

bullandbear

CORPORATE PACKAGES 2016

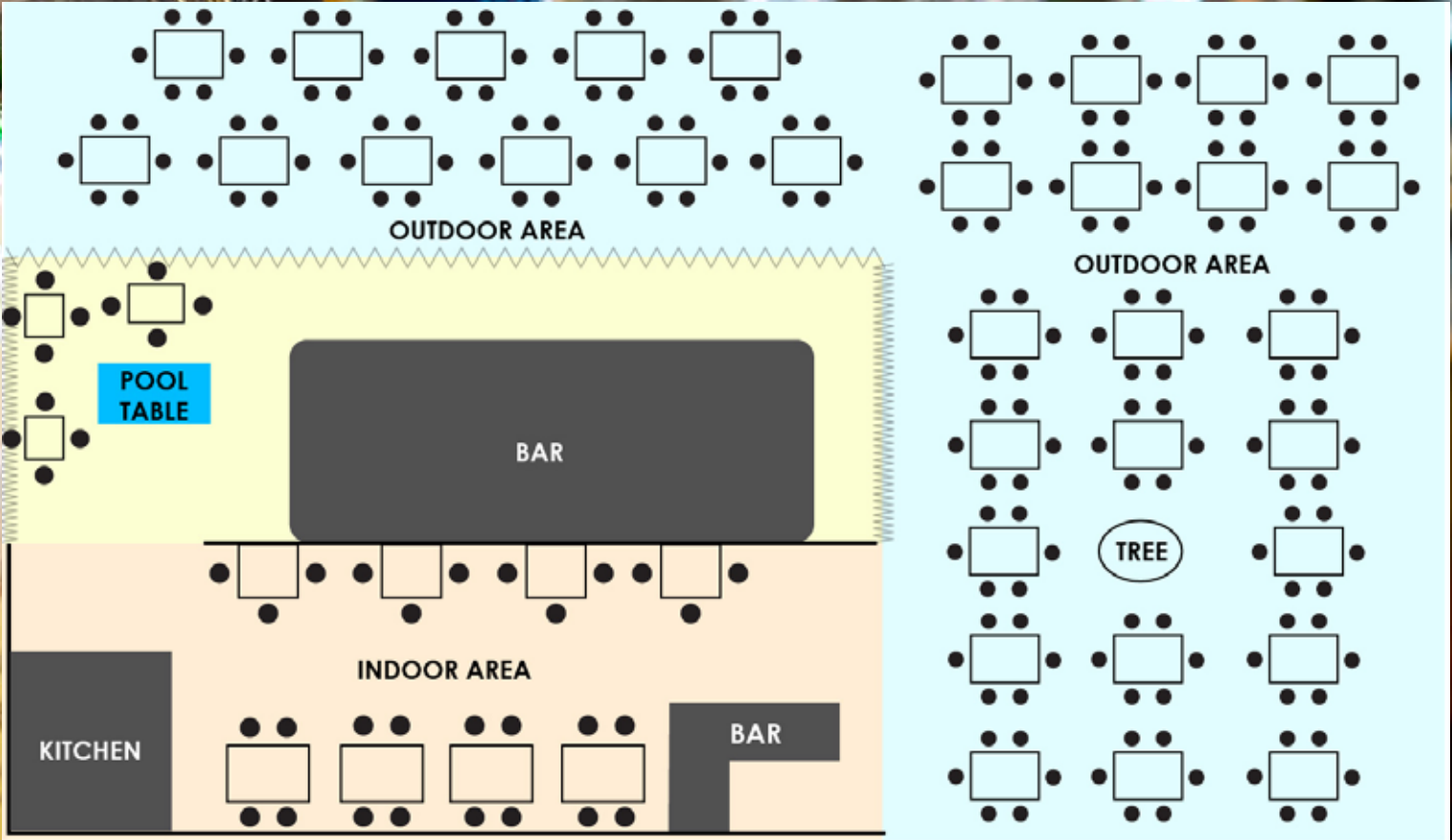


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BULL AND BEAR FLOORPLAN



*** Please note that this floor plan is not drawn to scale ***

BULL AND BEAR BEVERAGE

FREE FLOW PACKAGE A (FOR 3 HOURS)

(minimum 50 guests)

standard bottle beers (san miguel pale & light)

house pour spirit

soft drinks/ juices

every subsequent hour will be charged at an additional \$35 per guest

FREE FLOW PACKAGE B (FOR 3 HOURS)

(minimum 50 guests)

standard bottle beers (san miguel pale & light)

house pour spirits

house pour wine

soft drinks/ juices

every subsequent hour will be charged at an additional \$38 per guest

BUNDLE C (APPROXIMATELY 30 - 35 GUESTS)

5 buckets of standard bottle beer (san miguel pale / light, beer lao)

2 bottles of house pour spirits

2 bottles of house pour wine

free flow of soft drinks

BUNDLE D (APPROXIMATELY 50 GUESTS)

8 buckets of standard bottle beer (san miguel pale / light, beer lao)

3 bottles of house pour spirits

3 bottles of house pour wine

free flow of soft drinks

Other beverage packages are available upon request.

