

CAFÉ

*Melba*

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# EVENTS PACKAGES

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# FLOORPLAN

CAFÉ  
*Melba*  
GOODMAN ARTS CENTRE

**\*\* Floor plan not drawn to scale \*\***

Bar

Pizza / Desserts

Cashier

Kitchen

SVC STATION

SVC STATION

DOOR

SVC STATION

ENTRANCE



Bouncy Castle

Solemnisation Area

**\*\* Astroturf Field \*\***



# BREAKFAST BUFFET MENU

(MINIMUM 40 ADULTS GUESTS, FROM 9AM - 11AM)

Additional charge per guest under 40 adults. Only applicable for minimum of 30 adult guests.

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## home made congee

light soy sauce, white pepper, crispy shallot, crispy garlic, scallion, shredded chicken

## bread with butter & jam

croissant, chocolate croissant, levain bread, brioche, caraway marbled rye bread

## craft your own sandwich section

tomato, lettuce, red onion, smoked salmon, blackforest ham, smoked chicken, garlic aioli, guacamole

## craft your own salad section

1 salad, 3 supplements, 1 topping, 1 dressing

Salad: romaine lettuce, mesclun

Supplements: cherry tomatoes/cucumber/eggs/bell pepper/mushrooms/pumpkin/feta

Toppings: sunflower seeds/bacon bits\*/parmesan powder/garlic croutons/dried cranberries/almond flakes

Dressings: lime/balsamic/Italian

Add on: coppa ham/smoked salmon/smoked chicken breast

## build your own breakfast

style of eggs: scrambled egg/poached egg

baked beans, sautéed mushroom, cherry tomatoes, mini vegetable rosti, streaky bacon, home made Melba pork sausage\*, heart of artichoke

## SWEET CORNERS

### buttermilk pancakes & waffles

maple syrup, honey, home made summer berry sauce

### homemade granola with a choice of milk or yoghurt

oats, almonds, chia seeds, goji berries & assorted dried fruits, assorted dried fruits

### fresh fruit platter

assorted melon, seedless grapes, oranges, berries

Special tailored menus available upon request. Minimum 10 working days confirmation required.

\* contains pork/ lard (V) vegetarian

# CANAPÉS (MINIMUM 40 ADULT GUESTS. SUITABLE FOR TEA RECEPTION OR COCKTAIL PARTY)

## 4 classic selections

Additional charge for premium selection, stated below.

## 4 premium selections

### VEGETARIAN (V)

- bite size four cheese pizza** tomato sauce, assorted house blend cheeses, fennel seed powder
- pizza bread with dips** with home made hummus, basil pesto, tomato pesto
- greek salad crostini** feta, tomatoes, cucumber, red onion, kalamata olives, bell peppers
- tomato mozzarella sandwich** rye bread, pesto, tomato, mozzarella

### PREMIUM VEGETARIAN (V) (ADDITIONAL CHARGE PER GUEST)

- bite size forest mushroom pizza** assorted mushroom, truffle oil
- bite size mediterranean pizza** artichoke, capsicum, olives, tomato, red onion, feta
- panko crusted halloumi sliders** with sesame brioche bun, tomato, lettuce, guacamole, aioli, home made secret sauce
- assorted vegetable tart** with leek & onion, pumpkin & blue cheese, tomato & mozzarella, spinach & feta, antipasti, forest mushroom

### SEAFOOD & FISH

- smoked salmon mousse** with marbled rye toast, ikura, fresh dill
- Manuka smoked salmon** with blinis, sour cream, black tobiko
- mini fish & chips** battered Hake fish & tartare sauce
- home made panko crusted calamari** with yuzu garlic aioli

### PREMIUM SEAFOOD & FISH (ADDITIONAL CHARGE PER GUEST)

- bite size chili crab pizza** with home made chili crab sauce, egg, red onion, cilantro
- baby French oysters** (strictly 2 weeks advance order) served fresh with lemon
- spicy salmon & tuna poke** baked wonton skin, oriental garnish
- otah slider** squid ink slider, home made otah, Japanese cucumber, red onion & raita sauce



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# CANAPÉS (MINIMUM 40 ADULT GUESTS. SUITABLE FOR TEA RECEPTION OR COCKTAIL PARTY)

## PORK\*

- bite size classic hawaiian pizza** sweet pineapple, pork ham
- bite size three little pigs pizza** pepperoni, streaky bacon, black forest ham
- bite size ham & cheese sandwich** home made black forest ham, Swiss cheese & a choice of marbled rye or potato bread
- sous vide confit pork belly** 24hrs sous vide & broiled pork belly, spiced apple sauce

