

BUCOLIC

FULL COURSE MENU ●

BUCOLIC CATERING



We're a full service catering company servicing a range of events for private celebrations, corporate events, weddings and parties. Driven by quality with impeccable attention to detail, we have a talented team who are involved in every aspects of running our day to day operation.

WELCOME TO BUCOLIC CATERING

Select Full Course Menu	Select your full course menu for your event size.
Check Date & Time	Enquire your event on our website https://appointment.bucolic.com.my/catering We'll get back to you within 48 hours for more details.
Quotation	Deposit payment of 70% of quotation by cash / credit card / bank transfer. If failure of deposit payment within 72 hours of quotation date, slot will be released without prior notification.
Select Menu & Refine Guest List	Finalise your event details. Feel free to ask for suggestions or adhoc services required.
Final Confirmation	Final confirmation of the event requires remaining payment to be made at least five (5) working days prior to the event date. We reserve the right not to proceed with the event if payment is not received within the stipulated time.
Event Day	Sit back and relax. Let our team do what we do best.
	Tip: Explore add-ons Our event co-ordinator will advise according to your event needs.

CATERING- FULL COURSE

Halal-certified	Our kitchen premises and food are halal-certified, a distinction that speaks to our unwavering commitment to excellence. Our certification is a testament to our adherence to the rigorous standards and processes required.
What's included	Food tasting session (Upon booking deposit) Table setting set-up Napkins Tableware - Porcelain Glassware - Highball glasses & Water goblets Individual tableware & silverware for each course Personalised menu card for each guest VIP table (ten seats) with a designated butler A dedicated server for every ten (10) guests 3-tier champagne tower & cake corkage Soft butter roll & free-flow citrus infused water Full post-event tear down and waste disposal
Dietary Requirements	We can cater to all dietary requirements, whether it is gluten free, wheat free, dairy free, nut free, vegan or vegetarian catering requirements. We are happy to design menus to include free-from options to cope with food allergies and intolerances of all types. If you'd like to discuss our full course meal catering for your upcoming event, simply reach out to us!
Event Co-ordinator	You'll be assigned to a dedicated event co-ordinator. We assist you at every corner, whether you're looking for the ideal venue, need the assistance from a seasoned event designer, or the ideal food and beverages pairings. We provide several alternatives to fit any demand or budget, whether you're planning a small dinner party or a larger-scale event.



Lobster Bouillabaisse



Duo Sesame Tuna Caviar

FULL COURSE - WEDDING

For more formal occasions, nothing is more sophisticated than a formal sit-down meal.

Each menu comes with a paired beverage, soft butter roll and free flow citrus infused water.

Three Course Meal

RM
189

Three Course Meal. Recommended to pair with canapes.

Entrée	Select one for event
Main Course	Select one for each pax
Dessert	Select one for event

Four Course Meal

RM
259

Full experience of formal sit down dinner or lunch.

Soup	Select one for event
Entrée	Select one for event
Main Course	Select one for each pax
Dessert	Select one for event

Five Course Meal

RM
329

Elevate the menu for your guests' ultimate full course dining experience.

Soup	Select one for event
Entrée	Select one for event
Main Primi	Select one for each pax
Main Secondi	Select one for each pax
Dessert	Select one for event

For vegetarian options, do reach out to us

THREE-COURSE

Entrée	Roasted Tomato Barley Roasted tomatoes Garlic Olive oil Pearl barley
	Truffle Mushroom Wild mushrooms Truffle Cream
	Smoked Duck Caesar Tender smoky duck Romaine lettuce Caesar dressing Croutons Parmesan shavings
	Tuna Ni-coise Tuna Eggs Potatoes Tomatoes Olives Romaine lettuce Vinaigrette dressing
Main Course	Chestnut Roulade Chicken roulade Stuffed truffle mushroom duxelle Roasted chestnut Gratinated potato tartin Shallot jus
	Charred Sea Snapper Seared Snapper Zesty herbs Mediterranean ratatouille
Desserts	Citron Caramel Tiramisu
Beverage	Passionfruit Lemonade

