

WEDDING BROCHURE
2024

CONTACT US

Unit 20AB, Kingley Industrial Building, 33 Yip Kan Street,
Wong Chuk Hang, Hong Kong
info@zebratasty.com
www.zebratasty.com
+852 3565 4120

zebratasty



HONG KONG'S PREFERRED CATERER FOR
CORPORATE EVENTS & OUTDOOR WEDDINGS



Welcome to zebratasty

Background:

- Been catering all over Hong Kong since 2015
- 3,000+ events catered
- Capability includes Buffet, Cocktail Reception, Sit-down Lunch & Dinner

Clients & projects include:

- A-list Hollywood movie stars
- Clockenflap Music Festival
- Volvo Ocean Race
- IPO & fundraising parties
- Universities' international conferences
- Corporate themed parties

Wedding venues we frequently cater at:

- The Pavillion
- The Grassland
- FLOAT
- Eaton Club

WORDS FROM BRIDES & GROOMS

"We both wanted to say a huge thank you for making our wedding day fantastic. Great job with the buffet station & floral set-up, the staff were excellent and very professional throughout the event. Our guests have high praises on the food and the overall organization and we are delighted we have gone with zebratasty. We cannot thank you enough.

Oucia & Kelvin (Dec 2011)

"Thanks for the wonderful meal last night. The food was excellent and the staff were all professional and friendly. Really appreciate your accommodating of our last minute changes and for going the extra mile for some of our guests' special dietary requirements. We couldn't be happier!"

Yasmin & Jonathan (Jul 2020)

"Thank you once again for your help all along, from the preparation stage to our big day. We are so happy to have chosen zebratasty as our service provider. The food was great. Many guests praised the quality and said every dish was tasty!"

Erica & James (Jan 2022)

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BUFFET MENU 2024

Diamond Buffet

\$560 PAX



APPETIZER

Foie Gras Terrine with Apricot Chutney
Smoked Salmon Platter with Capers & Horseradish Mayo
Shrimp Cocktail with Citrus
Cold Cut Platter (Parma Ham, Salami, Melon Wedge)

DIM SUM

Steamed 'Har Gow' Shrimp Dumpling
Roast Pork Belly with Green Pea Puree

SALAD

Caprese Salad (v)
Roast Pumpkin, Beetroot, Spinach & Chickpea Salad (v)
Traditional Caesar Salad (v)

CARVERY

Roast US Sirloin of Beef with Red Wine Sauce & Gravy

MAINS

Pan-fried Halibut in Chardonnay Cream Sauce
Lemon Thyme Roast Chicken
Grilled Lamb Chop with Pesto Crust
Green Thai Vegetables Curry served with Rice (v)

SIDES

Ratatouille (v)
Herb Roast Potatoes (v)
Stir-Fried Udon with Seafood in XO Chili Sauce

DESSERT

Fresh Fruit Platter
Mini Tiramisu Cup
Mini Chocolate Mousse Cup
New York Cheesecake
Mini Apple Crumble

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BUFFET MENU 2024

Premium Buffet

\$425 PAX



APPETIZER

Smoked Salmon Platter with Capers & Horseradish Mayo
Mussels in Marinara Sauce
Prosciutto Ham Melon Wedge

SALAD

Pesto Penne Salad with Mozzarella & Cherry Tomato (v)
Roast Pumpkin, Beetroot, Spinach & Chickpea Salad (v)
Traditional Caesar Salad (v)

MAINS

Pan-fried Sea Bass Fillet in Chardonnay Cream Sauce
Roast Chicken in Mushroom Sauce
Slow Cooked Beef Bourguignon
Chickpea Tofu Masala Curry (v)

SIDES

Sauteed Garden Vegetables (v)
Potato Au Gratin (v)
Shrimp & Vegetables Fried Rice

DESSERT

Fresh Fruit Platter
Mini Tiramisu Cup
Mini New York Cheese Cake
Mini Chocolate Mousse Bowl



Cocktail Gold

\$260 PAX

COLD

Mozzarella Cherry Tomato & Basil Skewer (v)
Smoked Salmon & Cream Cheese Roll
Parma Ham & Melon

HOT

Crabmeat & Cheese Tartlet
Pesto Stuffed Baby Mushroom (v)
Thai Fish Cake with Thai Chili Dip
Tandoori Chicken Skewer with Garlic Mayo Dip
Mini Beef Burger with Caramelized Onion

