



WEDDING PLATED *Course Dining*

Restaurant-style course dining
served with elegance.



A delicate, light grey line drawing of a lotus flower and its leaves, positioned in the top left corner of the page.

OUR *Story*

A FINE DINING EXPERIENCE, CRAFTED FOR YOUR WEDDING DAY

At JUMBO Catering, we believe a wedding celebration is more than a meal — it is a shared experience that brings people together through exceptional food, thoughtful hospitality, and beautifully curated moments.

Rooted in Singapore's iconic culinary heritage, our wedding experiences combine refined presentation with the signature flavours guests know and love. Every course is thoughtfully plated and served with precision, creating an atmosphere that feels elegant, warm, and memorable.

Whether hosted in a ballroom, private venue, or intimate setting, we bring the sophistication of restaurant-quality dining to your special day.



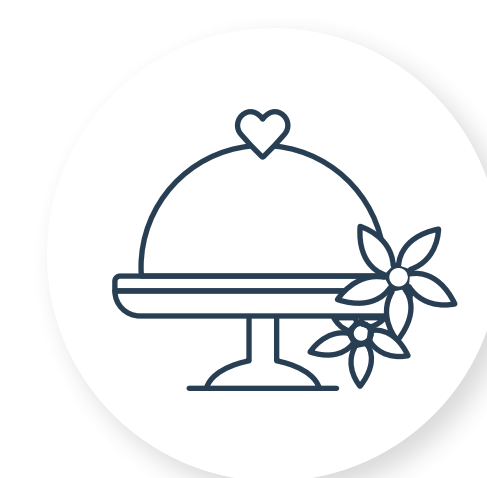
WHY Choose Us

BEAUTIFULLY CURATED WEDDING EXPERIENCES
DESIGNED WITH WARMTH AND ELEGANCE.



SIGNATURE JUMBO CUISINE

Iconic JUMBO flavours refined for
elegant wedding dining.



ELEGANT RESTAURANT-STYLE DINING

A course-by-course dining experience
served with care and precision.



SEAMLESS FULL-SERVICE COORDINATION

Our experienced team manages
setup, food service, equipment, and
operational flow, allowing you to
celebrate with ease.



FLEXIBLE VENUE SETUPS

Customisable layouts and styling
concepts tailored to your venue
and celebration.



COMPLETE WEDDING ENHANCEMENTS

Curated ceremonial touches and
wedding accessories designed
for the occasion.

THE DINING *Experience*



REFINED INDIVIDUAL PLATED MEALS



Our individual plated menus are thoughtfully designed as a course-by-course dining journey that balances flavour, comfort and sophistication. This dining format creates a more intimate and elevated wedding experience, allowing every guest to be served with care and consistency throughout the celebration.

Guests enjoy:

- Individually plated meals
- Professionally timed course service
- Restaurant-quality presentation
- Warm and attentive hospitality



Wedding Plated

COURSE DINING

A Fine Dining Experience, Crafted for Your Wedding Day

PLATTER

Choose 3 items

腌肉卷

Seafood Bacon Roll
Tossed with Salad Cream

麦片虾球

Shelled Prawns Fried with Cereal

生炸五香枣

Deep-fried Ngoh Hiang

生捞海蜇

Chilled Marinated Jellyfish

苏东油条

Donut with Seafood Paste



SOUP

Choose 1 item

蟹肉鱼鳔羹

Fish Maw Braised With Crab Meat

虫草花海皇羹

Supreme Seafood Soup
with Cordyceps
+ \$6.00+ per person

干贝蟹肉翅

Braised Sharks' Fin Soup
with Conpoy and Crab Meat
+ \$12.00+ per person

SEAFOOD

Choose 1 item

油泡西兰花虾球

Shelled Prawns Sautéed with
Preserved Radish and Broccoli

辣椒蟹肉汁配炸馒头

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

蜜汁烤鳕鱼配芦笋

Honey Glazed Baked
Cod Fish with Asparagus
+ \$15.00+ per person

明太子龙虾

Baked Lobster with Mentaiko
+ \$38.00+ per person

VEGETABLE

Choose 1 item

带子炒西兰花

Broccoli Stir-fried with Scallops

鲜菌翡翠豆腐扒菠菜

Home-made Beancurd with
Mushrooms and Spinach

五头鲍鱼花菇扒菠菜

Whole 5-head Abalone
Braised with Shiitake
Mushrooms and Spinach
+ \$12.00+ per person