FOUR-COURSE

Soup	Seafood Bouillabaisse Mussel Shrimp Scallop Light tomato saffron broth
	Mozza Tangerine Butternut Roasted butternut cooked in vege broth Tangerine juice Mozzarella
Entree	Waldorf Artichoke Layered apples and artichoke tartine Raisin Mixed nuts
	Apple Shrimp Salad Handpicked salad Poached shrimp Orange segment Olives Tomato Kyuri Apple dressing
Intermezzo	Yuzu Sorbet
Main Course	Moroccan Shank Slow braised lamb shank Roasted truffle potatoes Dried fruits Brown jus
	Pan-charred Halibut Soy marinated halibut Beans Shimeji Saffron dill sauce
	Thirteen Wonder Duck Spices marinated slow-roasted duck breast Potato gratin Seared foie gras
Desserts	Citron Caramel Tiramisu
Beverage	Grapefruit Juice with Basil

FIVE-COURSE

Soup	Lobster Bouillabaisse Lobster in light tomato saffron broth
	Crustacean Chowder Heavy cream Clam Mussel Prawn Celery Carrot Potato
Entree	Scallop Guacamole Seared scallop Mango guacamole tartine
	Duo Sesame Tuna Caviar Tuna tataki Frisee Caviar
Intermezzo	Yuzu Sorbet
Main Primi	Pesto Duck Macaroni Pesto Macaroni Smoky duck bites
	Smoked Salmon Fusilli Creamy tomato-based Fusilli Smoked salmon
Main Secondi	Grapefruit Braised Short Rib Slow-braised short rib Grapefruit jus Truffle roast potatoes
	Uni Saffron Atlantic Cod Seared cod Beans Shimeji Sea urchin Saffron dill sauce
	Roulade Foie Gras Florentina Chicken roulade stuffed with foie gras pate Spinach basil cream Pumpkin puree
Desserts	Citron Caramel Tiramisu
Beverage	Cranberry Orange Juice



