Rice with Mixed Vegetables & Mock Chicken Char Siew		WG Sin Chow Bee Hoon with Vegetables & Plant base Fish Cake (Vegan)	Whole Wheat Mediterranean Couscous (Vegan)

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 302]
Packed Meal 2
\$7 per pax
MOQFD 15 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)				
Please select 1 item				
WG Steamed Rice				

Snack and Pastry			
Please select 1 item			
Chicken Chipolata with Mushroom Gravy		Steamed Satay Meat Ball	Steamed Chicken Siew Mai
Fried Wanton *DF		Plant Base Fish Finger (Vegan) *DF	Gyoza (Vegan) *DF
Spring Roll (Vegan) *DF		Seafood Croquette *DF	Chicken Ngoh Hiong *DF

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Siao Bai Chye with Mushroom (Vegan)		Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)		Cauliflower with Bell Pepper (Vegan)	Stir Fried Cabbage with Carrot (Vegan)
Plant Base BBQ Sauce Chicken Char Siew (Vegan)		Braised Egg	Sambal Boil Egg

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken *DF		Garlic Miso Chicken	Aromatic Rendang Chicken
Creamy Garlic Baked Chicken		Oven Baked Chicken with Mushroom Gravy	Steamed Soya Chicken with Scallion
Grilled Teriyaki Chicken		Stewed Tomato Spiced Butter Chicken	Wok Fried Ginger Scallion Chicken

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery



[Catering 302]
Packed Meal 2
\$7 per pax
MOQFD 15 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 303]
Packed Meal 3
\$10 per pax
MOQFD 12 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Signature Golden Fried Rice with Egg Floss		WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)		Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa		WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng		WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 1 item			
Chicken Chipolata with Mushroom Gravy		Steamed Satay Meat Ball	Steamed Chicken Siew Mai
Fried Wanton *DF		Plant Base Fish Finger (Vegan) *DF	Gyoza (Vegan) *DF
Spring Roll (Vegan) *DF		Seafood Croquette *DF	Chicken Ngoh Hiong *DF

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Siao Bai Chye with Mushroom (Vegan)		Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)		Cauliflower with Bell Pepper (Vegan)	Stir Fried Cabbage with Carrot (Vegan)
Plant Base BBQ Sauce Chicken Char Siew (Vegan)		Braised Egg	Sambal Boil Egg

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken *DF		Garlic Miso Chicken	Aromatic Rendang Chicken
Creamy Garlic Baked Chicken		Oven Baked Chicken with Mushroom Gravy	Steamed Soya Chicken with Scallion
Grilled Teriyaki Chicken		Stewed Tomato Spiced Butter Chicken	Wok Fried Ginger Scallion Chicken

Fish and Seafood			
Please select 1 item			



[Catering 303]
Packed Meal 3
\$10 per pax
MOQFD 12 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Italian Braised Fish In Spicy Tomato Sauce	Grilled Fish with Capsicum in Black Pepper Sauce	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce

Beverages (Complimentary Water will be provided)

Please select 1 item

Drinking Water (Tetra Pack)			

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 304]
Packed Meal 4
\$12 per pax
MOQFD 10 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Steamed Rice	Item 2	Item 3
Item 4	Item 5	Item 6
Item 7	Item 8	Item 9

Snack and Pastry

Please select 2 items

Strawberry Swiss Roll	Coffee Swiss Roll	Lime & Raisin Swiss Roll
Chocolate Tea Cake	Honey Tea Cake	Honey Tea Cake
Kueh Putri Salat (Vegan)	Cake Lapis (Vegan)	Vanilla Choux Puff

Vegetable, Egg, Soy and Soup

Please select 1 item

Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Cauliflower with Bell Pepper (Vegan)	Stir Fried Cabbage with Carrot (Vegan)
Plant Base BBQ Sauce Chicken Char Siew (Vegan)	Braised Egg	Sambal Boil Egg

Poultry and Meat

Please select 1 item

Signature Four Seasons Chicken *DF	Garlic Miso Chicken	Aromatic Rendang Chicken
Creamy Garlic Baked Chicken	Oven Baked Chicken with Mushroom Gravy	Steamed Soya Chicken with Scallion
Grilled Teriyaki Chicken	Stewed Tomato Spiced Butter Chicken	Wok Fried Ginger Scallion Chicken

Fish and Seafood

Please select 2 items

Italian Braised Fish In Spicy Tomato Sauce	Grilled Fish with Capsicum in Black Pepper Sauce	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce
Prawn Fritter with Mentaiko Mayo *DF	Tempura Lava Shrimp Ball *DF	Paprika Prawn Fritter *DF



[Catering 304]
Packed Meal 4
\$12 per pax
MOQFD 10 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)				
Please select 1 item				
Drinking Water (Tetra Pack)				

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 305]
Packed Meal 5
\$25 per pax
MOQFD 5 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Signature Golden Fried Rice with Diced Chicken & Egg Floss		WG Seafood Sambal Fried Rice	WG Japanese Fried Rice with Prawns, Garlic, Egg, Seaweed & Mayo
WG Seafood Thai Style Fried Kuay Teow		WG Signature Dry Laksa with Sea Prawn, Ajitsuke Tamago, Sakura Ebi	WG Seafood Fried Hokkien Noodle with Chives, Lime & Sambal
WG Seafood Penne Aglio Olio		WG Penne Bolognese	WG Penne Arrabbiata with Plant Base Meat Ball (Vegetarian)
WG Yang Chow Fried Rice with Mixed Vegetables & Mock Chicken Char Siew		WG Sin Chow Bee Hoon with Vegetables & Plant base Fish Cake (Vegan)	Whole Wheat Mediterranean Couscous (Vegan)

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Osmanthus Scented Vegetables		Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
Cauliflower Steaks with Herb Salsa Verde (Vegan)		Roasted Brussel Sprouts In Garlic, Thyme And Lemon Salt (Vegan)	Roasted Kabocha with Maple Syrup and Ginger (Vegan)

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken *DF		Roasted Chicken Provençal with Olives And Onion	Miso Honey Garlic Grilled Chicken Thigh
Chicken Dijon and Caramelized Onion Stew		Chicken Parmigiana in Tomato Cream	Pan-Roasted Chicken with Grapes, Garlic, And Rosemary
Slow Cooked Beef and Mushroom Ragout		Beef Meatball Stew with Cabbage & Tomato sauce	Oriental Braised Duck
Signature Mutton Rendang		Signature Beef Rendang	

Fish and Seafood			
Please select 2 items			
Italian Braised Barramundi in Spicy Tomato Sauce		Baked Barramundi with Herb Sauce and Capers	Steamed Barramundi In Superior Soy Sauce



[Catering 305]
Packed Meal 5
\$25 per pax
MOQFD 5 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

	Grilled Salmon with Garlic Butter Sauce		Grilled Salmon Fillet with Creamy Dill Sauce	Garlic Butter Black Mussels Confit Tomato, Onion, Rustic Baguette
	Wok Tossed Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves		Buttery Shrimp with Peas and Potatoes	Wok Tossed Prawn in Spicy Sambal & Onion

Dessert and Fruits			
Please select 1 item			
	Deluxe Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls
	Chilled Mango Pomelo Sago	Chilled Peach Gum Sweet Soup	Almond and Fruit Jelly with Pineapple and Chia Seeds
	Chilled Passion Fruit Aiyu Jelly		

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Drinking Water (Tetra Pack)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 306] Packed Meal 6

\$30 per pax
MOQFD 5 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Signature Golden Fried Rice with Diced Chicken & Egg Floss		WG Seafood Sambal Fried Rice	WG Japanese Fried Rice with Prawns, Garlic, Egg, Seaweed & Mayo
WG Seafood Thai Style Fried Kuay Teow		WG Signature Dry Laksa with Sea Prawn, Ajitsuke Tamago, Sakura Ebi	WG Seafood Fried Hokkien Noodle with Chives, Lime & Sambal
WG Seafood Penne Aglio Olio		WG Penne Bolognese	WG Penne Arrabbiata with Plant Base Meat Ball (Vegetarian)
WG Yang Chow Fried Rice with Mixed Vegetables & Mock Chicken Char Siew		WG Sin Chow Bee Hoon with Vegetables & Plant base Fish Cake (Vegan)	Whole Wheat Mediterranean Couscous (Vegan)