## PREMIUM PORK\* (ADDITIONAL CHARGE PER GUEST)

- bite size parma ham & rocket pizza** prosciutto, parmigiano, arugula
- pork belly slider** with sesame brioche bun, crispy pork belly, kimchi slaw, garlic aioli

## POULTRY

- bite size BBQ smoked chicken pizza** BBQ sauce, red onion, coriander
- bite size tandoori chicken pizza** mint yoghurt, bombay onion, cilantro
- smoked duck breast** fig jam, pistachio, baguette
- duck rilette** garlic butter crostini

## PREMIUM POULTRY (ADDITIONAL CHARGE PER GUEST)

- duck liver pâté\*** with balsamic onion marmalade, brioche brûlée
- crispy hot wings** with oriental chili sauce
- teriyaki chicken skewers** with scallions, roasted sesame seeds
- chicken katsu slider** with brioche bun, sesame slaw, peri peri mayonnaise

## PREMIUM red meat (ADDITIONAL CHARGE PER GUEST)

- bite size reuben sandwich** home made corned beef, marinated sauerkraut, rye toast, Swiss cheese
- red miso bavette** furikake crusted with ponzu sauce
- tandoori lamb taco** shredded lettuce, tomato salsa, red onion, raita sauce
- Melba beef slider** with sesame brioche bun, beef patty, cheese, tomato, lettuce, home made sauce
- lamb slider** with sesame brioche bun, lamb patty, black sesame hummus, carrots, gremolata aioli
- steak tartare (raw)** with quail egg, home made brioche

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# CANAPÉS (MINIMUM 40 ADULT GUESTS. SUITABLE FOR TEA RECEPTION OR COCKTAIL PARTY)

## DESSERT

- mini apple crumble tart** cinnamon spiced apple filling with spiced oat crumble
- lemon yuzu tart** Japanese yuzu infused lemon curd with caramelized meringue
- black forest cake** morello cherry mousse, chocolate sponge

## PREMIUM DESSERT (ADDITIONAL CHARGE PER GUEST)

- chocolate cake** with light ganache, dark chocolate glaze
- strawberry cake** with strawberry mousse, crushed pistachio
- assorted bite size cheese cake** New York, marble, caramel, blueberry, chocolate, raspberry
- assorted mini tart** caramel apple, lemon, apple vanilla, chocolate praline, pear chocolate, apricot almond
- assorted choux pastry** blackcurrant & vanilla, double chocolate, double raspberry, nutty caramel & vanilla, pistachio & chocolate, mango & passion fruit
- assorted macarons** pistachio & chocolate, lemon raspberry, tiramisu & coffee, vanilla & cherry, chocolate & banana, cinnamon & green apple, mango & coconut, hazelnut & caramel



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# BUFFET MENU

(MINIMUM 40 ADULT GUESTS. SUITABLE FOR LUNCH, DINNER & WEDDING RECEPTIONS)

ADDITIONAL CHARGE PER GUEST UNDER 40 ADULTS. ONLY APPLICABLE FOR MINIMUM OF 30 ADULT GUESTS.

## Buffet Options:

**Package A:** 1 soup, 1 salad, 2 pizzas, 1 main course & 1 dessert

Weekday  
Weekend/PH

**Package B:** 1 soup, 2 salads, 2 pizzas, 1 roast, 1 main course & 2 desserts

Weekday  
Weekend/PH

**Package C:** 1 soup, 3 salads, 3 pizzas, 1 roast, 2 main courses & 3 desserts

Weekday  
Weekend/PH

^ For children age of 4 - 12 year old. Children below 4 eat for free.

## HOMEMADE SOUP

- |  |   |
|--|---|
| <input type="checkbox"/> leek & potato | <input type="checkbox"/> cauliflower                                      |
| <input type="checkbox"/> sweetcorn     | <input type="checkbox"/> tomato bisque (A choice of smoked or non smoked) |
| <input type="checkbox"/> mushroom      | <input type="checkbox"/> butternut pumpkin                                |

## SALAD

- greek salad (v)** cherry tomatoes, kalamata olives, cucumber, bell pepper, feta, red onion
- caesar salad\*** romaine lettuce, bacon bits, parmigiano, egg, croutons  
add smoked chicken for additional charge
- Japanese pumpkin, rocket, green bean salad (V)** pinto beans, sunflower seeds, red onion, feta
- home smoked duck & poached pear salad** with mesclun, walnuts, dried cranberries, grapes, feta
- craft your own salad section**  
Salad: romaine lettuce, mesclun  
Supplements: cherry tomatoes/cucumber/eggs/bell pepper/pumpkin/feta  
Toppings: sunflower seeds/bacon bits\*/parmesan powder/garlic croutons/dried cranberries/almond flakes  
Dressings: lime/balsamic/Italian  
Add on smoked chicken for additional charge

