



TUNGLOK WEDDINGS

CHURCH WEDDINGS

Catering by BellyGood — A Halal-Certified Caterer by TungLok Group

Lunch / Dinner Buffet | \$18.00+ onward | Min. 50 persons

Tea Buffet | \$15.00+ onward | Min. 30 persons



"Celebrate your forever with an elegant wedding venue, exceptional cuisine, and heartfelt hospitality. Backed by over 40 years of culinary excellence."



15% off

Church Wedding Catering

Valid for 2026 - 2027 bookings

BUILD-YOUR-OWN (BYO) MENU

- Social Buffet
- Tea Reception Buffet
- Canapé Atelier
- Pop-Up Chef Station

Begin Your Wedding Journey with Us Today!

 +65 6337 2055  weddings@tunglok.com

Catering package valid until 31 Dec 2027

*Menus may contain allergen such as Nut and Seafood. Vegetarian items may contain Dairy, Egg and Allium.
Terms & Conditions apply, subject to prevailing GST and/or service charge, where applicable*

tunglokweddings.com



SOCIAL BUFFET

Lunch or Dinner Buffet
\$18.00+ onward | Min. 30 persons

1 Appetiser, 5 Mains, 1 Decadence and 1 Beverage

Transportation at \$70.00+
Bio-Degradable Sustainable Diningware



APPETISER (Choice of 1 item)

Add more for \$2.50+ per item / person

- Asian Style Cucumber Salad with Shredded Chicken
- Locally Farmed Mesclun Salad with Green Pesto Coated Chicken Breast and Citrus Dressing
- Deep-fried Beancurd, Sakura Bean Sprout and Local Long Bean with Sweet and Spicy Peanut Dressing
- Japanese Cucumber Salad with Deshelled Tiger Prawn and Goma Sesame Dressing
- Rustic Macaroni Chicken Salad with Tomato, Capsicum, Parmesan Cheese and Pesto Dressing
- Marinated Grilled Chicken with Mixed Green Salad, Cherry Tomato and Sun-dried Tomato in Olive Oil

POULTRY (Choice of 1 item)

Add more for \$3.00+ per item / person

- Signature Curry Chicken with Potato
- Oriental-style Wok-braised Chicken in Sesame Oil
- Gong Pao Chicken with Dried Red Chillies and Cashew
- Oven-baked Cajun Boneless Chicken Thigh
- Roasted Boneless Chicken in Swiss Mushroom Sauce
- Marinated Country Style Roasted Chicken with Rosemary Chicken Jus

OCEAN'S CATCH (Choice of 1 item)

Add more for \$3.00+ per item / person

- Sweet and Sour Fish Fillet with Longan and Capsicum
- Steamed Fish Fillet in Singapore-style Black Pepper Sauce
- Breaded Fish Fillet with Salted Egg
- Pan-seared Fish Fillet with Lemongrass Parsley in Cream Butter Sauce
- Baked Fish Fillet with Black Olive and Pomodoro Sauce
- Oven Baked Fish Fillet with Smoked Tomato Sauce

RICE/NOODLE (Choice of 1 item)

Add more for \$3.00+ per item / person

- Stir-fried Vegetarian Bee Hoon
- Laksa Goreng
- Hong Kong Fried Rice with Seafood
- Pasta Napolitana with Seafood
- Pasta Aglio Olio with Mushroom
- Steamed Butter Rice with Raisin and Roasted Nut
- Baked Fish Fillet with Black Olive and Pomodoro Sauce
- Oven Baked Fish Fillet with Smoked Tomato Sauce



VEGETABLE (Choice of 1 item)

Add more for \$3.00+ per item / person

- Broccoli with Assorted Mushrooms and Wolfberries
- Poached Broccoli and Deep-fried Beancurd with Egg White Sauce and Wolfberries
- Poached Spinach with Braised Mushrooms in Premium Oyster Sauce
- Herb Roasted Garden Vegetable
- Traditional Cauliflower Mornay
- Butter Mixed Vegetable with Garlic and Herb

SIDES (Choice of 1 item)

Add more for \$2.50+ per item / person

- Deep-fried Seafood Wanton
- Steamed Thai Fish Cake with Curry Leaf and Chilli Padi
- Chicken 'Ngho Hiang' served with Sweet Sauce
- Chicken Cocktail Sausage with Grilled Pineapple
- Deep-fried Breaded Cod Fish Finger
- Grilled Chicken Chipolata with Roasted Onion

DECADENCE (Choice of 1 item)

Add more for \$2.50+ per item / person

- Tropical Fresh Fruit Platter
- Almond Beancurd Jelly with Longan and Basil Seed
- Osmanthus Jelly with Fruit Cocktail
- Chilled Cheng Tng
- Mini French Pastries
- Assorted Petite Cakes

BEVERAGE (Choice of 1 item)