Appetiser			
Please select 2 items			
Truffle Brie with Fig Jam On Blinis And Truffle Honey		Sun Dried Tomatoes Bruschetta	Whipped Feta Tart with Roasted Cherry Tomatoes and Thyme
Basil Tart With Confit Tomato and Tomato Strawberry Jam		Smoked Duck, Egg Crepe, Hoisin Sauce	Smoked Salmon Blinis

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Osmanthus Scented Vegetables		Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
Cauliflower Steaks with Herb Salsa Verde (Vegan)		Roasted Brussel Sprouts In Garlic, Thyme And Lemon Salt (Vegan)	Roasted Kabocha with Maple Syrup and Ginger (Vegan)

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken *DF		Roasted Chicken Provençal with Olives And Onion	Miso Honey Garlic Grilled Chicken Thigh
Chicken Dijon and Caramelized Onion Stew		Chicken Parmigiana in Tomato Cream	Pan-Roasted Chicken with Grapes, Garlic, And Rosemary
Slow Cooked Beef and Mushroom Ragout		Beef Meatball Stew with Cabbage & Tomato sauce	Oriental Braised Duck



[Catering 306]
Packed Meal 6
\$30 per pax
MOQFD 5 pax

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

	Signature Mutton Rendang		Signature Beef Rendang	
--	--------------------------	--	------------------------	--

Fish and Seafood			
Please select 1 item			
	Italian Braised Barramundi in Spicy Tomato Sauce	Baked Barramundi with Herb Sauce and Capers	Steamed Barramundi In Superior Soy Sauce
	Grilled Salmon with Garlic Butter Sauce	Grilled Salmon Fillet with Creamy Dill Sauce	Garlic Butter Black Mussels Confit Tomato, Onion, Rustic Baguette
	Wok Tossed Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves	Buttery Shrimp with Peas and Potatoes	Wok Tossed Prawn in Spicy Sambal & Onion

Dessert and Fruits			
Please select 1 item			
	Deluxe Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls
	Chilled Mango Pomelo Sago	Chilled Peach Gum Sweet Soup	Almond and Fruit Jelly with Pineapple and Chia Seeds
	Chilled Passion Fruit Aiyu Jelly		

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Drinking Water (Tetra Pack)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



[Catering 306]
Packed Meal 6
\$30 per pax
MOQFD 5 pax

Email: [Four Seasons Catering Pte Ltd](mailto:catering@fourseasons.com.sg)
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
----------------------------	--	----------	--



Category 4 – Tea Reception

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



**[Catering 401]
Tea Reception 1**

\$3 per pax
MOQ 30 pax, Delivery \$0
MOQFD 30 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 0 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 2 items			
WM Egg Mayo Sandwich	WM Cheese Sandwich	WM Tuna Sandwich	
WM Vegetables Sandwich (Vegan)	WM Steamed Kaya Bun	WM Steamed Lotus Bun (Vegan)	
Steamed Chicken Siew Mai	Steamed Prawn Dumpling	Steamed Shiitake Mushroom Dumpling	
Steamed Chee Cheong Fun (Vegan)	Steamed Chwee Kueh (Vegan)	Baked Burrito	
Chicken Chipolata with Mushroom Gravy	Chocolate Danish	Rasin Swirl Danish	
Mushroom Puff	Chicken Pie	Spinach & Mushroom Quiche	
Cake Lapis (Vegan)	Kueh Lapis (Vegan)	Kueh Putri Salat (Vegan)	
Coffee Swiss Roll	Lime & Raisin Swiss Roll	Strawberry Swiss Roll	
Banana Tea Cake	Honey Tea Cake	Chocolate Tea Cake	
Vanilla Choux Puff	Chocolate Eclair	Cheese Cake	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey	
Coffee & Tea			

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 402]
Tea Reception
2

\$5 per pax
MOQ 25 pax, Delivery \$0
MOQFD 25 pax

Email:
Phone:

Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Dry Laksa	WG Braised Bee Hoon	WG Mee Goreng	
WG Mee Siam Goreng	WG Penne Arrabbiata	WG Thai Style Fried Kuay Teow	
WG Mee Tai Mak	WG Fried Noodles	Fried Carrot Cake with Sweet Sauce (No WG)	

Snack and Pastry			
Please select 1 item			
WM Egg Mayo Sandwich	WM Cheese Sandwich	WM Tuna Sandwich	
WM Vegetables Sandwich (Vegan)	WM Steamed Kaya Bun	WM Steamed Lotus Bun (Vegan)	
Steamed Chicken Siew Mai	Steamed Prawn Dumpling	Steamed Shiitake Mushroom Dumpling	
Steamed Chee Cheong Fun (Vegan)	Steamed Chwee Kueh (Vegan)	Baked Burrito	
Chicken Chipolata with Mushroom Gravy	Chocolate Danish	Rasin Swirl Danish	
Mushroom Puff	Chicken Pie	Spinach & Mushroom Quiche	
Cake Lapis (Vegan)	Kueh Lapis (Vegan)	Kueh Putri Salat (Vegan)	
Coffee Swiss Roll	Lime & Raisin Swiss Roll	Strawberry Swiss Roll	
Banana Tea Cake	Honey Tea Cake	Chocolate Tea Cake	
Vanilla Choux Puff	Chocolate Eclair	Cheese Cake	

Dessert and Fruits			
Please select 1 item			
Tropical Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls	
Chilled Passion Fruit Aiyu Jelly			

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey	
Coffee & Tea			



[Catering 402]
Tea Reception
2

\$5 per pax
MOQ 25 pax, Delivery \$0
MOQFD 25 pax

Email: [Four Seasons Catering Pte Ltd](#)
Phone: catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Details of Event (for Customer to fill in)		
Person in Charge:		No of Pax:
Contact Number:		Date of Event:
Is there Lift Access:	Yes / No	Eating Time:
(if No) Number of floors:		End Time (for cleaning up):
Billing Address:		
Event Venue:		
Remarks / Request:		
For Catering with Offshore Delivery		
Ferry Timing:		Person in Charge:
Frequency of Ferry:		Contact Number:
Estimated travelling time:		Remarks:



**[Catering 403]
Tea Reception
3**

\$7 per pax
MOQ 20 pax, Delivery \$0
MOQFD 20 pax

Email:
Phone:

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Dry Laksa	WG Braised Bee Hoon	WG Mee Goreng	
WG Mee Siam Goreng	WG Penne Arrabbiata	WG Thai Style Fried Kuay Teow	
WG Mee Tai Mak	WG Fried Noodles	Fried Carrot Cake with Sweet Sauce (No WG)	

Snack and Pastry			
Please select 2 items			
WM Egg Mayo Sandwich	WM Cheese Sandwich	WM Tuna Sandwich	
WM Vegetables Sandwich (Vegan)	WM Steamed Kaya Bun	WM Steamed Lotus Bun (Vegan)	
Steamed Chicken Siew Mai	Steamed Prawn Dumpling	Steamed Shiitake Mushroom Dumpling	
Steamed Chee Cheong Fun (Vegan)	Steamed Chwee Kueh (Vegan)	Pan Fried Yam Cake (Vegan) *DF	
Baked Burrito	Chocolate Danish	Rasin Swirl Danish	
Mushroom Puff	Chicken Pie	Spinach & Mushroom Quiche	
Chicken Chipolata with Mushroom Gravy	Prawn Toast *DF	Seafood Croquette *DF	
Plant Base Fish Finger (Vegan) *DF	Chicken Ngoh Hiang *DF	Potato Samosa (Vegan) *DF	
Fried Wanton *DF	Spring Roll (Vegan) *DF	Gyoza (Vegan) *DF	
Coffee Swiss Roll	Lime & Raisin Swiss Roll	Strawberry Swiss Roll	
Banana Tea Cake	Honey Tea Cake	Chocolate Tea Cake	
Vanilla Choux Puff	Chocolate Eclar	Cheese Cake	
Cake Lapis (Vegan)	Kueh Lapis (Vegan)	Kueh Putri Salat (Vegan)	

