

A FEAST THAT FILLS THE *Heart*

BUFFET COLLECTION



STAND A CHANCE TO WIN

BLACKPINK
<DEADLINE>
CONCERT TICKET

CLUB MED
BINTAN
3D2N STAY

WITH EVERY FESTIVE COLLECTION PURCHASE

THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS

V11.1.25

TABLES. TRADITION. TOGETHER.

A beautifully set table, meaningful traditions, and time together shouldn't demand days of planning, cooking, or styling. This year, like every year, we make hosting effortless — with curated dishes, understated festive details, fostering warmth and togetherness.

THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS

TABLE OF CONTENTS

01

FESTIVE BUFFET MENUS

The Majestic Christmas Table	08
Surf & Turf Christmas Indulgence	09
52° Sous Vide Ribeye with Thyme Béarnaise Holiday Stunner	10
Smoked & Charred Wagyu Short Rib Set	11
Truffle & Béchamel King Tiger Prawn Spread	12
Crisp Herb & Spice Porchetta Spread	13
Fall-Off-the-Bone Bourbon-Glazed Spare Ribs Grandeur	14
Balsamic-Glazed Salmon with Cranberry & Pomegranate	15
Pearls Bonanza	15
House Special Tarragon Mustard Chicken Extravaganza	16

02

FESTIVE GRAZING TABLE

Holiday Grazing Table	18
Fruit Grazing Table	19

03

FESTIVE ADD-ONS

Add-On Festive Cheese Platter	21
Add-On Christmas Must-Haves	23
Add-On Festive Sides & Spreads	25
Add-On Festive Meat Platters	28
Add-On Dessert	31
Add-On Fruit Platter	32
Add-On Live Stations	33
Add-On Beverages	34
Add-On Equipment & Services	35

04

GENERAL INFORMATION

Terms & Conditions	36
Frequently Asked Questions	38
Contact Us	39



GRAND LUCKY DRAW!

13 Oct till 29 Dec

TAP TO SEE HOW YOU CAN WIN

GRAND PRIZE
WORTH
\$2000

escape

TO **Club Med** BINTAN
3D2N STAY FOR 2 ADULTS

1X
WINNER

2ND PRIZE
**BUFFET CATERING
EXPERIENCE**

WORTH
\$800

3X
WINNERS

3RD PRIZE
**MEAT FREE GRAZINGLY GOOD
CHEESE PARTY PLATTER**

WORTH
\$288

*Simply spend \$50 on any item from our festive collection in a single order to earn one chance in the draw.
Every \$50 = 1 Lucky Draw Chance*

CAT 1
X2 PAIRS

EARLY PLANNERS' EXCLUSIVES

13 Oct till 9 Nov

LUCKY
DRAW

**BLACKPINK
<DEADLINE>**

CONCERT TICKET

13 Oct - 09 Nov

**Every \$50 Spend =
1 Lucky Draw Entry*

**15%
OFF**
**SUPER
EARLY BIRD**

13 Oct - 24 Oct

**Total Cart On Sitewide Orders*

**9%
OFF**
**EARLY
BIRD**

25 Oct - 03 Nov

**Total Cart On Sitewide Orders*

*1st Draw: 13-26 Oct — winner will be announced on 1st Nov
2nd Draw: 27 Oct-9 Nov — winner will be announced on 14th Nov*

WEEKLY EXCLUSIVE

3 Nov till 30 Nov

WIN

**MEAT-FREE MERRY
MORSELS CHEESE PLATTER**

for 3-5 pax

**Weekly win with every purchase*

WORTH
\$149



Exquisite Quality: The Finest Selections for Our Platters

A CELEBRATION OF PREMIUM ARGENTINE BEEF PLATTERS

Our meat platters feature only the finest cuts of beef, sourced from the lush pastures of the Argentinean Pampas through our proud partnership with Azul Natural Beef S.A. The leading producer ensures superior quality through meticulous cattle selection and fattening processes. Certified by the Organización Internacional Agropecuaria, Devesa Argentine Angus beef has earned over 15 awards at the World Steak Challenge, including "South America's Best Steak" in 2023. With its exceptional marbling, tenderness, and juiciness, our Argentine beef platters offer a world-class dining experience that's perfect for any special occasion.



Curated Creations: Handpicked Gourmet Cheeses

18 MONTH AGED COMTÉ

Originating from France and expertly crafted by a world champion affineur, the 18-Month Comté showcases the pinnacle of cheese-making artistry. Aged for 18 months using exclusively summer milk, this exceptional cheese offers a rich and nuanced flavor profile. Its creamy texture is enhanced by delicate protein crystals, delivering a luxurious mouthfeel.