- Hot Coffee and Tea
- Ice Lemon Tea
- Ice Jasmine Green Tea



ADD-ONS

SEAFOOD

\$3.50+ per item / person

- Salted Egg Prawn (deshelled)
- Gong Pao Prawn with Capsicum (deshelled)
- Singapore-style Chilli Prawn and Flower Squid with Dry Chilli, Celery and Capsicum (deshelled)
- Sautéed Prawn with Smoked Paprika and Bell Pepper (deshelled)
- Sautéed Tiger Prawn with Garlic, Cajun Spice, Capsicum and Chopped Chives (deshelled)
- Tempura Prawn with Chipotle Mayo

DIY STREET FOOD CULTURE

\$6.00+ per item / person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa

TEA RECEPTION BUFFET

\$15.00+ onward | Min. 30 persons

Mix & Match 6 Tea Buffet Menus and 1 Beverage

Transportation at \$70.00+

Bio-Degradable Sustainable Diningware



FINGER SANDWICH (Choice of 1 item)

Add more for \$2.50+ per item / person

- Tuna Mousse
- Egg Mayonnaise
- Sliced Chicken Ham
- Cheddar Cheese
- Grilled Vegetables
- Roasted Chicken Slice

OVEN BAKED (Choice of 1 item)

Add more for \$2.50+ per item / person

- Roasted Garlic Chicken Drumlet
- Honey-glazed Chicken Drumlet
- BBQ Chicken Puff Pastry
- Spinach Quiche
- Mini Hawaiian Pizza
- Mini Vegetarian Pizza

CRISP (Choice of 1 item)

Add more for \$2.50+ per item / person

1. Deep Fried Carrot Cake
2. Deep Fried Yam Cake
3. Fried Shell Curry Puff
4. Vegetable Spring Roll
5. Potato Samosa
6. Crispy Chicken Nugget

CLASSIC DIM SUM (Choice of 1 item)

Add more for \$2.50+ per item / person

- Steamed Shrimp 'Har Gao'
- Steamed Chicken 'Siew Mai'
- Steamed Chicken Bun
- Steamed Lotus Bun
- Steamed Red Bean Bun
- Steamed Crystal Dumpling

STAPLE (Choice of 1 item)

Add more for \$2.50+ per item / person

- Mee Goreng
- Fried Mee Tai Mak
- Kampong Mee Siam with Egg
- Fried Rice with Chicken Ham
- Kampong Fried Rice
- Malay Nasi Goreng

DECADENCE (Choice of 1 item)

Add more for \$2.50+ per item / person

- Chocolate Cake Slice
- Marble Cake Slice
- Banana Cake Slice
- Mini Pandan Swiss Roll
- Mini Chocolate Swiss Roll
- Mini Donut with Icing Sugar

BEVERAGE (Choice of 1 item)

- Hot Coffee and Tea
- Ice Lemon Tea
- Ice Jasmine Green Tea

ADD-ONS

DIY STREET FOOD CULTURE

\$6.00+ per item / person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa





CANAPÉ ATELIER

Total 8 Dozen | Min. Order 96 pieces

MEAT

\$38.00 per doz / item (min. 4 doz / per item)

- 24-hour Pulled Beef Cheek Rendang Tartlet, Achar, Locally Grown Flower
- Applewood Smoked Duck, Compressed Melon, Semi Dried Tomato
- Santori Chicken Roulade, Asian Pesto, Truffle Salsa, Asparagus
- Mexican Style Chicken with Tomato Salsa

FISH

\$38.00 per doz / item (min. 4 doz / per item)

- Smoked Salmon Otah Eclair with Ikura, Celeriac Puree, Bouquet de fleurs
- Fish Goujon with Citrus Tartare Sauce, Potato Cake
- Grilled Eel, Umami Potato, Scallions, Goma

SEAFOOD

\$48.00+ per doz (min. 4 doz / per item)

- Greenland Shrimp Cocktail, Acacia Honeydew, Thousand Island
- Salmon Quiche with Grilled Leek
- Pepper Crusted Tuna Tataki, Asian Pesto

DIY STREET FOOD CULTURE

\$6.00+ per item / min. 30 person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa



VEGETARIAN

\$38.00+ per Doz (min. 4 doz / per item)

- Porcini Arancini
- Roasted Aloo Gobi Chickpea in Cup
- Mushroom Bouchee

DECADENCE

\$38.00+ per doz (min. 4 doz / per item)

- Mini Lemon Meringue Tart
- Opera Cake, Chocolate Pearl, Sea Salt
- Classic Tiramisu
- Mini Japanese Mochi
- Mini French Pastry
- Banana Chocolate Mousse



POP-UP CHEF STATION

Add-on to any Buffet Menu or Canape Atelier



LIVE KITCHEN POP-UP STATION A

\$8.50+ per item | Min. 50 persons

- Classic Laksa
- Malaysian Mee Siam
- Poached Mee Sua
- Prawn Noodle Soup
- Singapore Popiah
- Kueh Pie Tee

LIVE KITCHEN POP-UP STATION B

\$12.50+ per item | Min. 50 persons

- Mini Grilled Chicken Slider with Pickle on Sesame Bun
- Mini Beef Slider with Pickle on Sesame Bun
- Signature Laksa Station with Slipper Lobster, Quail Egg, Beansprout and Fish Cake
- Roasted Whole Sirloin Beef with Black Pepper Sauce Station