

THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS

# DELUXE CANAPÉS

CATERING CATALOGUE



# CANAPÉS [DELUXE]

**FROM \$32/PAX**

**CHOICE OF 4 ITEMS**

**MINIMUM OF 20 PAX REQUIRED**

**7 DAYS LEAD TIME REQUIRED**

**INCREASE IN NUMBER OF PAX IN INCREMENTS OF +5**

*\*Setup and delivery fees apply separately. Please refer to delivery fees on page 21.*

*\*Prices are before GST.*





**Yuzu Infused Grilled Unagi on Toasted Butter Brioche**

Decked out with striking bright orange ikura is a carefully sliced grilled unagi placed atop a yuzu kosho aioli and buttery toasted brioche.



**Cherry Tomato with Pesto Feta Tartlet**  
*vegetarian*

Lovely combination of sweet cherry tomatoes, whipped herbaceous pesto and tangy, salty feta cheese with luscious drizzle of balsamic glaze.



**Smoked Salmon Cream Cheese Tartlet**

Gentle, fleshy strips of smoked salmon with tangy, snowy white whipped cream cheese.



**Grilled Nonya Otak-Otak Brioche with Ikura**

The aromatics and taste of kaffir lime and spices come to the fore in this Asian inspired canape that has a meltingly soft layer of Nonya otak-otak topped with decadent ikura.



**Crab Meat Sriracha Pâté Waffle Tartlet**

A vibrantly-coloured waffle tartlet with a dollop of crab meat blended with sriracha sauce and adorne with tobiko.



**Egg Truffle Waffle Tartlet**  
*vegetarian*

Creamy and chunky truffle egg salad in a crisp waffle tartlet.



**Lemon Tuna Choux**

Adding a sunny flavour to the tuna mayonnaise is freshly grated lemon zest. These airy and light canapés will add a zing to your meal.



**Spicy Orange Crab Choux**

The Chilli crab pâté is infused with a blend of herbs and spices. A hint of orange syrup adds a slight tang and sweetness to these bite-sized hors d'oeuvres.



**Mini Mushroom  
Quiche**

*vegetarian*

Bite-sized quiche with  
creamy mushroom filling.



**Mini Smoked Duck  
Wrap**

Juicy, flavorful smoked  
duck combined with spring  
onion, cucumber and  
special sauce wrapped in  
soft tortilla.



**Caprese Skewer**

*vegetarian, gluten-free,  
egg-free*

A combination of  
mozzarella, cherry tomato,  
olive and fresh basil  
seasoned with sea salt,  
crushed black pepper and  
drizzle of olive oil.



**Thai Prawn Mango  
Skewer**

A refreshing combination  
of crisp prawn and mango  
with a drizzle of sweet  
Thai chilli sauce.



**Grilled Chicken Sliders**

Juicy grilled chicken  
patties combined with a  
creamy housemade slider  
sauce that has a slight  
tang to it gives the mini  
burgers an added oomph.



**Chicken Karaage  
Charcoal Sliders**

Fried Chicken Karaage  
topped with a refreshing  
mix of crunchy shredded  
purple cabbage, carrot and  
nutty sesame dressing  
layered between sesame  
charcoal buns.



**Roasted Chicken  
Drumlets**

*Chicken drumlets roasted to  
an absolute crisp. served  
with Thai Chilli Sauce &  
Lemon.*



**Chicken Karaage**

Crispy bite-sized fried  
chicken served with wasabi  
mayonnaise.



**Mini Pastries**  
(Select 1 flavour)

- chicken puff
- mushroom puff (*vegetarian*)
- pain au chocolat (*vegetarian*)
- butter croissant (*vegetarian*)
- cinnamon swirl (*vegetarian*)



**Mini Apple Crumble  
Tartlets**  
*vegetarian*

Sweet crumbly top and a jam-like filling imbued with tender apple slices will satisfy your sweet tooth.



