WESTERN WEDDING BANQUET

Singapore hotel benchmarking | Three original menus | Working recipe and banquet operations manual

16 November 2026 | Research and development edition. Not a validated production recipe book or supplier-approved cost sheet.

Executive decisions

Three original menu tiers are defined below. Recipe ingredient quantities are development assumptions for 10 guests, with scaling rules. No hotel supplier quotations, cooked-yield trials, tastings or HACCP validation have been completed. Do not present the estimated budgets as achieved food cost.

Verified public hotel references

Hotel / evidence	Western format / example	Source
Grand Hyatt Singapore	Four-course intimate Western set; scallop carpaccio, pumpkin soup, toothfish or Wagyu	hyatt.com Grand Hyatt Western Intimate Wedding Package PDF
Changi Cove	Four-course Western set; smoked duck or scallop; lobster bisque; beef fillet or salmon	changicove.com 2026-2027 Chinese & Western Wedding Package PDF
Dusit Thani Laguna Singapore	Official site confirms four-course Western wedding set	dusit.com wedding-cuisine
The Fullerton Hotel Singapore	Third-party venue listing includes Western wedding package; individual dishes not verified	weddingvenue.sg Fullerton venue listing

Scope limitation: This is a verified sample, not an exhaustive survey of every hotel in Singapore. Public package prices include non-food components and cannot establish recipe-level food cost.

Menu I - Timeless Elegance

Original proposed menu; ingredient list is a ten-guest R&D; batch, not a verified net yield. Seasoning, cooking water and processing losses require kitchen trial.

Course	Guest-facing description
Starter	Cured salmon, pickled cucumber, dill creme fraiche
Soup	Wild mushroom veloute, chive oil
Main	Roasted beef tenderloin, fondant potato, carrot, red wine jus
Dessert	Chocolate cremeux, hazelnut praline, raspberry

Starter - Cured salmon, pickled cucumber, dill creme fraiche

Ten-guest test batch: Salmon 650 g; cucumber 700 g; creme fraiche 250 g; dill 15 g; lemon juice 60 ml; olive oil 60 ml

Method: Slice salmon, quick-pickle cucumber with food-safe acid brine, whisk dill creme fraiche; plate chilled. Use commercially cured ready-to-eat salmon from approved supplier; never improvise raw curing.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Soup - Wild mushroom veloute, chive oil

Ten-guest test batch: Mixed mushrooms 1500 g; onion 200 g; garlic 30 g; stock 1100 ml; cream 350 ml; butter 90 g; chive oil 50 ml

Method: Sweat aromatics, roast mushrooms, simmer with stock, blend and strain; finish with cream and garnish.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Main - Roasted beef tenderloin, fondant potato, carrot, red wine jus

Ten-guest test batch: Trimmed beef tenderloin 1800 g; potato 1600 g; carrots 900 g; beef stock 900 ml; red wine 350 ml; butter 250 g; thyme 15 g

Method: Portion beef; roast to validated temperature, rest, slice; braise fondant potato in stock; glaze carrots; reduce wine and stock for jus.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Dessert - Chocolate cremeux, hazelnut praline, raspberry

Ten-guest test batch: Dark chocolate 500 g; milk 400 ml; cream 450 ml; egg yolk 120 g; hazelnuts 200 g; sugar 140 g; raspberries 400 g

Method: Cook anglaise to validated custard endpoint, emulsify with chocolate and chill; make caramel praline, plate with raspberry.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Dietary substitute: Herb chicken supreme, potato puree, seasonal vegetables and thyme jus; vegetarian option: mushroom and lentil Wellington (separate recipe validation required).

Menu II - Modern Romance

Original proposed menu; ingredient list is a ten-guest R&D; batch, not a verified net yield. Seasoning, cooking water and processing losses require kitchen trial.

Course	Guest-facing description
Starter	Burrata, heirloom tomato, basil oil
Soup	Roasted pumpkin veloute, pumpkin seeds, sage oil
Main	Sea bass, saffron potato mousseline, asparagus, lemon beurre blanc
Dessert	Vanilla panna cotta, strawberry compote, almond crumble

Starter - Burrata, heirloom tomato, basil oil

Ten-guest test batch: Burrata 600 g; tomato 800 g; rocket 100 g; basil oil 80 ml; balsamic reduction 50 g

Method: Drain burrata, season tomatoes, plate cold with oil and reduction; keep dairy refrigerated.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Soup - Roasted pumpkin veloute, pumpkin seeds, sage oil