BULL AND BEAR BAR BITES

EVENT PLATTER (4 - 5 GUESTS)

Inclusive of:

crispy chicken wings
beef sliders
chicken chipolata
jalapeno croquette
tandoori chicken bites
battered fish
fries/ wedges

Other bar bites packages are available upon request.



BULL AND BEAR BUFFET

(1 soup, 2 starters, 2 main courses, 2 sides & 1 sweet)

(1 soup, 2 starters, 3 main courses, 3 sides & 1 sweet)

(1 soup, 3 starters, 3 main courses, 3 sides & 2 sweets)

soup

mushroom soup, broccoli soup, cauliflower soup, sweet corn soup, green pea soup, tomato soup, herbal chicken soup or chicken soto

starter

garden salad (V) mesclun salad, cherry tomatoes, shallot shavings, cucumber, croutons & walnuts

caesar salad (V) romaine lettuce, bacon bits, crispy parmesan, eggs & croutons

antipesto salad romaine lettuce, red onions, olives, cherry tomatoes, egg plants, zucchini, bell peppers

cold broccoli & cauliflower salad rocket, eggs, cherry tomatoes & aioli dressing

seared yellow fin tuna nicoise salad romaine lettuce, fine beans, olives, eggs, potatoes & cherry tomatoes

potato & bacon salad dressed in garlic aioli & shallots

smoked salmon platter capers, red onions, dill & fresh lemon wedges

D.I.Y Salad Bar (V)

mesclun, arugula, olives, cucumber, bell peppers, cherry tomatoes, croutons, french beans, eggs, shallot shavings & walnuts

choices of: lemon vinaigrette, balsamic vinaigrette & thousand island dressing

cold meat platter chilled roast beef, corn beef, pork terrine, pickles & crispy toast

cold seafood platter

tiger prawns, half shell scallops, black mussels & thai marinated squids

BULL AND BEAR BUFFET

(1 soup, 2 starters, 2 main courses, 2 sides & 1 sweet)

(1 soup, 2 starters, 3 main courses, 3 sides & 1 sweet)

(1 soup, 3 starters, 3 main courses, 3 sides & 2 sweets)

main course (poultry)

chicken parmigiana topped with homemade tomato sauce & gratinated mozzarella

herb roasted chicken marinated in fresh herbs

hearty chicken stew slow cook in homemade brown sauce

chicken leg confit home cured and slow cook for 16 hours

chicken fried rice stir-fry with eggs, mixed vegetables & season with asian seasoning

main course (meat)

guinness beef stew cooked with guinness & simmer in demi glace

red wine braised beef marinated in red wine & braised in own marination

roast beef season & marinated in herbs, slow roasted in oven

roast crispy pork belly slow confit in flavoured oil

roast pork loin herbs & spice marinated, slow roasted in oven

pork belly stew pork belly braised with pork sausages in a hearty brown sauce

lamb stews australian lamb cube braised in brown sauce

main course (seafood)

selection of 1 market catch: sea bass, white fish fillet, salmon, red fish or tilapia

served with a choice of: creamy dill sauce/ tomato sauce/ lemon butter sauce

asian seafood fried rice stir-fry with assorted seafood, eggs & mixed vegetables

main course (pasta)

neapolitan pasta & parmesan (V) served with choices of penne, spaghetti or linguini

beef meatball pasta in homemade tomato sauce homemade bolognese layered in lagsana skin, topped in bechamel & gratinated mozzarella

beef bolognese with parmesan served with choices of penne, spaghetti or linguini

seafood marinara served with choices of penne, spaghetti or linguini

mushroom ravioli (V) served with choices of: pesto cream sauce or tomato sauce

BULL AND BEAR BUFFET

sides

potato gratin, cauliflower gratin, roasted potato, mash potato, wedges, chips
roasted vegetables, fricassee of broccoli, carrots & sweet corns, sauteed french beans

homemade sweets

cheese cake served with jam
bread & butter pudding served with crème anglaise
bite size lemon tart with caramelized meringue
apple crumble served with vanilla sauce
sticky date pudding served with caramel sauce
assorted fruits platter
fruits tart
chocolate brownie
chocolate cake
chocolate almond tart

TERMS AND CONDITIONS

GUESTS:

- If more than the agreed amount of guests as laid out in the confirmation attends the event, additional fees will be charged to the client according to the number of extra guests.
- Your guests/staff/clients are welcome to stay on at the venue upon completion of your event. All drinks will be on a consumption basis and charged to the individuals that order.
- Nearest Car Park is available at Far East Square & Great Eastern Building. All charges are to be borne by the individual.

PAYMENT:

- Cancellation after the confirmation letter has been signed and chopped by the client is subjected to a fee of 50% of the minimum spend payable to the company by the client.
- Deposit is non-refundable for cancellation less than 10 days prior to the event (including Saturday and Sunday).
- All payments are to be made by cash, credit card (Visa, Mastercard or Amex) or by company cheque to "Bull and Bear Pte Ltd".

I _____ the "client" agree to abide by all the terms and conditions as set out by _____ the "company" below

Signature and date