

***WESTERN WEDDING Menu: RM 68/PAX*****Ebiko Colourful Salad with Corn****Cream of Mushroom Soup
Garlic Bread****Fried Samosa****Spaghetti Aglio Olio with Prawn****Fragrant Butter Rice with Raisins****Grilled Chicken with Mushroom Sauce/ Black Pepper Sauce****Garlic Butter Prawn****Grilled Vegetables (Corn, Broccoli, Potato, Pumpkin, Capsicum, Aubergines)****Salmon in Teriyaki Sauce****Assorted Mini French Cakes****Mini Fruit Tarts****Refreshing Tropical Juice**

***WESTERN WEDDING Menu: RM 82/PAX*****Smoked Duck Fresh Garden Salad with Japanese Dressing****Cream of Mushroom Soup
Garlic Bread****Baked Hashbrown with Cheesy Dip****Spaghetti Aglio Olio with Prawn****Fragrant Butter Rice with Raisins & Cashew Nut****Baked Lemon & Rosemary Chicken****Grilled Lamb Chop with Mint Sauce****Lemongrass Creamy Butter Prawn****Grilled Healthy Sausage and Vegetables (Corn, Broccoli, Potato, Pumpkin,
Capsicum, Aubergines & Sausage)****Salmon in Teriyaki Sauce/ Garlic Butter Lemon****Assorted Mini French Cakes****Mini Fruit Tarts****Refreshing Tropical Juice**



WESTERN WEDDING Menu: RM 128/PAX

Salad Bar (4 Types Dressing)

**Baby Butterhead
Rocket Vegetables
Sweet Corn
Capsicum
Onion
Cherry Tomato
Black Olive
Cut Sausage
Japanese Cucumber
Smoked Duck
Turkey Ham**

**Wild Mushroom Soup
Garlic Bread**

**Fried Samosa
Fried Prawn Roll with Mayo Dip**

**Smoked Duck Cucumber Skewer
Balsamic Mushroom Crostini**

Seafood Aglio Olio

Fragrant Butter Rice with Raisins with Cashew Nut

Baked Lemon & Rosemary Chicken



Mashed Potato
Grilled Lamb Chop with Mint Sauce
Cheesy Baked Scallop
Garlic Butter Prawn
Grilled Cajun Healthy Sausage and Vegetables (Corn, Broccoli, Potato, Pumpkin, Capsicum, Aubergines & Sausage)
Pan Seared Salmon with Apricot Garlic Butter
Wedding Mini Cupcake with Fresh Flowers
Mini Fruit Tarts
Mini Vanilla Puff
Refreshing Tropical Juice



SIDE ORDER:

WHOLE ROAST LAMB	RM 2,000.00
MINI CHICKEN BURGER	RM 7/ BUN
CHEESE PLATTER	RM 20/PAX
SMOKED DUCK CUCUMBER SKEWER	RM 6/PAX
AVOCADO WITH PRAWN CANAPE	RM 6/PAX
CHICKEN MANGO SALAD IN CUP	RM 5/PAX
CAVIAR CROSTINI	RM 7/PAX
JAPANESE POTATO SALAD	RM 5/PAX
SATE WITH CONDIMENTS	RM 4/PAX
CHICKEN KARAGE	RM 8/PAX
SMOKED SALMON CROSTINI WITH DILL	RM 8/PAX
MINI FRUIT TART	RM 3/PAX



OTHER CHARGES:

- Waiter: RM 150/person [Minimum 2 waiter]
- Transportation : RM 180 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.
- For 50pax and above, decoration and set up with chafing dish provided
For 50pax and below, decoration and set up with chafing dish chargers at RM 280
For 50pax and below, serve in disposable aluminum foil tray will be charge at RM50

REMARKS:

- Availability is based on first come, first serve basis. Upon confirmation, a 70% deposit is required. Full payment should be received 3 days before event date
- Confirmation with deposit is required, 7 days prior to event date
- We reserve the rights to amend the menu without prior notice if items not available
- Duration of the event is 3 hours. Subsequent hours will be charged RM20.00/hour per waiter. Kindly inform our sales person if any extra hours are required. Double chargers are applicable if event date falls on public holiday
- GoCater will not handle food from other sources
- Non Halal Food from other sources, kindly inform our sales person prior the event date, because we are Pork Free Caterer
- Deposit is not refundable if cancellation. We would charge cancellation fee depending on situation and value
- Any breakage of equipment, crockery, decorative items, customer will be liable to pay
- Food must be consumed within 3 hours of event time
- Payment made to: Food Style Sdn. Bhd. (Maybank A/C No: 5627-5972-7003)