三头鲍鱼花菇扒菠菜

Whole 3-head Abalone
Braised with Shiitake
Mushrooms and Spinach
+ \$26.00+ per person



DESSERT

Choose 1 item

杨枝甘露(冷)

Chilled Mango Sago Pomelo

金瓜福果芋泥(热)

Yam Paste with Pumpkin and Gingko Nuts

鲜果青柠冻(冷)

Chilled Lime Jelly with Mixed Fruits

雪耳炖桃胶(热)

Double Boiled Peach Resin
+ \$4.00 per person

燕窝桃胶炖雪梨(冷)

Chilled Double-boiled Snow Pear
with Peach Gum and Birds Nest
+ \$20.00 per person

\$118⁺
per pax
(min. 100 pax)



Quick Guide

FOR COUPLES



STANDING BUFFET

- ✓ Free flow format with mingling
- ✓ Action stations & live cooking
- ✓ Wide variety & flexibility
- ✓ Ideal for cocktails & celebrations

BEST FOR

Cocktail receptions & lively celebrations

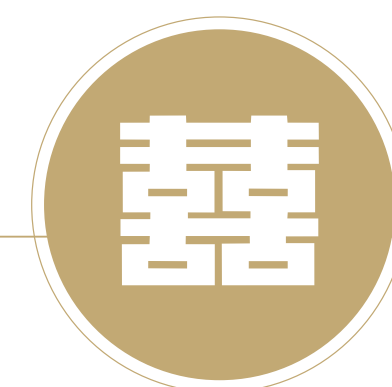


SEATED BUFFET

- ✓ Full seating for all guests
- ✓ Buffet + Optional Action Stations
- ✓ Elegant table styling
- ✓ Ideal weddings with extended programs, speeches or performances

BEST FOR

Couples who want both comfort & variety for their guests



WEDDING BUFFET

- ✓ Full table set up and seating
- ✓ Shared dishes for the table
- ✓ Traditional Chinese banquet
- ✓ Warm, family-style experience
- ✓ Ideal for large guests lists
- ✓ Customisable menus

BEST FOR

Traditional celebrations with a sense of togetherness



INDIVIDUAL PLATED

- ✓ Individually plated courses
- ✓ Fine-dining style presentation
- ✓ Personalized & portion controlled
- ✓ Premium service & experience
- ✓ Ideal for intimate & formal wedding
- ✓ Fully customisable menus