Dessert and Fruits			
Please select 1 item			
Tropical Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls	
Chilled Passion Fruit Aiyu Jelly			



[Catering 403]
Tea Reception
3

\$7 per pax
MOQ 20 pax, Delivery \$0
MOQFD 20 pax

Email:
Phone:

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
	Coffee & Tea		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 404]
Tea Reception
4**

\$9 per pax
MOQ 15 pax, Delivery \$0
MOQFD 15 pax

Email:
Phone:

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Dry Laksa	WG Braised Bee Hoon	WG Mee Goreng	
WG Mee Siam Goreng	WG Penne Arrabbiata	WG Thai Style Fried Kuay Teow	
WG Mee Tai Mak	WG Fried Noodles	Fried Carrot Cake with Sweet Sauce (No WG)	

Snack and Pastry			
Please select 3 items			
WM Egg Mayo Sandwich	WM Cheese Sandwich	WM Tuna Sandwich	
WM Vegetables Sandwich (Vegan)	WM Steamed Kaya Bun	WM Steamed Lotus Bun (Vegan)	
Steamed Chicken Siew Mai	Steamed Prawn Dumpling	Steamed Shiitake Mushroom Dumpling	
Steamed Chee Cheong Fun (Vegan)	Steamed Chwee Kueh (Vegan)	Pan Fried Yam Cake (Vegan) *DF	
Baked Burrito	Chocolate Danish	Rasin Swirl Danish	
Mushroom Puff	Chicken Pie	Spinach & Mushroom Quiche	
Chicken Chipolata with Mushroom Gravy	Prawn Toast *DF	Seafood Croquette *DF	
Plant Base Fish Finger (Vegan) *DF	Chicken Ngoh Hiang *DF	Potato Samosa (Vegan) *DF	
Fried Wanton *DF	Spring Roll (Vegan) *DF	Gyoza (Vegan) *DF	
Coffee Swiss Roll	Lime & Raisin Swiss Roll	Strawberry Swiss Roll	
Banana Tea Cake	Honey Tea Cake	Chocolate Tea Cake	
Vanilla Choux Puff	Chocolate Eclar	Cheese Cake	
Cake Lapis (Vegan)	Kueh Lapis (Vegan)	Kueh Putri Salat (Vegan)	

Dessert and Fruits			
Please select 1 item			
Tropical Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls	
Chilled Passion Fruit Aiyu Jelly			



[Catering 404]
Tea Reception
4

\$9 per pax
MOQ 15 pax, Delivery \$0
MOQFD 15 pax

Email:
Phone:

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
	Coffee & Tea		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 5 – Buffet 1

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



[Catering 501]

Buffet 1 – 1

\$5 per pax

MOQ 35 pax, Delivery \$0

MOQFD 35 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Vegetable, Egg, Soy and Soup

Please select 1 item

Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
Egg Bean Curd in Chilli Crab Sauce *DF	Tahu Goreng with Peanut Sauce (Vegan) *DF	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) *DF

Poultry and Meat

Please select 1 item

Signature Four Seasons Chicken *DF	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
Grilled Teriyaki Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
Oven Baked Chicken with Mushroom Gravy	Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper

Beverages (Complimentary Water will be provided)

Please select 1 item

Peach Oolong	Pandan Infused Lemongrass	Yuzu Citron Tea
Coffee	Tea	

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	



[Catering 501]

Buffet 1 – 1

\$5 per pax
MOQ 35 pax, Delivery \$0
MOQFD 35 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 502]
Buffet 1 – 2

\$7 per pax
MOQ 30 pax, Delivery \$0
MOQFD 30 pax

Email:
Phone:
:

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo	
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)	
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng	
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)	

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)	
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)	
Egg Bean Curd in Chilli Crab Sauce *DF	Tahu Goreng with Peanut Sauce (Vegan) *DF	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) *DF	

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken *DF	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce	
Grilled Teriyaki Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion	
Oven Baked Chicken with Mushroom Gravy	Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey	
Coffee	Tea		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	



[Catering 502]
Buffet 1 – 2

\$7 per pax
MOQ 30 pax, Delivery \$0
MOQFD 30 pax

Email:
Phone:
:

Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 503]

Buffet 1 – 3

\$10 per pax

MOQ 25 pax, Delivery \$0

MOQFD 25 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry

Please select 1 item

Chicken Chipolata with Mushroom Gravy	Steamed Satay Meat Ball	Steamed Chicken Siew Mai
Fried Wanton *DF	Plant Base Fish Finger (Vegan) *DF	Gyoza (Vegan) *DF
Spring Roll (Vegan) *DF	Seafood Croquette *DF	Chicken Ngoh Hiong *DF
Vanilla Choux Puff	Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)
Banana Cake	Honey Tea Cake	Chocolate Tea Cake

Vegetable, Egg, Soy and Soup

Please select 1 item

Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
Egg Bean Curd in Chilli Crab Sauce *DF	Tahu Goreng with Peanut Sauce (Vegan) *DF	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) *DF

Poultry and Meat

Please select 1 item

Signature Four Seasons Chicken *DF	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
Grilled Teriyaki Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
Oven Baked Chicken with Mushroom Gravy	Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper



[Catering 503]

Buffet 1 – 3

\$10 per pax

MOQ 25 pax, Delivery \$0

MOQFD 25 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Fish and Seafood

Please select 2 items

Italian Braised Fish In Spicy Tomato Sauce	Grilled Fish with Capsicum in Black Pepper Sauce	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce
Prawn Fritter with Mentaiko Mayo *DF	Tempura Lava Shrimp Ball *DF	Paprika Prawn Fritter *DF

Beverages (Complimentary Water will be provided)

Please select 1 item

Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
Coffee	Tea	

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 504]

Buffet 1 – 4

\$15 per pax
MOQ 20 pax, Delivery \$0
MOQFD 20 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

Snack and Pastry

Please select 2 items

Chicken Chipolata with Mushroom Gravy	Steamed Satay Meat Ball	Steamed Chicken Siew Mai
Fried Wanton *DF	Plant Base Fish Finger (Vegan) *DF	Gyoza (Vegan) *DF
Spring Roll (Vegan) *DF	Seafood Croquette *DF	Chicken Ngoh Hiang *DF
Vanilla Choux Puff	Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)
Banana Cake	Honey Tea Cake	Chocolate Tea Cake

Vegetable, Egg, Soy and Soup

Please select 2 items

Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
Egg Bean Curd in Chilli Crab Sauce *DF	Tahu Goreng with Peanut Sauce (Vegan) *DF	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) *DF

Poultry and Meat

Please select 1 item

Signature Four Seasons Chicken *DF	Garlic Miso Chicken	Hometown Curry Chicken
Aromatic Rendang Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
Oven Baked Chicken with Mushroom Gravy	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce

Fish and Seafood



[Catering 504]

Buffet 1 – 4

\$15 per pax
MOQ 20 pax, Delivery \$0
MOQFD 20 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Please select 2 items			
	Italian Braised Fish In Spicy Tomato Sauce	Grilled Fish with Capsicum in Black Pepper Sauce	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
	Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce
	Prawn Fritter with Mentaiko Mayo *DF	Tempura Lava Shrimp Ball *DF	Paprika Prawn Fritter *DF

Dessert and Fruits			
Please select 1 item			
	Tropical Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls
	Chilled Passion Fruit Aiyu Jelly	Chilled Peach Gum Sweet Soup	Summer Watermelon in "Bandung" Rose Syrup (Vegan)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
	Coffee	Tea	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 505]

