



THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS

2023

CHRISTMAS

LUNCH & DINNER



TABLE OF CONTENTS

CHRISTMAS LUNCH & DINNER CATERING

Joyeux Noel (from \$39/pax) A feast with juicy grilled chicken thighs and creamy mushroom ragoût, sides and dessert.	5
Christmas Day Feast (from \$45/pax) A yule meal with luscious, fall-off-the-bone Guinness baby back ribs that are marinated overnight, sides and dessert.	6
In The Holiday Spirit (from \$47/pax) Moist oven-baked salmon fillet with a seasonal lemon garlic butter sauce served with sides and dessert.	7
Yuletide Feast (from \$58/pax) Enjoy succulent sous vide ribeye roasted to medium doneness served with cozy potato gratin, sides and dessert.	8
Christmas Decadence (from \$62/pax) Buffet catering with quintessential roasted turkey, premium chicken chipolata sausages, sides and dessert.	9
Rustic Sandwich Catering (from \$32/pax) Select from a range of wholesome gourmet sandwiches as mains. Served with Christmas sides.	10
À La Carte Add-Ons Add-on sides and platters to complete your Christmas meal.	11
Add-On Seasonal Cheese Platter	15
Add-On Tropical Fruit Platter	16
Add-On Light Bites & Canapés	17
Add-On Food Walls, Beverages & Services	22
Terms & Conditions Delivery and setup fees, surcharges and order instructions.	26
Frequently Asked Questions	28
Contact Information	29

CATERING ADD-ON

GENERAL INFORMATION

VISIT WEBSITE:



HOW TO ORDER:

Buffet catering:

- Visit 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 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.



A WINTER WONDERLAND CATERING EXPERIENCE

The holiday season is all about feasting and entertaining family and friends. Be allured by our winter-themed table styling, inspired by our co-founder's dreamscape of a Christmas Winter Wonderland, as you and your guests indulge in gloriously delicious platters, Christmas classics, comforting sides, one-bite canapés delights, luxurious seasonal cheese boards and festive sweet treats.



CHRISTMAS LUNCH & DINNER CATERING

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

Each set comes with:

- Starter
- Main
- Sides
- Desserts

Joyeux Noel (from \$39/pax)

A feast with juicy grilled chicken thighs and creamy mushroom ragoût, sides and dessert.

Christmas Day Feast (from \$45/pax)

A yule meal with luscious, fall-off-the-bone Guinness baby back ribs that are marinated overnight, sides and dessert.

In The Holiday Spirit (from \$47/pax)

Moist oven-baked salmon fillet with a seasonal lemon garlic butter sauce served with sides and dessert.

Yuletide Feast (from \$58/pax)

Enjoy succulent sous vide ribeye roasted to medium doneness served with cozy potato gratin, sides and dessert.

Christmas Decadence (from \$62/pax)

Buffet catering with quintessential roasted turkey, premium chicken sausages, sides and dessert.

Rustic Sandwich Catering (from \$32/pax)

Select from a range of wholesome gourmet sandwiches as mains. Served with Christmas sides.



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



SCAN TO ORDER

JOYEUX NOËL

\$39/PAX

STARTER

GARDEN PASTA SALAD WITH FRESH DILL (SERVED COLD)

[Optional] Upgrade to
Black Truffle Turkey Bacon Fusilli +\$2/pax

MAIN

GRILLED CHICKEN PLATTER WITH CREAMY MUSHROOM RAGOÛT

served with roasted carrots, corn, cherry tomatoes, baby potatoes, mushroom ragoût

SIDES

CHICKEN SAUSAGE PLATTER

CREAMY-CRUNCHY SLAW

MEXICAN TORTILLA CHIPS

served with nacho cheese

DESSERTS


FESTIVE MACARONS

Assortment of flavours | contains nuts

MINI FUDGY BROWNIES WITH SEASONAL BERRIES

contains nuts



 vegetarian



SCAN TO ORDER

CHRISTMAS DAY FEAST

\$45/PAX

STARTER

**GARDEN PASTA SALAD WITH
FRESH DILL (SERVED COLD)** 

[Optional] Upgrade to
Black Truffle Turkey Bacon Fusilli +\$2/pax

MAIN

**GUINNESS BABY BACK RIBS
MEAT PLATTER**

served with roasted carrots, corn, cherry tomatoes, baby potatoes, portobello mushroom, mashed potatoes and flavoursome house-made Guinness sauce

SIDES

CHICKEN SAUSAGE PLATTER

CREAMY-CRUNCHY SLAW 


MEXICAN TORTILLA CHIPS 
served with nacho cheese

DESSERTS

FESTIVE MACARONS 
Assortment of flavours | contains nuts

**MINI FUDGY BROWNIES
WITH SEASONAL BERRIES** 
contains nuts



 vegetarian



SCAN TO ORDER

IN THE HOLIDAY SPIRIT

\$47/PAX

STARTER

GARDEN PASTA SALAD WITH FRESH DILL (SERVED COLD) 