Ten-guest test batch: Peeled pumpkin 1500 g; onion 200 g; garlic 30 g; stock 1000 ml; cream 300 ml; butter 70 g; pumpkin seeds 50 g; sage oil 40 ml

Method: Roast pumpkin, sweat aromatics, simmer in stock, blend and strain; finish cream, garnish toasted seeds.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Main - Sea bass, saffron potato mousseline, asparagus, lemon beurre blanc

Ten-guest test batch: Skin-on sea bass fillet 1600 g; peeled potatoes 1500 g; milk 300 ml; butter 400 g; asparagus 700 g; lemon juice 100 ml; white wine 200 ml; shallots 100 g; saffron 0.5 g

Method: Portion fish; roast/oven-finish in controlled batches to safe endpoint; mash and enrich potatoes; blanch asparagus; reduce wine/shallot/lemon and whisk in cold butter immediately before service.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Dessert - Vanilla panna cotta, strawberry compote, almond crumble

Ten-guest test batch: Cream 700 ml; milk 300 ml; sugar 130 g; gelatin 18 g; vanilla 3 g; strawberries 450 g; almond flour 140 g; flour 100 g; butter 100 g

Method: Bloom gelatin, warm dairy with sugar, dissolve gelatin, portion and chill; cook fruit compote; bake crumble separately. Check gelatin origin.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Dietary substitute: Herb chicken supreme, potato puree, seasonal vegetables and thyme jus; vegetarian option: mushroom and lentil Wellington (separate recipe validation required).

Dietary substitute: Braised beef short rib, celeriac puree and carrots; vegan option: roast cauliflower steak, chickpea puree, vegetable jus (separate recipe validation required).

Menu III - Grand Celebration

Original proposed menu; ingredient list is a ten-guest R&D; batch, not a verified net yield. Seasoning, cooking water and processing losses require kitchen trial.

Course	Guest-facing description
Amuse	Crab tartlet, avocado mousse, citrus gel
Starter	Seared scallop, cauliflower puree, brown butter, apple
Soup	Lobster bisque, tarragon cream
Main	Braised Wagyu short rib, potato pave, baby vegetables, beef jus
Dessert	White chocolate mousse, passion fruit cremeux, almond sponge

Amuse - Crab tartlet, avocado mousse, citrus gel

Ten-guest test batch: Cooked pasteurised crab 350 g; tartlet shells 10 units; avocado 250 g; lemon juice 50 ml; citrus puree 150 g; agar 3 g

Method: Prepare and chill crab filling, blend avocado, boil citrus puree with agar to activate and set; assemble shortly before service.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Starter - Seared scallop, cauliflower puree, brown butter, apple

Ten-guest test batch: Scallops 1200 g; cauliflower 1200 g; cream 250 ml; butter 220 g; apple 350 g; lemon juice 40 ml

Method: Sear scallops in waves to safe endpoint; steam cauliflower and puree with cream; brown butter, dice and acidulate apple.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Soup - Lobster bisque, tarragon cream

Ten-guest test batch: Lobster shells 1800 g; mirepoix 600 g; tomato paste 120 g; stock 1800 ml; cream 450 ml; butter 80 g; tarragon 15 g

Method: Roast shells and vegetables, add paste and stock, simmer, strain thoroughly; finish with cream and tarragon. Shell weights do not represent edible portion.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Main - Braised Wagyu short rib, potato pave, baby vegetables, beef jus

Ten-guest test batch: Boneless raw short rib 2500 g; potato 1800 g; cream 400 ml; butter 240 g; baby vegetables 900 g; beef stock 1600 ml; tomato paste 80 g

Method: Brown and covered-braise beef until tender; record cooked yield and portion to target; press and bake potato pave; glaze vegetables; reduce strained braising liquid.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Dessert - White chocolate mousse, passion fruit cremeux, almond sponge

Ten-guest test batch: White chocolate 500 g; cream 900 ml; passion fruit puree 350 g; egg yolks 130 g; sugar 130 g; almond flour 200 g; flour 100 g; eggs 250 g

Method: Prepare stabilized mousse, cook passion fruit cremeux with safe egg handling, bake almond sponge; chill and portion.

Service control: Check actual yield, temperature logs, holding time, allergen cross-contact and one complete plated test before approval.

Dietary substitute: Herb chicken supreme, potato puree, seasonal vegetables and thyme jus; vegetarian option: mushroom and lentil Wellington (separate recipe validation required).

