



CHINESE BUFFET WEDDING MENU - RM 55

DOUBLE HAPPINESS PLATTER
SHARKFINS AND CRABMEAT OMELETTE
STIR FRY CELERY WITH SHRIMP

NOODLE
BRAISED YEE MEE WITH CHICNESE MUSHROOM
or
TOMYAM FRIED MEEHOON

RICE
PINEAPPLE FRIED RICE WITH CASHEW NUT AND RAISINS
or
GOLDEN EGG AND PRAWN FRIED RICE

CHICKEN
BRAISED 5 SPICED CHICKEN
or
MARMITE CHICKEN
Or
SIGNATURE CURRY CHICKEN WITH POTATO

FISH
SWEET AND SOUR FISH
Or
FRIED FISH FILLET WITH THAI STYLE SAUCE

PREMIUM
GROOM MEET BRIDE GREEN NEW ZEALAND MUSSELS (SPICY W CREAM SAUCE)
or
BLACK PEPPER SQUID

PRAWN
CREAMY BUTTER PRAWN
or
CARAMALISED HARLOK PRAWN

VEGETABLE

STIR FRY BROCCOLLI AND CAULIFLOWER WITH BLACK FUNGUS

or

BRAISED MUSHROOM WITH BROCCOLLI

DESSERT

LONGAN WITH SEA COCONUT

or

SEASONAL FRUIT PLATTER

or

ASSORTED NYONYA KUIH

BEVERAGE

REFRESHING LIME JUICE

or

REFRESHING TROPICAL JUICE

CHINESE BUFFET WEDDING MENU - RM 65

DOUBLE HAPPINESS PLATTER
SHARKFINS AND CRABMEAT OMELETTE
STIR FRY CELERY WITH SHRIMP

NOODLE
BRAISED YEE MEE WITH CHICNESE MUSHROOM
or
TOMYAM FRIED MEEHOON

RICE
PINEAPPLE FRIED RICE WITH CASHEW NUT AND RAISINS
or
GOLDEN EGG AND PRAWN FRIED RICE
Or
SEAFOOD TOMYAM FRIED RICE

CHICKEN
BRAISED 5 SPICED CHICKEN
or
BRAISED GINGER CHICKEN WITH CHINESE MUSHROOM
Or
SIGNATURE CURRY CHICKEN WITH POTATO

FISH
SWEET AND SOUR FISH
Or
FRIED FISH FILLET WITH THAI STYLE SAUCE
Or
FRIED AND BRAISED FISH WITH SPECIAL HOMEMADE SAUCE

