

IN-HOUSE BUFFET Menu

For Catering/ Enquiries, Contact: 882-CATER (882 22837) Urgent Enquiries: 9857 9292

Email: sales@mutiaraseafood.com



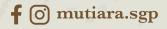
mutiaraseafood.com

WE ARE LOCATED AT:

1 Engku Aman Turn #01-02 & #02-02/03 Wisma Geylang Serai Singapore 408528

1ST HALAL-CERTIFIED SEAFOOD RESTAURANT

by JMMB® Group







YOUR HALAL CATERING PARTNER FOR A TRULY Singaporean

FOOD CULTURE

Come indulge with Mutiara Seafood. Where Singapore's Culinary heritage is preserved.Serving the finest flavours of nostalgia with an appreciation for the freshest seafood.

Inspired by Singapore's humble beginnings as a fishing village island and the origin of her Kampong Spirit (harmony and solidarity amongst different races), Mutiara seeks to endear the modern palate with generational flavours adored by and shared across her diverse ethnic communities.

With Mutiara, we strive to reimagine and share these stories and moments of joy and unity with our diners, expressed through our heartfelt cuisine of heritage Singaporean seafood.

Experience Mutiara and discover the culinary treasures of Singapore.



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OUR STORY

MUTIARA is a treasury of Singapore's culinary heritage, preserving the finest flavours of nostalgia with an appreciation for the freshest seafood. Inspired by Singapore's humble beginnings as a fishing village island and the origin of her Kampong Spirit (harmony and solidarity amongst different races), Mutiara seeks to endear the modern palate with generational flavours adored by and shared across her diverse ethnic communities.

The early fishing villages in Singapore were inhabited by Chinese, Malay, & Indian fishermen living in harmony with their families. The fishermen would set out for sea every day just before dawn, praying for rising tides to bring in abundant fresh catches of fish and crustaceans.

When the tides were in their favour, the fishermen would return home jovially, with their hearts full and their nets even fuller, filled with crabs, prawns, squids, and fish. They would amusingly exclaim that they have attained the best treasures the seas can offer and that their catches are as valuable as a "Mutiara" (which translates to the prestigious *pearl* in Malay). All the families would prepare homely and hearty meals with every catch brought back by the fishermen. Extra servings were saved for their neighbours, eager for them to try new flavours and dishes from other cultures. It was a simple and sincere gesture of appreciation for their fellow men and women, inspired by their Kampong Spirit and curious palates. These were simple yet endearing moments shared by the families in the kampong village.

With Mutiara, we strive to reimagine and share these stories and moments of joy and unity with our diners, expressed through our heartfelt cuisine of heritage Singaporean seafood.

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OUR SERVICES

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In -House Buffet Menus

IN-HOUSE PREMIUM Buffet Reception



PREMIUM Buffet Menu Set A

Price per person \$58.00 ++ 10 Course Including Beverage Minimum 40 Person





Seafood Donut Tossed in Salad Cream OR Cantonese Dim Sum (Chicken Dumpling & Prawn Har Gao) Sweet & Sour Chicken OR Mocha Fried Chicken Signature Chilli Crab OR Stir-Fried Crab with Golden Salted Egg Deshelled Prawns Fried with Cereal OR Deshelled Prawns Fried with Salted Egg Sauce Stir-Fried Brocolli with Garlic OR Stir-Fried Baby Kailan with Garlic Home-made Vegetable Beancurd Braised with Fresh Mushrooms OR with Crabmeat Garlic Fried Rice with Silver Fish OR Fried Noodles Malay Style



DESSERT Chilled Mango Sago with Pomelo BEVERAGE Fruit Punch



The management *reserves the right to change the items on the menu without prior notice*. Please allow ±30 minutes grace from the "ready time" for unforeseen circumstances (traffic jams, parking problems, etc). All Prices are subjected to 10% service charge and *prevailing GST*.





PREMIUM Buffet Menu Set B

Price per person \$68.00 ++ 10 Course including 1 Beverage Minimum 40 Person

CANTONESE DIM SUM Steamed Siew Mai & Prawn Har Gao

HOT SAVOURIES

Sweet Corn Soup with Chicken (Sup Jagong Manis dengan Ayam) Mocha Fried Chicken (Ayam Goreng Mocha) Stir Fried 'Gong Bao' Style Fish Fillet (Ikan Goreng ditumis Gaya "Gong Bao') Deep Fried Prawns with Cereal (Udang Kupas Digoreng dengan Bijirin Cereal) Signature Chili Crab with Mini Mantou (Ketam Cili Sajian Ciri Khas Kami dengan Mantou) Stir Fried Broccoli with Minced Garlic (Sayur Brokoli ditumis dengan Bawang Putih) Fried Rice with Silverfish and Garlic (Nasi Digoreng dengan Bawang Putih dan Ikan Bilis)

DESSERT

Mango Pomelo with Sago with Pomelo (Sago Mangga Sejuk dengan Limau Bali)