Charred Sea Snapper



Roulade Foie Gras Florentina

CORPORATE FULL COURSE MENU



Truffle Mushroom Soup

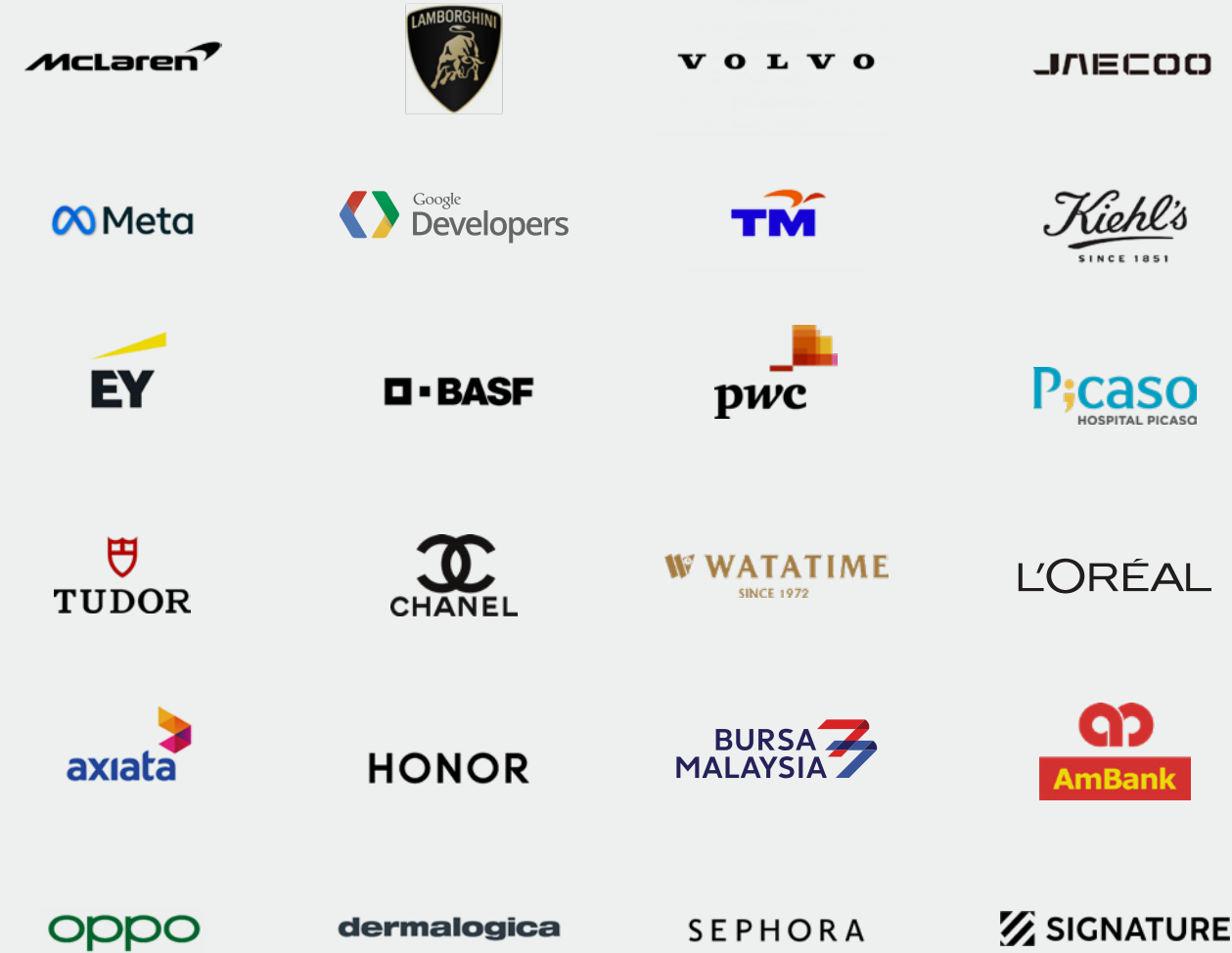
YOU ARE IN GOOD COMPANY

AMBANK
AXIATA
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BD AGRICULTURE
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JAECOO
KIEHL'S
LAMBORGHINI
L'OREAL
MCLAREN
META
OPPO
PWC
SEPHORA
SIGNATURE KITCHEN
SIME DARBY
TELEKOM
TOMMY HILFIGER
TUDOR
UOB
VOLVO
WATATIME

& more...

Corporate Events

From large scale corporate events to intimate corporate gatherings, our team takes care of everything you need to experience the event and none of the hassle. Think full-on feasts, finger food spreads, and next-level service. We are here to make your corporate event a success.



Catering Range

For our contract catering options from business meetings with important stakeholders to monthly office lunches, please reach out to us.

- Boardroom Meetings
- Seminar & Conferences
- PR & Marketing Events
- Brand or Product Launches
- Social Events
- Award & Recognition Ceremony
- Gala Opening & Premiers

& more...

FULL COURSE - CORPORATE

Full course for corporate is suitable for events like annual dinners, business luncheons, or seminars where a more substantial and elegant dining experience is desired.

Each menu comes with a paired beverage, soft butter roll and free flow citrus infused water.

Three Course Meal

RM

108

Three Course Meal. Recommended to pair with canapes.

- | | |
|-------------|-------------------------|
| Entrée | Select one for event |
| Main Course | Select one for each pax |
| Dessert | Select one for event |

Four Course Meal

RM

158

Full experience of formal sit down dinner or lunch.

- | | |
|-------------|-------------------------|
| Soup | Select one for event |
| Entrée | Select one for event |
| Main Course | Select one for each pax |
| Dessert | Select one for event |

THREE-COURSE CORPORATE

Entree	Roasted Tomato Barley Roasted tomatoes Garlic Olive oil Pearl barley
	Vichyssoise Soup Potatoes Leek
	Classic Greek Salad Hand-picked garden salad Caesar dressing Croutons
	Citrus Home Salad Lemon dressing Hand-picked garden salad Tomatoes
Main Course	Herbs Crusted Barramundi Pan-fried barramundi French beans Shimeji
	Thirteen Spices Chicken Slow roast chicken chop Mashed tartine Rosemary jus
Desserts	Citron Caramel Tiramisu
Beverage	Passionfruit Lemonade