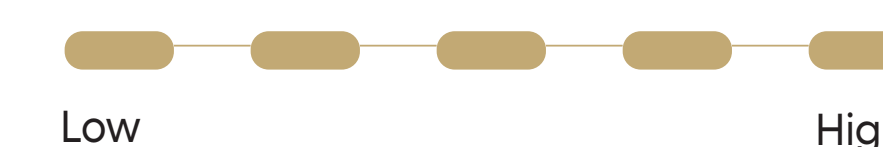
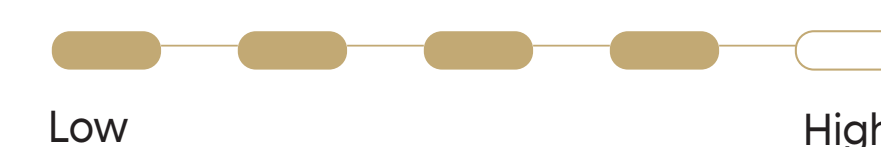
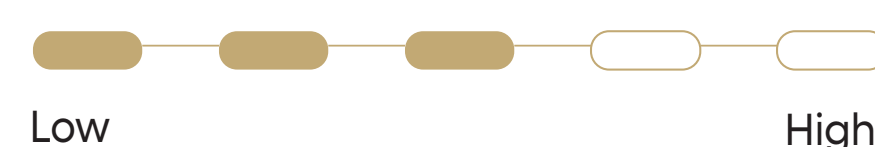
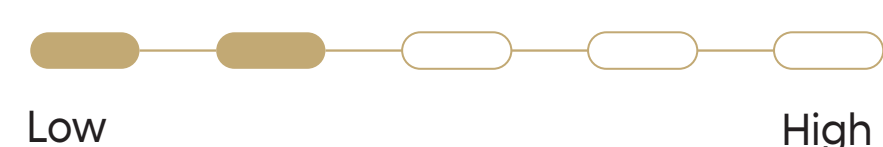
BEST FOR

Couples who desire a fine dining experience for their guests

AT A GLANCE COMPARISON

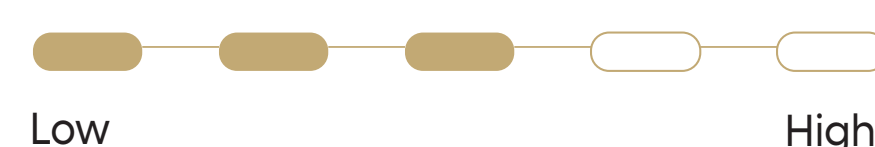
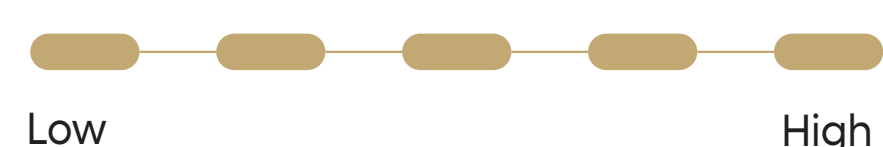
FORMALITY