**Mini Muffins**  
*vegetarian*  
assorted



**Mini Beetroot Hummus  
Quinoa Tartlets**  
*vegetarian*

Made in-house with lemon and spices, the flavourful beetroot hummus is refreshing and whets appetites.



**Grazing In A Cup**

contains nuts, vegetarian, *gluten-free*, *egg-free*  
Packed with grazing essentials including gourmet cheese, crackers, vegetables and fruit, these artfully assembled grazing cups make convenient party appetisers.



**Crudités Cup**

*vegetarian, gluten-free, egg-free*  
Colourful and healthy cups filled with fresh raw vegetables and a housemade dip.



**Mesclun Salad Cups with  
Balsamic Vinaigrette**

*vegetarian, egg-free*  
A mix of mighty greens, tomato, walnuts and cranberries with balsamic vinaigrette on the side.



**Mini Brownies with Seasonal Berries**

*vegetarian, contains nuts*

Our Mini Fudgy Brownies are made using a traditional French recipe. Each bite-sized brownie has loads of pecan chunks.



**Petite Cheesecake (assorted)**

*vegetarian*

These Petite Handmade Cheesecakes are made using premium French cheese, chocolate and graham crackers.



**Handcrafted Macarons (assorted)**

*vegetarian, contains nuts*

Sandwiched between the soft, vibrantly-coloured macaron shells is a rich and creamy mousseline that is packed full of flavour.



**Petite Fruit Tarts**  
*vegetarian*

The light vanilla custard that fills the sweet, crumbly tart shells are topped with vibrant fresh fruit. Adding a pop of colour, these dazzling morsels are just too good to forsake.



**Mini Fruit Cups**

*min order 20 cups, vegetarian, gluten-free, egg-free*

Quality fruits in season fill these mini fruit cups.



**Yoghurt Parfait**

*vegetarian, egg-free, contains nuts*  
Served with muesli and fresh fruit.



**Lemongrass Lychee Konjac with Nata De Coco**

*vegetarian, dairy-free, egg-free*

A refreshing, palate-cleansing after meal dessert with fresh lemongrass juice, sweet lychee chunks and chewy nata de coco.



**Mini Pancake Stacks**  
*vegetarian*

Pancake stack with maple syrup and fresh berries.



**Mushroom Garlic Aioli  
Mini Brioche**  
*vegetarian*

The meaty buttery textured shiitake mushroom slices coated with a full-bodied aioli infused with the distinct deep flavours of garlic give this mini brioche a satisfying umaminess.



**Creamy Truffle Egg  
with Tobiko Salad  
Mini Brioche**

Enjoy our crowd-favourite truffle egg salad, sandwiched between a pillowy soft mini brioche, that has added tobiko for good measure and crunch!



**Turkey Ham & Cheese  
Mini Brioche**

*A tasty, kid-friendly combination of turkey ham layered with smooth cheddar slices and lettuce.*



**Lime-dill Prawn Fiesta  
Mini Brioche**

*The generous dose of fresh aromatic dill combined with zesty lime, gherkins and paprika makes this crisp prawn fiesta a party in itself.*



**Turkey Ham & Cheese  
Wholemeal Sandwich**

The evergreen combination of turkey ham and cheese paired with creamy mayonnaise and mustard.



**Egg Truffle Mayonnaise  
Wholemeal Sandwich**  
*vegetarian*

Classic egg mayonnaise sandwich with a drizzle of truffle oil and fresh rocket.



**Pesto with Seasonal  
Greens Wholemeal  
Sandwich**  
*vegetarian*

A luscious vegetarian sandwich with crunchy greens and savoury pesto.

# ADD-ONS

INCREASE IN NUMBER OF PAX IN INCREMENTS OF +5

## Yuzu Infused Grilled Unagi on Toasted Butter Brioche **\$82.50**

*Serves 10 pax | 15pcs*

Decked out with striking bright orange ikura is a carefully sliced grilled unagi placed atop a yuzu kosho aioli and buttery toasted brioche.

