



THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS

# DELUXE CANAPÉS & LIGHT BITES



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## CANAPÉS & LIGHT BITES

**Choice of 4 items  
(from \$32/pax)**

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## GENERAL INFORMATION

VISIT  
WEBSITE:



## HOW TO ORDER:

Buffet catering:

- Visit [ordercatering.theplatteringco.com](http://ordercatering.theplatteringco.com) to view our menu and to place your order online.
- For orders of more than 100pax or customised orders, please email your event details to [hello@theplatteringco.com](mailto:hello@theplatteringco.com) or call us at +65-6990-3225. (7-day lead time is required.)

Note:

- Christmas menu is available for catering events from 1 Nov-1 Jan 2024.
- Catering is not available from 22-25 December 2023.
- Orders are subject to availability.
- All prices stated are before GST.



SCAN TO ORDER



# DELUXE CANAPÉS & LIGHT BITES CATERING

\$32/PAX

Selection of 4 items

Ready to please a crowd, our selection of finger food and picture-perfect bite-sized canapés give off happy, decadent vibes. Our dedicated creative food stylists ensure every handcrafted morsel shows off finesse. With quality ingredients used, our canapés pack a punch and are instant flavour bombs.

- *Minimum of 20 pax*
- *7-day lead time required*
- *Increments in 10 pax*



## CHOICE OF 4 ITEMS PAGE 1/5



### YUZU-INFUSED GRILLED UNAGI BRIOCHE

Ikura and grilled unagi paired with toasted buttery brioche and refreshing yuzu kosho aioli.



### CRAB MEAT SRIRACHA PÂTÉ WAFFLE TARTLET

Beetroot waffle tartlet filled with crab meat sriracha pâté and crunchy tobiko.



### SMOKED SALMON CREAM CHEESE TARTLET

Smoked salmon strips and whipped cream cheese in a buttery tartlet shell.



**BEST SELLER**

### NONYA OTAK-OTAK BRIOCHE WITH IKURA

An Asian inspired canapé with a cheesy layer of Nonya otak-otak topped with ikura.



**VEGETARIAN**

### CHERRY TOMATO WITH PESTO FETA TARTLET

Sweet tangy cherry tomatoes, whipped basil pesto and feta cheese with a tangy balsamic glaze in a tartlet shell.



**VEGETARIAN**

### EGG TRUFFLE WAFFLE TARTLET

Chunky truffle egg salad in a crisp beetroot waffle tartlet.



**BEST SELLER**

### LEMON TUNA CHOUX

Tuna mayonnaise filling with freshly grated lemon zest in a light and airy choux puff



**BEST SELLER**

### SPICY ORANGE CRAB CHOUX

Aromatic chilli crab pâté with a hint of orange syrup in a light and airy choux puff.



**VEGETARIAN**

### MINI MUSHROOM QUICHE

Creamy mushroom-filled custard baked in a buttery tartlet shell.

## CHOICE OF 4 ITEMS PAGE 2/5



**BEST SELLER**

### MINI SMOKED DUCK WRAP

Tender smoked duck, spring onion, cucumber and a special sauce wrapped in soft tortilla.



**VEGETARIAN**

**GLUTEN-FREE**

**EGG-FREE**

### CAPRESE SKEWER

Mozzarella, cherry tomatoes, olives and basil seasoned with sea salt, crushed black pepper and a drizzle of olive oil.



**BEST SELLER**

### THAI PRAWN MANGO SKEWER

Crisp prawn and mango with a drizzle of sweet Thai chili sauce.



### GRILLED CHICKEN SLIDERS

Grilled house-made chicken patties, cheddar cheese and a creamy tangy sauce.



### CHICKEN KARAAGE CHARCOAL SLIDERS

Chicken karaage topped with a mix of shredded purple cabbage, carrot and nutty sesame dressing between a charcoal bun.



**BEST SELLER**

### SPICY ROASTED CHICKEN DRUMLETS

Tender and moist spicy chicken drumlets served with Thai chilli sauce and lemon.