WENSLEYDALE WITH CRANBERRY

Savor the exquisite combination of classic Yorkshire Wensleydale cheese from England, renowned for its creamy, crumbly texture and rich flavor. Expertly blended with the delicate, fruity sweetness of pure cranberries, this artisanal cheese creates a harmonious balance that tantalizes the taste buds with every bite—making it a delightful addition to our festive platter seasonal special.

BRIE WITH TRUFFLES

Carefully ripened to perfection, this cheese allows the rich aromas of truffles to infuse seamlessly into its paste. The bold, buttery flavor of the Brie harmonizes beautifully with the intense, earthy notes of truffles, resulting in a refined and perfectly balanced fusion that elevates any culinary experience.





1

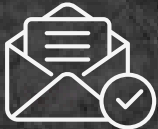
ORDER UP SOME DELICIOUSNESS

Browse through our menus online and select your preferred food items.

PAYMENT

Once you've made your selections, review the order details and proceed to checkout with your payment information.

2



3

CONFIRMATION

Receive an email confirmation after you placed your order.

LET THE FEAST BEGIN, BON APPÉTIT!

Now comes the exciting part! Sit back, relax, and leave the culinary magic to us when the big day arrives. Let us take care of everything while you savour every moment of your gathering.

4



FESTIVE BUFFET MENUS

Built around our signature meats and seasonal sides, this festive buffet is curated for those who appreciate refinement on the table and abundance without excess. A feast made for memorable hosting.



15%
OFF
**SUPER
EARLY BIRD**

13 Oct - 24 Oct

*Total Cart On Sitewide Orders

9%
OFF
**EARLY
BIRD**

25 Oct - 03 Nov

*Total Cart On Sitewide Orders

THE MAJESTIC CHRISTMAS TABLE



\$109.00 /PAX

MIN. 20 PAX | 14-COURSE

CHRISTMAS SPECIAL

House-Roasted Herb Garlic Turkey (~3.5kg to 3.8kg)

Yule Glazed Ham (sliced)

(Clove-Studded Honey-Glazed Gammon Ham)

served with *Housemade Cinnamon Apple Marmalade*

STARTER

Cranberry & Pineapple Slaw

MAINS

Crisp Herb & Spice Porchetta

with *Housemade Carolina Vinegar BBQ Sauce*

OR

Fall-Off-the-Bone Bourbon-Glazed Spare Ribs

with *Housemade Bourbon Barbecue Dip*

Balsamic-Glazed Salmon with Cranberry &
Pomegranate Pearls

with *Housemade Dill Cream Dip*

Truffle & Béchamel King Tiger Prawn

with *Housemade Cilantro Lime Vinaigrette*

SIDES

Whimsical Cheesy Potato Gratin

Brown Butter Herb Roast Vegetables

Holiday Grilled Portobello Mushroom

Spice-Dusted Corn Riblets

CARB

Savoury Roasted Eggplant & Tomato Pasta

DESSERTS

Classic Tiramisu Cup

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries

Festive
Buffet
Menus

08





SURF & TURF CHRISTMAS INDULGENCE



\$89.00/PAX

MIN. 20 PAX | 11-COURSE

CHRISTMAS SPECIAL

Yule Glazed Ham (sliced)
(Clove-Studded Honey-Glazed Gammon Ham)
served with Housemade Cinnamon Apple Marmalade

STARTER

Cranberry & Pineapple Slaw

MAINS

Smoked Wagyu Short Ribs
with Housemade Thyme Béarnaise Dip

Truffle & Béchamel King Tiger Prawn
with Housemade Cilantro Lime Vinaigrette

SIDES

Ultimate Sausage Platter
(spicy chorizo, chicken snail sausage, chicken chipolata)

Brown Butter Herb Roast Vegetables

Holiday Grilled Portobello Mushroom

Spice-Dusted Corn Riblets

CARB

Savoury Roasted Eggplant & Tomato Pasta

DESSERT

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries



52° SOUS VIDE RIBEYE WITH THYME BÉARNAISE HOLIDAY STUNNER

\$63.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

52° Sous Vide Ribeye Steak
with Housemade Thyme Béarnaise Dip

SIDES

Ultimate Sausage Platter
(spicy chorizo, chicken snail sausage, chicken chipolata)
Brown Butter Herb Roast Vegetables
Holiday Grilled Portobello Mushroom
Spice-Dusted Corn Riblets

CARB

Savoury Roasted Eggplant & Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot
Mini Fudgy Brownies with Seasonal Berries





SMOKED & CHARRED WAGYU SHORT RIB SET

\$63.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

Smoked & Charred Wagyu Short Rib
with Housemade Thyme Béarnaise Dip



SIDES

Ultimate Sausage Platter
(spicy chorizo, chicken snail sausage, chicken chipolata)