Buffet 1 – 5

\$20 per pax

MOQ 15 pax, Delivery \$0

MOQFD 15 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

Snack and Pastry

Please select 2 items

Chicken Chipolata with Mushroom Gravy	Steamed Satay Meat Ball	Steamed Chicken Siew Mai
Fried Wanton *DF	Plant Base Fish Finger (Vegan) *DF	Gyoza (Vegan) *DF
Spring Roll (Vegan) *DF	Seafood Croquette *DF	Chicken Ngoh Hiong *DF
Vanilla Choux Puff	Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)
Banana Cake	Honey Tea Cake	Chocolate Tea Cake

Appetiser

Please select 1 item

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)

Vegetable, Egg, Soy and Soup

Please select 2 items

Signature Assam Vegetables	Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
Truffle Pomme Puree - Mash	Osmanthus Scented Vegetables	Potato Au Gratin
Pasta Fagioli Soup	Creamy Mushroom Soup	Creamy Pumpkin soup



[Catering 505]

Buffet 1 – 5

\$20 per pax

MOQ 15 pax, Delivery \$0

MOQFD 15 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat

Please select 1 item

Signature Four Seasons Chicken *DF		Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
Grilled Teriyaki Chicken		Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
Oven Baked Chicken with Mushroom Gravy		Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper

Fish and Seafood

Please select 2 items

Italian Braised Barramundi In Spicy Tomato Sauce		Baked Salmon Fillet with Capsicum in Black Pepper Sauce	Steamed Barramundi In Superior Soy Sauce
Grilled Salmon with Garlic Butter Sauce		Grilled Salmon Fillet with Creamy Dill Sauce	Battered Sea Bass Fillet with Chile Con Queso Dip *DF
Wok Tossed Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves		Tempura Lava Shrimp Ball *DF	Wok Tossed Prawn in Spicy Sambal & Onion

Dessert and Fruits

Please select 1 item

Tropical Fresh Fruits		Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls
Chilled Passion Fruit Aiyu Jelly		Chilled Peach Gum Sweet Soup	Summer Watermelon in "Bandung" Rose Syrup (Vegan)

Beverages (Complimentary Water will be provided)

Please select 1 item

Peach Oolong		Pandan Infused Lemongrass	Citron Yuzu Honey
Coffee		Tea	

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			



[Catering 505]

Buffet 1 – 5

\$20 per pax

MOQ 15 pax, Delivery \$0

MOQFD 15 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 6 – Buffet 2

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



[Catering 601]

Buffet 2 – 1

\$25 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Email:

Phone:

*may be subjected to GST

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

Snack and Pastry

Please select 2 items

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb *DF
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

Appetiser

Please select 1 item

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)

Vegetable, Egg, Soy and Soup

Please select 1 item

Signature Assam Vegetables	Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
Truffle Pomme Puree - Mash	Osmanthus Scented Vegetables	Potato Au Gratin
Pasta Fagioli Soup	Creamy Mushroom Soup	Creamy Pumpkin soup



[Catering 601]

Buffet 2 – 1

\$25 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Email:

Phone:

*may be subjected to GST

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken *DF		Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
Grilled Teriyaki Chicken		Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
Oven Baked Chicken with Mushroom Gravy		Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper

Fish and Seafood			
Please select 2 items			
Italian Braised Barramundi in Spicy Tomato Sauce		Baked Barramundi with Herb Sauce and Capers	Steamed Barramundi In Superior Soy Sauce
Grilled Salmon with Garlic Butter Sauce		Grilled Salmon Fillet with Creamy Dill Sauce	Garlic Butter Black Mussels Confit Tomato, Onion, Rustic Baguette
Wok Tossed Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves		Buttery Shrimp with Peas and Potatoes	Wok Tossed Prawn in Spicy Sambal & Onion

Dessert and Fruits			
Please select 1 item			
Deluxe Fresh Fruits		Tiramisu Mousse in Glass Shooter	Triple Fruit Mousse in Glass Shooter
Chilled Passion Fruit Aiyu Jelly		Chilled Peach Gum Sweet Soup	Fruit Jelly with Pineapple and Chia Seeds

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Peach Oolong		Pandan Infused Lemongrass	Citron Yuzu Honey

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			



[Catering 601]

Buffet 2 – 1

\$25 per pax

MOQ 10 pax, Delivery \$0

MOQFD 10 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

Email:

Phone:

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 602]

Buffet 2 – 2

\$30 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

Snack and Pastry

Please select 1 item

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb *DF
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

Appetiser

Please select 2 items

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)
Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart	Marinated Octopus with Ikura and Mango Salsa Shooter	Smoked Salmon Floret on Blinis with Whipped Lemon Cream Cheese Dress In Herbs And Flowers
Cucumber Cocktail Prawn	Cold Vietnamese Pho Shooter	Smoked Salmon and Peas on Vol Au Vent



[Catering 602]

Buffet 2 – 2

\$30 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup

Please select 1 item

Signature Assam Vegetables	Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
Truffle Pomme Puree - Mash	Osmanthus Scented Vegetables	Potato Au Gratin
Baked Cauliflower with Triple Cheese	Vegetables Fritters with Truffle Mayo	Roasted Kabocha with Maple Syrup and Ginger (Vegan)
Pasta Fagioli Soup	Creamy Mushroom Soup	Creamy Pumpkin soup

Poultry and Meat

Please select 1 item

Signature Four Seasons Chicken *DF	Roasted Chicken Provençal with Olives And Onion	Miso Honey Garlic Grilled Chicken Thigh
Chicken Dijon and Caramelized Onion Stew	Chicken Parmigiana in Tomato Cream	Pan-Roasted Chicken with Grapes, Garlic, And Rosemary

Fish and Seafood

Please select 2 items

Signature Barramundi Fillet à la Meunière*	Grilled Salmon Fillet with Creamy Dill Sauce	Steamed Barramundi in Superior Soy Sauce
Mixed Seafood Stew with Tapenade	Clams And Mussels with Herbs Garlic	Garlic Butter Black Mussels, Confit Tomato, Onion, Rustic Baguette

Dessert and Fruits

Please select 1 item

Deluxe Fresh Fruits	Tiramisu Mousse in Glass Shooter	Triple Fruit Mousse in Glass Shooter
Chilled Mango Pomelo Sago	Chilled Peach Gum Sweet Soup	Fruit Jelly with Pineapple and Chia Seeds

Beverages (Complimentary Water will be provided)

Please select 2 items

Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
Coffee	Tea	



[Catering 602]

Buffet 2 – 2

\$30 per pax

MOQ 10 pax, Delivery \$0

MOQFD 10 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 603] Buffet 2 – 3

\$40 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 2 items

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

Snack and Pastry

Please select 1 item

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb *DF
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

Appetiser

Please select 3 items

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)
Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart	Marinated Octopus with Ikura and Mango Salsa Shooter	Smoked Salmon Floret on Blinis with Whipped Lemon Cream Cheese Dress In Herbs And Flowers
Cucumber Cocktail Prawn	Cold Vietnamese Pho Shooter	Smoked Salmon and Peas on Vol Au Vent

Vegetable, Egg, Soy and Soup



**[Catering 603]
Buffet 2 – 3**

\$40 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Please select 1 item			
	Signature Assam Vegetables	Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
	Truffle Pomme Puree - Mash	Osmanthus Scented Vegetables	Potato Au Gratin
	Baked Cauliflower with Triple Cheese	Vegetables Fritters with Truffle Mayo	Roasted Kabocha with Maple Syrup and Ginger (Vegan)
	Pasta Fagioli Soup	Creamy Mushroom Soup	Creamy Pumpkin soup

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken *DF	Roasted Chicken Provençal with Olives And Onion	Miso Honey Garlic Grilled Chicken Thigh
	Chicken Dijon and Caramelized Onion Stew	Chicken Parmigiana in Tomato Cream	Pan-Roasted Chicken with Grapes, Garlic, And Rosemary

