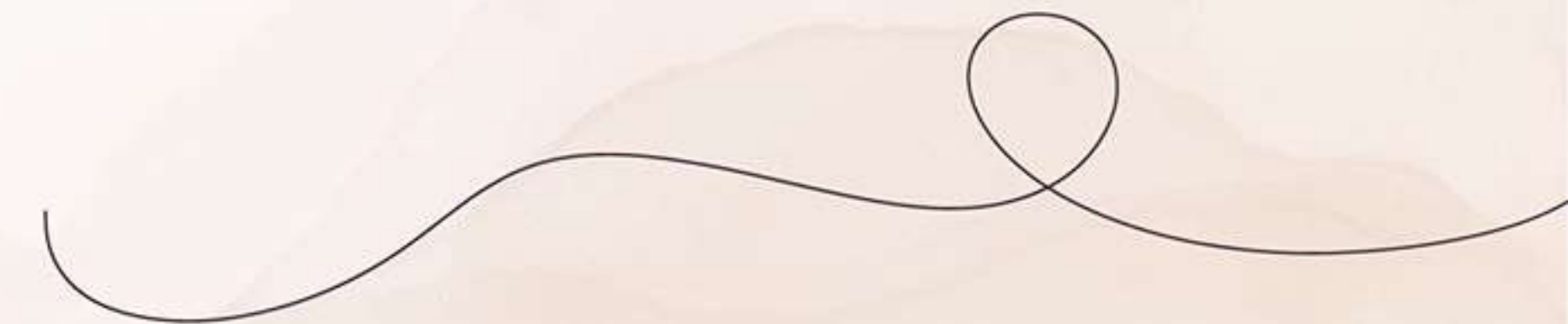
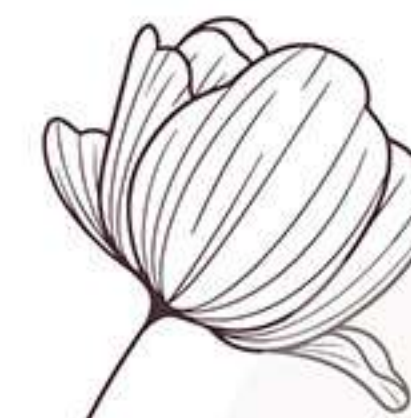


