



**All prices quoted are NETT
(Inclusive of 7% GST. No service charge levied.)**

Tasty Asian

Teriyaki chicken and leek skewers (Japan)
Sombong sotong (peppered squid – Vietnam)
Assorted chicken and mutton satay (Singapore)
Tender fish bites with sweet chilli sauce (China)
Tempura vegetables with soy dip (Japan)
Kampong chicken with basil and chilli padi (Singapore)
Lamb kebabs with garlic mint sauce (Indonesia)
Omelette rolls with salmon, avocado, cheese (China)
Beef rendang wrapped in flour tortilla (Indonesia)
Chicken tikka with a mint yoghurt dip (India)
Traditional five spice chicken drumlets (China)
Crispy ginger beef strips (Korea)

(Based on min. 25 guests, please select 8 of the 12 items)
(Based on min. 15-25 guests, please select 6 of the 12 items)

Traditional Irish

Corned beef sandwich
Wicklow lamb with mint gravy
Glazed cabbage wrapped in bacon
Freshly baked cheese and tomato mussels
Traditional mini beef and Guinness pies
Roast potatoes with sour cream and chives
Tempura seasonal vegetables with cheese dip
Lightly fried chicken pieces with chili dip
Fresh garlic mushrooms with lemon butter sauce
Pork sausage pieces with HP sauce
Breaded dory strips with tartar sauce
Roasted beef strips with asparagus

(Based on min. 25 guests, please select 8 of the 12 items)
(Based on min. 15-25 guests, please select 6 of the 12 items)

Contemporary Western

Grilled rosemary lamb sticks with yoghurt dip
Crispy bread-crumbed ginger beef
Creamy egg and chive croquettes with hollandaise
Fresh cucumber with herbed cream cheese
Grilled beef and asparagus pepper rolls
Mini open beef burgers with melted cheese
Fried chicken toasts with honey mayonnaise
Marinated grilled salmon and leek skewer
Crispy chicken drumlets in spiced batter
Pan-fried lamb pieces in tomato herb sauce
Fish fingers in ale batter with tartar sauce
Tuna with onion and celery on sandwich bread

(Based on min. 25 guests, please select 8 of the 12 items)
(Based on min. 15-25 guests, please select 6 of the 12 items)

East 'n' West

Soft shell crab in lemon tartar sauce
Spicy hot chicken drumlets with sweet chili sauce
Mixed seafood bites with lemon ginger sauce
Cheesy vegetable kebab in curried batter
Lamb skewers with garlic mint yoghurt
Oatmeal crumbed beef strips with a béarnaise dip
Garlic chicken kebabs with sweet 'n' sour sauce
Beef croutes with mustard mayonnaise
Fish fingers in ale batter with tartar sauce
Assorted chicken and mutton satay
Roast herb potatoes with brown gravy
Grilled chicken with hot chili and basil

(Based on min. 25 guests, please select 8 of the 12 items)
(Based on min. 15-25 guests, please select 6 of the 12 items)



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Chef's Gourmet Choice Menu

Fresh dory with herb and light ginger mustard

Crispy coconut prawns with mango sauce

Golden crumbed squid in mild curry dip

Roast beef croutes with mustard mayonnaise

Pan-seared fresh salmon with mild wasabi soy dip

Grilled fresh asparagus and mushrooms
with light chive butter

Breaded fish bites with oatmeal crumbs and tartar sauce

Pan-fried lamb cutlets in herb marinade

Spicy chicken skewers and vegetables with cashew nuts

Oven-baked mussels with tomato, bacon and cheese

Traditional roast beef with horseradish sauce and mild
black pepper gravy

Jumbo chicken wings in savoury-spiced batter

(Based on min. 25 guests, please select 8 of the 12 items)

(Based on min. 15-25 guests, please select 6 of the 12 items)

Finger food by the Platter

Serves 25 guests per platter

- Spicy chicken drumlets
- Mini fish 'n' chips
- Quesadillas
(choice of chicken or vegetarian)
- Pizza
(choice of ham & cheese, chicken, beef or vegetarian)
- Assorted sandwiches
- Lamb kebabs and mint sauce
- Wedges with chilli crab dip
- Spring rolls
- Samosas



Beverage Packages
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Happy Hour Deals

Draught beers

Tiger and Heineken
\$12.00 per pint, \$8.50 per ½ pint
Old Speckled Hen, Kilkenny, Guinness,
Strongbow Cider
\$12.50 per pint, \$8.50 per ½ pint