Fish and Seafood			
Please select 2 items			
	Signature Barramundi Fillet à la Meunière*	Grilled Salmon Fillet with Creamy Dill Sauce	Steamed Barramundi in Superior Soy Sauce
	Mixed Seafood Stew with Tapenade	Clams And Mussels with Herbs Garlic	Garlic Butter Black Mussels, Confit Tomato, Onion, Rustic Baguette

Dessert and Fruits			
Please select 1 item			
	Deluxe Fresh Fruits	Tiramisu Mousse in Glass Shooter	Triple Fruit Mousse in Glass Shooter
	Chilled Mango Pomelo Sago		Chilled Mango Pomelo Sago

Beverages (Complimentary Water will be provided)			
Please select 2 items			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
	Coffee	Tea	



[Catering 603]

Buffet 2 – 3

\$40 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Four Seasons Catering Pte Ltd

Email: catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 604]

Buffet 2 – 4

\$50 per pax

MOQ 10 pax, Delivery \$0

MOQFD 10 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 2 items

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

Snack and Pastry

Please select 1 item

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb *DF
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

Appetiser

Please select 3 items

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)
Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart	Marinated Octopus with Ikura and Mango Salsa Shooter	Smoked Salmon Floret on Blinis with Whipped Lemon Cream Cheese Dress In Herbs And Flowers
Cucumber Cocktail Prawn	Cold Vietnamese Pho Shooter	Smoked Salmon and Peas on Vol Au Vent



[Catering 604]

Buffet 2 – 4

\$50 per pax

MOQ 10 pax, Delivery \$0

MOQFD 10 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup

Please select 2 items

Cauliflower Steaks with Herb Salsa Verde (Vegan)		Roasted Brussel Sprouts In Garlic, Thyme And Lemon Salt (Vegan)	Broccoli with Braised Mushroom (Vegan)
Truffle Pomme Puree - Mash		Osmanthus Scented Vegetables	Potato Au Gratin
Baked Cauliflower with Triple Cheese		Vegetables Fritters with Truffle Mayo	Roasted Kabocha with Maple Syrup and Ginger (Vegan)
Pasta Fagioli Soup		Creamy Mushroom Soup	Creamy Pumpkin soup

Poultry and Meat

Please select 2 items

Signature Four Seasons Chicken *DF		Roasted Chicken Provençal with Olives And Onion	Miso Honey Garlic Grilled Chicken Thigh
Chicken Dijon and Caramelized Onion Stew		Chicken Parmigiana in Tomato Cream	Pan-Roasted Chicken with Grapes, Garlic, And Rosemary
Slow Cooked Beef and Mushroom Ragout		Beef Meatball Stew with Cabbage & Tomato sauce	Oriental Braised Duck
Signature Mutton Rendang		Signature Beef Rendang	

Fish and Seafood

Please select 2 items

Signature Barramundi Fillet à la Meunière*		Grilled Salmon Fillet with Creamy Dill Sauce	Steamed Barramundi in Superior Soy Sauce
Mixed Seafood Stew with Tapenade		Clams And Mussels with Herbs Garlic	Garlic Butter Black Mussels, Confit Tomato, Onion, Rustic Baguette

Dessert and Fruits

Please select 1 item

Deluxe Fresh Fruits		Tiramisu Mousse in Glass Shooter	Triple Fruit Mousse in Glass Shooter
Chilled Mango Pomelo Sago		Chilled Peach Gum Sweet Soup	Fruit Jelly with Pineapple and Chia Seeds



[Catering 604]

Buffet 2 – 4

\$50 per pax

MOQ 10 pax, Delivery \$0

MOQFD 10 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)			
Please select 3 items			
Peach Oolong		Pandan Infused Lemongrass	Citron Yuzu Honey
Coffee		Tea	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 605]

Buffet 2 - 5

\$60 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 2 items

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

Snack and Pastry

Please select 1 item

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb *DF
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

Appetiser

Please select 4 items

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)
Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart	Marinated Octopus with Ikura and Mango Salsa Shooter	Smoked Salmon Floret on Blinis with Whipped Lemon Cream Cheese Dress In Herbs And Flowers
Cucumber Cocktail Prawn	Cold Vietnamese Pho Shooter	Smoked Salmon and Peas on Vol Au Vent



[Catering 605]

Buffet 2 - 5

\$60 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Please select 3 items			
Cauliflower Steaks with Herb Salsa Verde (Vegan)		Roasted Brussel Sprouts In Garlic, Thyme And Lemon Salt (Vegan)	Broccoli with Braised Mushroom (Vegan)
Truffle Pomme Puree - Mash		Osmanthus Scented Vegetables	Potato Au Gratin
Baked Cauliflower with Triple Cheese		Vegetables Fritters with Truffle Mayo	Roasted Kabocha with Maple Syrup and Ginger (Vegan)
Pasta Fagioli Soup		Creamy Mushroom Soup	Creamy Pumpkin soup

Poultry and Meat			
Please select 2 items			
Signature Four Seasons Chicken *DF		Roasted Chicken Provençal with Olives And Onion	Miso Honey Garlic Grilled Chicken Thigh
Chicken Dijon and Caramelized Onion Stew		Chicken Parmigiana in Tomato Cream	Pan-Roasted Chicken with Grapes, Garlic, And Rosemary
Slow Cooked Beef and Mushroom Ragout		Beef Meatball Stew with Cabbage & Tomato sauce	Oriental Braised Duck
Signature Mutton Rendang		Signature Beef Rendang	

Fish and Seafood			
Please select 2 items			
Signature Barramundi Fillet à la Meunière*		Grilled Salmon Fillet with Creamy Dill Sauce	Steamed Barramundi in Superior Soy Sauce
Mixed Seafood Stew with Tapenade		Clams And Mussels with Herbs Garlic	Garlic Butter Black Mussels, Confit Tomato, Onion, Rustic Baguette

Dessert and Fruits			
Please select 2 items			
Deluxe Fresh Fruits		Tiramisu Mousse in Glass Shooter	Triple Fruit Mousse in Glass Shooter
Chilled Mango Pomelo Sago		Chilled Peach Gum Sweet Soup	Fruit Jelly with Pineapple and Chia Seeds



[Catering 605]

Buffet 2 - 5

\$60 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)

Please select 3 items

Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
Coffee	Tea	

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 7 – BBQ Buffet

Four Seasons Catering Pte Ltd
Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



[Catering 701] BBQ Buffet 1

\$8 per pax
MOQ 35 pax, Delivery \$0
MOQFD 35 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry

Please select 1 item

Chicken Frankfurter	Chicken Chipolata Sausage	Crab Stick
Garlic Bread	Cheese Tofu *DF	Marshmallow
Squid Ball *DF	Fish Ball *DF	Satay Ball *DF

Vegetable, Egg, Soy and Soup

Please select 1 item

Corn Cob	Sweet Potato	Rosemary Baby Potatoes
Carrot with Balsamic Vinegar Glaze	Green Lemon Garlic Zucchini	Red & Green Bell Pepper
Eggplant with Garlic & Herbs	Butternut Squash with Maple Glaze	

Poultry and Meat

Please select 1 item

Teriyaki Chicken Wing	Cajun Chicken Wing	Mala Chicken Wing
BBQ Sauce Chicken Wing	Black Pepper Chicken Wing	Kicap Manis Chicken Wing
Teriyaki Chicken	Cajun Chicken	Mala Chicken
BBQ Sauce Chicken	Black Pepper Chicken	Kicap Manis Chicken
Chicken Satay	Garlic Miso Chicken	

Fish and Seafood

Please select 1 item

Garlic Miso Fish	Sambal Fish	Tom Yum Fish
Lemon Pepper Fish	Garlic Butter Fish	Black Pepper Fish
Sambal Squid	Mala Squid	Prawns
Fish Otah in Leaf		



[Catering 701] BBQ Buffet 1

\$8 per pax
MOQ 35 pax, Delivery \$0
MOQFD 35 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)