## Smoked Salmon Cream Cheese Tartlet **\$82.50**

*Serves 10 pax | 15pcs*

Gentle, fleshy strips of smoked salmon with tangy, snowy white whipped cream cheese.

## Crab Meat Sriracha Pâté Waffle Tartlet **\$75**

*Serves 10 pax | 15pcs*

A vibrantly-coloured sesame waffle tartlet with a dollop of crab meat blended with sriracha sauce and adorned with tobiko.

## Grilled Nonya Otak-Otak Brioche with Ikura **\$60**

*Serves 10 pax | 15pcs*

The aromatics and taste of kaffir lime and spices come to the fore in this Asian inspired canape that has a meltingly soft layer of Nonya otak-otak topped with decadent ikura.

## Thai Prawn Mango Skewer **\$82.50**

*Serves 10 pax | 15cups*

A refreshing combination of crisp prawn and mango with a drizzle of sweet Thai chilli sauce.

## Lemon Tuna Choux Puff **\$45**

*Serves 10 pax | 15pcs*

Adding a sunny flavour to the tuna mayonnaise is freshly grated lemon zest. These airy and light canapés will add a zing to your meal.

## Spicy Orange Crab Choux Puff **\$75**

*Serves 10 pax | 15pcs*

The chilli crab pâté that fills these delicate choux has a complexity of taste that comes from our head chef's housemade rempah infused with a blend of herbs and spices. A hint of orange syrup adds a slight tang and sweetness to these bite-sized hors d'oeuvres.

## Egg Truffle Waffle Tartlet **\$60**

*Serves 10 pax | 15pcs, vegetarian*

Classic egg mayonnaise with a drizzle of truffle oil served on waffle tartlet.

## Cherry Tomato with Pesto Feta Tartlet **\$45**

*Serves 10 pax | 15pcs, vegetarian*

Lovely combination of sweet cherry tomatoes, whipped herbaceous pesto and tangy, salty feta cheese with luscious drizzle of balsamic glaze.

## Caprese Skewer **\$45**

*Serves 10 pax | 15pcs, vegetarian, gluten-free, egg-free, nut-free*

A combination of mozzarella, cherry tomato, olive and fresh basil seasoned with sea salt, crushed black pepper and drizzle of olive oil.

## Mini Smoked Duck Wrap **\$45**

*Serves 10 pax | 15pcs*

Juicy, flavourful smoked duck combined with spring onion, cucumber and special sauce wrapped in soft tortilla.





**Mini Mushroom Quiche** \$45

Serves 10 pax | 15pcs, vegetarian  
Bite-sized quiche with creamy mushroom filling.

**Roasted Chicken Drumlets** \$45

Serves 10 pax | 15pcs  
Chicken drumlets roasted to an absolute crisp. served with Thai Chilli Sauce & Lemon.

**Chicken Karaage** \$58

Serves 10 pax  
Crispy bite-sized fried chicken served with wasabi mayonnaise.

**Grilled Chicken Sliders** \$85

Serves 10 pax | 10pcs  
Satisfy appetites of all ages with these mini sliders. Juicy grilled chicken patties combined with a creamy housemade slider sauce that has a slight tang to it gives the mini burgers an added oomph.

**Chicken Karaage Charcoal Sliders** \$85

Serves 10 pax | 10pcs  
Fried Chicken Karaage topped with a refreshing mix of crunchy shredded purple cabbage, carrot and nutty sesame dressing layered between sesame charcoal buns.

**Mini Pastries (select 1 flavour)** \$45

- Serves 10pax | 15pcs
- chicken puff
  - mushroom puff (vegetarian)
  - pain au chocolat (vegetarian)
  - butter croissant (vegetarian)
  - cinnamon swirl (vegetarian)

**Mini Beetroot Hummus Quinoa Tartlets** \$60

Serves 10 pax | 15pcs, vegetarian  
Be swept away by these captivating canapes adorned with bright edible flowers, pomegranate, sesame seeds and cress. Made in-house with lemon and spices, the flavourful beetroot hummus is refreshing and whets appetites.