### CHICKEN KARAAGE

Crispy, bite-sized fried chicken served with wasabi mayonnaise.



### MINI PASTRIES

(Select 1 flavour)  
- chicken  
- mushroom (vegetarian)  
- pain au chocolat (vegetarian)  
- butter croissant (vegetarian)  
- cinnamon swirl (vegetarian)



**VEGETARIAN**

### APPLE CRUMBLE TARTLETS

A sweet crumbly top and a jam-like filling imbued with tender apple slices.

**CHOICE OF 4 ITEMS**  
**PAGE 3/5**



**VEGETARIAN** **EGG-FREE**  
**DAIRY-FREE**

**MESCLUN SALAD CUPS WITH BALSAMIC VINAIGRETTE**

A mix of mighty greens, tomatoes, walnuts, cranberries and balsamic vinaigrette on the side



**VEGETARIAN** **GLUTEN-FREE**  
**EGG-FREE** **DAIRY-FREE**

**CRUDITÉS CUP**

Mixed vegetables and a house-made sauce make this a wholesome hors d'oeuvre.



**VEGETARIAN** **GLUTEN-FREE**  
**EGG-FREE** **CONTAIN NUTS**

**GRAZING IN A CUP**

Artfully assembled grazing essentials in a cup.



**VEGETARIAN**

**BEET ROOT HUMMUS QUINOA TARTLETS**

Nutrient-packed quinoa tartlets with a house-made beet root hummus filling and edible flowers.



**VEGETARIAN** **BEST SELLER**

**MINI MUFFINS**

assorted flavours



**BEST SELLER**

**MINI BROWNIES WITH SEASONAL BERRIES**

Bite-sized fudgy brownies with loads of pecan chunks and fresh berries.



**VEGETARIAN** **BEST SELLER**

**PETITE CHEESECAKES (ASSORTED)**

These handmade cheesecakes are made using premium French cheese, chocolate and graham crackers.



**VEGETARIAN** **CONTAIN NUTS**

**HANDCRAFTED MACARONS (ASSORTED)**

Flavourful mousseline sandwiched between soft and chewy macaron shells.



**VEGETARIAN**

**PETITE FRUIT TARTS**

Fresh fruit and edible flowers adorn these crumbly tarts filled with light vanilla custard.



**VEGETARIAN** **GLUTEN-FREE**  
**EGG-FREE** **DAIRY-FREE**

**MINI FRUIT CUPS**

Quality fruits in season fill these mini fruit cups.



**VEGETARIAN** **EGG-FREE**

**YOGHURT PARFAIT**

A wholesome combination of muesli and fresh fruit to be enjoyed anytime of the day.



**VEGETARIAN** **GLUTEN-FREE**  
**EGG-FREE** **DAIRY-FREE**

**LEMONGRASS LYCHEE KONJAC WITH NATA DE COCO**

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



**VEGETARIAN**

**MINI PANCAKE STACKS**

Pancake stacks with maple syrup and fresh berries.



**SMOKED SALMON WITH CREAM CHEESE AND DILL MINI BRIOCHE**

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



**CREAMY TRUFFLE EGG WITH TOBIKO SALAD MINI BRIOCHE**

Crowd-favourite truffle egg salad and tobiko sandwiched between a pillowy soft mini brioche.



**TURKEY HAM & CHEESE MINI BRIOCHE**

A tasty, kid-friendly brioche with turkey ham, smooth cheddar slices and lettuce.



**LIME-DILL PRAWN FIESTA MINI BRIOCHE**

Fresh dill, zesty lime, gherkins and paprika makes this prawn fiesta brioche a party in itself.



**VEGETARIAN**

**MUSHROOM GARLIC AIOLI MINI BRIOCHE**

Meaty, buttery textured shiitake mushrooms infused with a full-bodied garlic aioli.

**CHOICE OF 4 ITEMS**  
**PAGE 5/5**



**TURKEY HAM & CHEESE  
WHOLEMEAL SANDWICH**

Turkey ham and cheese flavoured with creamy mayonnaise and mustard.



