



SECRET HAVEN



MANNA POT CATERING

IN COLLABORATION WITH FLORA ARTISAN
FOR THE SECRET HAVEN
2024



ABOUT US

YOUR ONE-STOP WEDDING SOLUTION

Manna Pot Catering aims to be your one stop wedding solution with our wide array of services to create the perfect wedding day for you. We are a halal-certified caterer based in Singapore, established since 2002. We have a passion to provide divine; good food for the soul and aim to delight every guest with our wholesome food. We hope to make your dream wedding come true with our delectably divine spread, crafted by our passionate & experienced chefs, specially for your wedding reception, church wedding, solemnisation, engagement party or wedding dinner.



WEDDINGS - MANNA POT CATERING

*"Grow old along with me; the
best is yet to be."*

Robert Browning

Revelry

SIT-DOWN WEDDING BUFFET



\$138++/PAX | MIN 100 PAX
YOUR ONE-STOP WEDDING SOLUTION FOR WEDDINGS
AT THE SECRET HAVEN

EXCLUSIVE PERKS FOR REVELRY PACKAGE

MANNA POT CATERING

Chef's exquisite handcrafted international buffet spread (sit-down buffet)
Professional wedding buffet setup with table skirting, equipment & separate
beverage counter.

Live station stall setup & chef onsite for every live station.

Uniformed staff for replenishment of food

Wedding Food-Service Coordinator in attendance

Provision of complete set of premium disposable dining ware
(top-up \$12 for porcelain dining ware)

Provision of long dining table with table linen

Exquisite chafing dish for buffet presentation

DECORATIONS & ADDITIONAL PERKS

Basic table number for all guest dining tables

Basic Floral Centerpiece for all guest dining tables (one per six guests)

Complimentary Premium thematic styling for Buffet

& Dessert Island Display by Flora Artisan

Reception area styling with florals

(includes ang bao box, guest book & personalised print signage)

Complimentary Gelato Cup Dessert / Wedding Cupcake Favor for every guest

THE SECRET HAVEN VENUE INCLUSION

Usage of Venue for 4 hours (11am-3pm or 6pm-10pm)

Usage of AV equipment

All Furniture within the Premise Provided

1 Coordinator to assist with pre-event discussion and on-site support

Usage of Bridal room

20 Free Designated Parking Lots

REVELRY

(WESTERN SIT-DOWN BUFFET)

\$138++/PAX | MIN 100 PAX

APPETIZER

Crispy Tortilla Chips w/ Nacho Cheese Dip (50%)
Air Flown Fresh Garden Salad Greens with Honey Mustard
& French Dressing (50%)

LIVE CARVERY STATION

63c sous vide leg of beef perfumed with sundried rosemary & thyme
(accompanied with luxurious demi glaze & roasted vegetables)

SOUP

Creme of fresh shitake medley with croutons

SAVOURY SELECTIONS

Wild Autumn saffron-infused paella with luxurious ocean crustaceans

Roasted Summer Root Vegetables tossed in basil infused extra virgin
olive oil

Signature Chicken Ballotine

Pan-seared Norwegian King salmon with lemon dill butter

Mozarella topped fisherman's wharf seafood gratin with NZ mussels,
shrimp, squid

PATISSERIE & SWEETS

Mini Victorian Cheesecake (assorted flavors include oreo, new york,
mango & strawberry)

Mini Chocolate Eclairs

Mini Red Velvet Cake

BEVERAGE

Chilled Fruit Punch

REVELRY

(ASIAN SIT-DOWN BUFFET)

\$138++/PAX | MIN 100 PAX

APPETIZER

Cold Dish Platter

(breaded scallop, fruit cocktail salad, butterfly wanton,
spring roll)

LOCAL DELIGHT SPECIALTY STATION

Signature Nonya Laksa with Rich Coconut Gravy

(accompanied with boiled egg, fish cake julienne, beancurd puff,
vietnamese coriander & housemade sambal)

SAVOURY SELECTIONS

Golden Pineapple Fried Rice

Signature Sea Bass Fillet in Chef's Oriental Spicy Sauce

Four Season Vegetable with Mushroom

Salted Egg Yolk Prawn

Signature Chicken Rendang in Indonesian Rempah

Chicken Satay with Peanut Sauce

PATISSERIE & SWEETS

Chilled Osmanthus Jelly

Mini Victorian Cheesecake

(assorted flavors include oreo, new york, mango & strawberry)

Mini Chocolate Eclairs

BEVERAGE

Chilled Fruit Punch



Reception Area Styling: Props, Florals & Decor with ten photoframes



Standard A1 Print Signage with Easel Stand Rental



RECEPTION AREA STYLING



Complimentary Guest Book x 1



Standard Ang Bao Box

PREMIUM WEDDING THEMES



R U S T I C B O H O



P I N K M A R T I N I



B L U E S Y M P H O N Y

ONLY VALID WITH PURCHASE OF MANNA POT CATERING WEDDING PACKAGE 2024.

STANDING WEDDING BUFFET

OUR PACKAGES



LUSCIOUS (COCKTAIL RECEPTION)

\$98.00++ per pax
(minimum of 100 pax)



DELUXE BUTLER-PASSED CANAPE

\$108.00++ per pax
(minimum of 100 pax)



GRAZING TABLE

\$110.00++ per pax
(minimum of 100 pax)

- Choice of Chef's exquisite handcrafted international buffet spread
- Premium floral themes by Flora Artisan
- Professional wedding buffet setup with table skirting, equipment & separate beverage counter.
- Reception table (6ft x 2.5ft) with skirting & 3 chairs (no decor).
- Live station stall setup & chef onsite for every live station.
- Uniformed staff for replenishment of food (if required)
- Provision of complete set of biodegradable dining ware
- Waiver of transportation & setup charges.
- Additional buffet line setup @ \$150.00/ setup.