**Mesclun Salad Cups with Balsamic Vinaigrette** \$66

Serves 10 pax | 12cups, vegetarian, gluten-free  
A mix of mighty greens, tomato, walnuts and cranberries with balsamic vinaigrette on the side.

**Grazing In A Cup** \$96

Serves 10 pax | 12cups, vegetarian  
Packed with grazing essentials including gourmet cheese, crackers, vegetables and fruit, these artfully assembled grazing cups make convenient party appetisers.

**Crudités Cups** \$72

Serves 10 pax | 12cups, vegetarian  
Colourful and healthy cups filled with fresh raw vegetables and a housemade dip.



Roasted Chicken Drumlets



Chicken Karaage



Grilled Chicken Sliders



Chicken Karaage Charcoal Sliders



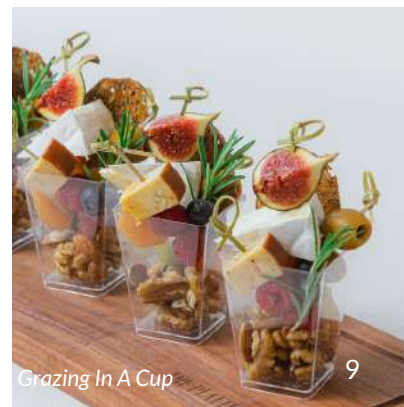
Mini Pastries



Mini Beetroot Hummus Quinoa Tartlets



Mesclun Salad Cups with Balsamic Vinaigrette



Grazing In A Cup

**Mini Brownies with Seasonal Berries** \$37.50

*Serves 10 pax | 15pcs, vegetarian, contains nuts*  
Our Mini Fudgy Brownies are made using a traditional French recipe. Each bite-sized brownie has loads of pecan chunks.

**Petite Cheesecake (assorted)** \$45

*Serves 10pax | 15pcs, vegetarian*  
These Petite Handmade Cheesecakes are made using premium French cheese, chocolate and graham crackers.

**Handcrafted Macarons (assorted)** \$45

*Serves 10 pax | 15pcs, vegetarian, contains nuts*  
Sandwiched between the soft, vibrantly coloured macaron shells is a rich and creamy mousseline that is packed full of flavour.

**Petite Fruit Tarts** \$75

*Serves 10 pax | 15pcs, vegetarian*  
The light vanilla custard that fills the sweet, crumbly tart shells are topped with vibrant fresh fruit. Adding a pop of colour, these dazzling morsels are just too good to forsake.

**Yoghurt Parfait** \$78

*Serves 10 pax | 12cups, vegetarian, gluten-free, egg-free, contains nuts*  
Served with muesli and fresh fruit.

**Mini Muffins** \$45

*Serves 10pax | 15pcs, vegetarian*  
Assorted flavours.

**Mini Apple Crumble Tartlets** \$45

*Serves 10 pax | 15pcs, vegetarian*  
If you're thinking of a comforting dessert, this sweet-tart pie would be the right choice. Its sweet crumbly top and a jam-like filling imbued with tender apple slices will satisfy your sweet tooth.

**Mini Pancake Stacks** \$45

*Serves 10pax | 15pcs, vegetarian*  
Pancake stack with maple syrup and fresh berries

**Mini Fruit Cups** \$78

*Serves 10 pax | 12cups, vegetarian, gluten-free, egg-free*  
Quality fruits in season fill these mini fruit cups.

**Lemongrass Lychee Konjac with Nata De Coco** \$60

*Serves 10pax | 15cups, vegetarian, dairy-free, egg-free*  
A refreshing, palate-cleansing after meal dessert with fresh lemongrass juice, sweet lychee chunks and chewy nata de coco.