## PREMIUM SALAD (Applicable to Package C only)

- heirloom tomato & burratina salad (V)** arugula, croutons, cucumber, black olives
- duck confit salad** cos lettuce, walnuts, grenaille potatoes, egg, pickled mushrooms, croutons
- craft your own salad section**  
Salad: romaine lettuce, mesclun  
Supplements: cherry tomatoes/cucumber/eggs/bell pepper/mushrooms/pumpkin/feta  
Toppings: sunflower seeds/bacon bits\*/parmesan powder/garlic croutons/dried cranberries/almond flakes  
Dressings: lime/balsamic/Italian  
Selection of 1 meat: coppa ham, salmon gralvex, smoked chicken breast

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# BUFFET MENU

(MINIMUM 40 ADULT GUESTS. SUITABLE FOR LUNCH, DINNER & WEDDING RECEPTIONS)

ADDITIONAL CHARGE PER GUEST UNDER 40 ADULTS. ONLY APPLICABLE FOR MINIMUM OF 30 ADULT GUESTS.

## THIN CRUSTED STONE FIRED PIZZA

- margherita (V)** tomato sauce, basil, mozzarella
- 4 cheese (V)** tomato sauce, assorted house blend cheeses, fennel seed powder
- tandoori chicken** mint yoghurt, red onion, coriander, mozzarella
- BBQ smoked chicken** BBQ sauce, mozzarella, red onion, cilantro
- three little pigs\*** tomato sauce, mozzarella, honey pork ham, pepperoni, bacon
- Hawaiian classic\*** tomato sauce, honey pork ham, pineapple, mozzarella
- pepperoni\*** tomato sauce, pepperoni, mozzarella

## PREMIUM PIZZA (Applicable to Package C only)

- forest mushroom (V)** assorted mushroom, mozzarella, truffle oil
- mediterranean (V)** artichoke, olives, tomato, red onion, bell pepper
- parma ham rocket\*** tomato sauce, mozzarella, rocket salad, parmigiano
- chili crab** crab, egg, spicy tomato sauce, coriander, mozzarella
- spinach artichoke** sour cream, spinach, pickled artichoke, parmesan, garlic oil

## MELBA ROAST\*

\*Live carving station for exclusive booking. A choice of 1 side & 1 sauce (black pepper or home made gravy)

- herb roasted chicken**
- roasted US pork loin\***
- crispy pork belly porchetta\***

## PREMIUM MELBA ROAST (Applicable to Package C only)

- roasted US duck**  
please choose doneness (medium rare, medium, medium well)
- roasted NZ beef rib eye**  
please choose doneness (medium rare, medium, medium well)
- roasted Australian lamb leg**  
please choose doneness (medium rare, medium, medium well)

## SIDES

- haricots vert
- sautéed mushrooms
- herb roasted potatoes
- roasted vegetables
- mashed potatoes

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# BUFFET MENU

(MINIMUM 40 ADULT GUESTS. SUITABLE FOR LUNCH, DINNER & WEDDING RECEPTIONS)

ADDITIONAL CHARGE PER GUEST UNDER 40 ADULTS. ONLY APPLICABLE FOR MINIMUM OF 30 ADULT GUESTS.

## MAIN COURSE

### ASIAN DISH

- chicken rice (a choice of poached or roasted)**  
chili sauce, cucumber, kai lan in oyster sauce & crispy garlic oil
- pork belly\* (a choice of crispy or char siew style)**  
Oriental fragrance rice, cucumber, tomato, chili sauce
- beef rib eye rendang** home made nasi lemak, achar, a choice of raita sauce or sambal
- paneer tikka masala (v) or chicken tikka masala** biryani, papadum, garlic pizza bread, raita sauce

### PREMIUM ASIAN MAIN COURSE (Applicable to Package C only)

- duck rice (choice of braised or roasted)**  
please choose doness (medium or well done)  
yam rice, home made braised sauce, braised egg, cucumber & sambal
- lamb leg vindaloo** biryani, papadum, garlic pizza bread, raita sauce
- Hong Kong style steam fish (a choice of monkfish/seabass/salmon)**  
served with rice, broccoli & garlic oil