**VEGETARIAN**

**EGG TRUFFLE MAYONNAISE  
WHOLEMEAL SANDWICH**

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



**VEGETARIAN**

**CONTAIN NUTS**

**PESTO WITH SEASONAL GREENS  
WHOLEMEAL SANDWICH**

A luscious vegetarian sandwich with crunchy greens and savoury basil pesto.





# ADD-ON CANAPÉS, FOOD WALLS BEVERAGES & SERVICES

*Complete your buffet catering experience with our wide variety of handcrafted canapés, beverages including premium champagne and wine, interactive food walls and other services.*



# A CHEESY HOLIDAY AFFAIR

A flurry of deliciousness and fun twists in our highly-anticipated seasonal cheese platter. Adding to the Christmas vibes is a mild and creamy Wensleydale with cranberries, an ultra-creamy peppermint bark and a cherry preserve that balances out the robust flavours of other speciality cheese varieties including truffle brie and a lightly crystalline 18-month Comté. Each morsel gets better than the last especially with the array of accoutrements and moreish beetroot hummus dip made in-house.

## SEASONAL CHEESE & FRUIT PLATTER

### Cheeses:

Wensleydale with Cranberry, Brie with Truffles, Apple Wood Smoked Cheddar, 18 Month Aged Comté.

### Fresh Fruit & Condiments:

Summer Berries, Grapes, Stuffed Olives, Cherry Preserve, Floral Honey, Beet Root Hummus, Crudités, Peppermint Bark, Dried Apricots, Dried Figs, Walnuts, Almonds, Artisan Crackers.

For 10pax  
\$330

For 20 pax  
\$660

For 30 pax  
\$990

For 40 pax  
\$1320

For 50 pax  
\$1650



## GOURMET CHEESE & DELI CUT PLATTER

### Cheeses:

Wensleydale with Cranberry, Brie with Truffles, Apple Wood Smoked Cheddar, 18 Month Aged Comté.

### Deli Cuts

Hungarian Salami (pork), Honey Baked Ham (pork)  
(non-pork options available)

### Fresh Fruit & Condiments:

Summer Berries, Grapes, Stuffed Olives, Cherry Preserve, Floral Honey, Beet Root Hummus, Crudités, Peppermint Bark, Dried Apricots, Dried Figs, Walnuts, Almonds, Artisan Crackers.

For 10pax  
\$380

For 20 pax  
\$760

For 30 pax  
\$1140

For 40 pax  
\$1520

For 50 pax  
\$1900



# TROPICAL FRUIT PLATTER

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 20 pax**  
\$190

**Platter for up to 30 pax**  
\$285

**Platter for up to 40 pax**  
\$380

**Platter for up to 50 pax**  
\$475



# ADD-ON LIGHT BITES & CANAPÉS



## YUZU-INFUSED GRILLED UNAGI BRIOCHE

\$82.50 | SERVES 10 PAX (15PCS)

Ikura and grilled unagi paired with toasted buttery brioche and refreshing yuzu kosho aioli.



## CRAB MEAT SRIRACHA PÂTÉ WAFFLE TARTLET

\$75 | SERVES 10 PAX (15PCS)

Beetroot waffle tartlet filled with crab meat sriracha pâté and crunchy tobiko.



## SMOKED SALMON CREAM CHEESE TARTLET

\$82.50 | SERVES 10 PAX (15PCS)

Smoked salmon strips and whipped cream cheese in a buttery tartlet shell.



**BEST SELLER**

## NONYA OTAK-OTAK BRIOCHE WITH IKURA

\$60 | SERVES 10 PAX (15PCS)

An Asian inspired canapé with a cheesy layer of Nonya otak-otak topped with ikura.



**VEGETARIAN**

## CHERRY TOMATO WITH PESTO FETA TARTLET

\$45 | SERVES 10 PAX (15PCS)

Sweet tangy cherry tomatoes, whipped basil pesto and feta cheese with a tangy balsamic glaze in a tartlet shell.