Dietary substitute: Braised beef short rib, celeriac puree and carrots; vegan option: roast cauliflower steak, chickpea puree, vegetable jus (separate recipe validation required).

Dietary substitute: Roast cod with potato pave and lemon herb sauce; vegetarian option: wild mushroom risotto (separate recipe validation required).

Batch scaling and purchasing

Multiply ten-guest ingredient quantities by 10, 30 or 50 for 100, 300 or 500 portions respectively. These are theoretical gross recipe quantities, not purchase orders. Apply measured trimming, cooking losses and contingency only after a kitchen yield trial.

Guests	10-portion batch multiplier	Suggested test buffer (not purchase instruction)
100	10x	Trial yield first
300	30x	Trial yield first
500	50x	Trial yield first

Cost model - editable assumptions

Working example only: S$168 food-only revenue per guest x 27% = S$45.36 maximum total ingredient cost per guest. At 100 / 300 / 500 guests: S$4,536 / S$13,608 / S$22,680. This is a cost ceiling, NOT a supplier-derived costing or achieved result. Premium menus may require a higher food-only price.

Required costing columns: supplier, SKU, pack size, pack price excluding GST where applicable, edible yield %, gross required quantity, net plated quantity, unit cost, extended cost, waste %, recipe cost, per-guest cost, target variance. Never use inclusive wedding package price as food-only revenue.

Banquet execution SOP - proposed

When	Key action
T-48 hours	Confirm guest count, dietary list, approved recipes, receiving plan, equipment, staffing, venue and service waves
T-24 hours	Prepare permitted sauces, soups, desserts and garnish; label batches, record chilling and storage; verify allergens
T-6 hours	Count and portion proteins, check equipment, test plate, brief station leads, confirm service sequence
T-90 minutes	Verify finishing and regeneration capacity, preheat hot boxes, plate sample, verify temperatures and labels
Service	Call waves in coordination with banquet captain; check one plate per wave, temperature and guest diet mapping
After service	Record leftovers, waste, actual yield, complaints, time-to-table and supplier variances

Food safety and allergen matrix

Menu	Principal allergens to verify
I	Fish; milk; egg; tree nuts; possible sulphites from wine
II	Milk; fish; tree nuts; wheat in crumble; gelatin origin
III	Crustaceans; molluscs; milk; egg; wheat; tree nuts

Confirm allergens from actual brands, sauces and cross-contact routes; do not assume dishes are halal, gluten-free or vegetarian without validated ingredients and segregation. Use SFA requirements and the property-approved HACCP plan for cooking, chilling, hot holding, cold holding and transport. Exact critical limits must be set by the approved plan, not invented here.

Approval gates / outstanding

COMPLETED AS DRAFT: 3 menu designs; 13 test-batch recipes; scaling factors; operational checklist; provisional allergen matrix; source-backed sample benchmarking.

NOT VERIFIED: exhaustive all-hotel survey; current supplier quotations; 27% achieved food cost; tested cooked yields; nutritional analysis; tasting scores; precise plating photographs; validated HACCP critical limits; staffing and equipment capacity at 500 guests.

Reference URLs

https://www.hyatt.com/content/dam/hotel/propertysites/assets/grand/sinrs/documents/en_US/special-events/weddings/Western-Intimate-Wedding-Package.pdf

https://changicove.com/wp-content/uploads/2025/08/Changi-Cove_Chinese-Western-Wedding-Package_20262027.pdf

https://www.dusit.com/dusitthani-laguna-singapore/wedding/wedding-cuisine/

https://weddingvenue.sg/wedding-venues-singapore/the-fullerton-hotel-singapore

https://omni.fairprice.com.sg/product-listing?metaData=%5Bobject+Object%5D&pageType=search&url=sea+bass

APPENDIX A — INTEGRATED RECIPE COSTING

Planning model only | 16 November 2026 | SGD, before GST

Critical: The rates below are deliberately illustrative budget inputs, NOT verified Singapore wholesale prices or Andaz supplier quotations. Replace every rate with an approved supplier invoice/quotation and validate recipe yields before approving prices. Tartlet shells are costed per unit; all other rates per kg or litre.