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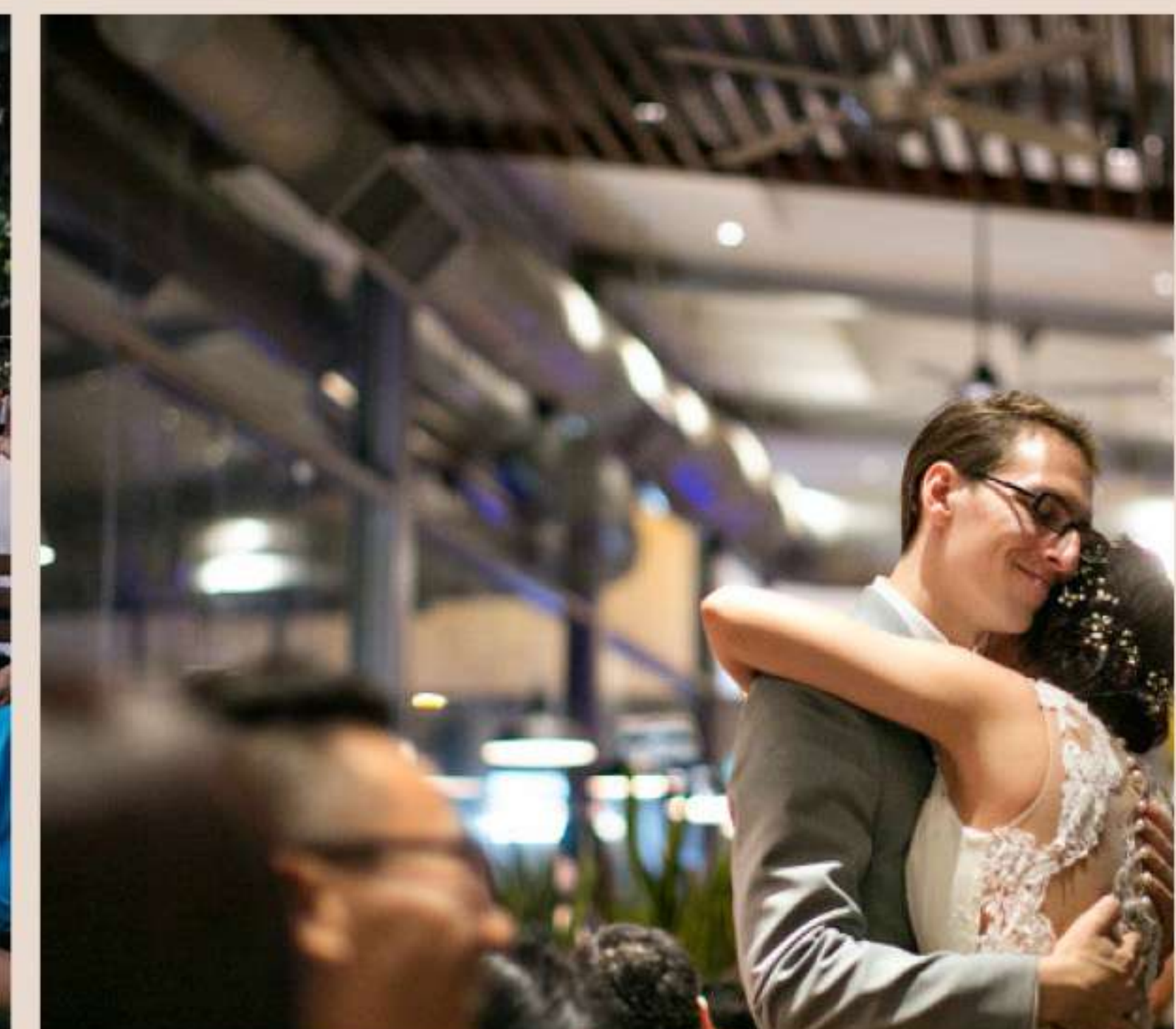
Melba

Event Packages



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4. FAMILY STYLE SHARING
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BREAKFAST BUFFET MENU

Minimum of 40 pax (8am - 11am)

\$40 per adult / \$18 per child

Homemade Congee

shredded chicken, light soy sauce, crispy shallots, crispy garlic, spring onion

Bread Basket

sourdough and rye breads
served with butter, jam and Nutella

Build Your Own Breakfast

eggs - scrambled
baked beans, sauteed mushrooms, cherry tomatoes, fried potatoes, chicken sausage

Salad Leaves

Mesclun/Romaine
cherry tomato, sunflower seeds, almonds, feta cheese
lime/balsamic/honey lemon dressing

Homemade Granola Pots

yoghurt, berry compote

Homemade Chia Seed Pots

mango and banana compote, almond flakes

 VEGETARIAN

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.



BUFFET OPTIONS

		Per Adult	Per Child*
Package A:			
1 soup, 1 salad, 2 pizza, 1 main, 1 roast, 1 side, 1 dessert	Weekday	\$45	\$21.50
	Weekend/PH	\$55	\$25
Package B:			
1 soup, 2 salad, 3 pizza, 2 mains, 1 roast, 2 side, 2 dessert	Weekday	\$55	\$25
	Weekend/PH	\$65	\$30

Minimum of 40 pax. Suitable for lunch, dinner & weddings
 *children under 13 years old

Soups

- Creamy Mushroom
- Sweetcorn
- Carrot & Pumpkin
- Seafood Chowder (+ \$3)

Salads

- Caesar Salad**
Romaine lettuce, parmesan, croutons, egg and bacon
- Greek Salad** 🌿
tomato, cucumber, red onion, feta cheese, Kalamata olives with a red wine vinaigrette
- Mushroom Salad** 🌿
garlic & thyme roasted mushrooms, feta, arugula, hazelnut dressing
- Broccoli Salad** 🌿
broccoli florets, Spanish onion, pomegranate seeds and almond dressing
- Heirloom Tomato** 🌿
mixed heirloom tomato, toasted pinenuts, arugula, EVOO (Add Burrata +\$3)
- Build Your Own Salad**
(Package A choose 3 Supplements, Package B choose 5 supplements)
Greens: Mesclun leaves / Romaine lettuce
Supplements: cherry tomatos/cucumber/egg/bell pepper/roasted mushroom/
 pumpkin/feta/bacon bits/sunflower seeds/garlic croutons/almond flakes/parmesan powder
Dressing: lime/balsamic/honey lemon