FOUR-COURSE CORPORATE

Soup	Clam & Mussel Chowder Heavy cream Clam Mussel Celery Potato Carrot
	Signature Truffle Mushroom Sauteed mushroom blend Herbs Truffle dust
Entree	Cured Salmon Frisee Fresh frisee Confit tomato Olives Cured salmon Caramelised orange dressing
	Smoked Duck Caesar Salad Baby romaine Tomato Egg Croutons Anchovies dressing Crispy smoked duck
Intermezzo	Yuzu Sorbet
Main Course	Majestic Wild Trout Seared trout Potato gratin Dill sauce
	Duxelles Roulade Chicken roulade stuffed with mushroom duxelles Nutmeg mashed tartine Shallot jus
Desserts	Citron Caramel Tiramisu
Beverage	Grapefruit Juice with Basil



Citron

Tiramisu

POP-UPS/ PLATTERS

Select additional booths to pop up across event space to add a personalised touch to your celebration!

Serving size

	30 pax
	50 pax
	100 pax
	100 pcs
	200 pcs

		Starts from
	Bread and Pastry Bar Varieties of rustic loaf breads, cakes, danish pastries and gourmet bread dips.	699
	Nachos Corn tortilla chips with chilli beef, corn, tomato and papaya salsa, guacamole, lemon aioli and cheese.	699
	Charcuterie Three (3) selections of gourmet cheeses & cold cuts, comes with fruits & berries, nuts, seeds, and crackers.	999
	ABC & Cendol Classic Malaysian tropical dessert, local shaved ice. Comes with variety of toppings to mix and match.	569
	Chicken Satay Peanut gravy, cucumber, onion and nasi impit. <i>Upgrade to Lamb / Beef at RM1.50 per pc</i>	529
	Kuih-muih Traditional Malaysian nyonya desserts.	999
	Donut Board Fluffy colourful donuts decorated on a board.	1,299
	Gelato & Sorbet Choices of three(3) gourmet flavours with toppings.	1,499
	Oyster Bar Japan Miyagi Oyster (Sashimi grade), comes with tabasco, lemon wedges & mignonette.	2,199

Looking for bite-size food?
Learn more about our canapés on www.bucolic.com.my/catering

INFO - VENUE

Venue Requirements	Minimum 400 sqft of covered food preparation area with light & water source Two (2) hours for pre-event setup time
Event Decorations	Decorations for the pop-up stations is included according to theme. Kindly send over your moodboard to us and we will match your theme! For any decorations around event space or furniture such as tables or chairs would be available upon request at an additional fee. Do reach out to us for event decorations service, we will be happy to assist.
Site Recce	We will conduct a site recce if deemed necessary to evaluate the chosen venue. This includes assessing your event layout, kitchen or prep space, power access, guest flow, and loading logistics. This helps us plan effectively, ensure smooth service on the day, and flag any special requirements in advance.

INFO - BOOKING

Minimum Order	Klang Valley	RM 4,000
	Outstation	RM 10,000
Secure Event Time Slot	70% deposit of quotation within 72 hours from quotation date. We reserve the right to release the event slot if payment is unsuccessful within the stipulated time. Payments available via cash, credit card or online bank transfer.	
Before Event Date	Balance payment Five (5) working days before event date with confirmation of final guest number and menu selections.	
Additional Charges	Additional servers	RM 250 / server
	Event without lift	RM 200 / floor
	Event decorations	
	Breakage / Damage	
Additional Event Service Hours	Between 9am to 10pm	
	Within Klang Valley	RM 250 / hour
	Outstation	RM 350 / hour
	Other hours	
	Within Klang Valley	RM 350 / hour
	Outstation	RM 500 / hour
Locations	Setia Alam	RM 200
	Klang, Shah Alam, Subang, PJ	RM 300
	Klang Valley	from RM 500
	Outstation	from RM1,000

All prices are subject to 10% service charge and 6% SST.
Additional charges may incur according to event requirements.



See more of what we do!



www.bucolic.com.my



[@bucoliccatering](https://www.instagram.com/bucoliccatering)

Disclaimers:
All prices are subject to 10% service charge and 6% SST.
All photos are by BUCOLIC.
Read more on FAQ at www.bucolic.com.my/faq