Brown Butter Herb Roast Vegetables

Holiday Grilled Portobello Mushroom

Spice-Dusted Corn Riblets

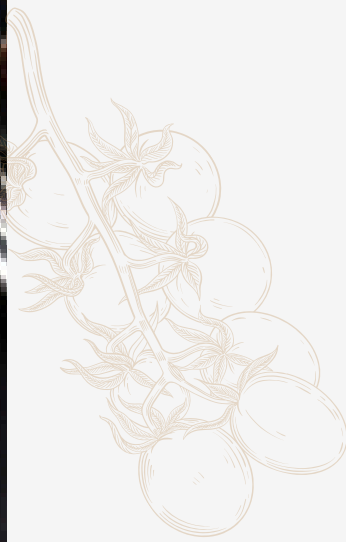
CARB

Savoury Roasted Eggplant & Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries



TRUFFLE & BÉCHAMEL KING TIGER PRAWN SPREAD

\$59.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

Truffle & Béchamel King Tiger Prawn
with Housemade Cilantro Lime Vinaigrette

SIDES

Ultimate Sausage Platter
(spicy chorizo, chicken snail sausage, chicken chipolata)

Brown Butter Herb Roast Vegetables

Holiday Grilled Portobello Mushroom

Spice-Dusted Corn Riblets

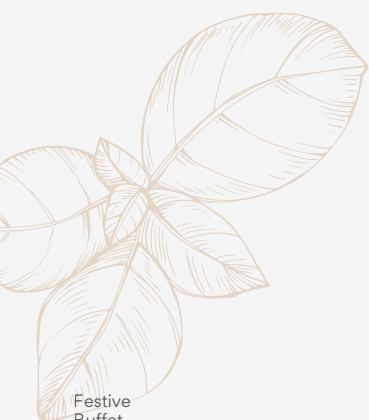
CARB

Savoury Roasted Eggplant & Tomato Pasta

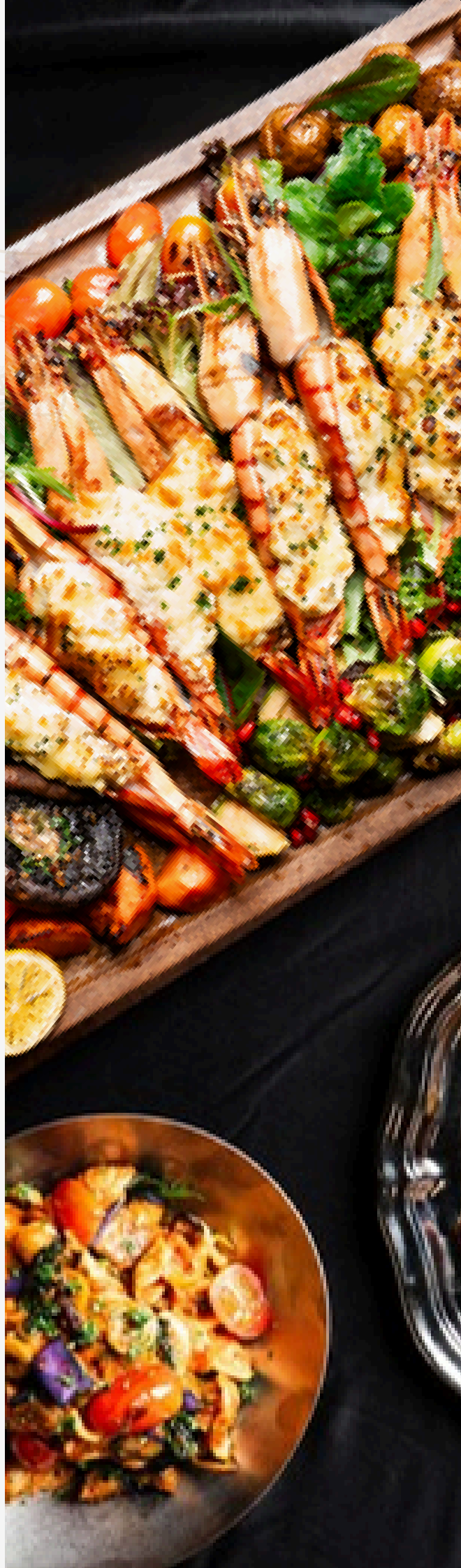
DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries



Festive
Buffet
Menus





CRISP HERB & SPICE PORCHETTA SPREAD

\$49.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

Crisp Herb & Spice Porchetta
with Housemade Carolina Vinegar BBQ Sauce

SIDES

Ultimate Sausage Platter
(spicy chorizo, chicken snail sausage, chicken chipolata)