Mini Brownies with Seasonal Berries



Petite Cheesecake



Petite Fruit Tarts



Yoghurt Parfait



Mini Muffins



Mini Apple Crumble Tartlets



Mini Pancake Stacks



Lemongrass Lychee Konjac with Nata De Coco

**Wholesome Tuna Melt Ciabatta** \$102

Serves 10 pax | 12pcs  
Tuna, cheese, green coral lettuce, tomato, cucumber, mayonnaise.

**Grilled Chicken Thigh Ciabatta** \$102

Serves 10 pax | 12pcs  
grilled chicken thigh, cheese, roasted peppers, fresh greens, mayonnaise.

**Cold-Cut Ciabatta** \$102

Serves 10 pax | 12pcs  
beef salami, chicken ham, roasted peppers, cheese, fresh rocket, mayonnaise.

**Mediterranean Ciabatta** \$102

Serves 10 pax | 12pcs, vegetarian  
fresh tomato, roasted peppers, cucumber, fresh rocket, cheese, savoury pesto.

**Meaty Roasted Portobello Ciabatta** \$102

Serves 10 pax | 12pcs, vegetarian  
Roasted portobello, cheese, green coral lettuce, tomato, cucumber, mayonnaise.

**Turkey Ham & Cheese Wholemeal Sandwich** \$78

Serves 10 pax | 12pcs  
The eveombination of turkey ham and cheese paired with creamy mayonnaise and mustard.

**Egg Truffle Mayonnaise Wholemeal Sandwich** \$78

Serves 10 pax | 12pcs, vegetarian  
Classic egg mayonnaise sandwich with a drizzle of truffle oil and fresh rocket.

**Pesto with Seasonal Greens Wholemeal Sandwich** \$78

Serves 10 pax | 12pcs, vegetarian  
A luscious vegetarian sandwich with crunchy greens and savoury pesto.

**Mushroom Garlic Aioli Mini Brioche** \$90

Serves 10 pax | 12pcs, vegetarian  
The meaty buttery textured shiitake mushroom slices coated with a full-bodied aioli infused with the dinstinct deep flavours of garlic give this mini brioche a satisfying umaminess.

**Lime-dill Prawn Fiesta Mini Brioche** \$96

Serves 10 pax | 12pcs  
The generous dose of fresh aromatic dill combined with zesty lime, gherkins and paprika makes this crisp prawn fiesta a party in itself.

**Turkey Ham & Cheese Mini Brioche** \$72

Serves 10 pax | 12pcs  
A tasty, kid-friendly combination of turkey ham layered with smooth cheddar slices and lettuce.

**Creamy Truffle Egg with Tobiko Salad Mini Brioche** \$90

Serves 10 pax | 12pcs  
Enjoy our crowd-favourite truffle egg salad, sandwiched between a pillowy soft mini brioche, that has added tobiko for good measure and crunch!

**Smoked Salmon with Cream Cheese and Dill Mini Brioche** \$114

Serves 10 pax | 12pcs  
Soft cream cheese, briny capers and dill lend a pleasant aromatic tang to the delicate silky-textured smoked salmon strips embellishing the brioche.



Grilled Chicken Thigh Ciabatta



Cold-Cut Ciabatta



Turkey Ham & Cheese Wholemeal Sandwich



Egg Truffle Mayonnaise Wholemeal Sandwich



Mushroom Garlic Aioli Mini Brioche



Lime-dill Prawn Fiesta Mini Brioche



Turkey Ham & Cheese Mini Brioche



Smoked Salmon with Cream Cheese and Dill Mini Brioche



# DONUT WALL RENTAL



## Petite Wall

\$85/day (holds 12-24 donuts)  
 Dimension: 50cm (l) by 70cm (h)  
 Includes simple text customisation on wall