[Optional] Upgrade to *Black Truffle Turkey Bacon Fusilli* +\$2/pax

MAIN

OVEN-BAKED SALMON WITH LEMON GARLIC BUTTER SAUCE

served with brussels sprout, asparagus, portobello mushrooms, roasted carrots, corn, cherry tomatoes, and creamy lemon garlic butter sauce

SIDES

CHICKEN SAUSAGE PLATTER

CREAMY-CRUNCHY SLAW 


MEXICAN TORTILLA CHIPS 

served with nacho cheese

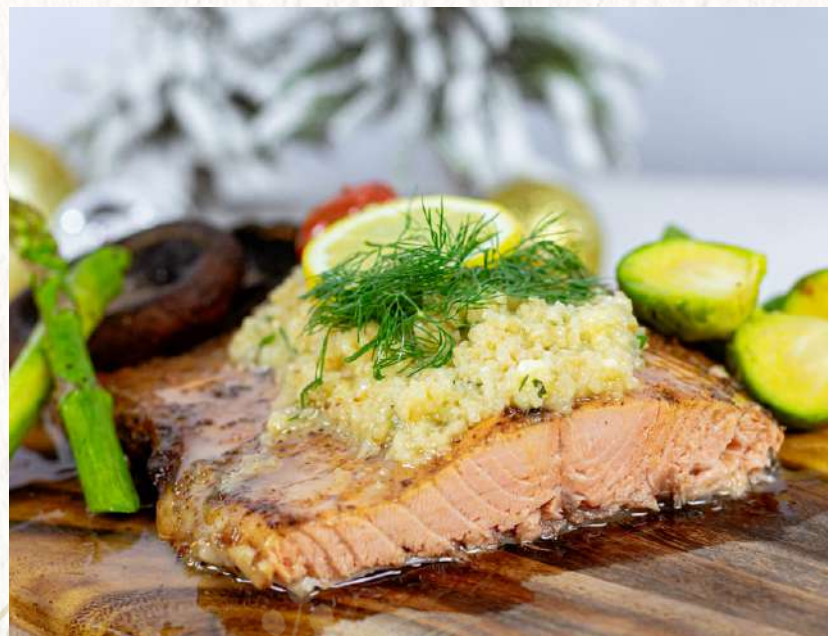
DESSERTS


FESTIVE MACARONS 

Assortment of flavours | contains nuts

MINI FUDGY BROWNIES WITH SEASONAL BERRIES 

contains nuts



 vegetarian

YULETIDE FEAST

\$58/PAX



SCAN TO ORDER

STARTER

**BLACK TRUFFLE
TURKEY BACON FUSILLI**

MAIN

**HOLIDAY SOUS VIDE
ROAST RIBEYE (UNCARVED)**

Served with roasted carrots, corn, cherry tomatoes, baby potatoes and black pepper sauce

[Optional]

Pre-carved service: \$55/20 pax

*Live station service: +\$280/chef/2 hours
min 100 pax and above required*

SIDES

CHICKEN SAUSAGE PLATTER

CLASSIC POTATO GRATIN 

CREAMY-CRUNCHY SLAW 

MEXICAN TORTILLA CHIPS 

served with nacho cheese


DESSERTS

FESTIVE MACARONS 

Assortment of flavours | contains nuts

**MINI FUDGY BROWNIES
WITH SEASONAL BERRIES** 

contains nuts

 vegetarian



CHRISTMAS DECADENCE

\$62/PAX

STARTER

**BLACK TRUFFLE
TURKEY BACON FUSILLI**

MAIN

**FABULOUSLY FESTIVE ROAST TURKEY
(UNCARVED)**

served with roasted carrots, corn, cherry tomatoes, baby potatoes and house-made red wine cranberry sauce

[Optional]

Pre-carved service: \$55/20 pax


*Live station service: +\$280/chef/2 hours
min 100 pax and above required*

SIDES

CHICKEN SAUSAGE PLATTER

CLASSIC POTATO GRATIN 


CREAMY-CRUNCHY SLAW 

MEXICAN TORTILLA CHIPS 
served with nacho cheese

DESSERTS

FESTIVE MACARONS 
Assortment of flavours | contains nuts

MINI FUDGY BROWNIES 
WITH SEASONAL BERRIES
contains nuts

 vegetarian



SCAN TO ORDER



RUSTIC SANDWICH CATERING SET

\$32/PAX



SCAN TO ORDER

STARTER

GARDEN PASTA SALAD WITH FRESH DILL (SERVED COLD) 