Brown Butter Herb Roast Vegetables

Holiday Grilled Portobello Mushroom

Spice-Dusted Corn Riblets

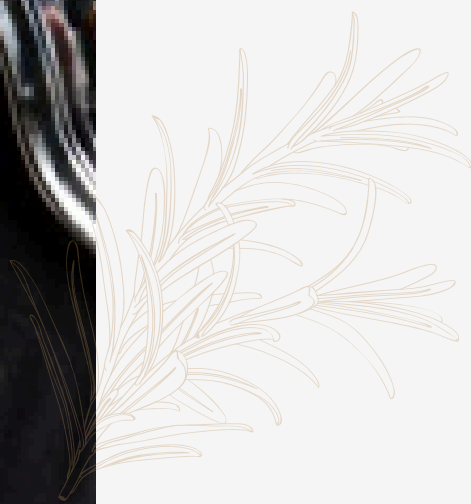
CARB

Savoury Roasted Eggplant & Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries



FALL-OFF-THE-BONE BOURBON-GLAZED SPARE RIBS GRANDEUR

\$49.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

Fall-Off-the-Bone Bourbon-Glazed Spare Ribs
with Housemade Bourbon Barbecue Dip

SIDES

Ultimate Sausage Platter
(spicy chorizo, chicken snail sausage, chicken chipolata)

Brown Butter Herb Roast Vegetables

Holiday Grilled Portobello Mushroom

Spice-Dusted Corn Riblets

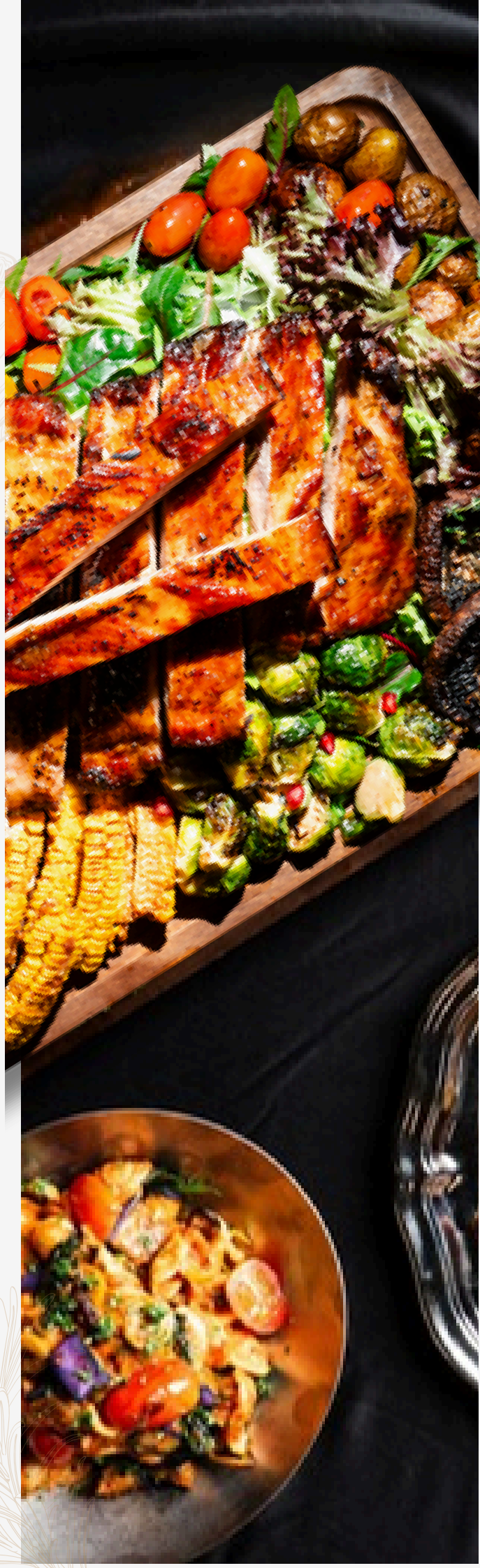
CARB

Savoury Roasted Eggplant & Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries





BALSAMIC-GLAZED SALMON WITH CRANBERRY & POMEGRANATE PEARLS BONANZA

\$49.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

Balsamic-Glazed Salmon with Cranberry &
Pomegranate Pearls
with Housemade Dill Cream Dip

SIDES

Ultimate Sausage Platter
(spicy chorizo, chicken snail sausage, chicken chipolata)

Brown Butter Herb Roast Vegetables

Holiday Grilled Portobello Mushroom

Spice-Dusted Corn Riblets

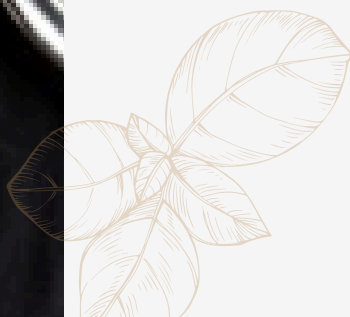
CARB

Savoury Roasted Eggplant & Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries



HOUSE SPECIAL TARRAGON MUSTARD CHICKEN EXTRAVAGANZA

\$39.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

House Special Tarragon Mustard Chicken
with Housemade Tarragon Mustard Lemon Cheese Sauce

SIDES

Ultimate Sausage Platter
(spicy chorizo, chicken snail sausage, chicken chipolata)

Brown Butter Herb Roast Vegetables

Holiday Grilled Portobello Mushroom

Spice-Dusted Corn Riblets

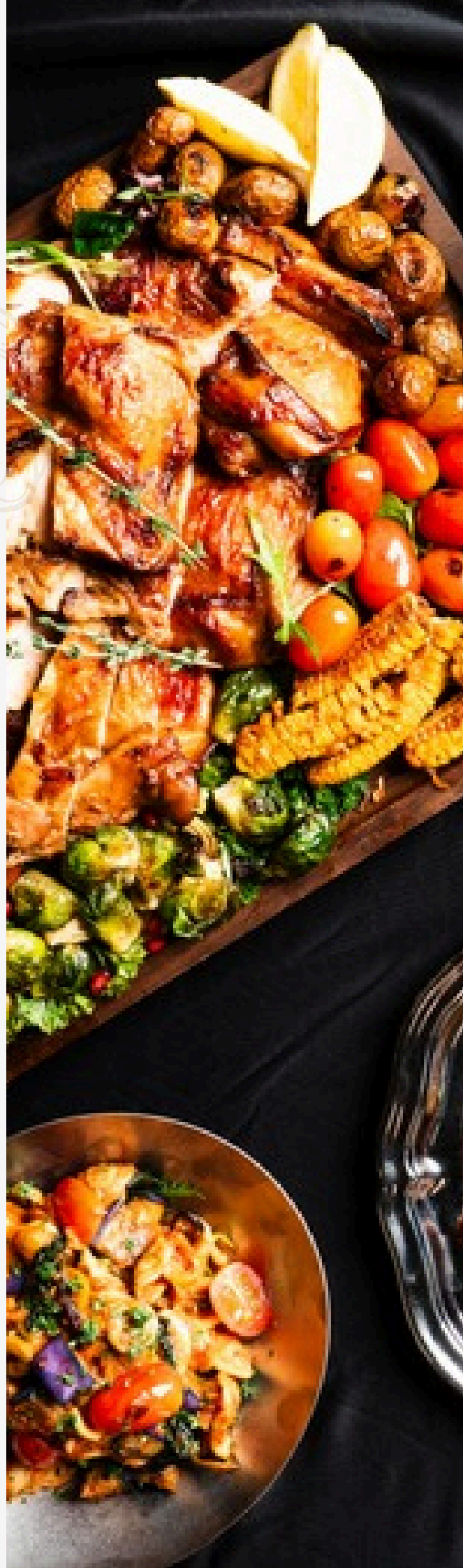
CARB

Savoury Roasted Eggplant & Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries



FESTIVE GRAZING TABLE

Styled for mingling and meant to be savoured, our festive grazing table blends cheeses, charcuterie, fruit and accompaniments into a centrepiece made for conversation, celebration and slow enjoyment.



15%
OFF
**SUPER
EARLY BIRD**
13 Oct - 24 Oct

*Total Cart On Sitewide Orders

9%
OFF
**EARLY
BIRD**

25 Oct - 03 Nov

*Total Cart On Sitewide Orders



\$100 OFF GRAZING TABLE

with festive buffet catering set menu order

HOLIDAY GRAZING TABLE

(20 PAX)

Complete your feast with our
lavish grazing table addition!

~~U.P. \$960~~ **\$860**

MENU INCLUDES:

4 ARTISANAL SEASONAL CHEESES:

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

FRESH FRUIT & CONDIMENTS:

Fresh Fruit, Stuffed Olives, Floral Honey, Crudités, Valrhona
Eclat Dark Chocolate Stick, Dried Apricots, Dried Figs, Walnuts,
Almonds, Artisan Crackers, Rustic Loaves

CHARCUTERIE:

2-3 Deli Cuts (includes pork)

DIPS:

House-made Beetroot Hummus, Basil Pesto Sauce, Cream
Cheese with Lemon & Dill

Holiday grazing table styling is charged separately. Refer to page 34 for more details.

Holiday
Grazing
Table



\$100 OFF

FRUIT GRAZING TABLE

with festive buffet catering set menu order

FRUIT GRAZING TABLE

(50 PAX)

A perfect refreshing centrepiece for any event.

U.P
~~\$1100~~ **\$1000**

INCLUSIVE OF:

Grapes, Watermelon, Rock melon, Pineapple, Kiwi, Dragon Fruit, Seasonal Berries, Pomengranate, Passion Fruit, Mango, Banana, Orange

Holiday grazing table styling is charged separately. Refer to page 34 for more details.