### MELBA DISH & PASTA

- chicken parmigiana** gratinated mozzarella, home made tomato sauce, fries
- coq au vin\***  
red wine braised chicken, mushrooms, bacon, onion, mashed potato
- cider pork stew\***  
braised pork, carrots, potatoes, onion & sourdough bread
- wagyu beef bolognese (a choice of penne, linguini or spaghetti)**  
home made beef ragu, tomato sauce & grana padano powder on the side
- neapolitano (V) (a choice of penne, linguini or spaghetti)**  
home made slow roasted tomato sauce, basil, parmesan
- carbonara\* (a choice of penne, linguini or spaghetti)**  
smoked bacon, mushroom, onion
- vongole\* (a choice of penne, linguini or spaghetti)**  
clam, garlic, chili, white wine, parsley
- roasted vegetable aglio olio (v) (a choice of penne, linguini or spaghetti)**  
roasted vegetable, garlic, chili, white wine, parsley

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# BUFFET MENU

(MINIMUM 40 ADULT GUESTS. SUITABLE FOR LUNCH, DINNER & WEDDING RECEPTIONS)

ADDITIONAL CHARGE PER GUEST UNDER 40 ADULTS. ONLY APPLICABLE FOR MINIMUM OF 30 ADULT GUESTS.

## MAIN COURSE

### PREMIUM MELBA DISH & PASTA (Applicable to Package C only)

- Irish stew**  
braised leg of lamb, carrots, potatoes, onions & country bread
- beef bourguignon**  
red wine braised beef, mushrooms, bacon, onion, mashed potato
- seafood tomato stew**  
prawns, mussels, squid, clams, white fish, celery, potato & levain bread
- monk fish or Norwegian salmon**  
a choice of pan fried / steam / confit  
with selection of 1 side
- ratatouille lasagne (V)**  
provencale vegetables, home made tomato sauce, bechamel sauce, gratinated mozzarella
- prawn aglio olio (a choice of penne, linguini or spaghetti)**  
prawn, garlic, chili, white wine, parsley
- seafood marinara (a choice of penne, linguini or spaghetti)**  
white fish, clams, squid, mussels, prawns

## DESSERT

- fruit platter**  
assorted melon, seedless grapes, oranges, berries
- black forest cake**  
morello cherry mousse, chocolate sponge
- mini apple crumble tart**  
cinnamon spiced apple filling with spiced oat crumble
- lemon yuzu tart**  
Japanese yuzu infused lemon curd with caramelized meringue
- salted caramel chocolate tart**  
pistachio, raspberry crisp and sea salt

### PREMIUM DESSERT (Applicable to Package C only)

- strawberry cake**  
strawberry mousse, strawberry sponge, vanilla chantilly cream, crushed pistachio
- assorted bite size cheese cake**  
New York, marble, caramel, blueberry, chocolate, raspberry
- assorted mini tart**  
caramel apple, lemon, apple vanilla, chocolate praline, pear chocolate, apricot almond
- assorted choux pastry**  
blackcurrant & vanilla, double chocolate, double raspberry, nutty caramel & vanilla, pistachio & chocolate, mango & passion fruit
- assorted macarons** pistachio & chocolate, lemon raspberry, tiramisu & coffee, vanilla & cherry, chocolate & banana, cinnamon & green apple, mango & coconut, hazelnut & caramel

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# BEVERAGE

## NON-ALCOHOLIC PACKAGE

### PER GUEST FOR 3 HOURS

soft drinks - coke, coke light, sprite  
chilled juices - orange, apple, lime

## STANDARD COFFEE & TEA STATION - (ADDITIONAL CHARGE) PER GUEST FOR 3 HOURS

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## HOUSE BAR PACKAGE

### PER GUEST FOR 1 HOUR PER GUEST FOR 2 HOURS PER GUEST FOR 3 HOURS

house pour spirits - vodka, whisky, tequila, rum, bourbon, gin  
house pour wines - white & red  
beers - san miguel pale, san miguel light  
soft drinks - coke, coke light, sprite  
chilled juices - orange, apple, lime

## À LA CARTE ADDITIONS

san miguel pale & san miguel light case (24 bottles)  
buronga hill cabernet sauvignon case (6 bottles)  
buronga hill sauvignon blanc case (6 bottles)  
premium spirit bottles  
house pour spirit bottles  
carafe of classic mojito  
carafe of pimm's cup  
carafe of fresh juice  
carafe of chilled juice  
carafe of iced lemon tea  
G.H. Mumm Champagne

\*Drinks are not refundable once purchased.

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