Please select 1 item

Peach Oolong	Pandan Infused Lemongrass	Yuzu Citron Tea

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 702]

BBQ Buffet 2

\$10 per pax

MOQ 30 pax, Delivery \$0

MOQFD 30 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry

Please select 1 item

Chicken Frankfurter	Chicken Chipolata Sausage	Crab Stick
Garlic Bread	Cheese Tofu *DF	Marshmallow
Squid Ball *DF	Fish Ball *DF	Satay Ball *DF

Vegetable, Egg, Soy and Soup

Please select 1 item

Corn Cob	Sweet Potato	Rosemary Baby Potatoes
Carrot with Balsamic Vinegar Glaze	Green Lemon Garlic Zucchini	Red & Green Bell Pepper
Eggplant with Garlic & Herbs	Butternut Squash with Maple Glaze	

Poultry and Meat

Please select 1 item

Teriyaki Chicken Wing	Cajun Chicken Wing	Mala Chicken Wing
BBQ Sauce Chicken Wing	Black Pepper Chicken Wing	Kicap Manis Chicken Wing
Teriyaki Chicken	Cajun Chicken	Mala Chicken
BBQ Sauce Chicken	Black Pepper Chicken	Kicap Manis Chicken
Chicken Satay	Garlic Miso	

Fish and Seafood

Please select 1 item

Garlic Miso Fish	Sambal Fish	Tom Yum Fish
Lemon Pepper Fish	Garlic Butter Fish	Black Pepper Fish
Sambal Squid	Mala Squid	Prawns
Fish Otah in Leaf		



[Catering 702]

BBQ Buffet 2

\$10 per pax

MOQ 30 pax, Delivery \$0

MOQFD 30 pax

Four Seasons Catering Pte Ltd

Email: catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
	Tropical Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls
	Chilled Passion Fruit Aiyu Jelly	Chilled Peach Gum Sweet Soup	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Yuzu Citron Tea

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 703]

BBQ Buffet 3

\$12 per pax
MOQ 25 pax, Delivery \$0
MOQFD 25 pax

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo	
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)	
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng	
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)	

Snack and Pastry			
Please select 2 items			
Chicken Frankfurter	Chicken Chipolata Sausage	Crab Stick	
Garlic Bread	Cheese Tofu *DF	Marshmallow	
Squid Ball *DF	Fish Ball *DF	Satay Ball *DF	

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Corn Cob	Sweet Potato	Rosemary Baby Potatoes	
Carrot with Balsamic Vinegar Glaze	Green Lemon Garlic Zucchini	Red & Green Bell Pepper	
Eggplant with Garlic & Herbs	Butternut Squash with Maple Glaze		

Poultry and Meat			
Please select 1 item			
Teriyaki Chicken Wing	Cajun Chicken Wing	Mala Chicken Wing	
BBQ Sauce Chicken Wing	Black Pepper Chicken Wing	Kicap Manis Chicken Wing	
Teriyaki Chicken	Cajun Chicken	Mala Chicken	
BBQ Sauce Chicken	Black Pepper Chicken	Kicap Manis Chicken	
Chicken Satay	Garlic Miso		

Fish and Seafood			
Please select 1 item			
Garlic Miso Fish	Sambal Fish	Tom Yum Fish	
Lemon Pepper Fish	Garlic Butter Fish	Black Pepper Fish	
Sambal Squid	Mala Squid	Prawns	
Fish Otah in Leaf			



[Catering 703]

BBQ Buffet 3

\$12 per pax

MOQ 25 pax, Delivery \$0

MOQFD 25 pax

Four Seasons Catering Pte Ltd

Email: catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
	Tropical Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls
	Chilled Passion Fruit Aiyu Jelly	Chilled Peach Gum Sweet Soup	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Yuzu Citron Tea

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 704]

BBQ Buffet 4

\$15 per pax

MOQ 20 pax, Delivery \$0

MOQFD 20 pax

Email: catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

Snack and Pastry

Please select 2 items

Chicken Frankfurter	Chicken Chipolata Sausage	Crab Stick
Garlic Bread	Cheese Tofu *DF	Marshmallow
Squid Ball *DF	Fish Ball *DF	Satay Ball *DF

Vegetable, Egg, Soy and Soup

Please select 2 items

Corn Cob	Sweet Potato	Rosemary Baby Potatoes
Carrot with Balsamic Vinegar Glaze	Green Lemon Garlic Zucchini	Red & Green Bell Pepper
Eggplant with Garlic & Herbs	Butternut Squash with Maple Glaze	

Poultry and Meat

Please select 1 item

Teriyaki Chicken Wing	Cajun Chicken Wing	Mala Chicken Wing
BBQ Sauce Chicken Wing	Black Pepper Chicken Wing	Kicap Manis Chicken Wing
Teriyaki Chicken	Cajun Chicken	Mala Chicken
BBQ Sauce Chicken	Black Pepper Chicken	Kicap Manis Chicken
Chicken Satay		

Fish and Seafood

Please select 3 items

Garlic Miso Fish	Sambal Fish	Tom Yum Fish
Lemon Pepper Fish	Garlic Butter Fish	Black Pepper Fish
Sambal Squid	Mala Squid	Prawns
Fish Otah in Leaf		



[Catering 704]

BBQ Buffet 4

\$15 per pax

MOQ 20 pax, Delivery \$0

MOQFD 20 pax

Four Seasons Catering Pte Ltd

Email: catering@fourseasons.com.sg

Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
	Tropical Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls
	Chilled Passion Fruit Aiyu Jelly	Chilled Peach Gum Sweet Soup	

Beverages (Complimentary Water will be provided)				
Please select 1 item				
	Peach Oolong	Pandan Infused Lemongrass		Yuzu Citron Tea

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 8

—

Theme Buffet

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003
*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



[Catering 801]
Theme Buffet
(Thai Cuisine) 1

\$15 per pax
MOQ 20 pax, Delivery \$0
MOQFD 20 pax

Email:
Phone:

Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg
8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Tom Yum Fried Rice	WG Pineapple Fried Rice with Floss	WG Black Olive Fried Rice with Cashew Nut	
WG Thai Style Fried Kuay Teow			

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Pad Pak Thai (Stir Fried Vegetables)	Thai Red Curry with Vegetables	Stir Fried Kailan with Chilli Lime & Silver fish	
Stir Fried Kailan with Mushroom	Thai Style Shrimp Omelette	Fried Tofu with Thai Sweet Chilli *DF	

Poultry and Meat			
Please select 1 item			
Spicy Thai Basil Chicken (Pad Krapow Gai)	Thai Grilled Chicken (Gai Yang)	Fried Chicken with Crispy Garlic (Kai Thot Kra-Thiam Krop) *DF	
Green Curry Chicken (Kaeng Khiao Wan)			

Fish and Seafood			
Please select 2 items			
Thai Crispy Fish with Tamarind Sauce and Mint Salad *DF	Steam Fish with Lime and Chilli and Coriander Sauce	Thai Shrimp and Glass Noodles (Goong Ob Woonsen)	
Stir Fried Squid with Thai Yellow Curry	Stir Fried Mussels with Sweet Basil Leaves	Black Pepper Prawn with Bell Pepper	

Dessert and Fruits			
Please select 1 item			
Tropical Fresh Fruits	Jackfruit Custard	Pandan Coconut Jelly	
Red Ruby with Melon			



[Catering 801]
Theme Buffet
(Thai Cuisine) 1

\$15 per pax
MOQ 20 pax, Delivery \$0
MOQFD 20 pax

Email:
Phone:

Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg
8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)

Please select 1 item

Thai Milk Tea	Coconut Water	Coffee & Tea

Details of Event (for Customer to fill in)