House pour wines

\$9.00 per glass

House pour spirits

House pour spirits with soda mixers
\$9.00 per glass
House spirits with fruit juice/cordial
\$11.00 per glass

Soft drinks

Coke, Sprite, Soda water
\$5.50 per glass

Beer by the Barrel

Each barrel serves 100 half pints of beer

Heineken or Tiger Beer (30L)
\$550 per barrel

Kilkenny or Guinness or Old Speckled Hen or Strongbow Cider (30L)
\$575 per barrel

Erdinger Weissbier / Dunkel (30L)
\$740 per barrel

Coupon Entitlement

Each coupon entitles you to either:

Half a pint of draught beer
Old Speckled Hen, Heineken, Kilkenny,
Guinness, Tiger, Strongbow Cider

OR

A glass of house spirit with standard mixers

OR

A glass of house white or red wine

OR

A glass of juice

OR

A glass of soft drink

\$9.00 per coupon

Free Flow of House Pour Beverages

(Based on min. 15 guests over 2 hours)

Silver Tier

Include: Draught Tiger beer

House Spirits with standard mixers House Spirits (Stolichnaya
Vodka, Gordon's Dry Gin, Barcardi White Rum, Jose Cuervo
Tequila, Jim Beam Bourbon, Famous Grouse Whisky)
with standard mixers,

Juices and Soft Drinks

\$40 per person

Golden Tier

Include: Draught Tiger OR Heineken OR Kilkenny OR
Strongbow Cider

(Select 3 beer choices from above),

House Spirits with standard mixers House Spirits (Stolichnaya
Vodka, Gordon's Dry Gin, Barcardi White Rum, Jose Cuervo
Tequila, Jim Beam Bourbon, Famous Grouse Whisky)
with standard mixers,

Juices and Soft Drinks

\$45 per person

Diamond Tier

Include: Draught Tiger, Heineken, Old Speckled Hen,
Kilkenny, Strongbow, Guinness, Erdinger Weissbier and
Erdinger Dunkel

Bottled Tiger, Heineken, Victoria Bitter,
Asahi and Corona beers

House Spirits with standard mixers House Spirits (Stolichnaya
Vodka, Gordon's Dry Gin, Barcardi White Rum, Jose Cuervo
Tequila, Jim Beam Bourbon, Famous Grouse Whisky)
with standard mixers,

House White and Red Wine

Juices and Soft Drinks

\$50 per person

Drinks at Happy hour prices thereafter

OR

Ask for additional hour at half price!



Beverages (à la carte)
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House Pour Spirits by the Bottle

(Complimentary 2 litres of soda or fruit juice as mixers)

Gin, Vodka, Tequila, White Rum, Scotch, Bourbon
\$120 per bottle

Selection of premium spirits
from \$150 per bottle

Price of subsequent additional mixers as follows:
Fruit juice mixers at \$20 per litre / \$10 per half litre
Soda mixers at \$20 per litre / \$10 per half litre

Wines by the Bottle

White wine

Tyrells Chardonnay
\$40 per bottle

St Clair Sauvignon Blanc
Cape Mentelle Dry White
\$45 per bottle

Santa Christina Pinot Grigio
\$55 per bottle

Red Wine

Tyrells Shiraz
\$40 per bottle

Casa Silva Cabernet Sauvignon
Cape Mentelle Dry Red
\$45 per bottle

Evans & Tate Gnangara Cabernet Sauvignon
\$60 per bottle

For more premium White & Red wines, make your request for the full wine list.



Terms and Conditions:

Once you have made your selection based on this proposal, we will send you confirmation via a Function Proforma for your acknowledgement and deposit payment.

Please note these terms and conditions:

1. A deposit of 50% of the price of the food and special arrangements, if any, is required to confirm your event.
2. Any attendance recorded above the figure confirmed in the final agreement is to be communicated to the organiser and charged accordingly.
3. Payment for the balance (after deposit amount) must be made on the day of the event by cash or credit card only.
4. Cheque payment for deposits must be made at least four days prior to the date of the function. Please cross and address your cheques to Gaelic Inns Pte. Ltd.
5. All cancellations must be made with a minimum of three working days (or 5 working days in the case of an "Exclusive Function") prior to the date of the event/function.
6. Deposit will be forfeited in the event of a cancellation made outside of the required notice period or for a "no-show" on the date of the event / function.