



Solemnisation

MINI BUFFET



Thoughtfully curated for home solemnisations and tea ceremonies, our premium buffet experience brings together restaurant-grade cuisine, refined presentation, and warm hospitality — designed for intimate celebrations of 30 to 80 guests.



OUR *Story*

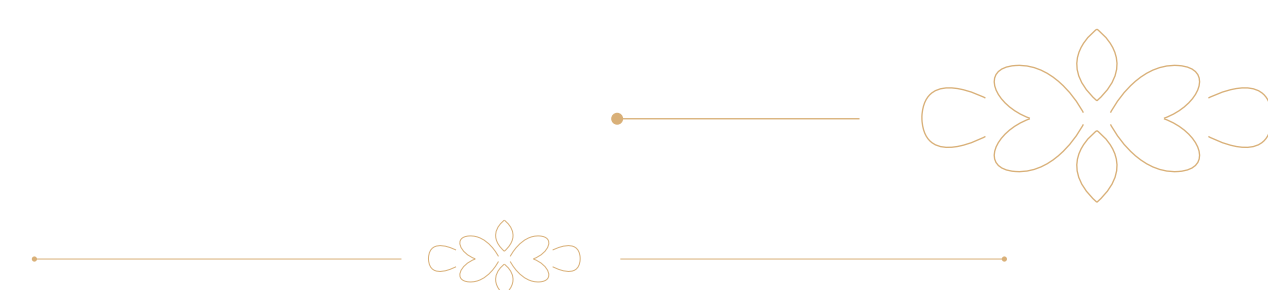
WHERE MEANINGFUL MOMENTS MEET REFINED DINING



Celebrate your once-in-a-lifetime moment with a luxury JUMBO Catering Solemnisation Buffet, thoughtfully crafted for couples who value intimacy, elegance, and exceptional dining in the comfort of their own home.

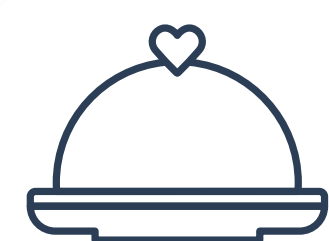
Blending heritage with modern sophistication, our solemnisation experience transforms private spaces into beautifully curated celebrations — perfect for tea ceremonies, ROMs, and intimate wedding gatherings.

From seamless setup to impeccable service, every detail is carefully considered so you can focus on creating heartfelt memories with your loved ones.



WHY *Choose Us*

Thoughtfully curated for intimate celebrations,
delivered with quality, elegance and heart.



RESTAURANT-GRADE WEDDING DINING



Signature dishes inspired by the iconic
flavours of JUMBO Group, crafted with
precision and premium ingredients.



ELEGANT HOME SOLEMNISATION EXPERIENCE



Beautiful buffet presentation and
refined setups thoughtfully styled for
intimate home celebrations.



PERFECT FOR TEA CEREMONIES



A seamless blend of tradition and
sophistication, complete with
optional tea ceremony setup rentals.



STRESS-FREE SETUP & SERVICE



From delivery and setup to
collection, our team ensures a
smooth and effortless experience.



FLEXIBLE FOR DIFFERENT WEDDING GATHERINGS



Ideal for solemnisations, tea ceremonies,
ROM celebrations, and intimate
receptions of 30–80 guests.

FOOD *Highlights*

CURATED SIGNATURE CREATIONS

Crafted with restaurant grade finesse and delivered with impeccable service, this premium home solemnisation catering package transforms your private space into an elegant dining experience. Ideal for couples seeking wedding buffet catering, home solemnisation catering, or tea ceremony catering in Singapore, it brings convenience, beauty, and unforgettable flavours directly to your doorstep



MOCHA PORK RIBS

Tender, aromatic, and deeply satisfying



CEREAL PRAWN

Golden, fragrant and irresistibly crisp



DONUT WITH SEAFOOD PASTE

Crispy rolls filled with savoury seafood paste



**HOMEMADE VEGETABLE BEANCURD
WITH MUSHROOM**

Silky, wholesome and comforting



**CHILLI CRAB MEAT SAUCE
WITH FRIED MANTOU**

Luxurious twist on a Singapore favourite



SUPREME SEAFOOD FRIED RICE

Wokhei infused and generously topped



MANGO SAGO POMELO

The perfect refreshing finale

Solemnisation

BUFFET PACKAGE

Perfect for home solemnisation and tea ceremonies, crafted for gatherings of 30–80 guests.