BEVERAGE



Ice Lemon Tea (Teh Ais Limau)

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PREMIUM Buffet Menu Set C

Price per person \$78.00 ++ 10 Course including 1 Beverage Minimum 30 Person

DELUXE GANTONESE DIM SUM

Deluxe Prawns Siew Mai with Prawn Topping & Hongkong Barbeque Chicken Pau

HOT SAVOURIES

Braised Fish Maw Soup with Shredded Chicken & Crabmeat

(Sup Maw Ikan Rebus dengan Ayam & Daging Ketam)

Mocha Fried Chicken (Ayam Goreng Mocha)



Deep Fried Live Fish Garoupa with Nonya Sauce (Ikan Kerapu di goreng dengan Nonya Sos)

De-shelled Prawns with Wasabi Mayo (Udang dikupas dengan Sos Mayo)

Boston Lobster Cooked with Golden Salted Egg Sauce (Lobster Boston Dimasak dengan Sos Telur Masin Emas)

Vegetable Beancurd with Mushrooms (Tahu Sayuran dengan Cendawan)

Fried Rice with XO Sauce (Nasi Goreng dengan Sos XO)





DESSERT

Mango Alphonso Pudding (Puding Mangga Alphonso)

BEVERAGE

Ice Lemon Tea (Teh Ais Limau)

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BUFFET CATERING

• This buffet comes with full table setup (full drop tablecloths, food warmers, wax).

- A full set of porcelain ware.
- Duration of each **buffet is 3 hours**.

• The management **reserves the right to change the items on the menu without prior notice** (e.g., for non-availability of raw materials or late arrival of supplier's stock).

DELIVERY & COLLECTIONS

• Please ensure that a **Point-of-Contact is contactable at all times** (not in silent mode, in a meeting) during the delivery – this is to ensure an open and reliable communications link between the client and the delivery personnel.



IN-HOUSE BUFFET & OTHER CHARGES

- Our earliest buffet are ready by 11:30am for lunch and 6:00pm for dinner.
- \cdot Rental of any equipment, subject to 3rd party delivery charge and availability.





PAYMENT METHODS

• For In-House Buffet, payment must be made in full prior to event's date.

• Payment is strictly **PayNow/ Credit Card must be made in advanced** and clients must send screenshot details.

• For Cheques Payment should be crossed and made out to "JCC Food Concepts Pte Ltd ". No post-dated cheques are allowed. (Unless is pre-approved by JCC Food Concepts Pte Ltd Management prior to Ordering)

• Credit Terms is for corporate orders only and **subject to our company's** approval.

MISCELLANEOUS

• The **client is advised NOT to handle the burning wax** below the food warmers – it is very flammable – it should be left to burn out on its own (windy: 11/2hrs; still conditions: 3hrs(est.)

• The client is responsible for any loss, breakages or damage to the equipment (e.g., burnt runners (\$50/pcs (\$54.50 w/ GST) or full-drop Skirting \$120/pcs (\$130.80 w/ GST) during the duration of the buffet, and will be liable to pay for damages.



BILLING, DEPOSIT, AMENDMENTS & CANCELLATION

Confidentiality:

All terms of this proposal (including but not limited to the rates) should not be disclosed directly or indirectly to any third party, unless prior written approval is given by MUTIARA SEAFOOD.

All rates quoted are based on the requirements as communicated to us as at the date of this proposal. Should the requirements change or differ, MUTIARA SEAFOOD reserves the right to offer a re-quote based on the new requirements.

Any revision to Menu and Pax Count, less than 3 working days before event date would be subject to availability of restaurant. MUTIARA SEAFOOD reserves the right to reject any changes requested.

Service Charge:

All prices quoted above are inclusive of 10% Service Charge, and prevailing government taxes, unless specified otherwise.

Payment breakdown process sample:

DEPOSIT SCHEDULE	DUE DATE	AMOUNT
Initial 30% Deposit (Non-Refundable) (To be made upon signing the contract)	By 16th December 2023	\$2,300.00 nett (rounded)
All Balance Payment and Miscellaneous Amounts (Immediately on event day at outlet via Credit Card or Cash)	On Event day	All remaining balance and any other amounts incurred.

Amendments:

Any revision to Menu and Pax Count, less than 3 working days before event date would be subject to availability of restaurant. MUTIARA SEAFOOD reserves the right to reject any changes requested.

Cancellation:

Please be advised the following cancellation charges will be levied as liquidated damages should the function is cancelled. MUTIARA SEAFOOD reserves the right to forfeit deposits held. In addition, MUTIARA SEAFOOD will impose a cancellation charge as follows:

- Between 90 days and up to 60 days out prior to the function, a cancellation charge of 50% of the total expected banquet charges shall be incurred.
- Between 60 days and up to 30 days prior to the function, a cancellation charge of 75% of the total banquet charges shall be incurred.
- Within 30 days prior to the function, a cancellation charge of 100% of the total banquet charges shall be incurred.



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