## Regular Wall

\$250/day (holds 35-70 donuts)  
 Dimension: 90cm (l) by 100cm (h)  
 Includes simple text customisation on wall

## Large Wall

\$588/day (holds 140-160 donuts)  
 Dimension: 100cm (l) by 200cm (h)  
 Includes simple text customisation on wall

## Donuts

\$3.50/piece  
 \*Flavours are assorted  
 caramel, strawberry, coconut



## Delivery & collection charges for ala-carte donut wall rental orders

Petite wall +\$75 | Regular wall +\$130 | Large wall +\$350

\*Donuts are sold separately  
 (not included in donut wall rental)



# PRETZEL WALL RENTAL

## Pipe Wall Rental

\$220/day (holds 40 pretzels)

## Pretzels

\$4.80/piece

Minimum order of 40 pieces required

For orders of more than 40 pieces, pretzels will be plated separately.

*\*Pretzels are sold separately (not included in pipe wall rental)*



# SIGNATURE CHEESE PLATTERS

## Gourmet Cheese & Deli Cut Platter

Artisanal cheeses (4 kinds)

Deli cuts (1 kind) \*non-pork options available

Gourmet crackers, Fresh fruit & dried fruit, Nuts

**Platter for up to 10pax**

\$300

**Platter for up to 15 pax**

\$450

**Platter for up to 20 pax**

\$600

**Platter for up to 25 pax**

\$750

**Platter for up to 30 pax**

\$900

**Platter for up to 35 pax**

\$1050

**Platter for up to 40 pax**

\$1200

## Gourmet Cheese & Fruit Platter

Artisanal cheeses (4 kinds)

Gourmet crackers, Fresh fruit & dried fruit, Nuts

**Platter for up to 10pax**

\$280

**Platter for up to 15 pax**

\$420

**Platter for up to 20 pax**

\$560

**Platter for up to 25 pax**

\$700

**Platter for up to 30 pax**

\$840

**Platter for up to 35 pax**

\$980

**Platter for up to 40 pax**

\$1120

*Platters might be served on more than 1 board.*

# TROPICAL FRUIT PLATTER

INCREASE IN NUMBER OF PAX IN INCREMENTS OF +5

A lavish fruit medley that boasts a riot of enticing colours and sweet-tart flavours. A refreshing addition for all occasions.

**Platter for up to 10pax**

**\$95**

**Platter for up to 15 pax**

**\$142.50**

**Platter for up to 20 pax**

**\$190**

**Platter for up to 25 pax**

**\$237.50**

**Platter for up to 30 pax**

**\$285**



*Platters might be served on more than 1 board.*



# BEVERAGES

All drinks are not chilled and do not come with ice and champagne bowl setup.



**Hot Local Coffee (Dispenser) \$4/pax**

**Hot Local Tea (Dispenser) \$4/pax**

Minimum 25 pax per dispenser

*served in dispensers  
comes with paper cups, milk and sugar*

*+\$60 for 2 glass pots with warmer set rental  
+\$30/pot for ceramic coffee/tea pot rental*

*\*only available for catering with setup*

**Canned Drinks (330ml) \$2/can**

Flavours: Coke Classic, Sprite, Ayataka Green Tea

**Evian Natural Mineral Water (400ml) \$3.50/btl**

Made from recycled plastic

**Sunraysia Juice (250ml) \$5.80/btl**

**Remedy Organic Kombucha (330ml) \$7.50/btl**







# ALCOHOL

*All drinks are not chilled and do not come with ice and champagne bowl setup.*



Heineken Beer (330ml) -glass bottled	\$6/btl
Mini Jacob's Creek Shiraz Cabernet (187ml)	\$15/btl
Mini Jacob's Creek Chardonnay (187ml)	\$15/btl
Bottega Prosecco Brut Gold NV (200ml)	\$24/btl
Moët & Chandon Mini Imperial Brut Champagne (200ml)	\$36/btl
Bottega Prosecco Brut Gold NV (750ml)	\$70/btl
Casa Silva Cabernet Sauvignon, 2021 (Red)	\$38/btl
Casa Silva Chardonnay, 2022 (White)	\$38/btl





