

SUSUR LEE WEDDING OFFERINGS



RECEPTION CAPACITIES

Seated Reception

180 guests

Cocktail Style Reception

250 guests



INDOOR SPACES

The Perfect Space For

Seated Reception
Cocktail Reception
Passed Canapés
Food Stations

Dancefloor
Coat Check
Bridal Suite
Ceremony



OUTDOOR SPACES

*Our Private Garden and Terrace are an Extension
of our Cocktail Reception Space*

Passed Canapés, Food Stations and Signature Dishes



PASSED CANAPÉS & STATION MENUS



PASSED CANAPÉS

SIGNATURE ITEMS

ASIAN DUCK CONFIT & BRAISED LEEK TART, CRANBERRY
CARAMELIZED BLACK COD, SWISS POTATO GALETTE
THAI LAMB SATAY, CHILI MINT CHUTNEY
MALAYIAN BLACK PEPPER STEAK SATAY
SINGAPOREAN-STYLE SLAW

\$12.00 EACH

PREMIUM OYSTER CART AVAILABLE \$200 CART FEE & MINIMUM OF 50 OYSTERS

FRESHLY SHUCKED OYSTERS

\$9.00 EACH

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VEGETARIAN

TOFU TEMPURA WITH CHEF SUSUR'S GOLDEN SEASONING
CURRY POTATO CROQUETTE, CHILI MINT CHUTNEY, DAHI
PANI PURI WITH SPICY GUACAMOLE, POMEGRANATE
PARMESAN POLENTA FRITTER, LEMON RICOTTA
PROVENCIAL GOAT CHEESE TART

\$8.00 EACH

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FISH & CRUSTACEANS

GRILLED SHRIMP ON POLENTA, INDIAN TOMATO JAM
SPICY TUNA TARTARE, POMMES GAUFRETTES
STEAMED SHRIMP AND LOBSTER DUMPLING
SPICY KOREAN SALMON TARTARE TACO
LOBSTER DRAGON DUMPLING

\$8.00 EACH

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MEAT & POULTRY

SIGNATURE CHEESEBURGER SPRING ROLL
CHIANG MAI CHICKEN SATAY, PEANUT SAUCE
CHICKEN DUMPLING, HOISION GLAZE
SHREDDED BEEF TACO, COTIJA
CRISPY PULLED BEEF GYOZA

\$9.00 EACH

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SIGNATURE DESSERT

SIGNATURE FRENCH & CHINESE TONG YUEN

\$9.00 EACH

CHOCOLATE PANI PURI WITH CRÈME BRÛLÉE
CHOCOLATE PEANUT BUTTER BAR
SEASONAL FRUIT TART

\$8.00 EACH

**MINIMUM ORDER OF 10 PIECES PER CANAPE
ALL PASSED CANAPES PRICED PER PIECE



COCKTAIL RECEPTION OFFERINGS BY

Susan Lee

CARTS - \$200 Cart Fee

OYSTER CART - \$8.00/OYSTER, MINIMUM 50 OYSTERS

FRESH OYSTERS SHUCKED DAILY
(ADD OYSTER SHOOTER WITH TROUT CAVIAR +\$12.00)

DIM SUM CART - \$38.00 PER PERSON

CRISPY PULLED BEEF GYOZA, STEAMED CHICKEN DUMPLINGS,
HAR GOW, SURF AND TURF BEEF SIU MAI

TACO CART - \$38.00 PER PERSON

SHRIMP TACO, SPICY KOREAN SALMON TACO,
PULLED BEEF TACO WITH COTIJA, ASIAN BBQ CHICKEN BAO

FOOD STATIONS - \$400 Station Fee

SIGNATURE SINGAPORE STYLE SLAW - \$28.00 PER PERSON

24 INGREDIENT SALAD, SALTED PLUM DRESSING, PEANUTS
(ADD SALMON SASHIMI +\$9.00, ADD TUNA SASHIMI +\$11.00, ADD BOTH \$10.00)

CHEESEBURGER SPRING ROLL - \$25.00 PER PERSON

AAA ANGUS BEEF, DOUBLE SMOKED BACON, CHIPOTLE MAYO,
PICKLED VEG, AGED CHEDDAR, LETTUCE WRAP

ASIAN SLOW BRAISED BEEF - \$32.00 PER PERSON

POTATO LEEK PUREE, HORSERADISH SOUR CREAM,
MAITAKE, BUTTER CORN

CHAR SIU BBQ DUCK - \$40.00 PER PERSON

PEKING GARNISH, FOIE GRAS PATE, MAPLE MUSTARD,
CRANBERRY COMPOTE, STEAMED PANCAKE





SHARING STYLE WEDDING MENUS BY SUSUR LEE

The Essential

SIGNATURE SINGAPOREAN STYLE SLAW
24 INGREDIENT SALAD, SALTED PLUM DRESSING,
PEANUTS

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CHEESE BURGER SPRING ROLLS
AAA ANGUS BEEF, DOUBLE SMOKED BACON,
CHIPOTLE MAYO, PICKLED VEG, AGED CHEDDAR,
LETTUCE WRAP

YUCATAN GOAT CHEESE TART
BUTTER PUFF PASTRY, TOMATILLO, OLIVES,
JALEPEN0, COTIJA, WALNUTS, WILDFLOWER HONEY

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“LUCKEE” SHRIMP CHEUNG FUN
COURGETTE, SCALLION PESTO,
SUPERIOR SOYA BROTH

