

Catering Menu

Halls, community clubs & void decks · Malay Weddings · Singapore · Cooked fresh in our own halal-certified central kitchen.
No beef, no pork, no lard, no alcohol on any menu.

- 1 Buffet levels 2 Akad refreshments 3 Add-ons

1 · BUFFET LEVELS — YOUR GUESTS HELP THEMSELVES

The bundled figure on your venue page, or in our WhatsApp quote, already includes Nikah Klasik catering. Every level below shows the total added per guest to that figure, so Diraja at +\$16 already includes everything in Seri; a step never takes a dish away. Nasi minyak, ayam masak merah, rendang, dalca and sambal goreng pengantin are all inside Klasik.

	Nikah Klasik	Nikah Seri	Nikah Diraja
	INCLUDED IN YOUR PACKAGE	+\$6 OVER NIKAH KLASIK	+\$16 OVER NIKAH KLASIK
YOU GET	8 dishes + drinks on a styled buffet line: rice, chicken, mutton, fish, two vegetables, a side and a dessert.	2 more dishes, a second side and a second dessert (10 dishes); barramundi, ayam percik, kambing korma, honey chicken wings and the fruit platter join the choice lists.	2 more dishes than Seri (12): a second chicken dish and a prawn course; satay and otak-otak join the sides, kek lapis the desserts, gulai kawah the mutton and nasi minyak diraja the rice.
MENU SIZE	8 dishes + drinks	10 dishes + drinks	12 dishes + drinks
RICE	Choose 1: Nasi Minyak · Nasi Briyani · Nasi Tomato · Nasi Putih	Choose 1: same as Nikah Klasik	Choose 1: same as Nikah Seri, plus Nasi Minyak Diraja
CHICKEN	Choose 1: Ayam Masak Merah · Ayam Masak Kicap · Ayam Korma · Ayam Goreng Berempah	Choose 1: same as Nikah Klasik, plus Ayam Percik · Ayam Masak Lemak Cili Api	Choose 2: same as Nikah Seri, plus Ayam Panggang Madu
MUTTON	Choose 1: Rendang Kambing · Kambing Masak Hitam · Dalca Kambing	Choose 1: same as Nikah Klasik, plus Kambing Korma · Kari Kambing	Choose 1: same as Nikah Seri, plus Gulai Kawah Kambing · Kambing Masak Merah
FISH	Choose 1: Ikan Asam Pedas · Ikan Masak Lemak Kuning · Ikan Bakar Sambal	Choose 1: same as Nikah Klasik, plus Barramundi Panggang Berempah	Choose 1: same as Nikah Seri, plus Barramundi Masak Cili Garam
PRAWNS	—	—	Choose 1: Sambal Udang · Udang Masak Lemak Nenas
VEGETABLES	Choose 2: Dalca Sayur · Sayur Lodeh · Sambal Goreng Pengantin · Acar Rampai · Pacri Nenas	Choose 2: same as Nikah Klasik, plus Kobis Goreng Kunyit · Terung Balado · Buncis Goreng Udang Kering	Choose 2: same as Nikah Seri
SIDES	Choose 1: Sambal Telur · Bergedil · Karipap	Choose 2: same as Nikah Klasik, plus Sambal Ikan Bilis · Sayap Ayam Madu	Choose 2: same as Nikah Seri, plus Satay Ayam · Otak-otak
DESSERT	Choose 1: Bubur Pulut Hitam · Bubur Kacang Hijau · Bubur Cha Cha · Agar-agar Santan · Assorted Kuih-muih	Choose 2: same as Nikah Klasik, plus Pengat Pisang · Sago Gula Melaka · Tropical Fruit Platter	Choose 2: same as Nikah Seri, plus Puding Roti · Kek Lapis
DRINKS	Choose 1: Air Bandung · Air Sirap Limau · Teh O Ais Limau · Lemongrass Pandan	Choose 1: same as Nikah Klasik, plus Air Mata Kucing · Sirap Selasih	Choose 1: same as Nikah Seri, plus Bandung Cincau

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) · keropok, sambal belacan and chilli sauce on every line · transport, set-up and clearing inside every level · drinks from a dispenser, refilled during the meal. Plates: disposable at every level; porcelain with cutlery +\$4.50 a guest.



2 · AKAD NIKAH REFRESHMENTS — PRICED ON THEIR OWN, FROM 20 GUESTS

For the akad nikah at the mosque, at home or in the hall before the walimah: a light spread guests enjoy standing, priced per guest on its own and not counted against the buffet levels. Book it alone or with any buffet level; the akad set-ups are on the last page.