PREMIUM
GROOM MEET BRIDE GREEN NEW ZEALAND MUSSELS (SPICY W CREAM SAUCE)
or
BLACK PEPPER SQUID

PRAWN
CREAMY BUTTER PRAWN
or
CARAMALISED HARLOK PRAWN
Or
CRISPY OATMEAL PRAWN

VEGETABLE
STIR FRY BROCCOLLI AND CAULIFLOWER WITH BLACK FUNGUS
or
BRAISED MUSHROOM WITH BROCCOLLI AND ABALONE SLICE

DESSERT

LONGAN WITH SEA COCONUT

or

SEASONAL FRUIT PLATTER

or

ASSORTED NYONYA KUIH

Or

MINI CHOCOLATE ÉCLAIR AND MINI VANILLA PUFF

BEVERAGE

REFRESHING LIME JUICE

or

REFRESHING TROPICAL JUICE

Or

REFRESHING LEMONGRASS TEA

CHINESE BUFFET WEDDING MENU - RM 88

DOUBLE HAPPINESS AND PROSPEROUS PLATTER

SHARKFINS AND CRABMEAT OMELETTE
STIR FRY CELERY WITH SHRIMP
FRIED CHICKEN LOBAK
MARINATED BABY OCTOPUS

SOUP

BOILED WINTER MELON WITH MUSHROOM AND DRIED SCALLOP
Or
BOILED CHICKEN WITH CHINESE HERBS

NOODLE

BRAISED YEE MEE WITH CHINESE MUSHROOM
or
PRAWM TOMYAM FRIED MEEHOON
Or
STIR FRY LONGEVITY NOODLE WITH ABALONE SAUCE

RICE

PINEAPPLE FRIED RICE WITH CASHEW NUT AND RAISINS
or
CHINESE STYLE YAM RICE
Or
SEAFOOD TOMYAM FRIED RICE

CHICKEN

BRAISED 5 SPICED CHICKEN
or
BRAISED GINGER CHICKEN WITH CHINESE MUSHROOM
Or
SIGNATURE CURRY CHICKEN WITH POTATO
Or
CHINESE STYLE ROAST CHICKEN

FISH

SWEET AND SOUR FISH
Or
FRIED FISH FILLET WITH THAI STYLE SAUCE
Or
FRIED AND BRAISED FISH WITH SPECIAL HOMEMADE SAUCE
Or
GRILLED SAMBAL TUMIS STINGRAY WITH MIX VEGETABLE

PREMIUM

GROOM MEET BRIDE GREEN NEW ZEALAND MUSSELS (SPICY W CREAM SAUCE)
or
BLACK PEPPER SQUID
Or
KAM HEONG GREEN NEW ZEALAND MUSSELS

<p style="text-align: center;"><u>PRAWN</u> THAI LEMONGRASS BUTTER PRAWN <i>or</i> CARAMALISED HARLOK PRAWN <i>Or</i> CRISPY OATMEAL PRAWN</p>
<p style="text-align: center;"><u>VEGETABLE</u> STIR FRY BROCCOLLI AND CAULIFLOWER WITH BLACK FUNGUS <i>or</i> BRAISED MUSHROOM WITH BROCCOLLI AND ABALONE SLICE <i>Or</i> 4 HEAVENLY KINGS WITH SAMBAL TUMIS</p>
<p style="text-align: center;"><u>DESSERT A</u> MINI WEDDING CUPCAKE WITH FRESH FLOWERS <i>Or</i> <u>DESSERT B (Choose 2)</u> SEASONAL FRUIT PLATTER <i>or</i> ASSORTED NYONYA KUIH <i>Or</i> MINI CHOCOLATE ÉCLAIR AND MINI VANILLA PUFF</p>
<p style="text-align: center;"><u>BEVERAGE</u> REFRESHING ICE PASSION FRUIT TEA <i>or</i> REFRESHING ICE PEACH TEA <i>Or</i> REFRESHING LEMONGRASS TEA</p>

OTHER CHARGES:

- Waiter: RM 130/person [Minimum 2 waiter]
- Transportation : RM 200 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor) : RM80 Onwards [with or without lift]
- Furniture and Canopy rental available depending on requirement.

REMARKS:

- Upon confirmation of the menu, customers are required to pay 60% of the total amount as deposit. The balance of payment will be collected on delivery date. All payment made are not refundable in the event of cancellation of function.
- Porcelain plates, stainless steel cutlery and hi-ball glass, napkin will be provided.
- Round table settings will be setup based on 10 pax per table without flowers decoration.
- Buffet line decoration will be provided with Roll Top Chafing Dish.
- Food is best consumed within 4 hours (with warmer). We will not be responsible for any food consumed after 3 hours served.
- Service time allocated for staff is only for 4 hours from the agreed time of event. Additional hour is chargeable as the following:
 - Waiter - RM 20.00/hour
 - Waiter Transportation except Klang Valley - Min RM 50
 - Waiter double charges are applicable if event falls on Public Holiday.
 - Items are subject to change if not available
 - Go Cater will not be handle food from other sources
 - If assistance needed, please inform our staff in advance so that we may make the necessary adjustment.
 - Furnitures for guests are NOT included in the package.
 - Go Cater is NOT responsible for the setup of furniture rented from third party.