**VEGETARIAN**

## EGG TRUFFLE WAFFLE TARTLET

\$60 | SERVES 10 PAX (15PCS)

Chunky truffle egg salad in a crisp beetroot waffle tartlet.



**BEST SELLER**

## LEMON TUNA CHOUX

\$45 | SERVES 10 PAX (15PCS)

Tuna mayonnaise filling with freshly grated lemon zest in a light and airy choux puff



**BEST SELLER**

## SPICY ORANGE CRAB CHOUX

\$75 | SERVES 10 PAX (15PCS)

Aromatic chilli crab pâté with a hint of orange syrup in a light and airy choux puff.



**VEGETARIAN**

## MINI MUSHROOM QUICHE

\$45 | SERVES 10 PAX (15PCS)

Creamy mushroom-filled custard baked in a buttery tartlet shell.

# ADD-ON LIGHT BITES & CANAPÉS



**BEST SELLER**

**MINI SMOKED DUCK WRAP**  
\$45 | SERVES 10 PAX (15PCS)

Tender smoked duck, spring onion, cucumber and a special sauce wrapped in soft tortilla.



**VEGETARIAN**

**GLUTEN-FREE**

**EGG-FREE**

**CAPRESE SKEWER**  
\$45 | SERVES 10 PAX (15PCS)

Mozzarella, cherry tomatoes, olives and basil seasoned with sea salt, crushed black pepper and a drizzle of olive oil.



**BEST SELLER**

**THAI PRAWN MANGO SKEWER**  
\$82.50 | SERVES 10 PAX (15 CUPS)

Crisp prawn and mango with a drizzle of sweet Thai chilli sauce.



**GRILLED CHICKEN SLIDERS**  
\$102 | SERVES 10 PAX (12PCS)

Grilled house-made chicken patties, cheddar cheese and a creamy tangy slider sauce.



**CHICKEN KARAAGE CHARCOAL SLIDERS**

\$102 | SERVES 10 PAX (12PCS)

Chicken karaage topped with a mix of shredded purple cabbage, carrot and nutty sesame dressing between a charcoal bun.



**BEST SELLER**

**SPICY ROASTED CHICKEN DRUMLETS**  
\$45 | SERVES 10 PAX (15PCS)

Tender and moist spicy chicken drumlets served with Thai chilli sauce and lemon.



**CHICKEN KARAAGE**  
\$58 | SERVES 10 PAX

Crispy, bite-sized fried chicken served with wasabi mayonnaise.



**MINI PASTRIES**  
\$45 | SERVES 10 PAX (15PCS)

(Select 1 flavour)  
- chicken  
- mushroom (vegetarian)  
- pain au chocolat (vegetarian)  
- butter croissant (vegetarian)  
- cinnamon swirl (vegetarian)



**VEGETARIAN**

**APPLE CRUMBLE TARTLETS**  
\$45 | SERVES 10 PAX (15PCS)

A sweet crumbly top and a jam-like filling imbued with tender apple slices.

# ADD-ON LIGHT BITES & CANAPÉS



VEGETARIAN EGG-FREE

DAIRY-FREE

**MESCLUN SALAD CUPS WITH BALSAMIC VINAIGRETTE**  
\$66 | SERVES 10 PAX (12 CUPS)

A mix of mighty greens, tomatoes, walnuts, cranberries and balsamic vinaigrette on the side



VEGETARIAN GLUTEN-FREE

EGG-FREE DAIRY-FREE

**CRUDITÉS CUP**  
\$72 | SERVES 10 PAX (12 CUPS)

Mixed vegetables and a house-made sauce make this a wholesome hors d'oeuvre.



VEGETARIAN GLUTEN-FREE

EGG-FREE CONTAIN NUTS

**GRAZING IN A CUP**  
\$96 | SERVES 10 PAX (12 CUPS)

Artfully assembled grazing essentials in a cup.



