

Catering Menu

Halls, clubs & home receptions · Western & Chinese · Singapore · Cooked fresh in our own halal-certified central kitchen. No beef, no pork, no lard, no alcohol on any menu.

1 · BUFFET LEVELS — YOUR GUESTS HELP THEMSELVES

The bundled figure on your venue page, or in our WhatsApp quote, already includes Ivory Classic. Every level below shows the total added per guest to that figure, so Ivory Premium at +\$15 already includes everything in Ivory Signature; a step never takes a dish away. Western and Chinese favourites from one kitchen: roast chicken and baked dory beside ee-fu noodles and lo han chai.

	Ivory Classic INCLUDED IN YOUR PACKAGE	Ivory Signature +\$6 OVER IVORY CLASSIC	Ivory Premium +\$15 OVER IVORY CLASSIC
YOU GET	8 dishes + 1 cold drink on a styled buffet line: a salad, two rice, pasta or noodle dishes, chicken, fish, a vegetable, a bite and a dessert.	2 more dishes: a soup and a lamb or mutton course; barramundi joins the fish, ee-fu noodles and chicken bolognese the rice and pasta, cream puffs and eclairs the desserts.	4 more dishes than Ivory Classic: everything in Ivory Signature, plus a prawn course and a second dessert; braised lamb and mutton, truffle mushroom rice, crab claws and cheesecakes join the lists.
MENU SIZE	8 dishes + drinks	10 dishes + drinks	12 dishes + drinks
SALAD	Choose 1: Garden Greens Salad · Classic Caesar Salad · Creamy Potato & Egg Salad · Greek Pasta Salad	Choose 1: same as Ivory Classic, plus Roast Pumpkin & Feta Salad · Japanese Kani & Corn Salad	Choose 1: same as Ivory Signature, plus Smoked Salmon Pasta Salad
SOUP	—	Choose 1: Cream of Mushroom Soup · Roasted Pumpkin Soup · Chicken & Sweet Corn Chowder	Choose 1: same as Ivory Signature, plus Clam & Corn Chowder
RICE, PASTA OR NOODLES	Choose 2: Golden Egg Fried Rice · Yang Chow Fried Rice · Thai Pineapple Fried Rice · Creamy Mushroom Penne · Sin Chow Bee Hoon	Choose 2: same as Ivory Classic, plus Butter Pilaf Rice · Longevity Ee-fu Noodles · Chicken Bolognese Penne	Choose 2: same as Ivory Signature, plus Baked Chicken Penne au Gratin · Truffle Mushroom Rice
CHICKEN	Choose 1: Rosemary Roast Chicken · Honey BBQ Baked Chicken · Teriyaki Chicken · Crispy Chicken Cutlet · Chicken Cacciatore	Choose 1: same as Ivory Classic, plus Tuscan Creamy Chicken · Thai Green Curry Chicken	Choose 1: same as Ivory Signature, plus Herb Roast Chicken Leg
FISH	Choose 1: Breaded Dory with Tartar · Baked Dory with Lemon Butter Cream · Baked Dory with Mango Salsa · Baked Dory with Nyonya Assam Sauce	Choose 1: same as Ivory Classic, plus Lemon Herb Baked Barramundi	Choose 1: same as Ivory Signature, plus Barramundi with Pesto Cream
PRAWNS	—	—	Choose 1: Garlic Butter Baked Prawns · Singapore Chilli Prawns · Sambal Prawns
LAMB OR MUTTON	—	Choose 1: Country Lamb Stew · Mutton Rendang · Lamb Kofta in Tomato Gravy	Choose 1: same as Ivory Signature, plus Braised Lamb with Rosemary Gravy · Braised Mutton with Mushroom
VEGETABLES	Choose 1: Broccoli & Cauliflower au Gratin · Roasted Root Vegetables · Braised Lo Han Chai · Broccoli with Mushrooms · Buttered Mixed Vegetables	Choose 1: same as Ivory Classic, plus Creamy Potato Gratin · French Beans with Almond Flakes	Choose 1: same as Ivory Signature, plus Braised Egg Tofu with Shiitake
BITES	Choose 1: Vegetable Spring Rolls · Crispy Vegetable Wantons · Chicken Karaage · Honey-glazed Chicken Sausages	Choose 1: same as Ivory Classic, plus Chicken Ngoh Hiang · Breaded Scallop Cakes	Choose 1: same as Ivory Signature, plus Breaded Crab Claws · Prawn Wantons
DESSERT	Choose 1: Chilled Mango Sago · Longan & Grass Jelly · Chocolate Fudge Brownies · Assorted Swiss Rolls · Tropical Fruit Platter	Choose 1: same as Ivory Classic, plus Mini Cream Puffs · Mini Chocolate Eclairs · Red Velvet Cake Squares	Choose 2: same as Ivory Signature, plus Mini New York Cheesecakes · Mini Fruit Tarts
DRINKS	Choose 1 cold drink Fruit Punch · Lychee Cordial · Iced Lemon Tea · Lemongrass Pandan (dispenser, refilled during the meal)	Choose 1 cold drink same as Ivory Classic, plus Calamansi Lime · Peach Iced Tea	Choose 1 cold drink same as Ivory Signature, plus Pink Hibiscus Lemonade · Yuzu Honey Cooler