# SERVICES

## Table Rental with Table Cloth

\$80/table for same-day event duration  
Dimension: 182cm (l) x 74cm (w) x 74cm (h)

## Table Cloth Rental

\$16/piece  
Black or White



## Service Staff

\$35/hour/staff, minimum 3 hours per staff  
\*Late night surcharge of one time fee +\$50/pax  
if service ends after 1030pm

## Crate/Wooden Board Rental

\$15/piece

## Glassware Rental

Plate, spoon, fork and knife tableware set  
\$10/set

Cup, saucer and teaspoon set  
\$4.50/set

Dessert plate and fork set  
\$4.50/set

Wine glass  
\$75/tray (25 glasses)

Highball glass  
\$108/tray (36 glasses)

Champagne Flute Glass  
\$147 /tray (49 glasses)

## Disposable Wine Glass

\$1.80/glass





# SERVICES

## Styrofoam Box with Ice

\$28/box

\*Ice is for chilling purposes

Per box fits: 24 bottles of beer OR 12 wine bottles OR 30 canned drinks (330ml)

## Champagne Bowl with Ice

\$48/box

\*Ice is for chilling purposes

## Cocktail Table with Black Skirting

\$75/cocktail table

Subject to availability

## Balloon Garland

3-metre long: \$380

Additional metre: +\$85/metre

Kindly contact us for colours and customization.



# WEDDING SETUPS

Whether you want an elaborate wedding buffet, a gorgeous wedding reception with a delectable spread of bite-sized canapés, or an intimate ceremony with a mini buffet catering set-up, we are confident of adding vivacity and elegance to your celebration! Build beautiful memories on your special day with family and friends over good food and breathtaking floral tablescapes.

If you have a wedding theme you would like us to incorporate into your catering set-up, speak to us about your requirements.



*\*Setup and delivery fees apply separately. Please refer to delivery fees on page 21.*

*\*Prices are before GST.*

# TERMS & CONDITIONS

- Orders include disposable biodegradable utensils and serviettes.
- Your tables are required on-site for setup. (Tables are not provided).
- If required, tables are available for rental. Table rental with table cloth for same-day event duration
- Table cloths are provided upon request.
- Trash bags are provided upon request (bins are not provided). Disposable containers are not provided as keeping leftovers is not advisable for food safety reasons.
- Please note that all equipment, flowers, foliage and other decorative items belong to The Plattering Co Pte Ltd and will be collected back after your event. Any missing or broken items will be chargeable.

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## CATERING DELIVERY, SET-UP & TEARDOWN FEES

- **Delivery and Teardown Fees: \$90**

• Table Styling Service for Buffet Catering	<u>20-40 pax</u>	<u>41-60 pax</u>	<u>61-80 pax</u>	<u>81-100 pax</u>
Sustainable set-up with faux flower arrangements	\$60	\$100	\$140	\$180
Signature rustic table styling with fresh seasonal tropical floral arrangements	\$130	\$180	\$240	\$300

Catering set-up includes use of wooden crates, boards, risers and foliage belonging to The Plattering Co Pte Ltd. All equipment and decorations will be collected upon teardown.

For customised floral requests, additional fees apply. Please contact us at [hello@theplatteringco.com](mailto:hello@theplatteringco.com).