[Optional] Upgrade to
Black Truffle Turkey Bacon Fusilli: +\$2/pax

MAIN

CHOICE OF 2 SANDWICH FLAVOURS

Cold-Cut Ciabatta

egg-free
beef salami, turkey ham, roasted peppers, cheese, fresh rocket, mayonnaise

Grilled Chicken Thigh Ciabatta

egg-free
grilled chicken thigh, cheese, roasted peppers, fresh greens, mayonnaise

Wholesome Tuna Melt Ciabatta

egg-free
tuna, cheese, green coral lettuce, tomato, cucumber, mayonnaise

Meaty Roasted Portobello Ciabatta

vegetarian, egg-free
roasted portobello, cheese, green coral lettuce, tomato, cucumber, mayonnaise

Mediterranean Ciabatta

vegetarian, egg-free
fresh tomato, roasted peppers, cucumber, fresh rocket, cheese, savoury pesto

SIDES

CHICKEN SAUSAGE PLATTER

CREAMY-CRUNCHY SLAW 

MEXICAN TORTILLA CHIPS 

served with nacho cheese

DESSERTS


FESTIVE MACARONS 

Assortment of flavours | contains nuts

MINI FUDGY BROWNIES WITH SEASONAL BERRIES 

contains nuts



 *vegetarian*



ADD-ON MEAT PLATTERS

FABULOUSLY FESTIVE ROAST TURKEY

\$285 | SERVES 8 PAX

served with roasted carrots, corn,
cherry tomatoes, baby potatoes and
house-made red wine cranberry sauce



GRILLED CHICKEN PLATTER WITH HEARTY MUSHROOM RAGOÛT \$190 | SERVES 10 PAX

served with roasted carrots, corn, cherry tomatoes and
baby potatoes



GUINNESS BABY BACK RIBS PLATTER \$240 | SERVES 10 PAX

served with portobello mushrooms, mashed potatoes,
roasted carrots, corn, cherry tomatoes, baby potatoes,
and a flavoursome house-made Guinness sauce



OVEN-BAKED SALMON WITH LEMON GARLIC BUTTER SAUCE \$270 | SERVES 10 PAX

served with brussels sprout, asparagus, portobello
mushrooms, roasted carrots, corn, cherry tomatoes,
and creamy house-made lemon garlic butter sauce



HOLIDAY SOUS VIDE ROAST RIBEYE \$345 | SERVES 10 PAX

served with classic potato gratin, roasted carrots, corn,
cherry tomatoes, baby potatoes and black pepper sauce

ADD-ON SIDES



YULE GLAZED HAM (SLICED)
\$58 | SERVES 10 PAX

Inviting and elegant is this honey-glazed, clove-studded gammon baked till golden brown and served with a refreshing sweet tangy apple sauce. A must-have Christmas indulgence!



GOURMET ITALIAN PORK SAUSAGES (SLICED)
\$40 | SERVES 10 PAX

Well-seasoned with a herbaceous blend of spices, these plump and mildly spicy sausages capture the essence of Italian cuisine.



GOLDEN-CRUSTED SHEPHERD'S PIE
\$60 | SERVES 6 PAX

Minced chicken flavoured with aromatics and infused with the natural sweet earthiness and tanginess of tomatoes topped with generous dollops of fluffy mashed potatoes encrusted with a golden layer of cheese.



TURKEY HAM POMEGRANATE SALAD
\$58 | SERVES 10 PAX

A mildly spicy and tangy low-carb salad with savoury turkey ham slices, fresh parsley and onions. The crunch of juicy pomegranate seeds makes this accoutrement to our mains even more enjoyable.

ADD-ON SIDES



CLASSIC POTATO GRATIN
\$48 | SERVES 6 PAX

Soft and creamy in the middle with a slightly golden brown cheesy layer blanketing the top, this well-loved, comforting side dish complements any one of our mains.



CLASSIC CREAMED SPINACH WITH PARMESAN
\$48 | SERVES 10 PAX

A cozy side dish for the holiday table that satisfies. It makes an excellent pairing with any of our Christmas mains.



HOLIDAY TABLE ROASTED VEGETABLES
\$42 | SERVES 10 PAX

This medley of oven roasted vegetables is a healthy complement to a Christmas dinner especially when you need to break up the indulgent meat feast.



GARLIC-BUTTER GLAZED PORTOBELLO MUSHROOMS
\$39 | SERVES 10 PAX

Moreish roasted portobello steaks lightly coated with a sweet mellow roasted garlic butter blend made in-house.



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 CRÉMEUX 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

WHOLESMOME 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.

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>
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.

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

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

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 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 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 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.

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 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 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

Email Address

hello@theplatteringco.com

Website

theplatteringco.com

Facebook / Instagram

@theplatteringco