DESSERT

Mini Fruit Tart
Chocolate Truffle Cake

Cocktail Silver

\$210 PAX

COLD

Pumpkin Beetroot Feta Tartlet (v)
Prosciutto Ham wrapped Asparagus

HOT

Pesto Stuffed Baby Mushroom (v)
Prawn & Sesame Toast with Thai Chili Dip
Baked Salmon Skewer with Tzatziki Dip
Tomato Beef Meatball with Sour Cream Dip

DESSERT

Mini Apple Crumble
Mini Lemon Cheesecake

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SIT-DOWN MENU 2024

4-course Menu

\$610 pax

SOUP

Pumpkin Soup
served with bread roll

SALAD

Greek Salad
baby greens, feta cheese, balsamic vinegar

MAIN SELECTIONS

Braised Beef Short Rib with Red Wine Gravy
asparagus, mashed potato

Pan-fried Halibut in Mediterranean Sauce
seasonal vegetables, mashed potato

Wild Mushroom Ravioli (v)
truffle oil, baby arugula

DESSERT

Tiramisu Cup
Mixed Berries



3-course Menu

\$530 pax

STARTER

Classic Caesar Salad
romaine, cherry tomato, parmesan, croutons

MAIN SELECTIONS

Herbed Roast Spring Chicken
seasonal vegetables, mashed potato

Pan-fried Salmon Fillet in Pomodoro Sauce
seasonal vegetables

Wild Mushroom Ravioli (v)
truffle oil, baby arugula

DESSERT

Fudge Chocolate Brownie
whipped cream, mixed berries

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BEVERAGE PACKAGE 2024

Beverage Package A

\$60 pax / 2 hours

Non-alcoholic

Coke, Coke Zero, Sprite, Soda Water
Pure Orange Juice from New Zealand
Mineral Water

(Glassware, punchbowl, ice, ice bucket included)

Beverage Package B

\$130 pax / 2 hours

Non-alcoholic

Coke, Coke Zero, Sprite, Soda Water
Pure Orange Juice from New Zealand
Mineral Water

alcoholic

Red Wine
White Wine

(Glassware, punchbowl, ice, ice bucket included)



Coffee & Tea

\$35 pax / 2 hours

Coffee

Tea

Mineral Water

Milk, Sugar Sachets, Lemon Slice

(Glassware & Chinaware included)

Cocktail Beverage Package

\$120 pax / 2 hours

two cocktails

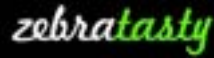
one mocktail

bar equipment

bar table decoration

bartender and assistant

(Glassware, ice, ice bucket included)



TERMS & CONDITIONS 2024

Minimum Order

Pricing above is subject to a minimum order of 50 pax. We can accommodate smaller orders but price and number of dishes will be adjusted.

Set-up & Presentation

Pricing is inclusive of full buffet set up. This includes but not limited to Table Cloths, Chafing Dish, Presentation Trays, Food Tongs, Food Labels, Risers.

Set up will take 1.5 hours and clean-up takes 0.5 hrs. The pricings above are based on a 2-hr service. A lengthier service will incur additional charge. Extra hour required for set-up and clean-up for outdoor locations.

Utensil

Chinaware, utensils & paper napkins are included

Staffing

Sufficient staffing will be present throughout the event to handle set-up, food refills, food serving, clearing tables and clean-up. Over-time charge will be \$110/ staff every 30 mins.

Delivery

Hong Kong Island round-trip @ \$640

Kowloon & selected New Territories @ \$780.

Additional charge for staircase, remote & difficult locations in terms of transportation.

Order Confirmation & Payment

For weddings, order must be confirmed 30 days prior to event. A 70% deposit 14 full working days prior is required; 30% balance payable the day before event (please e-mail us proof of payment) contact us if a deferred payment term is required. We accept credit card payment but a 3.9% finance charge collected by PayPal will be included in our invoice.

Cancellation & Postponement

less than 72-hour notice - 20% of total invoice amount; less than 48-hour notice - 50%; less than 24-hour notice - 100%

Weather Conditions

For weddings, in anticipation of Typhoon Signal Number 8 or Black Rainstorm, the catering may be rescheduled to a later date within 30 days with advance notice of at least 48 hours before the starting time of the event. No deliveries will be made if Typhoon Signal Number 8 or Black Rainstorm is hoisted or in force 6 hours prior to event start time

Custom Menus

Our team can create menus designed specifically to your needs and to match event themes or special occasions.