Choose one item from each category

01 APPETISER

金丝海鲜卷

Golden Seafood Roll

面包虾球

Deep-fried Breaded Prawn Ball

苏东油条

Donut with Seafood Paste

生炸五香枣

Deep-fried Ngoh Hiang
+ \$1.50+ per person

02 MEAT

酸甜鸡柳

Sweet and Sour Chicken

葱油走地鸡

Chicken with Scallion Sauce

香脆炸鸡

Garlic Fried Chicken

摩卡排骨

Mocha Pork Ribs
\$4.00+ per person

烧鸭

Roasted Duck
\$5.00+ per person

黑椒锅仔牛柳

Beef Fillet with Black Pepper Sauce
\$5.00+ per person

03 PRAWNS

麦片虾球

Shelled Prawns Stir-fried
with Cereal

椒盐虾球

Shelled Prawns Stir-fried
with Pepper and Spiced Salt

沙律虾球

Shelled Prawns Tossed
with Salad Cream

青芥末虾球

Shelled Prawn with Wasabi Mayo

04 VEGETABLE

花菇西兰花

Braised Broccoli with
Shiitake Mushrooms

上汤瑶柱银鱼扒小白菜

Braised Bok Choy in Superior Stock

带子炒西兰花

Broccoli Stir-fried with Scallops
+ \$5.00+ per person

豉香芦笋炒带子

Stir Fried Scallop with Asparagus
and Black Bean Sauce
+ \$5.00+ per person

05 BEANCURD

鲜菌翡翠豆腐扒菠菜

Home-made Vegetable Beancurd
with Fresh Mushrooms and
Spinach

彩椒虾仁豆腐

Beancurd with Capsicums
and Shrimp

蟹肉扒翡翠豆腐扒菠菜

Home-made Beancurd
with Crab Meat
+ \$4.00+ per person

06 FISH/SEAFOOD

姜葱鱼片

Spring Onion and Ginger Fish Fillet

酸甜鱼片

Sweet and Sour Fish Fillet

辣椒蟹肉汁 配炸馒头

Chilli Crab Meat Sauce
with Fried Mantou
+ \$6.00+ per person

蜜汁鳕鱼

Baked Honey Glazed Cod Fish
+ \$12.00+ per person

07 RICE/NOODLE

肉松凤梨炒饭

Pineapple Fried Rice
with Diced Chicken

古早扬州炒饭

Yang Chow Fried Rice

海鲜皇炒饭

Supreme
Seafood Fried Rice
+ \$2.00+ per person

干炒米粉

Fried Bee Hoon

瑶柱干烧伊面

Braised Ee-fu Noodle
with Conpoy
+ \$1.00+ per person

南洋拉沙

Signature Laksa
+ \$2.00+ per person

08 DESSERT

雪耳桃胶 (热)

Double Boiled Peach Resin

杨枝甘露 (冷)

Chilled Mango Sago Pomelo

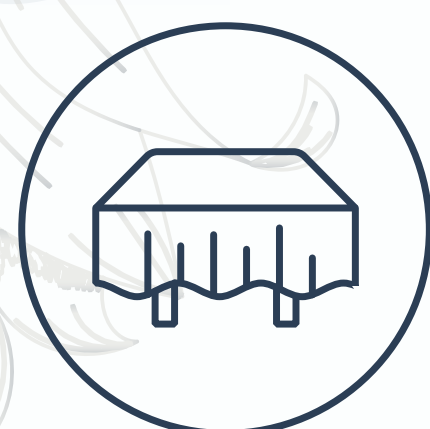
鲜果青柠冻 (冷)

Chilled Lime Jelly with Aloe Vera

\$28⁺
per pax
(min. 30 pax)

Solemnisation

INCLUSION



EQUIPMENT & SETUP

Provision of buffet tables with **full linen dressing**
(Standard white or house colour)

Food presented in professional chafing **warmers** with
fuel and temperature maintenance

Provision of **disposable cutleries, plates and paper napkins**

Choice of **bespoke wedding floral theme**

OPTIONAL RENTALS

Tea ceremony set inclusive of tea pot,
teacups, and tea

\$50.00+ per set

4ft x 2ft table with full linen dressing

\$15.00+ each

Plastic PVC chair

\$3.00+ each



TRANSPORTATION & SET UP FEES

A transport and setup fee of **\$80.00+ per trip**
applies (includes delivery and collection).



PAYMENT AND PRICING

Prices are not applicable with other discounts,
promotions, vouchers, or privileges unless
otherwise stated. All prices are subject to
prevailing **GST**.



FOOD QUALITY & CONSUMPTION

Food is best enjoyed within **three (3) hours**
of delivery, in accordance with SFA food
safety guidelines.

HAVE A *Question?*

FEEL FREE TO REACH OUT TO
EVENTS CONCIERGE TEAM BELOW.

+65 8182 2837

catering@jumbogroup.com.sg

www.jumbocatering.com.sg

OFFICE OPERATING HOURS:

Monday to Friday

9am – 6pm