WILD CARAMELIZED BLACK COD
CANTONESE PRESERVES, MISO MUSTARD,
DIM SUM TURNIP CAKE, CRISPY NOODLE FISH

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TOP CHEF ROASTED CURRY CHICKEN
THREE CHUTNEYS – ACHAR, TOMATO & MINT,
SAVOURY COCONUT RICE CAKE,
ROASTED PINEAPPLE

ASIAN SLOW BRAISED BEEF
BUTTER POTATO & LEEK PURÉE,
CAULIFLOWER, SQUASH, MAITAKE,
HORSERADISH SOUR CREAM

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**CHEF'S CHOICE
DESSERT TRIO**



\$135

The Celebration

SIGNATURE SINGAPOREAN STYLE SLAW
24 INGREDIENT SALAD, SALTED PLUM DRESSING,
PEANUTS, SALMON SASHIMI

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CHEESE BURGER SPRING ROLLS
AAA ANGUS BEEF, DOUBLE SMOKED BACON,
CHIPOTLE MAYO, PICKLED VEG, AGED CHEDDAR,
LETTUCE WRAP

YUCATAN GOAT CHEESE TART
BUTTER PUFF PASTRY, TOMATILLO, OLIVES,
JALEPEN0, COTIJA, WALNUTS, WILDFLOWER HONEY

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“LUCKEE” SHRIMP CHEUNG FUN
COURGETTE, SCALLION PESTO,
SUPERIOR SOYA BROTH

WILD CARAMELIZED BLACK COD
CANTONESE PRESERVES, MISO MUSTARD,
DIM SUM TURNIP CAKE, CRISPY NOODLE FISH

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TOP CHEF ROASTED CURRY CHICKEN
THREE CHUTNEYS – ACHAR, TOMATO & MINT,
SAVOURY COCONUT RICE CAKE,
ROASTED PINEAPPLE

INDOCHINE RACK OF LAMB
ASSAM TAMARIND CURRY,
POLENTA & PANEER GRATIN, ONION RING

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**CHEF'S CHOICE
DESSERT TRIO**



\$155

The Grand Affair

SIGNATURE SINGAPOREAN STYLE SLAW
24 INGREDIENT SALAD, SALTED PLUM DRESSING,
PEANUTS, TUNA SASHIMI

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CHEESE BURGER SPRING ROLLS
AAA ANGUS BEEF, DOUBLE SMOKED BACON,
CHIPOTLE MAYO, PICKLED VEG, AGED CHEDDAR,
LETTUCE WRAP

YUCATAN GOAT CHEESE TART
BUTTER PUFF PASTRY, TOMATILLO, OLIVES,
JALEPEN0, COTIJA, WALNUTS, WILDFLOWER HONEY

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“LUCKEE” SHRIMP CHEUNG FUN
COURGETTE, SCALLION PESTO,
SUPERIOR SOYA BROTH

WILD CARAMELIZED BLACK COD
CANTONESE PRESERVES, MISO MUSTARD,
DIM SUM TURNIP CAKE, CRISPY NOODLE FISH

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TOP CHEF ROASTED CURRY CHICKEN
THREE CHUTNEYS – ACHAR, TOMATO & MINT,
SAVOURY COCONUT RICE CAKE,
ROASTED PINEAPPLE

ALBERTA STRIPLOIN STEAK
BUTTER POTATO LEEK PURÉE,
CAULIFLOWER, SQUASH, MAITAKE,
MUSTARD EMULSION

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**CHEF'S CHOICE DESSERT TRIO FEATURING OUR
SIGNATURE FRENCH & CHINESE TONG YUEN**



\$185





BAR PACKAGES

BAR PACKAGE A

SIGNATURE COCKTAILS
1 PER GUEST

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CHOICE OF STANDARD BAR RAIL
UNLIMITED

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**CHOICE OF SOMMELIER
RECOMMENDED
STANDARD WINES**
UNLIMITED

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**CHOICE OF NON-ALCOHOLIC
BEVERAGES**
UNLIMITED



\$115

BAR PACKAGE B

SIGNATURE COCKTAILS
2 PER GUEST

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CHOICE OF PREMIUM BAR RAIL
UNLIMITED

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**CHOICE OF SOMMELIER
RECOMMENDED
PREMIUM WINES**
UNLIMITED

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**CHOICE OF NON-ALCOHOLIC
BEVERAGES**
UNLIMITED



\$135



BOOKING INFORMATION

For a full restaurant wedding buyout the minimum spend is determined on a case by case basis, dependent on the day of the week and time of year. This is inclusive of all food and beverage prior to tax and gratuities (20% pretax gratuity and a 2% event service fee). Should your guest count increase significantly, the minimum spend is subject to change proportionally to the modified guest count. All food and drinks must be consumed at your event, any remaining balance to meet the minimum spend will be considered a room fee. To confirm the booking, we ask for two deposits of the entirety of the minimum spend which will apply towards the bill the night of.



VENDORS

We offer trusted vendor recommendations to help you find exactly what you need for your special day.

Linens/Tableware Rentals

Florals, Including Ikebana

Live Entertainment, DJ's

Furniture Rentals

Wedding Cakes

Photo Walls

Balloons

Linens





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