Timeless Elegance

Course 1 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Salmon	650 g	42.00	27.30
Cucumber	700 g	3.00	2.10
Creme Fraiche	250 g	19.00	4.75
Dill	15 g	55.00	0.82
Lemon Juice	60 ml	8.00	0.48
Olive Oil	60 ml	16.00	0.96
SUBTOTAL			**36.41**

Course 2 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Mixed Mushrooms	1500 g	16.00	24.00
Onion	200 g	2.80	0.56
Garlic	30 g	7.00	0.21
Stock	1100 ml	4.00	4.40
Cream	350 ml	11.00	3.85
Butter	90 g	15.00	1.35
Chive Oil	50 ml	38.00	1.90
SUBTOTAL			**36.27**

Course 3 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Trimmed Beef Tenderloin	1800 g	85.00	153.00
Potato	1600 g	3.20	5.12
Carrots	900 g	3.50	3.15
Beef Stock	900 ml	5.00	4.50

Ingredient	10 guests	Rate S$	Cost S$
Red Wine	350 ml	18.00	6.30
Butter	250 g	15.00	3.75
Thyme	15 g	45.00	0.67
SUBTOTAL			**176.50**

Course 4 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Dark Chocolate	500 g	27.00	13.50
Milk	400 ml	3.00	1.20
Cream	450 ml	11.00	4.95
Egg Yolk	120 g	13.00	1.56
Hazelnuts	200 g	29.00	5.80
Sugar	140 g	2.00	0.28
Raspberries	400 g	35.00	14.00
SUBTOTAL			**41.29**

Illustrative ingredient cost: S$29.05 per guest; theoretical minimum food-only selling price at 27% = S$107.58 per guest. Excludes unspecified seasoning, test loss, contingencies and dietary substitutions.

Modern Romance

Course 1 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Burrata	600 g	45.00	27.00
Tomato	800 g	7.00	5.60
Rocket	100 g	25.00	2.50
Basil Oil	80 ml	35.00	2.80
Balsamic Reduction	50 g	22.00	1.10
SUBTOTAL			**39.00**

Course 2 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Peeled Pumpkin	1500 g	4.00	6.00
Onion	200 g	2.80	0.56
Garlic	30 g	7.00	0.21
Stock	1000 ml	4.00	4.00
Cream	300 ml	11.00	3.30
Butter	70 g	15.00	1.05
Pumpkin Seeds	50 g	12.00	0.60
Sage Oil	40 ml	38.00	1.52
SUBTOTAL			**17.24**

Course 3 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Skin-On Sea Bass Fillet	1600 g	34.00	54.40
Peeled Potatoes	1500 g	3.50	5.25
Milk	300 ml	3.00	0.90
Butter	400 g	15.00	6.00
Asparagus	700 g	22.00	15.40
Lemon Juice	100 ml	8.00	0.80
White Wine	200 ml	16.00	3.20
Shallots	100 g	7.00	0.70
Saffron	0.5 g	12000.00	6.00

Ingredient	10 guests	Rate S$	Cost S$
SUBTOTAL			**92.65**

Course 4 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Cream	700 ml	11.00	7.70
Milk	300 ml	3.00	0.90
Sugar	130 g	2.00	0.26
Gelatin	18 g	75.00	1.35
Vanilla	3 g	250.00	0.75
Strawberries	450 g	16.00	7.20
Almond Flour	140 g	18.00	2.52
Flour	100 g	2.50	0.25
Butter	100 g	15.00	1.50
SUBTOTAL			**22.43**

Illustrative ingredient cost: S$17.13 per guest; theoretical minimum food-only selling price at 27% = S$63.45 per guest. Excludes unspecified seasoning, test loss, contingencies and dietary substitutions.

Grand Celebration

Course 1 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Cooked Pasteurised Crab	350 g	65.00	22.75
Tartlet Shells	10 units	1.20	12.00
Avocado	250 g	11.00	2.75
Lemon Juice	50 ml	8.00	0.40
Citrus Puree	150 g	16.00	2.40
Agar	3 g	90.00	0.27
SUBTOTAL			**40.57**

Course 2 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Scallops	1200 g	68.00	81.60
Cauliflower	1200 g	6.00	7.20
Cream	250 ml	11.00	2.75
Butter	220 g	15.00	3.30
Apple	350 g	5.00	1.75
Lemon Juice	40 ml	8.00	0.32
SUBTOTAL			**96.92**

Course 3 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Lobster Shells	1800 g	12.00	21.60
Mirepoix	600 g	4.00	2.40
Tomato Paste	120 g	7.00	0.84
Stock	1800 ml	4.00	7.20
Cream	450 ml	11.00	4.95
Butter	80 g	15.00	1.20
Tarragon	15 g	60.00	0.90
SUBTOTAL			**39.09**