All prices are subjected to prevailing Service Charge and GST.

*None of the above mentioned items are exchangeable for other items, cash or credit.

LUSCIOUS

(COCKTAIL RECEPTION BUFFET)

\$98.00++ PER PAX | MIN 100 PAX

APPETIZER

Mini Assorted Quiche

Tortilla Chips with Nacho Cheese Dip

SAVOURY SELECTIONS

Mini Ham & Cheese Croissant

Mini Chicken Puff

Chipolata Sausages with Caramelised Onions

Golden Tempura Ebi with Mayonnaise

Oven-baked Buffalo Chicken Wing

Signature Shepherd's Pie

PATISSERIE & SWEETS

Mini Victorian Cheesecake

(assorted flavors include oreo, new york, mango & strawberry)

Mini Chocolate Eclairs

Mini Chocolate Brownie

BEVERAGE

Chilled Fruit Punch

***served with bio-degradable dining ware

DELUXE

(BUTLER-PASSED CANAPE)

\$108.00++ PER PAX PER PAX | MIN 100 PAX

CANAPE SELECTIONS

Smoked Salmon Brushetta on Charcoal Baguette

Mini Shepherd Tart

Pan-seared Scallop with Caviar

12hr sous vide beef cheek in handcrafted tartshell

Truffle Mushroom Aranchini Ball

PATISSERIE & SWEETS

Mini French Macaron

Mini Raspberry Chocolate Tartlet

Mini Assorted Fruit Tartlet

BEVERAGE

Chilled Honey Yuzu



GRAZING
TABLE





GRAZING TABLE

\$110.00++ PER PAX | MIN OF 100 PAX

MENU

CHEESE AND COLD CUTS PLATTER

Cheddar Cheese, Vine Tomato, Assorted Salami, Dip, Nuts,
Chocolate Bar
Fruits Platter with Dip
Carved Fruits & Assorted Fruits
Fruits and Crudites Platter
Cheese and Cracker Platter
Homemade Chocolate Bar
Fruit & Nut

SALAD

Salad Pomegranate Feta Salad / Caesar Salad

CANAPE

(Choice of 2 sweet & 2 savoury)

SAVOURY CANAPE

Smoked Salmon Bruschetta Mushroom Bruschetta
Smoked Duck Bruschetta
Salmon Quiche
Mushroom Quiche
Shepherd Pie Tartlet

SWEET CANAPE

Assorted Fruit Tart
All Berries Tart
Chocolate Tart
Lemon Meringue Tart
Mini Cakes
Assorted Macarons

MULTI-GRAIN LOAF

Whole-grain Bread
Multi-grain Bread
Sourdough Bread
Wholewheat Bread

DIPS

ASSORTED DIPS

BEVERAGE

HONEY YUZU DRINK





LIVE STATIONS

AN INTERACTIVE WAY OF SERVING FOOD TO THE GUESTS



ADDITIONAL EQUIPMENT RENTAL RATES

Long Table w/ Tablecloth (6ft by 2ft; up to 5 pax)	\$30.00/unit
Round Table w/ Tablecloth (3.5ft; up to 5 pax)	\$20.00/unit
Round Table w/ Tablecloth (5ft; up to 10 pax)	\$30.00/unit
Cocktail Table w/ Ivory Tablecloth	\$30.00/unit
Tablecloth	\$10.00/pc
Tiffany Chair	\$7.00/unit
PVC Chair w/ Seat Cover	\$5.00/unit
PVC Chair	\$1.50/unit
Easel Stand	\$30.00/unit
Complete set of porcelain dining ware	\$12.00/set
Baby Chair	\$20/pc

**Items will be delivered & setup 1 day before the event between 9AM to 5PM. A delivery, set-up & collection charge of \$150 to \$250 is applicable for all equipment rental orders.*

Additional charges for inaccessibility, night collection (after 5pm) /early morning (before 10am)

surcharge of \$200 will be levied for all orders.

**Arrangement fee for chairs is applicable at \$0.50 per chair*





TERMS & CONDITIONS

Menu Availability:

- Order notice: minimum of one month in advance, subject to availability upon confirmation.
- Menus are not valid during festive block-out dates, only festive menus will be available for these special dates.
- Menu or packaging items may be changed to another of equivalent value in the event of non-stock availability without prior notice.
- Manna Pot Catering reserves the right to amend or withdraw any promotional item or menus where it deems fit.
- All prices are subjected to prevailing Service Charge and GST.

Notes:

- Menu available: 9.00am to 7.00pm
- Food is served in chafing trays with wax burners. Table with skirting setup for buffet is provided.
- Only one menu selection is available per order & set-up is limited to one location per order.
- All amendments to final order must be made at least one week in advance, subject to availability.
- An additional surcharge of \$100.00 to \$200.00 will be levied for delivery before 9.00am or collection after 10.00PM.
- Punctuality: Subject to 30 to 60 minutes before or after stipulated dine time.
- Food Safety Guidelines: Food is best consumed within 3 hours from dine time.
- All pictures are solely for illustration purposes and may vary from the actual product.
- Customers are responsible for checking the order and delivery details provided in the order confirmation. Manna Pot Catering will not be liable for any charges made due to customers' oversight.
- Manna Pot Catering recommends food to be catered according to RSVP no. of pax & will not be liable in event of insufficient food due to undercatered quantity.

Cancellation Fee:

- 3 working days before - 50% of the total amount payable
- 2 working days before - 70% of the total amount payable
- 1 working day before - 100% of the total amount payable.
- All deposit or payment made for the event is strictly non-refundable once prepayment has been made.

All terms & conditions are subject to change without prior notice.