

hearty party

Pasta & Rice

- Aglio Olio con Funghi**
 - Spicy Non-spicy
 - Linguine Fusilli
- Brown Butter Baked Rice Pilaf**
topped with sunflower seeds

Light Bites

- Sausage Platter** German pork bratwurst & herby chicken chipolata with caramelised onions
- Signature Wasuga Wings**
Baked in our own buffalo wing sauce
- Seafood Combo** Fried calamari rings & parmesan-crusting fish nibbles
- Italian Meatball Submarines**
Handmade pork+beef no-filler patties in skewered bite-sized buns
- Battered Trio** of tofu, zucchini & mushroom with homemade dips
- Crostini Platter** Smoked Salmon & Aioli, Chicken & Basil, Tri-colour Antipasto

Must-have Centrepieces

- Whole Suckling Pig** with savoury caramel sauce (~5kg) fr. \$298
- Six-hour Pot Roast Beef** with garlic & rosemary glaze (~4kg) \$188
- Dill & Lemon Baked Salmon** with garlic & dill aioli (~3kg) fr. \$238
- Non-stop Happy Hour!**
A bucket load of booze & fun-filled drinking games. Why not?! fr. \$53
- Dessert Table** An array of decadent sweets & colourful display to delight your guests fr. \$198

Hearty Mains

- Grilled Chicken** with caramelised lemon, thyme & honey-mustard glaze
- Slow-braised Red Wine Beef Stew** with chunky root vegetables
- Mushroom Cottage Pie** topped with ruffled buttery mash & mozzarella
- Pan-seared Fish** in lemon herb glaze
- Confit of Lamb** with mint pesto
- Braised Italian Sausage Meatball Casserole** in cumin-roasted tomato stew (pork+beef)
- Buttermilk Pork Medallions** with southern country gravy

Soups & Salads

- Homemade Soup (choose one)**
 - Roasted pumpkin chowder
 - Mushroom with aromatic herbs
- Chunky Veggie Pasta Salad**
tossed in homemade vinaigrette dressing

Sweets

- Signature Triple Chocolate Brownie Popsicles** dipped in semi-sweet french chocolate
- Strawberries** dipped in white chocolate & crushed nuts
- Real Vanilla Custard Tartlettes**
Lychee, Peach & Crème Brûlée
- Old English Earl Grey Doughnuts**
Bite-sized dough balls with lavender sugar & homemade chocolate dipping sauce

Beverages

- Homebrewed Lemongrass Tea**
- Iced Lemon Tea**
- Summery Apple Lemonade**
- Coffee & Tea Station**

Name

Contact

Email

naked bakes

(stripped of artificial colouring & flavouring)

- Lemon Fudge Honey Camomile Cake**
- Coconut & Lime Cake** with meringue cheesecake frosting
- Chocolavender Cake**
- Espresso Bananmisu**
- Rose Cake** with strawberry cheesecake frosting

\$55.25 per kg (u.p. \$65 per kg)

tell us about your

Event Date

1130am 3pm 630pm

Delivery Self-pickup In-house



party planning

since 2006

We cater to parties of all sizes. Birthdays, baby showers, wedding solemnisations, company or home gatherings. We make it fuss-free so that you're free to fuss on other things!

Call Joseph Slug 9006 4163
Aaron Slug 9225 7913

Email Justask@thegardenslug.com

Locate 55 Lorong L Telok Kurau #01-59
Bright Centre Singapore 425500



Scan the QR Code or visit
<http://bit.ly/heartyparty>
to view party photos

terms + conditions

In-house parties

1. All prices shown are after the waiver of service charge and gst. Conditions apply.
2. A downpayment of \$300, or 30% of final bill, whichever higher, is required, on first-come-first-serve basis, to secure the venue, menu and your preferred event date and time slot.
3. You are most welcome to arrive 30 mins before the start of the party to decorate the place to your liking, all we ask is you return the venue to its original state before the close of the party.
4. **Any Fuss-free In-house Party Platter**
 - 6+2 FOC items 30/pax
 - 7+2 FOC items 35/pax and so on.
5. Minimum spending of \$1500 ensures FOC 3-hour usage of full indoor dining area.
6. Confirmed headcount and menu required at least 10 days before the event date.
7. Reschedule fee within 5 days of event : the higher of \$300 or 30% of final bill.
8. Cancellation fee within 5 days of event : 50% of total party charges.
9. Party clearing starts 30mins before end of time slot.
10. **Extension of allotted party hours: 20% of venue rate per half hourly block.**
11. Some items may not be available due to shortage of supply. We will advise accordingly.
12. Corkage policy applies to BYO alcoholic drinks, food, cakes & balloons.

Offsite parties

13. FOC delivery to one location (U.P. \$40; for CBD +\$20) for food orders above \$750.
14. **Any Fuss-free Take-home Deep-dish Party Platter** serves up to 12 pax
 - 6 dishes 30/pax 4 dishes 22/pax
 - 5 dishes 27/pax 3 dishes 17/pax
15. We regret that beverage may not be available for Take-home option.

fuss free platters

Afternoon Teas (A)

Brown Butter Baked Rice Pilaf

topped with toasted almond flakes

Sausage Platter German pork bratwurst & herby chicken chipolata with caramelised onions

Italian Meatball Submarines

Handmade pork+beef no-filler patties in skewered bite-sized buns

Crostini Platter Smoked Salmon & Aioli, Chicken & Basil, Tri-colour Antipasto

Chunky Veggie Pasta Salad

tossed in homemade vinaigrette dressing

Signature Triple Chocolate

Brownie Popsicles dipped in semi-sweet french chocolate

Birthdays (B)

Brown Butter Baked Rice Pilaf

topped with toasted almond flakes

Sausage Platter German pork bratwurst & herby chicken chipolata with caramelised onions

Signature Wasuga Wings

Baked in our own buffalo wing sauce

Pan-seared Fish & lemon herb sauce

Chunky Veggie Pasta Salad

tossed in homemade vinaigrette dressing

Signature Triple Chocolate

Brownie Popsicles dipped in semi-sweet french chocolate

Cute Kids (C)

Pasta Twists tossed in puréed vegetable & tomato sauce

Sausage Platter German pork bratwurst & herby chicken chipolata with caramelised onions

Signature Wasuga Wings

Baked in our own buffalo wing sauce

Seafood Combo Fried calamari rings & parmesan-crust fish nibbles

Mushroom Cottage Pie topped with ruffled buttery mash & mozzarella

Signature Triple Chocolate

Brownie Popsicles dipped in semi-sweet french chocolate