Course 4 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
Boneless Raw Short Rib	2500 g	55.00	137.50
Potato	1800 g	3.20	5.76
Cream	400 ml	11.00	4.40
Butter	240 g	15.00	3.60
Baby Vegetables	900 g	12.00	10.80
Beef Stock	1600 ml	5.00	8.00
Tomato Paste	80 g	7.00	0.56
SUBTOTAL			**170.62**

Course 5 — 10-guest ingredient batch

Ingredient	10 guests	Rate S$	Cost S$
White Chocolate	500 g	29.00	14.50
Cream	900 ml	11.00	9.90
Passion Fruit Puree	350 g	21.00	7.35
Egg Yolks	130 g	13.00	1.69
Sugar	130 g	2.00	0.26
Almond Flour	200 g	18.00	3.60
Flour	100 g	2.50	0.25
Eggs	250 g	8.00	2.00
SUBTOTAL			**39.55**

Illustrative ingredient cost: S$38.67 per guest; theoretical minimum food-only selling price at 27% = S$143.24 per guest. Excludes unspecified seasoning, test loss, contingencies and dietary substitutions.

COSTING SUMMARY & APPROVAL CONTROLS

Menu	10-guest S$	Per guest S$	Price @27%	FC @ S$168
Timeless Elegance	290.47	29.05	107.58	17.3%
Modern Romance	171.32	17.13	63.45	10.2%
Grand Celebration	386.75	38.67	143.24	23.0%

• All amounts are indicative assumptions, not market-validated actual food cost. Figures assume the 10-portion batches yield 10 saleable portions with no shrinkage; that assumption is NOT verified.

• Food-only selling price is a separate commercial input. Do not substitute a hotel wedding package rate for food-only revenue.

• Scaling (theoretical): multiply 10-guest cost by 10, 30 or 50 for 100, 300 or 500 guests. Confirm edible yield, receiving weights, production losses, batch capacity and waste before ordering.

• To finalise: add supplier name, SKU, pack size, dated quotation, GST treatment, edible-yield percentage, cooking loss, and approved recipe revision. Recalculate actual food-cost percentage after testing.

FINAL DEVELOPMENT ADDENDUM | WESTERN WEDDING BANQUETS

21 November 2026 | Consolidated with original 16-page research, 13 recipe batches and ingredient-by-ingredient planning costs. This addendum resolves presentation, service and cost-control requirements. Supplier pricing and physical kitchen validation remain unverified.

Final guest-facing menus

I — TIMELESS ELEGANCE

Starter: Cured Salmon | Pickled Cucumber | Dill Crème Fraîche / **Soup:** Wild Mushroom Velouté | Chive Oil / **Main:** Roasted Beef Tenderloin | Fondant Potato | Glazed Carrot | Red Wine Jus / **Dessert:** Dark Chocolate Crémeux | Hazelnut Praline | Raspberry

II — MODERN ROMANCE

Starter: Burrata | Heirloom Tomato | Rocket | Basil Oil / **Soup:** Roasted Pumpkin Velouté | Toasted Pumpkin Seeds | Sage Oil / **Main:** Roasted Sea Bass | Saffron Potato Mousseline | Asparagus | Lemon Beurre Blanc / **Dessert:** Vanilla Panna Cotta | Strawberry Compote | Almond Crumble

III — GRAND CELEBRATION

Amuse: Crab Tartlet | Avocado Mousse | Citrus Gel / **Starter:** Seared Scallop | Cauliflower Purée | Brown Butter | Apple / **Soup:** Lobster Bisque | Tarragon Cream / **Main:** Braised Wagyu Short Rib | Potato Pavé | Baby Vegetables | Beef Jus / **Dessert:** White Chocolate Mousse | Passion Fruit Crémeux | Almond Sponge

Ingredient costing and purchasing decisions

Menu	10 guests	Per guest	100 guests	300 guests	500 guests	Minimum food-only sale @27%
Timeless Elegance	S$290.47	S$29.05	S$2,904.70	S$8,714.10	S$14,523.50	S$107.58
Modern Romance	S$171.32	S$17.13	S$1,713.20	S$5,139.60	S$8,566.00	S$63.45
Grand Celebration	S$386.75	S$38.67	S$3,867.50	S$11,602.50	S$19,337.50	S$143.24

These are planning costs derived from assumed ingredient rates in the preceding pages, excluding unlisted ingredients, production loss, service wastage, dietary alternatives and purchasing pack rounding. They are NOT achieved food cost. Rounded per-guest figures may differ by one cent from exact batch totals.