FESTIVE CHEESE PLATTERS

Add depth and elegance to your spread with a cheese platter that balances texture, flavour and shareability — perfect for grazing before, during or after the meal.

15%
OFF
**SUPER
EARLY BIRD**
13 Oct - 24 Oct

*Total Cart On Sitewide Orders

9%
OFF
**EARLY
BIRD**

25 Oct - 03 Nov

*Total Cart On Sitewide Orders



ADD-ON

FESTIVE CHEESE PLATTER

4 ARTISANAL SEASONAL CHEESES:

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

FRESH FRUIT & CONDIMENTS:

Fresh Fruit, Stuffed Olives, Floral Honey, Crudités, Valrhona
Eclat Dark Chocolate Stick, Dried Apricots, Dried Figs,
Walnuts, Almonds, Artisan Crackers

DELI-CUT:

2-3 Deli Cuts (includes pork)

**non-pork options available*



NO. PAX	W/CHARCUTERIE	MEAT-FREE
10	\$380	\$330
20	\$760	\$660
30	\$1140	\$990
40	\$1520	\$1320
50	\$1900	\$1650

**Please note that platters may be served on multiple boards.*

Festive
Cheese
Platter

FESTIVE SIDES & SPREADS

Thoughtfully curated to enhance both flavour and variety, our festive sides and spreads offer the perfect extension to any Christmas buffet.



15%
OFF
**SUPER
EARLY BIRD**
13 Oct - 24 Oct

*Total Cart On Sitewide Orders

9%
OFF
**EARLY
BIRD**
25 Oct - 03 Nov

*Total Cart On Sitewide Orders

ADD-ON

CHRISTMAS MUST-HAVES



HOUSE-ROASTED HERB GARLIC TURKEY

Roasted whole turkey (uncarved), cointreau cranberry marmalade, housemade thyme béarnaise dip

\$289 | 3.5KG TO 3.8KG



YULE GLAZED HAM

Clove-studded honey-glazed gammon ham (served whole), housemade cinnamon apple marmalade

\$179 | 3KG



HERB & SUNDRIED TOMATO FOCACCIA

Focaccia, sundried tomato, black olives, herb, olive oil

\$39 | SERVES 4-6 PAX



ADD-ON

CHRISTMAS MUST-HAVES



SMOKY BACON & CRANBERRY CHEESE WREATH

Cream cheese, bacon, paprika, dried cranberries,
almond, walnut, parsley, wafer crackers

\$108 | SERVES 10-15 PAX

GOURMET CHEESE TRUFFLE COLLECTION

Pork bacon paprika cheese truffle, cranberry
cheese truffle, pistachio cheese truffle, aged
parmesan cheese truffle

\$98 | 25 PCS



Christmas
Must
Have

ADD-ON FESTIVE SIDES



ULTIMATE SAUSAGE PLATTER

Chicken chipolata (6 pcs), smoked spicy chorizo (6 pcs), chicken snail sausage (1 pc), sauerkraut

\$148 | SERVES 10 PAX



BROWN BUTTER HERB ROAST VEGETABLES

Brussels sprouts, corn ribs, baby potatoes, carrots, cherry tomatoes

\$60 | SERVES 10 PAX



CRANBERRY & PINEAPPLE SLAW

Purple & white shredded cabbages, carrots, pineapples, raisins, dried cranberries

\$40 | SERVES 10 PAX



SAVOURY ROASTED EGGPLANT & TOMATO PASTA

Orecchiette pasta, roasted eggplants, cherry tomatoes, capers, grated parmesan cheese

\$60 | SERVES 10 PAX



HOLIDAY GRILLED PORTOBELLO MUSHROOM

Herb butter grilled portobello mushrooms

\$45 | SERVES 10 PAX



ROASTED PUMPKIN & CRANBERRY QUINOA

Red quinoa, roasted pumpkins, cherry tomatoes, walnuts, dried cranberries, pomegranates, feta cheese

\$40 | SERVES 10 PAX

ADD-ON FESTIVE SIDES



SPICE-DUSTED CORN RIBLETS

Corn cobs, smoked paprika, herbs

\$60 | SERVES 10 PAX



GOLDEN ROASTED POTATOES

Russet potatoes, smoked paprika, butter, himalaya pink salt

\$58 | SERVES 10 PAX



NOËL AU VELOUTÉ SHEPHERD'S PIE

Tomato, minced chicken, white onions, thyme, oregano, topped with shredded mozzarella cheese

\$90 | SERVES 10 PAX



WHIMSICAL CHEESY POTATO GRATIN

Thyme, russet potatoes, shredded mozzarella cheese, butter, full cream milk

\$80 | SERVES 10 PAX



RUBY BASMATI PILAF

Basmati rice, beetroots, sweet paprika, chickpeas, dried cranberries

\$80 | SERVES 20 PAX



JOYFUL GRILLED CHICKEN CHIPOLATA

Grilled chicken chipolatas (20pcs), caramelised onions

\$40 | SERVES 10 PAX

FESTIVE MEAT PLATTERS

For larger parties or heartier appetites, our add-on meat platters are ideal for topping up portions, diversifying proteins or impressing guests who appreciate a well-crafted cut.