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## ADDITIONAL CHARGES

### Early set-up fees

6-7am | \$150

7-8am | \$120

8-9am | \$100

**+\$120 for late night set-up**  
For set-ups between 10pm-6am

**+\$35/hour or part thereof for late teardown**  
For teardown from 9-11pm

**+\$50 for set-ups on weekend, eve of public holiday, public holiday, festive seasons and next-day teardown surcharge**

**Service surcharge**  
For venues with no direct lift landing : \$30  
For catering set-ups in more than one area on the same: \$30  
For yacht catering set-ups on yachts : \$120

# TERMS & CONDITIONS

## Location Charges

### +\$50 location surcharge

For delivery to Tanjong Pagar, Raffles Place, Shenton Way, Robinson Road, Outram Park, Telok Ayer, Clarke Quay, River Valley, Suntec, City Hall, Marina Bay, Orchard, Somerset, Bugis, Chinatown, Dhoby Ghaut, Harbourfront, Newton, Novena, Little India

### +\$60 location surcharge

For delivery to Jurong, Sembawang, Canberra, Admiralty, Senoko, Sentosa, Changi Airport

### +\$70 location surcharge

For delivery to Jurong Island, Tuas

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- Please ensure that delivery details are correct.
  - Prices are subject to changes.
  - Pictures are representations and may not reflect the actual product as they may vary from packaging to display.
  - The Plattering Co. reserves the right to replace ingredients should there be supply shortages which may arise due to unforeseen circumstances.

## Order Confirmation

- Orders must be confirmed at least 7 working days in advance of the event date, and is subject to availability.
- Adhoc orders placed less than 5 working days prior to event date: +10% of invoice amount, subject to availability.
- Please revert via email or by signing the quotation by the quotation validity date to confirm your order.
- Terms and Conditions are subject to change without prior notice.
- By order confirmation you agree to the Terms and Conditions listed.

## Payment

- Payment is due upon order confirmation.
- Prices are subject to 9% GST.
- Late payment fees of 2%/month may apply on overdue invoices.

Payment modes:

- Cheque:

Please make payable to "THE PLATTERING CO PTE LTD"

- Bank transfer:

Bank: Oversea-Chinese Banking Corporation

Account name: THE PLATTERING CO PTE LTD

Account number: 687-577304-001

For PayNow transfers: UEN 201800531N

- Credit card:

A payment link will be sent via email with invoice upon order confirmation.

Card processing fee of 4% of total invoice amount (inclusive of GST) will apply.

# TERMS & CONDITIONS

## Order Confirmation

- Orders must be confirmed at least 7 working days in advance of the event date, and is subject to availability.
- Adhoc orders placed less than 5 working days prior to event date: +10% of invoice amount, subject to availability.
- Please revert via email or by signing the quotation by the quotation validity date to confirm your order.
- Terms and Conditions are subject to change without prior notice.
- By order confirmation you agree to the Terms and Conditions listed.

For postponement, cancellation & changes, kindly email [hello@theplatteringco.com](mailto:hello@theplatteringco.com) at least 3 working days before the event date.

## 3 working days before event date

- One time postponement is allowed
- 20% of the total bill will be charged for more than one change to the date.
- For cancellations, a \$100 fee will be charged.

## 2 working days before event date

- One time postponement is allowed
- 30% of the total bill will be charged for more than one change to the date.
- For cancellations, 50% of the invoice amount will be charged.

## 1 working day before event date

- For postponement of event dates, 80% of the total bill will be charged.
- For cancellations, 100% of the total bill will be charged.

## On event day

No refund

Postpone of date and changes to order are subjected to availability and need to fulfil within 3 months and 1 week lead time

## Cancellation Policy

- Postponement of events are permitted with no penalty for requests made at least 5 working days prior to the event date. Cancellations and refunds are not permitted.
- For postponement requests made 2-5 working days prior to the event date, a fee of 50% of invoice amount will be incurred. Postponement of events 1 day prior to the event date is not permitted and are fully chargeable.
- Events postponed must be rescheduled and held within 2 months of original event date.

# CONTACT INFORMATION

If you have a theme or require bespoke platter boxes, feel free to speak to us and our creative team would be more than happy to give some ideas!

## Phone Number

69903225

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## Email Address

hello@theplatteringco.com

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## Website

theplatteringco.com

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## Facebook / Instagram

@theplatteringco

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