Service, every level: 2 service staff, plus 1 for every 50 guests or part of 50 above 50 · one buffet line with warmers and skirting for every 200 guests (201 to 400 guests = two lines) · transport, set-up and clearing inside every level · food holds 2 to 3 hours in the warmers · drinks from a dispenser, refilled during the meal. Plates: disposable at every level; porcelain plates with cutlery and glassware +\$4.50 a guest.



ADD-ONS

PER GUEST, ON TOP OF YOUR PACKAGE. MOVING UP A LEVEL IS ALWAYS CHEAPER THAN BUYING THE SAME THINGS AS ADD-ONS.

BUFFET LEVELS ONLY (THE LEVELS ARE SHOWN ON EACH LINE)

Add a soup course **+\$2 a guest**
at Ivory Classic; already inside Signature and Premium

Add a lamb course: Braised Lamb with Rosemary Gravy **+\$3.50 a guest**
at Ivory Classic; a lamb or mutton course is already inside Signature and Premium

Add a prawn course **+\$3.50 a guest**
at Ivory Classic and Signature; already inside Premium · seasonal seafood: price confirmed at booking, never lower than shown

Upgrade your fish to Baked Salmon with Dill Cream **+\$3 a guest**
at any buffet level

Extra dessert choice beyond your count **+\$1.50 a guest**
at any buffet level

Tropical Fruit Platter on top of your dessert choice **+\$2 a guest**
at any buffet level

Bottled mineral water **+\$1.20 a guest**
at any level; drinks otherwise come from the dispenser

ANY LEVEL · LIVE STATIONS, ALWAYS PRICED SEPARATELY

Welcome mocktails, 2 flavours, first hour **+\$3.50 a guest**
served in glassware-look cups

Roast Carvery Station: lamb leg or whole roast chicken, carved on site by our chef **\$380 a station + \$6.90 a guest**
minimum 50 guests · roasted in our kitchen, carved under a heat lamp

Pasta Toss Station: penne with 2 sauces, tossed to order **\$380 a station + \$4.50 a guest**
minimum 50 guests · needs one power point for the hob

Ice-cream Cart: 3 flavours, cones and cups, scooped by our crew **\$280 a station + \$3.50 a guest**
minimum 50 guests · needs a power point for the cart

TABLEWARE & SERVICE

Porcelain plates with cutlery and glassware **+\$4.50 a guest at every level · disposables included otherwise**

Vegetarian guests at a non-vegetarian wedding **tell us the number; they receive a vegetarian plate of the same level at no change**

Complimentary tasting for 8, Tuesday to Thursday, at our central kitchen showroom **included for weddings of 100 guests or more**

Minimum booking **50 guests · prices nett per guest · The Ivory Co. x Alangkaar is not GST-registered**

TEA CEREMONY · PER COUPLE, ALONE OR WITH ANY MENU

Tea Ceremony Essentials **\$288 · porcelain tea set (teapot, 12 cups, tray) in ivory and gold, red-date longan tea for up to 30 family members held hot, 2 kneeling cushions, delivery, set-up and collection**

Styled Tea Ceremony **\$588 · everything in Essentials, plus a styled tea table with cream linen and dried-flower arrangement, 2 elder chairs with sashes, sweet dumpling soup for up to 30, red-pocket box and tea-order name card, and a tea-ceremony helper for 1 hour**

SOLEMNISATION & VOWS · MINIMUM 20 GUESTS

Vows Light Bites **\$15.90 a guest · finger sandwiches, chicken karaage, vegetable spring rolls, mini quiche, brownies and mini cream puffs, fruit punch or iced lemon tea**

Vows High Tea **\$21.90 a guest · smoked salmon mini croissants, finger sandwiches, chicken karaage, scallop cakes, mini quiche, creamy mushroom penne, mini fruit tarts and red velvet squares, fruit skewers, choice of 2 drinks**

Every level is a complete menu; the add-ons above are the only extras. Tea-ceremony extras: additional sweet dumpling soup \$3.50 a bowl, extra helper hour \$45. Chicken ham and turkey bacon replace pork; every bought-in item is from a halal-certified supplier. Nut, egg, dairy and shellfish notes for any dish on request; allergy tables on request.

Seasonal seafood (prawns, jumbo tiger prawns, barramundi): the price is confirmed at booking and is never lower than the price shown.

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