Commercial pricing control

For each menu, final approved food-only revenue per guest must be at least (verified total ingredient cost per guest ÷ 0.27). Do not confuse wedding package selling price with food-only revenue. If a 5% allowance for measured process loss is later validated, apply it to the actual affected ingredients rather than blanket-loading all recipes.

Recipe production and sub-recipe index

Menu	Course	Components to batch / cost separately
I	Starter	Commercial cured salmon; cucumber pickle; dill crème fraîche
I	Soup	Roasted mushroom base; chive oil

Menu	Course	Components to batch / cost separately
I	Main	Roast tenderloin; fondant potato; glazed carrot; red wine jus
I	Dessert	Chocolate crémeux; hazelnut praline; raspberry garnish
II	Starter	Burrata; seasoned tomato; basil oil; balsamic reduction
II	Soup	Roasted pumpkin base; sage oil; toasted seeds
II	Main	Oven-finished sea bass; saffron mousseline; asparagus; lemon beurre blanc
II	Dessert	Panna cotta; strawberry compote; almond crumble
III	Amuse	Crab filling; tartlet; avocado mousse; citrus gel
III	Starter	Seared scallop; cauliflower purée; brown butter; apple
III	Soup	Lobster shell bisque; tarragon cream
III	Main	Braised short rib; potato pavé; glazed vegetables; beef jus
III	Dessert	White chocolate mousse; passion fruit crémeux; almond sponge

BANQUET EXECUTION & APPROVAL SHEET

Production sequence (adapt to venue equipment and approved food-safety plan)

Timing	Kitchen / service action
T–48 h	Confirm BEO, guarantee, vegetarian and allergy counts, procurement, portion targets, station staffing, oven/holding capacity and service waves.
T–24 h	Make permitted stocks, soup bases, braises and dessert components; record batch IDs, safe chilling and storage. Confirm bought-in cured salmon and crab product traceability.
T–6 h	Count protein portions; check yield; prepare vegetables and cold garnish; finish tested sauce bases; map dietary plates.
T–90 min	Trial plate each course; brief captain and expeditor; verify hot/cold holding equipment, dietary identifiers and dispatch waves.
Service	Finish fish and scallops in manageable waves; verify cooking endpoint per approved HACCP; plate, check, dispatch and record exceptions.
After service	Record actual food consumed, discarded portions, shortages, guest feedback and variance against forecast.

Plating standard

Use a designated sample plate and photograph for each course. Define gram weight of every plated component, plate diameter, sauce volume, garnish count, plate rim cleanliness, and pickup-to-table maximum time from an actual service trial. Position proteins consistently, keep cold components chilled, and never pre-plate temperature-sensitive seafood outside validated holding conditions.

Critical corrections and disclosures

1. **Wine and dietary suitability:** Menus I and II contain red/white wine in their original sauce recipes. Do not label them alcohol-free or halal. Replace wine only after reformulation and separate costing, not by assuming alcohol evaporates fully.

2. **Allergens:** Menu I includes fish, dairy, egg and hazelnut; Menu II includes dairy, fish, almond and wheat; Menu III includes crab, scallop, lobster, dairy, egg, almond and wheat. Confirm sulphites, celery, soy and other allergens against actual ingredients and supplier labels. Cross-contact controls require verification.

3. **Recipe yield:** Some 10-guest batches may produce excess sauce, soup or dessert; conversely braised beef loses substantial weight. Batch quantity does not equal net plated yield. Record measured yield before multiplying purchase quantities.

4. **Food safety:** Follow Singapore Food Agency guidance and the property's approved HACCP plan for receiving, cooking, cooling, reheating, hot holding, cold holding and transport. No unverified universal critical limit is prescribed here.

5. **Source integrity:** Hotel references are benchmark examples, not a claim that all Singapore hotels were surveyed. Current market prices and supplier quotes are not established by the planning rates.

Final kitchen sign-off record

Approval item	Status / sign-off
Supplier quotation and purchase pack rates	PENDING — buyer / procurement
10-portion weighed yield test, recipe version	PENDING — chef
Food-only selling price and verified FC%	PENDING — finance / chef

Approval item	Status / sign-off
Dietary substitutions and allergen audit	PENDING — chef / food safety
100 / 300 / 500 pax oven and service capacity	PENDING — banquet operations
HACCP and temperature control validation	PENDING — food safety lead

Result: all three menus are assembled into one development manual with recipes, estimated line-item costs, scaling and operations. Final approval remains contingent on the sign-offs above.