



TONGKANG

RIVERBOAT DINING

Solemnisation Package

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

Bar Boat (30 pax)

Solemnisation Package Includes

Buffet Food Menu of Your Choice

Fresh Floral Decorations for Event

Decorated Solemnisation Table & Chairs

Ring Pillows & Signature Pens

Free Flow of Soft Drinks & Juices

Optional Items Include

Free Flow Housepour Wine @ \$45 per pax

Free Flow Beer @ \$45 per pax

Free Flow Housepour Wine & Beer @ \$58 per pax

Corkage for Wine @ \$40 per bottle

Corkage for Liquor & Spirits @ \$50 per bottle

Rental of Silk Floral Curved Birdcage Stands @ \$200

Minimum guarantee of 50 guest required for all menus. Additional guest will be charged accordingly.

Minimum spending of \$4,000++ for exclusive use of each Tong Kang

For enquiry, email mail@createries.com or call **6411 4990** for assistance.



TONGKANG

RIVERBOAT DINING

COCKTAIL RECEPTION MENU \$35++

(min 50 pax)

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

MENU

SAVOURIES (Choice of 5)

- Angel Hair Pasta with Tobiko Roe, Walnut Oil in Shooter Glass
- Smoked Duck Breast with Mandarin Orange & Red Onion Relish
- Szechuan Chicken with Quail Egg & Pickled Mushroom
- Blackened Salmon Caesar Salad in Shot Glass
- Mini Wagyu Beef Burger with Cheddar Cheese & Pommery Mustard
- Classic Coq Au Vin with Truffle Potato Puree
- Spicy Prawn Crostini & Coriander
- Black Pepper Chicken with Pickled Mushroom & Chives
- Tomato & Basil Crostini
- Mini Thai Fish Cake with Sweet Thai Chilli Sauce

SWEETS (Choice of 2)

- Vanilla Panna Cotta with Raspberry Coulis
- Dark & White Chocolate Parfait
- Tiramisu in Shot Glass
- Assortment of French Pastries
- Double Chocolate Brownie
- Mini Custard Fruit Tart
- Assorted Mini Pavlova



TONGKANG

RIVERBOAT DINING

BUFFET RECEPTION MENU \$58++

(min 50 pax)

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

MENU

SALAD & APPETISER

Cherry Tomato & Boccioni Salad with Basil & Balsamic Dressing
Caesar Salad with Smoked Chicken, Parmesan Shavings, Bacon Crisps & Garlic Croutons Smoked
Salmon Carpaccio with Capers & Lemon
Crispy Soft Shell Crab served with Sweet Chilli Dressing

SOUP

Fresh Clam & Seafood Chowder with Parmesan Croutons

MAINS

Seafood infused Garlic Fried Rice
Braised Chicken in Red Wine with Carrot, Potato & Onion
Sautéed Black Pepper New Zealand Sirloin Beef Cube Stew with Capsicum, Onion & Celery Salmon
Trout with Browned Sage Butter Sauce
Sautéed Summer Vegetables with Wild Mushroom & Cheese Gratin

DESSERTS

Seasonal Fresh Fruit Platter
New York Cheese Cake with Blueberries & Raspberry Coulis Classic Tiramisu

BEVERAGE

Free Flow Soft Drinks & Juices

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TONGKANG

RIVERBOAT DINING

BUFFET RECEPTION MENU \$68++

(min 50 pax)

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

MENU

SALAD & APPETISER

Classic Seafood Platter Salad with Assorted Olive, Pickle & Sundried Tomato

Smoked Tuna Watercress Salad with Pearl Onion & Honey Plum Sauce

Dungeness Crab Cake served with Tartar Dip

Oysters Batter with Japanese Mirin & Spring Onion Spicy Salsa

SOUP

Seafood Bouillabaisse with Pesto Crouton

MAINS

Seafood Fusilli in White Wine Mushroom Cream Sauce

Honey Teriyaki Sesame Chicken Thigh with Pickle Daikon

Char-grilled Sirloin with Garlic Roasted Potato Confit & Onion Marmalade

Oven Baked Sea bass with Mushroom & Herb Dill Cream Sauce

Broccoli, Baby Carrot & Cauliflower served with Almond Gratin

Baked Potato Gratin

DESSERTS

Homemade Walnut Chocolate Brownie

Passion Fruits Panna Cotta

Tropical Fruit Platter

BEVERAGE

Free Flow Soft Drinks and Juices

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TONGKANG

RIVERBOAT DINING

BUFFET RECEPTION MENU \$78++

(min 50 pax)

Tong Kang @ Clarke Quay Seating Capacity

Restaurant Boat (50 pax)

MENU

SALAD & APPETISER

Citrus Salad with Roasted Hazelnut, Red Onion & Hazelnut Oil Vinaigrette Dressing
Smoked Chicken Breast Salad with Grilled Capsicum & Honey Mustard Dressing
Beef Carpaccio Cherry Tomato, Garden Salad, Balsamic & Olive Oil
Smoked Turkey Breast with Arugula, Mango, Honey Mustard Dressing
Bar Grill Wagyu Beef with Chilli Lime Dressing

SOUP

Lobster Bisque with Parmesan Croutons

CRAVERY STATION

Oven Roasted Australian Black Angus Prime Ribs with Red Wine Sauce &
Yorkshire Pudding

MAINS

Seafood Jambalaya Rice
Chicken Roulade Stuffed with Spinach & Lentils
Oven Baked Marinated Cod with Tarragon Cream Sauce
Oven Baked Half Shell Mussels with Chopped Garlic, Fresh Basil & Tomato Salsa
Pan Seared Barramundi with Tarragon Cream Sauce
Mediterranean Vegetables & Aioli

DESSERTS

Assortment of French Pastries
Tiramisu in Shooter Glass
Mini Sticky Date Pudding
Tropical Fruit Platter

BEVERAGE

Free Flow Soft Drinks and Juices

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