VEGETARIAN

**BEETROOT HUMMUS QUINOA TARTLETS**  
\$60 | SERVES 10 PAX (15PCS)

Nutrient-packed quinoa tartlets with a house-made beetroot hummus filling and edible flowers.



VEGETARIAN BEST SELLER

**MINI MUFFINS**  
\$45 | SERVES 10 PAX (15PCS)

assorted flavours



BEST SELLER

VEGETARIAN CONTAIN NUTS

**MINI FUDGY BROWNIES WITH SEASONAL BERRIES**  
\$37.50 | SERVES 10 PAX (15PCS)

Bite-sized fudgy brownies with loads of pecan chunks and fresh berries.



VEGETARIAN BEST SELLER

**PETITE CHEESECAKES (ASSORTED)**  
\$45 | SERVES 10 PAX (15PCS))

These handmade cheesecakes are made using premium French cheese, chocolate and graham crackers.



VEGETARIAN CONTAIN NUTS

**HANDCRAFTED MACARONS (ASSORTED)**  
\$45 | SERVES 10 PAX (15PCS)

Flavourful mousseline sandwiched between soft and chewy macaron shells.



VEGETARIAN

**PETITE FRUIT TARTS**  
\$75 | SERVES 10 PAX (15PCS)

Fresh fruit and edible flowers adorn these crumbly tarts filled with light vanilla custard.

# ADD-ON LIGHT BITES & CANAPÉS



**VEGETARIAN** **GLUTEN-FREE**  
**EGG-FREE** **DAIRY-FREE**

**MINI FRUIT CUPS**  
\$78 | SERVES 10 PAX (12 CUPS)  
Quality fruits in season fill these mini fruit cups.



**VEGETARIAN** **EGG-FREE**

**YOGHURT PARFAIT**  
\$78 | SERVES 10 PAX (12 CUPS)  
A wholesome combination of muesli and fresh fruit to be enjoyed anytime of the day.



**VEGETARIAN** **GLUTEN-FREE**  
**EGG-FREE** **DAIRY-FREE**

**LEMONGRASS LYCHEE KONJAC WITH NATA DE COCO**  
\$60 | SERVES 10 PAX (12 CUPS)  
A palate-cleansing dessert with fresh lemongrass juice, sweet lychee chunks and chewy nata de coco.



**VEGETARIAN**

**MINI PANCAKE STACKS**  
\$45 | SERVES 10 PAX (15PCS)  
Pancake stacks with maple syrup and fresh berries.



**VEGETARIAN**

**DECADENT CRÈMEUX AU CHOCOLAT LOG CAKE**  
\$72 | 1 KG



**VEGETARIAN**

**MUSHROOM GARLIC AIOLI MINI BRIOCHE**  
\$90 | SERVES 10 PAX (12PCS)  
Meaty, buttery textured shiitake mushrooms infused with a full-bodied garlic aioli.



**CREAMY TRUFFLE EGG WITH TOBIKO SALAD MINI BRIOCHE**  
\$90 | SERVES 10 PAX (12PCS)

Crowd-favourite truffle egg salad and tobiko sandwiched between a pillowy soft brioche.



**TURKEY HAM & CHEESE MINI BRIOCHE**  
\$72 | SERVES 10 PAX (12PCS)

A tasty, kid-friendly brioche with turkey ham, smooth cheddar slices and lettuce.



**LIME-DILL PRAWN FIESTA MINI BRIOCHE**  
\$96 | SERVES 10 PAX (12PCS)

Fresh dill, zesty lime, gherkins and paprika make this prawn fiesta brioche a party in itself.

# ADD-ON LIGHT BITES & CANAPÉS



**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.



**VEGETARIAN**

**EGG TRUFFLE MAYONNAISE WHOLEMEAL SANDWICH**  
\$78 | SERVES 10 PAX (12PCS)

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



**VEGETARIAN**

**CONTAIN NUTS**

**PESTO WITH SEASONAL GREENS WHOLEMEAL SANDWICH**  
\$78 | SERVES 10 PAX (12PCS)

A luscious vegetarian sandwich with crunchy greens and savoury basil pesto.