Level of formality and elegance



GUEST INTERACTION

Encourages mingling and engagement



SERVICE LEVEL

Type and level of service provided

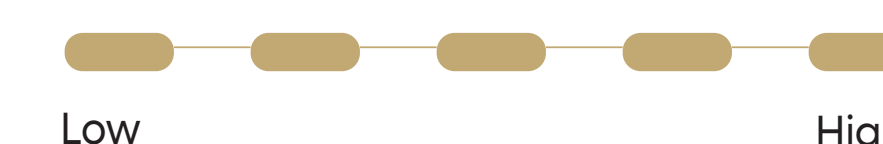
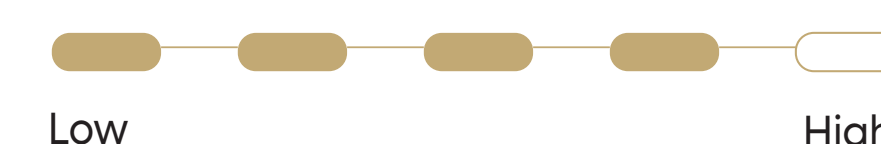
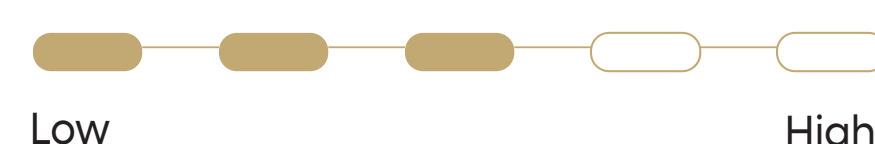
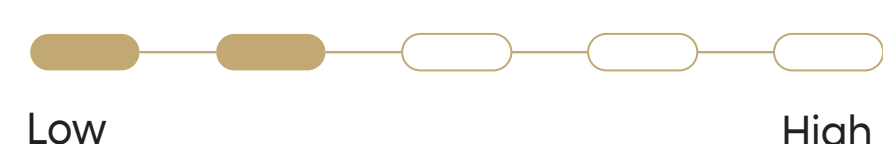
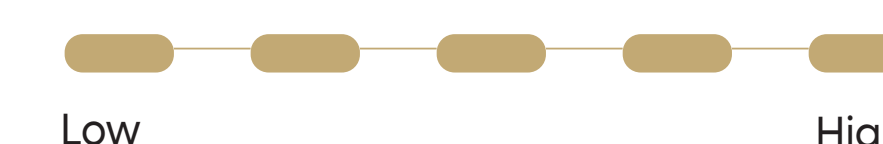
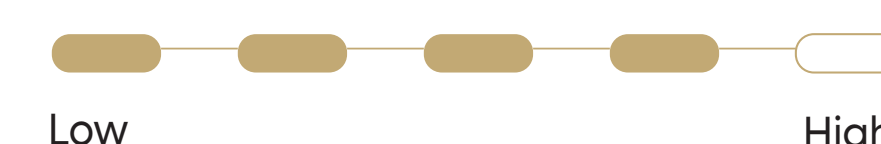
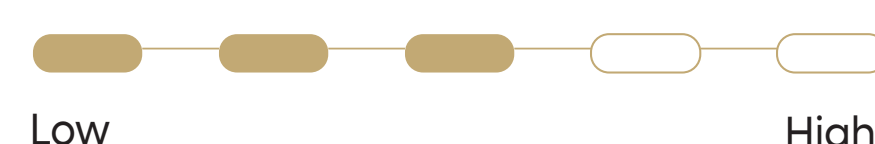


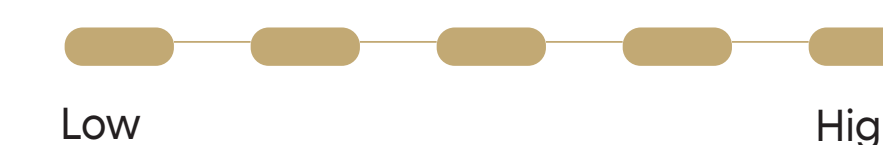
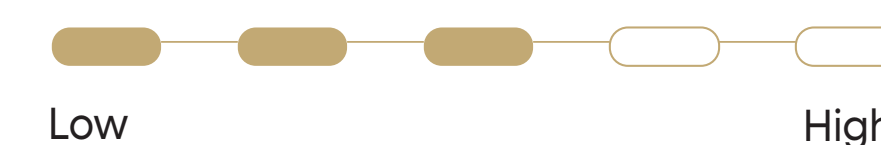
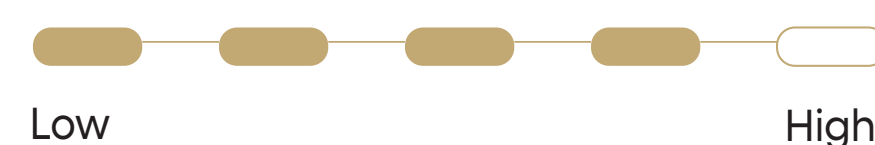
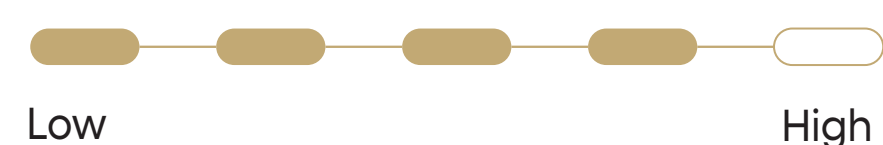
TABLE SET UP AND STYLING

Level of table styling and presentation



FOOD EXPERIENCE & VARIETY

Variety of dishes and culinary experience



FLEXIBILITY & CUSTOMISATION

Flexibility to tailor the experience to you