For all salads add on proteins
 smoked chicken / tuna / smoked salmon +\$5

🌿 VEGETARIAN

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Pizza

- Margherita** 🌱
tomato sauce, mozzarella, basil
- Parma Ham & Rocket**
tomato sauce, mozzarella, parma ham, rocket, parmesan
- Three Little Pigs**
tomato sauce, mozzarella, bacon, honey ham, pepperoni
- Hawaiian Classic**
tomato sauce, mozzarella, honey pork ham, pineapple
- Pepperoni**
tomato sauce, mozzarella, pepperoni
- BBQ Smoked Chicken**
barbecue sauce, mozzarella, red onion, coriander
- Four Cheese** 🌱
tomato sauce, mozzarella, Emmental, cheddar, blue cheese, fennel powder
- Capsicum & Tomato** 🌱
tomato sauce, mozzarella, trio of capsicum, cherry tomato, basil

Roast

- Herby Roasted Chicken, Stuffing, Gravy**
- Crispy Roast Pork Belly, Apple Compote**
- NZ Rib Eye (Served Medium), Red wine or Black pepper sauce (+\$3)**
- Roasted Leg of Lamb, Mint Sauce (+\$5)**

🌱 VEGETARIAN

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Mains

- ☐ **Aglio Olio** 🌱
Garlic, chili flakes, white wine, parsley
- ☐ **Carbonara**
Bacon, mushroom, onion, cream
- ☐ **Beef Bolognese**
Australian minced beef, homemade tomato sauce, parmesan powder
- ☐ **Pomodoro** 🌱
Homemade tomato sauce, olives, cherry tomato
- ☐ **Spinach & Ricotta Lasagna** 🌱
Homemade tomato sauce, lemon scented ricotta, spinach
- ☐ **Chicken Tikka Masala**
homemade masala sauce, papadum, raita
- ☐ **Coq Au Vin**
mushroom, bacon, pearl onions
- ☐ **Pulled Pork Tacos**
BBQ marinated pork, soft taco shells, corn salsa
- ☐ **Cider Pork Stew**
braised pork, potato, granny smith apples
- ☐ **Hong Kong Style Seabass**
ginger, soy sauce, garlic, spring onion, coriander
- ☐ **Vegetarian Moussaka** 🌱
homemade tomato sauce, mixed vegetables, lentils, béchamel sauce
- ☐ **Grilled Seabass**
with Thai style Chimmichurri
- ☐ **Beef Bourguignon (+\$3)**
red wine, carrot, mushroom, pearl onion, bacon
- ☐ **Beef Rendang (+\$3)**
braised beef, spiced coconut gravy, fresh herbs
- ☐ **Irish Stew (+\$5)**
braised leg of lamb, carrots, potatoes

For all pasta add on proteins

smoked chicken / smoked salmon +\$5

(🌱) VEGETARIAN

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.



Sides

- Cauliflower Gratin**
- Mashed Potato (\$+3 for truffle)**
- Corn Cobs, Umami Butter**
- Sauteed Button Mushroom, Garlic and Thyme**
- Roasted Mixed Vegetables**
- Honey and Chili Glazed Carrots**
- Egg Fried Rice**
- Sauteed Spring Vegetables**

Desserts

- Fresh Seasonal Fruits**
- Mini Tarts**
choice of chocolate, lemon meringue or fruit
- Vanilla Cheesecake with Berry Compote**
- Macarons**
assortment of flavors
- Mini Potted Vanilla & Mango Pannacotta**
- Mini Pavlova, Chantilly Cream, Berries**