**TURKEY HAM & CHEESE WHOLEMEAL SANDWICH**  
\$78 | SERVES 10 PAX (12PCS)

Turkey ham and cheese with creamy mayonnaise and mustard.



**EGG-FREE**

**WHOLESONE TUNA MELT CIABATTA**  
\$102 | SERVES 10 PAX (12PCS)

grilled chicken thigh, cheese, roasted peppers, fresh greens, mayonnaise



**EGG-FREE**

**GRILLED CHICKEN THIGH CIABATTA**  
\$102 | SERVES 10 PAX (12PCS)

grilled chicken thigh, cheese, roasted peppers, fresh greens, mayonnaise



**EGG-FREE**

**COLD-CUT CIABATTA**  
\$102 | SERVES 10 PAX (12PCS)

beef salami, turkey ham, roasted peppers, cheese, fresh rocket, mayonnaise



**VEGETARIAN**

**EGG-FREE**

**MEDITERRANEAN CIABATTA**  
\$102 | SERVES 10 PAX (12PCS)

fresh tomato, roasted peppers, cucumber, fresh rocket, cheese, savoury pesto



**VEGETARIAN**

**EGG-FREE**

**MEATY ROASTED PORTOBELLO CIABATTA**  
\$102 | SERVES 10 PAX (12PCS)

roasted portobello, cheese, green coral lettuce, tomato, cucumber, mayonnaise





# DONUT WALL RENTAL

includes simple text customisation on wall



1

## PETITE WALL

\$85/day (holds 12-24 donuts)  
Dimension: 50cm (l) by 70cm (h)



2

## REGULAR WALL

\$250/day (holds 35-70 donuts)  
Dimension: 90cm (l) by 100cm (h)



3

## LARGE WALL

\$588/day (holds 140-160 donuts)  
Dimension: 100cm (l) by 200cm (h)

## DONUTS

\$3.50/piece

\*Flavours include:

caramel, strawberry, coconut

### Delivery & collection charges for à la-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)*



# 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 set-up

**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**

**HEINEKEN BEER (330ML) \$6/BTL**

Glass bottled

**MINI JACOB'S CREEK SHIRAZ CABERNET (187ML) \$15/BTL**

**MINI JACOB'S CREEK CHARDONNAY (187ML) \$15/BTL**

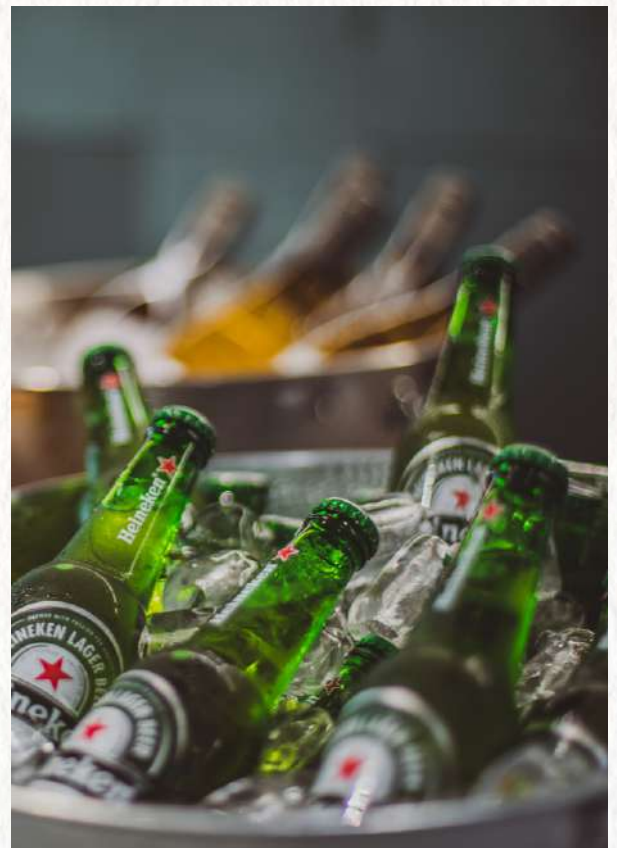
**BOTTEGA PROSECCO BRUT GOLD NV (200ML) \$24/BTL**