15%
OFF
**SUPER
EARLY BIRD**
13 Oct - 24 Oct

*Total Cart On Sitewide Orders

9%
OFF
**EARLY
BIRD**

25 Oct - 03 Nov

*Total Cart On Sitewide Orders

ADD-ON

FESTIVE MEAT PLATTERS



52° SOUS VIDE RIBEYE PLATTER WITH THYME BÉARNAISE

Premium angus ribeye cooked sous-vide (uncarved) for ultimate tenderness and a juicy, flavourful finish.

\$320 | APPROX 2KG



SMOKED & CHARRED WAGYU SHORT RIB

Wagyu short rib smoked to perfection for a rich, melt-in-your-mouth flavour.

\$320 | APPROX 2KG



TRUFFLE & BÉCHAMEL KING TIGER PRAWN PLATTER

Juicy tiger prawns baked under a golden cheesy béchamel and topped with fragrant black truffle.

\$229 | PER PLATTER

**Served with Seasonal Roasted Vegetables*



BALSAMIC-GLAZED SALMON WITH CRANBERRY & POMEGRANATE PEARLS

Flaky salmon fillet roasted with a sweet and tangy balsamic glaze for a rich, delicate flavour.

\$17 /PAX

**Min. 20 pax | Increment of 5 pax*

ADD-ON

FESTIVE MEAT PLATTERS

MIN. 20 PAX | INCREMENT OF 5 PAX



CRISP HERB & SPICE PORCHETTA

Crispy-skinned porchetta roasted to juicy perfection, seasoned with aromatic herbs.

\$17 /PAX

FALL-OFF-THE-BONE BOURBON-GLAZED SPARE RIBS

Tender pork ribs slow-cooked in a bourbon-infused marinade for a smoky, caramelised finish.

\$17 /PAX



HOUSE SPECIAL TARRAGON MUSTARD CHICKEN

Tender chicken thighs marinated with aromatic spices and slow-roasted to juicy perfection.

\$9 /PAX



FESTIVE DESSERT

Complete your celebration with a decadent Christmas log cake and dainty festive dessert treats, a luxurious finale to any occasion.



15%
OFF

**SUPER
EARLY BIRD**

13 Oct - 24 Oct

*Total Cart On Sitewide Orders

9%
OFF

**EARLY
BIRD**

25 Oct - 03 Nov

*Total Cart On Sitewide Orders

FESTIVE DESSERT



ENCHANTED VALRHONA DARK CHOCOLATE LOGCAKE (~1 KG)

Rich dark chocolate buttercream and crèmeux layered with moist chocolate sponge, finished with valrhona crunchy pearls.

\$89 | 1 KG



CLASSIC TIRAMISU CUP

Indulge in layers of espresso-soaked ladyfingers and velvety mascarpone cream, finished with chocolate glaze.

\$8 | PER PAX

VALRHONA MANJARI CHOCOLATE MOUSSE SHOT

Crafted with 64% valrhona manjari chocolate, this petite shot offers deep cocoa richness with raspberry, citrus peel and chocolate pearls.

\$8 | PER PAX



ADD-ON

TROPICAL FRUIT PLATTER

TROPICAL FRUIT PLATTER

Add a refreshing touch to complete your dining experience.

10 PAX	\$95
20 PAX	\$190
30 PAX	\$285
40 PAX	\$380
50 PAX	\$475



**Platters might be served on more than 1 board.
Ingredients may be replaced depending on availability.

Fruit
Platter



LIVE STATION SERVICE

YULE GLAZED HAM LIVE CARVING STATION

Served with housemade cinnamon apple marmalade and condiments

\$13.90 | PER PAX

HOUSE-ROASTED HERB GARLIC TURKEY LIVE CARVING STATION

Served with cointreau cranberry marmalade housemade thyme béarnaise and seasonal roasted vegetables

\$18.90 | PER PAX

52° SOUS VIDE RIBEYE LIVE CARVING STATION

Featuring the finest cuts of beef, sourced from the lush, pristine pastures of the Argentinean Pampas. Served with homemade thyme béarnaise sauce and seasonal roasted vegetables

\$24.90 | PER PAX

Live Station Service Details:

+\$140/chef/hour/station (minimum 2 hours)

**Minimum 50 pax required*

**Prices include complete live station setup*

Live
Station



BEVERAGES

Hot Local Coffee (dispenser) **\$4.00/pax**

Hot Local Tea (dispenser) **\$4.00/pax**

Minimum 20 pax per dispenser
Increment of 5 pax
comes with paper cups, creamer and sugar

Fruit-Infused Water **\$2.50/pax**

Minimum 20 pax per dispenser
Increment of 10 pax
comes with paper cups

Yuzu Burst Cordial **\$3.50/pax**

Minimum 20 pax per dispenser
Increment of 10 pax
comes with paper cups

Grapefruit Pomelo Cordial **\$3.50/pax**

Minimum 20 pax per dispenser
Increment of 10 pax
comes with paper cups

Canned Drinks (330ml) **\$2.00/can**

Flavours: Coke, Sprite, Ayataka Green Tea

Evian Natural Mineral Water (330ml) **\$3.50/btl**

Made from recycled plastic

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

glass bottled

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

glass bottled

Heineken Beer (330ml) **\$6.00/btl**

glass bottled

Moët & Chandon Champagne Impérial (750ml) **\$80/btl**

Bottega Prosecco Brut Gold NV (750ml) **\$70/btl**

Casa Silva Cabernet Sauvignon, 2021 (Red) **\$38/btl**

Casa Silva Chardonnay, 2022 (White) **\$38/btl**

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



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

Butler-passed canapés available, contact us for more information.

*Late night surcharge:

+\$50/hour/staff if service ends after 10.30pm

Glassware & Tableware

Plate, spoon, fork and knife tableware set

\$10/set

Cup, saucer and teaspoon set

\$4.50/set

Dessert plate and teaspoon 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

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>
Sustainable set-up with faux flower arrangements or Signature rustic table styling with fresh seasonal tropical floral arrangements or White/ black risers thematic setup with fresh seasonal tropical floral arrangements or Christmas themed setup	\$60	\$100	\$140	\$180
	\$130	\$180	\$240	\$300
	\$190	\$230	\$290	\$350
	\$210	\$300	\$400	\$540

For grazing table (20pax) add-on: +\$120 for table styling service.

For fruit grazing table (50pax) add-on: +\$150 for table styling service.

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.

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

Service surcharge

For venues without direct lift access, stair fee per flight: \$30

For yacht catering set-ups on yachts : \$120

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

TERMS & CONDITIONS

ORDER CONFIRMATION

Orders must be confirmed at least 4 working days prior to your event date, and is subject to availability. To confirm your order, please reply via email or sign the quotation before the validity date stated, with full payment made prior to the event date. Terms and Conditions are subject to change without prior notice. By order confirmation you agree to the Terms and Conditions listed.

CANCELLATION & POSTPONEMENT CHARGES

Please refer to the fee table below for details on our cancellation and postponement charges. The cut-off time for a working day is 5:00 PM. Requests received after 5:00 PM will be considered as submitted the next working day. Kindly email hello@theplatteringco.com at least 5 working days before the event date.

Notice Period Before Event Date	Cancellation Fee (calculated from the invoice amount)	Postponement Fee (calculated from the invoice amount)	Admin Fee
≥ 5 working days	25%	5%	\$50
2-4 working days	50%	30%	\$50
2 working days	90%	Not permitted	\$50
< 1 working day	100%	Not permitted	\$50

FESTIVE SEASON POLICY

Orders scheduled for delivery within 7 days before or after Christmas (25 Dec 2025) or CNY (17 Feb 2026) are not eligible for cancellation or postponement once confirmed.

PAYMENT

Payment is due upon order confirmation. Prices are subject to 9% GST for orders placed from 1 Jan 2024.

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.

*Kindly note that all items are subject to availability and prices listed are before GST.

* Photos are for illustration purposes and may not reflect the actual presentation and packaging of the delivered product.

*The Plattering Co. reserves the right to replace ingredients should there be supply shortages which may arise due to unforeseen circumstances.

FREQUENTLY ASKED QUESTIONS

How do i place an order?

Visit theplatteringco.com to view our menu and to place orders.

All prices reflected are in Singapore dollars and exclude 9% 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 +65-8339-9941 (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?

A four working day lead time is required 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 +65-8339-9941 .

What are your delivery fees?

Please refer to Terms and Conditions for delivery fees and surcharges.

What is your cancellation or postponement policy?

All cancellations and postponements are chargeable.

Please refer to the table under Terms and Conditions for detailed cancellation and postponement charges.

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.

THE PLATTERING CO.[®]

ARTISANAL, HANDCRAFTED PLATTERS



hello@theplatteringco.com • +65 8339-9941 • theplatteringco.com