 VEGETARIAN

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CANAPE PACKAGE

Minimum of 40 pax

Select from 4 canapes per adult at \$40

Vegetarian

- Mushroom Vol Au Vant**
- Watermelon, Feta and Olive Skewers**
- Cheesy Arancini with Aioli**
- Grilled Haloumi Sliders**
pickled red onion, arugula, honey dressing
- Roasted Vegetable Quiches**

Meats

- Sticky Pork Belly Bao Buns**
- Pulled Pork Sliders**
bbq sauce, red cabbage slaw
- Duck Rilette**
brioche, pickled onion, candied onion
- Choice of Satay**
chicken/pork/beef, satay sauce
- Mini Chicken Parmigiana**
homemade tomato sauce, mozzarella
- Cheeseburger Sliders**
- Lamb Koftas**
yoghurt dressing

Seafood

- Smoked Salmon, Cream Cheese and Ikura**
on rye toasts
- Prawn Cocktails**
thousand island sauce
- Tuna Tataki (+\$2)**
crispy wonton skin, sesame mayo
- Mini Fish and Chips**
- Prawn Cakes**
with chilli aioli
- Seasonal Oysters (+\$6)**
lemon, mignonette dressing

Desserts

- Mini Pavlova**
cream and berries
- Mini Cheesecake**
blueberry compote
- Mini Tarts**
choice of either chocolate, lemon meringue or fruit
- Vanilla and Mango Pannacottas**
- Assorted Macaron**

 VEGETARIAN

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FAMILY STYLE SHARING

From 10 pax up | Price Starting from \$50 per adult / \$25* per child

*children under 13 years old

MEATS TO SHARE (SELECT ONE FROM EACH SECTION)

From the oven

- Roasted Striploin (+5)
- Roasted Wagyu (+\$10)
- Roasted Chicken with Homemade Stuffing
- Leg of Lamb (+\$5)
- Crispy Roast Pork Belly
- Salt Baked Seabass

Sausages

- Melba Pork Sausage
- Cheesy Chicken Sausage
- Beef Sausage

Sauces

- Red Wine Sauce
- Chicken Gravy
- Bearnaise Sauce
- Apple Sauce
- Mint Jelly

Salads

- Caesar Salad**
Romaine lettuce, parmesan, croutons, egg and bacon bits
- Greek Salad** 🌱
tomato, cucumber, red onion, feta cheese, kalamata olives with a red wine vinaigrette
- Mushroom Salad** 🌱
garlic & thyme roasted mushrooms, feta, arugula, hazelnut dressing
- Broccoli Salad** 🌱
broccoli florets, Spanish onion, pomegranate seeds and almond dressing
- Heirloom Tomato** 🌱
mixed heirloom tomato, toasted pinenuts, arugula, EVOO (Add Burrata +\$3)

Sides

- Cauliflower Gratin
- Mashed Potato (\$+3 for truffle)
- Corn cobs, Umami Butter
- Sauted Button Mushroom, Garlic and Thyme
- Roasted Mixed Vegetables
- Honey and Chili Glazed Carrots
- Egg Fried Rice
- Sauted Spring Vegetables

Desserts

- Fresh Seasonal Fruits
- Mini Tarts
choice of chocolate, lemon meringue or fruit
- Mini Citrus Cheesecake
- Macaroons
assortment of flavors
- Mini Potted Vanilla & Mango Pannacotta
- Mini Pavlova, Chantilly Cream, Berries

🌱 VEGETARIAN

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BEVERAGES

NON-ALCOHOLIC PACKAGE

\$12 PER GUEST FOR 3 HOURS

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

STANDARD COFFEE & TEA STATION - (+\$3) PER GUEST FOR 3 HOURS

HOUSE BAR PACKAGE

\$38 PER GUEST FOR 1 HOUR

\$68 PER GUEST FOR 2 HOURS

\$98 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 & Light case (24 bottles) - \$288