**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**



# EQUIPMENT RENTAL & 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: +\$50/pax if service ends after 10.30pm

## CRATES/WOODEN BOARDS

\$15/piece

## GLASSWARE & TABLEWARE

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 GLASSES

\$1.80/glass

## 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 customisation.



# TERMS & CONDITIONS

- Orders include disposable biodegradable utensils and serviettes.
- Tables are not provided. If required, tables are available for rental for the duration of the catering event.
- Table cloth is provided upon request for the buffet table set-up only for the duration of the catering event.
- Additional table cloth is available for rental for the duration of the catering event.
- 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 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**

• <b>Table Styling Service for Buffet Catering</b>	<u>20-40 pax</u>	<u>41-60 pax</u>	<u>61-80 pax</u>	<u>81-100 pax</u>
Signature table styling with seasonal fresh tropical floral arrangements	\$130	\$180	\$240	\$300
OR				
Christmas themed setup	\$210	\$300	\$400	\$540

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).

*\*Catering is not available from 22 to 25 December 2023.*

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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, Habourfront, 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 prior to your event date, and is subject to availability.

For adhoc orders made less than 5 working days prior to event date: +10% of invoice amount, subject to availability.

To confirm your order, please reply by email or by signing the quotation by the validity date stated on the quotation.

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 8% 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.

A card processing fee of 4% of the total invoice amount (inclusive of GST) will apply.

# FREQUENTLY ASKED QUESTIONS

## HOW DO I PLACE AN ORDER?

Visit [ordercatering.theplatteringco.com](http://ordercatering.theplatteringco.com) to view our menu and to place orders.

All prices reflected are in Singapore dollars and exclude 8% GST which will be calculated upon checkout.

For orders of more than 100 pax or customised orders, please email your event details to [hello@theplatteringco.com](mailto:hello@theplatteringco.com) or call us at +65-6990-3225. (7-day lead time required.)

## IS CUTLERY PROVIDED?

Yes, disposable eco-friendly cutlery and napkins are provided unless otherwise specified.

## HOW MANY DAYS IN ADVANCE DO I NEED TO PLACE AN ORDER?

We require a five working day lead time for all catering orders (cut-off time at 12pm), subject to slot availability.

If you have an urgent order, please drop us an email at [hello@theplatteringco.com](mailto:hello@theplatteringco.com) to check on availability.

## HOW CAN I CONTACT YOU IF I HAVE AN ENQUIRY, AN URGENT ORDER OR A SPECIAL REQUEST?

The best way would be to drop us an email at [hello@theplatteringco.com](mailto:hello@theplatteringco.com).

Alternatively, you could give us a call at 69903225.

## WHAT ARE YOUR DELIVERY FEES?

Please refer to Terms and Conditions for catering delivery, setup fees and surcharges.

## WHAT IS YOUR CANCELLATION POLICY?

Order cancellations are not permitted 3 days prior to the scheduled delivery or collection date.

For cancellations, an email notification to [hello@theplatteringco.com](mailto:hello@theplatteringco.com) is required.

## DO YOU HAVE VEGAN CHEESE SELECTIONS?

For vegan cheese requests, kindly contact us at least 2 weeks before your desired delivery or collection date.

## ARE YOU HALAL CERTIFIED?

We are not halal certified. However, we do work with a halal certified food partner.

For corporate bento orders with halal requirements, please drop us an email at [hello@theplatteringco.com](mailto:hello@theplatteringco.com) with your corporate event details for a quotation.

\*Kindly note that items are subject to availability and listed prices are before GST.  
Photos are for illustration purposes and may not reflect the actual presentation and packaging of the delivered product.



# GET IN TOUCH WITH US!

If you have a theme and require a bespoke catering set-up, feel free to reach out to us.

## 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