Person in Charge:	No of Pax:	
Contact Number:	Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:
(if No) Number of floors:	End Time (for cleaning up):	
Billing Address:		
Event Venue:		
Remarks / Request:		
For Catering with Offshore Delivery		
Ferry Timing:	Person in Charge:	
Frequency of Ferry:	Contact Number:	
Estimated travelling time:	Remarks:	



[Catering 802]
Theme Buffet
(Thai Cuisine) 2

\$20 per pax
MOQ 15 pax, Delivery \$0
MOQFD 15 pax

Email:
Phone:
Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg
8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Tom Yum Fried Rice	WG Pineapple Fried Rice with Floss	WG Black Olive Fried Rice with Cashew Nut
	WG Thai Style Fried Kuay Teow		

Appetiser			
Please select 1 item			
	Thai Glass Vermicelli Salad with Shrimps	Thai Crunch Salad with Peanut Dressing	Thai Beef Noodle Salad

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Pad Pak Thai (Stir Fried Vegetables)	Thai Red Curry with Vegetables	Stir Fried Kailan with Chilli Lime & Silver fish
	Stir Fried Kailan with Mushroom	Thai Style Shrimp Omelette	Fried Tofu with Thai Sweet Chilli *DF

Poultry and Meat			
Please select 1 item			
	Spicy Thai Basil Chicken (Pad Krapow Gai)	Thai Grilled Chicken (Gai Yang)	Fried Chicken with Crispy Garlic (Kai Thot Kra-Thiam Krop) *DF
	Green Curry Chicken (Kaeng Khiao Wan)		

Fish and Seafood			
Please select 2 items			
	Thai Crispy Fish with Tamarind Sauce and Mint Salad *DF	Steam Fish with Lime and Chilli and Coriander Sauce	Thai Shrimp and Glass Noodles (Goong Ob Woonsen)
	Stir Fried Squid with Thai Yellow Curry	Stir Fried Mussels with Sweet Basil Leaves	Black Pepper Prawn with Bell Pepper



[Catering 802]
Theme Buffet
(Thai Cuisine) 2
\$20 per pax
MOQ 15 pax, Delivery \$0
MOQFD 15 pax

Email: Four Seasons Catering Pte Ltd
Phone: catering@fourseasons.com.sg
8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
Tropical Fresh Fruits	Jackfruit Custard	Pandan Coconut Jelly	
Red Ruby with Melon	Mango Sticky Rice		

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Thai Milk Tea	Coconut Water	Coffee & Tea	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 803]
Theme Buffet
(Thai Cuisine) 3

\$25 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Email: Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Tom Yum Fried Rice	WG Pineapple Fried Rice with Floss	WG Black Olive Fried Rice with Cashew Nut
	WG Thai Style Fried Kuay Teow		

Appetiser			
Please select 2 items			
	Thai Glass Vermicelli Salad with Shrimps	Thai Crunch Salad with Peanut Dressing	Thai Beef Noodle Salad
	Crab Cake with Thai Chilli Dip *DF	Prawn Toast with Thai Chilli Dip *DF	Plant Based Pandan Chicken *DF

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Pad Pak Thai (Stir Fried Vegetables)	Thai Red Curry with Vegetables	Stir Fried Kailan with Chilli Lime & Silver fish
	Stir Fried Kailan with Mushroom	Thai Style Shrimp Omelette	Fried Tofu with Thai Sweet Chilli *DF

Poultry and Meat			
Please select 1 item			
	Spicy Thai Basil Chicken (Pad Krapow Gai)	Thai Grilled Chicken (Gai Yang)	Fried Chicken with Crispy Garlic (Kai Thot Kra-Thiam Krop) *DF
	Green Curry Chicken (Kaeng Khiao Wan)		

Fish and Seafood			
Please select 2 items			
	Thai Crispy Fish with Tamarind Sauce and Mint Salad *DF	Steam Fish with Lime and Chilli and Coriander Sauce	Thai Shrimp and Glass Noodles (Goong Ob Woonsen)
	Stir Fried Squid with Thai Yellow Curry	Stir Fried Mussels with Sweet Basil Leaves	Black Pepper Prawn with Bell Pepper



[Catering 803]
Theme Buffet
(Thai Cuisine) 3

\$25 per pax
MOQ 10 pax, Delivery \$0
MOQFD 10 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
Tropical Fresh Fruits		Jackfruit Custard	Pandan Coconut Jelly
Red Ruby with Melon		Mango Sticky Rice	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Thai Milk Tea		Coconut Water	Coffee & Tea

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 804]
Theme Buffet
(Hawker Fare) 1

\$15 per pax
MOQ 50 pax, Delivery \$0
MOQFD 50 pax

Email: Four Seasons Catering Pte Ltd
Phone: catering@fourseasons.com.sg
8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Signature Nonya Laksa (WG Thick Rice Vermicelli, Prawns, Quail Egg, Fishcake, Bean Sprouts, Spicy Coconut Soup, Laksa Leaves & Sambal Chilli)	Signature Nonya Dry Laksa (WG Thick Rice Vermicelli, Prawns, Ajitsuke Egg, Sakura Ebi, Laksa Leaves & Sambal Chilli)	Chicken Rice (WG Chicken Rice, Steamed Soya Chicken, Archa Timun & Braised Halves Egg)	
Nasi Lemak (WG Pandan Rice, Signature Rendang Chicken, Archa Timun, Roasted Peanut, Ikan Billis & Sambal Chilli) *DF	Mee Rebus (WG Noodle, Bean Sprouts, Fried Taupok, Halves Boiled Egg, Gravy, Green Chilli & Lime)	Prawn Noodle Soup (WG Noodle, Bean Sprouts, Kang Kong, Prawn, Fishcake, Prawn Broth & Chilli Powder)	
Bak Chor' Mee (Wg Mee Tai Bak, Fish Cake, Fish Ball, Minced Chicken, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) Duck Fat	Plant Base "Bak Chor" Mee (WG Mee Tai Bak, Plant-Based Fish Cake, Plant-Based Fish Ball, Plant-Based Minced Meat, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) (Vegan)		

Snack and Pastry			
Please select 1 item			
Nonya Kueh Pie Tee (2pcs) (Shrimps, Turnip, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)	Fruity Kueh Pie Tee (2pcs) (Red Apples, Green Apples, Jackfruits, Crispy Dough Fritter, Passion Fruit Sauce, Chopped Peanuts) (Vegan)	Savoury Churros (3 sticks) (Spanish Dough Fritters with Choice of Chilli Con Carne or Nachos Cheese with Turkey Bacon Bits) *DF	
Savoury Waffles (Trio of Whipped Cheese and Garden Herbs with Berries) (Vegetarian)	Bánh Mì" Croissant Plant Base Meat Ball with Pho Dressing (Vegetarian)	Popiah (Turnip, Beansprouts, Lettuce, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)	



[Catering 804]
Theme Buffet
(Hawker Fare) 1

\$15 per pax
MOQ 50 pax, Delivery \$0
MOQFD 50 pax

Email: Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
	Signature Hometown Curry Chicken with Roti Kirai or Baguette	Satay Bros (3pcs) (Marinated Chicken Ball, Rice Cake, Cucumber, Red Onion & Peanut Sauce)	Thai Chicken Mooping With Thai Chilli Sauce
	Soto Ayam (Shredded Chicken, Rice Cake, Cabbage, Beansprouts, Shallot & Spring Onion Served with Chicken Broth)	Meatballs & Mash (2pcs) (Plant Base Meat Ball Truffle Mash Potato, Mushroom Gravy (Vegan))	Chicken Satay (2 stick) (Marinated Chicken On Skewer, Rice Cake, Cucumber, Red Onion & Peanut Sauce)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 805]
Theme Buffet
(Hawker Fare) 2