McGuigan Shiraz case (6 bottles) - \$360

McGuigan Sauvignon Blanc case (6 bottles) - \$360

Tiger Keg (20 litres) - \$700

premium spirit bottles - \$150

house pour spirit bottles \$120

carafe of classic mojito - \$60

carafe of pimm's cup - \$50

carafe of fresh juice - \$22

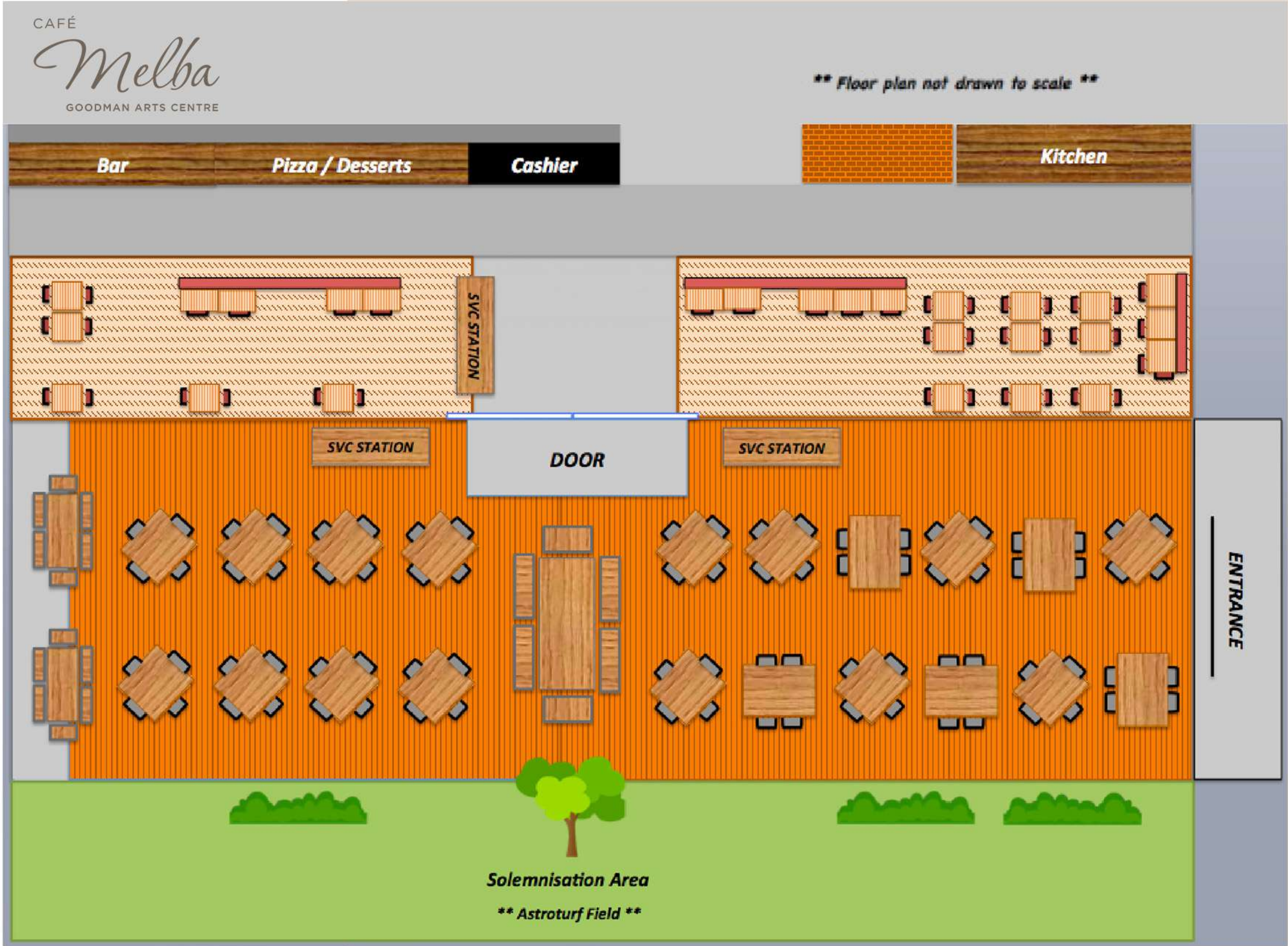
carafe of chilled juice - \$11