Akad Light Refreshments

\$14.90 A GUEST · MIN 20

Akad High Tea

\$20.90 A GUEST · MIN 20

YOU GET	A standing spread of 4 dishes: bihun goreng, karipap, sambal telur and assorted kuih, with air sirap limau and hot teh tarik.	8 dishes: mee goreng or bihun goreng, three savouries with satay and bite-size ayam goreng berempah among the choices, four sweets with fresh fruit skewers, and two cold drinks with hot teh tarik.
MENU SIZE	4 dishes + drinks	8 dishes + drinks
NOODLES	Included: Bihun Goreng	Choose 1: same as Akad Light Refreshments, plus Mee Goreng
SAVOURIES	Both included: Karipap · Sambal Telur	Choose 3: same as Akad Light Refreshments, plus Ayam Goreng Berempah · Satay Ayam
SWEETS	Included: Assorted Kuih-muih	All four included: same as Akad Light Refreshments, plus Agar-agar Santan · Bubur Kacang Hijau · Fresh Fruit Skewers
DRINKS	Included: Air Sirap Limau	Choose 2: same as Akad Light Refreshments, plus Air Bandung · Teh O Ais Limau

Service, both options: delivered, laid out on a dressed table with warmers and cleared by our crew · holds 3 hours from delivery, in warmers or at room temperature · disposable plates, cups and napkins included · hot teh tarik in an urn with both options · minimum 20 guests · from 50 guests, staffing as on the buffet levels. Satay is 1 stick a guest at the akad; bought-in items are from halal-certified suppliers.

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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 (KLASIK, SERI AND DIRAJA; THE AKAD OPTIONS ARE COMPLETE SPREADS)

One extra dessert beyond your count **+\$1.80 a guest**
at any buffet level

Tropical fruit platter on top of your desserts **+\$2 a guest**
at any buffet level

One extra side beyond your count: bergedil or sambal telur **+\$1.80 a guest**
at any buffet level

Prawn course: sambal udang or udang masak lemak nenas **+\$3.90 a guest**
at Klasik and Seri; already inside Diraja · seasonal seafood: price confirmed at booking, never lower than shown

Bottled mineral water **+\$1.20 a guest**
at any buffet level, on top of the dispenser drinks

LIVE STATIONS, ANY BUFFET LEVEL — ALWAYS PRICED, NEVER BUNDLED · MINIMUM 50 GUESTS

Soto ayam station **\$380 + \$4.50 a guest**
broth and shredded chicken from our kitchen; nasi impit, bihun and condiments assembled to order by our crew; 1 crew for 4 hours and an induction hob inside the fee, nothing cooked on site

Teh tarik station **\$280 + \$2 a guest**
tea brewed in our kitchen, pulled to order by our crew; a hot urn, nothing cooked on site

Ice-cream cart **\$280 + \$3.50 a guest**
3 halal flavours including durian or chendol, cones and cups, scooped by our crew; needs a power point for the freezer cart

TABLEWARE & SERVICE

Porcelain plates with cutlery, instead of disposables **+\$4.50 a guest at every buffet level**

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

Minimum booking
50 guests on the buffet levels, 20 on the akad options · prices nett per guest · Alangkaar is not GST-registered

AKAD NIKAH SET-UPS · FLAT, BOOK ALONE OR WITH ANY LEVEL

Akad Essentials
\$388 flat · akad table (1.8 m) with cream linen, gold runner and a fresh floral centrepiece · 6 dressed chairs for the groom, wali, kadi and 2 witnesses (+1 spare) · hantaran display table with 7 clear-lid trays and linen · delivery, set-up and collection

Akad & Berkat Set
\$788 flat · everything in Akad Essentials · styled berkat table at the exit with linen and baskets, and 2 crew for 1 hour handing out your door gifts · 4 bunga manggar stands lining the entrance · renjis set for the bersanding blessing (bowl, rose water and bunga rampai) · floor cushions and a low table for the family. You bring the hantaran and door gifts; we display and hand them out

Diraja already includes the prawn course; at Klasik and Seri it is the +\$3.90 add-on. The akad options are complete spreads: no dish add-ons there, only the set-ups and the teh tarik station. Vegetarian guests get a vegetarian version of the same level (tell us the number): tempeh, tauhu and vegetable dishes replace the chicken, mutton and fish. Allergy plates on request; nuts, egg, dairy and shellfish are flagged on our dish list.

Seasonal seafood (udang, udang galah, ikan siakap, ketam): the price is confirmed at booking and is never lower than the price shown. Cooked fresh in our own halal-certified central kitchen. No beef, no pork, no lard, no alcohol on any menu.