\$20 per pax
MOQ 40 pax, Delivery \$0
MOQFD 40 pax

Email: Four Seasons Catering Pte Ltd
Phone: catering@fourseasons.com.sg
8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Signature Nonya Laksa (WG Thick Rice Vermicelli, Prawns, Quail Egg, Fishcake, Bean Sprouts, Spicy Coconut Soup, Laksa Leaves & Sambal Chilli)	Signature Nonya Dry Laksa (WG Thick Rice Vermicelli, Prawns, Ajitsuke Egg, Sakura Ebi, Laksa Leaves & Sambal Chilli)	Chicken Rice (WG Chicken Rice, Steamed Soya Chicken, Archa Timun & Braised Halves Egg)	
Nasi Lemak (WG Pandan Rice, Signature Rendang Chicken, Archa Timun, Roasted Peanut, Ikan Billis & Sambal Chilli) *DF	Mee Rebus (WG Noodle, Bean Sprouts, Fried Taupok, Halves Boiled Egg, Gravy, Green Chilli & Lime)	Prawn Noodle Soup (WG Noodle, Bean Sprouts, Kang Kong, Prawn, Fishcake, Prawn Broth & Chilli Powder)	
Bak Chor" Mee (Wg Mee Tai Bak, Fish Cake, Fish Ball, Minced Chicken, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) Duck Fat	Plant Base "Bak Chor" Mee (WG Mee Tai Bak, Plant-Based Fish Cake, Plant-Based Fish Ball, Plant-Based Minced Meat, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) (Vegan)		

Snack and Pastry			
Please select 1 item			
Nonya Kueh Pie Tee (2pcs) (Shrimps, Turnip, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)	Fruity Kueh Pie Tee (2pcs) (Red Apples, Green Apples, Jackfruits, Crispy Dough Fritter, Passion Fruit Sauce, Chopped Peanuts) (Vegan)	Savoury Churros (3 sticks) (Spanish Dough Fritters with Choice of Chilli Con Carne or Nachos Cheese with Turkey Bacon Bits) *DF	
Savoury Waffles (Trio of Whipped Cheese and Garden Herbs with Berries) (Vegetarian)	Bánh Mì" Croissant Plant Base Meat Ball with Pho Dressing (Vegetarian)	Popiah (Turnip, Beansprouts, Lettuce, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)	



**[Catering 805]
Theme Buffet
(Hawker Fare) 2**

\$20 per pax
MOQ 40 pax, Delivery \$0
MOQFD 40 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
	Signature Hometown Curry Chicken with Roti Kirai or Baguette	Satay Bros (3pcs) (Marinated Chicken Ball, Rice Cake, Cucumber, Red Onion & Peanut Sauce)	Chicken Satay (2 stick) (Marinated Chicken On Skewer, Rice Cake, Cucumber, Red Onion & Peanut Sauce)
	Soto Ayam (Shredded Chicken, Rice Cake, Cabbage, Beansprouts, Shallot & Spring Onion Served with Chicken Broth)	Meatballs & Mash (2pcs) (Plant Base Meat Ball Truffle Mash Potato, Mushroom Gravy (Vegan))	Thai Chicken Mooping With Thai Chilli Sauce

Fish and Seafood			
Please select 1 item			
	Seafood Kimchi Pancake (Shrimps, Crab Surimi, Vegetables)	Oyster Omelette (Coriander & Homemade Chilli)	Torched Mentaiko Scallop
	Herb Crusted Whole Salmon (Grandma's Spinach & Lemon Sauce)	Roasted Halibut (Herb Roasted Baby Potatoes with Sauce Vierge)	Chilli Crab Cake (Golden Mantou, Crab Meat in Chilli Crab Sauce)
	Item 7	Item 8	Item 9

Beverages (Complimentary Water will be provided)				
Please select 1 item				
	Peach Oolong		Pandan Infused Lemongrass	Citron Yuzu Honey

Details of Event (for Customer to fill in)				
Person in Charge:		No of Pax:		
Contact Number:		Date of Event:		
Is there Lift Access:	Yes / No	Eating Time:		
(if No) Number of floors:		End Time (for cleaning up):		
Billing Address:				
Event Venue:				
Remarks / Request:				
For Catering with Offshore Delivery				



[Catering 805]
Theme Buffet
(Hawker Fare) 2

\$20 per pax
MOQ 40 pax, Delivery \$0
MOQFD 40 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 806]
Theme Buffet
(Hawker Fare) 3

\$25 per pax
MOQ 30 pax, Delivery \$0
MOQFD 30 pax

Email: Four Seasons Catering Pte Ltd
catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Signature Nonya Laksa (WG Thick Rice Vermicelli, Prawns, Quail Egg, Fishcake, Bean Sprouts, Spicy Coconut Soup, Laksa Leaves & Sambal Chilli)	Signature Nonya Dry Laksa (WG Thick Rice Vermicelli, Prawns, Ajitsuke Egg, Sakura Ebi, Laksa Leaves & Sambal Chilli)	Chicken Rice (WG Chicken Rice, Steamed Soya Chicken, Archa Timun & Braised Halves Egg)	
Nasi Lemak (WG Pandan Rice, Signature Rendang Chicken, Archa Timun, Roasted Peanut, Ikan Billis & Sambal Chilli) *DF	Mee Rebus (WG Noodle, Bean Sprouts, Fried Taupok, Halves Boiled Egg, Gravy, Green Chilli & Lime)	Prawn Noodle Soup (WG Noodle, Bean Sprouts, Kang Kong, Prawn, Fishcake, Prawn Broth & Chilli Powder)	
Bak Chor" Mee (Wg Mee Tai Bak, Fish Cake, Fish Ball, Minced Chicken, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) Duck Fat	Plant Base "Bak Chor" Mee (WG Mee Tai Bak, Plant-Based Fish Cake, Plant-Based Fish Ball, Plant-Based Minced Meat, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) (Vegan)		

Snack and Pastry			
Please select 1 item			
Nonya Kueh Pie Tee (2pcs) (Shrimps, Turnip, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)	Fruity Kueh Pie Tee (2pcs) (Red Apples, Green Apples, Jackfruits, Crispy Dough Fritter, Passion Fruit Sauce, Chopped Peanuts) (Vegan)	Savoury Churros (3 sticks) (Spanish Dough Fritters with Choice of Chilli Con Carne or Nachos Cheese with Turkey Bacon Bits) *DF	
Savoury Waffles (Trio of Whipped Cheese and Garden Herbs with Berries) (Vegetarian)	Bánh Mì" Croissant Plant Base Meat Ball with Pho Dressing (Vegetarian)	Popiah (Turnip, Beansprouts, Lettuce, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)	



**[Catering 806]
Theme Buffet
(Hawker Fare) 3**

\$25 per pax
MOQ 30 pax, Delivery \$0
MOQFD 30 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
	Signature Hometown Curry Chicken with Roti Kirai or Baguette	Satay Bros (3pcs) (Marinated Chicken Ball, Rice Cake, Cucumber, Red Onion & Peanut Sauce)	Chicken Satay (2 stick) (Marinated Chicken On Skewer, Rice Cake, Cucumber, Red Onion & Peanut Sauce)
	Soto Ayam (Shredded Chicken, Rice Cake, Cabbage, Beansprouts, Shallot & Spring Onion Served with Chicken Broth)	Meatballs & Mash (2pcs) (Plant Base Meat Ball Truffle Mash Potato, Mushroom Gravy (Vegan))	Thai Chicken Mooping With Thai Chilli Sauce

Fish and Seafood			
Please select 1 item			
	Seafood Kimchi Pancake (Shrimps, Crab Surimi, Vegetables)	Oyster Omelette (Coriander & Homemade Chilli)	Torched Mentaiko Scallop
	Herb Crusted Whole Salmon (Grandma's Spinach & Lemon Sauce)	Roasted Halibut (Herb Roasted Baby Potatoes with Sauce Vierge)	Chilli Crab Cake (Golden Mantou, Crab Meat in Chilli Crab Sauce)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	



[Catering 806]
Theme Buffet
(Hawker Fare) 3

\$25 per pax
MOQ 30 pax, Delivery \$0
MOQFD 30 pax

Email: catering@fourseasons.com.sg
Phone: 8202 3003/6383 3003

*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	