carafe of iced lemon tea \$12

G.H. Mumm Champagne \$108

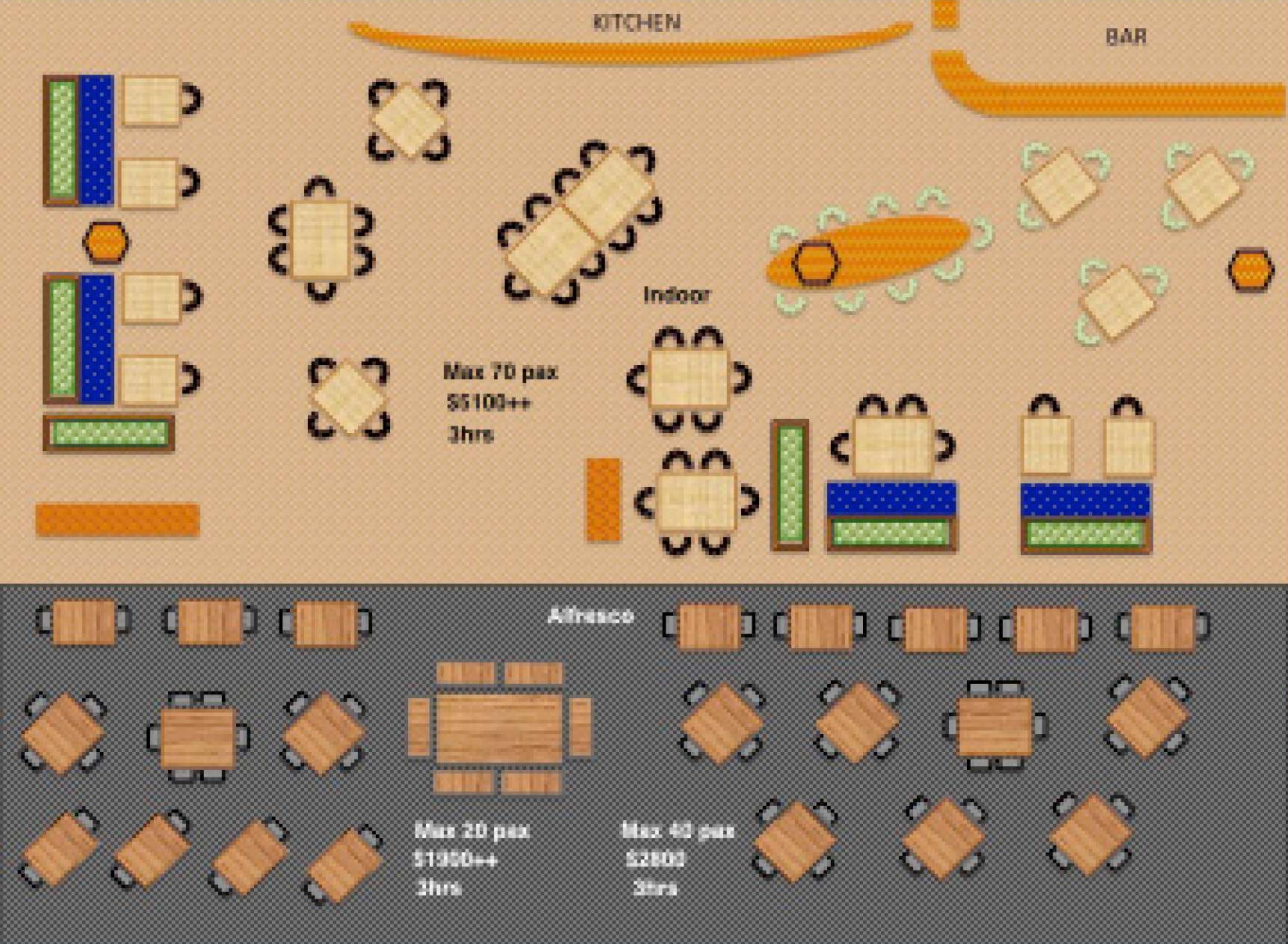
**DRINKS ARE NOT REFUNDABLE ONCE PURCHASED.
ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.*





Cafe Melba at Goodman Arts Centre Floorplan

Cafe Melba at Mediapolis Floorplan



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