

# 2025

## BUFFET CATERING

CHINESE NEW YEAR COLLECTION



THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS

V2.1.26



1

## ORDER UP SOME DELICIOUSNESS

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



2

## PAYMENT

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



3

## CONFIRMATION

Receive an email confirmation after you placed your order.



4

## 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.

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# GRAND PROSPERITY FEAST



Our most lavish CNY buffet, curated for grand celebrations and meaningful reunions, showcasing salmon and prawns as the highlights for seafood enthusiasts.

**\$109 /PAX**

**MIN. 20 PAX | 14-COURSE**

**SUPER  
EARLY BIRD**  
12 Jan - 19 Jan

**15 %  
OFF**

**EARLY  
BIRD**  
20 Jan - 2 Feb

**9 %  
OFF**



## CNY MUST-HAVES

- Grand Reunion Pen Cai  
(comes with complimentary Red Ceramic Claypot)
- Rainbow Prosperity Fruit Yu Sheng  
(Choice of Smoked Salmon, Vegetarian Salmon OR +\$2/pax for 10 Head Abalone)

## DIY PLATTER

- Szechuan Pulled Pork with Golden Lotus Buns DIY Set (Mildly Spicy)

## STARTER

- Tangerine Citrus Jicama Crisp

## MAINS

- Fortune Kumquat Soy-Glazed Salmon with Housemade Cilantro Cream Dip
- Golden King Tiger Prawns with Truffle Black Garlic Cream

## SIDES

- Festive Smoky Gourmet Platter  
(Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage and Prosperity Bak Kwa)
- Fragrant Wok-Fried Tau Kwa with Leek in Superior Soy
- Brown Butter Herb Roast Vegetable Medley
- Spiced Corn Riblets

## CARB

- Eight-Treasure Steamed Jasmine Rice

## DESSERT

- Osmanthus Blossom Jelly Cup
- Valrhona Manjari Chocolate Mousse Shot
- Mini Ondeh Ondeh Cake Slices

# DOUBLE FORTUNE INDULGENCE



A refined CNY buffet showcasing the best of land and sea, offering a harmonious balance of indulgence and variety.

**\$89 /PAX**

**MIN. 20 PAX | 11-COURSE**

**SUPER  
EARLY BIRD  
12 Jan - 19 Jan**

**15 %  
OFF**

**EARLY  
BIRD  
20 Jan- 2 Feb**

**9 %  
OFF**



## CNY MUST-HAVE

- Grand Reunion Pen Cai  
(comes with complimentary Red Ceramic Claypot)

## DIY PLATTER

- Szechuan Pulled Pork with Golden Lotus Buns DIY Set (*Mildly Spicy*)

## STARTER

- Tangerine Citrus Jicama Crisp

## MAINS

- Golden King Tiger Prawns with Truffle Black Garlic Cream
- Crispy Crackling Pork with Spring Onion Ginger Dip **OR**
- Celestial Fragrant Cumin Pork Ribs with Housemade Fermented Beancurd Ranch Dip

## SIDES

- Festive Smoky Gourmet Platter  
(*Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage and Prosperity Bak Kwa*)
- Fragrant Wok-Fried Tau Kwa with Leek in Superior Soy
- Brown Butter Herb Roast Vegetable Medley

## CARB

- Eight-Treasure Steamed Jasmine Rice

## DESSERT

- Osmanthus Blossom Jelly Cup
- Valrhona Manjari Chocolate Mousse Shot

# OVEN ROASTED HOISIN RIBEYE FEAST

A thoughtfully curated CNY buffet celebrating indulgent beef cuts alongside time-honoured festive favourites.

**\$63 /PAX**

**MIN. 20 PAX | 9-COURSE**

**SUPER  
EARLY BIRD**  
12 Jan - 19 Jan

**15 %  
OFF**

**EARLY  
BIRD**  
20 Jan- 2 Feb

**9 %  
OFF**



## STARTER

- Tangerine Citrus Jicama Crisp

## MAIN

- Oven Roasted Hoisin Ribeye with Housemade Green Peppercorn Jus

## SIDES

- Festive Smoky Gourmet Platter (*Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage and Prosperity Bak Kwa*)
- Fragrant Wok-Fried Tau Kwa with Leek in Superior Soy
- Spiced Corn Riblets
- Brown Butter Herb Roast Vegetable Medley

## CARB

- Eight-Treasure Steamed Jasmine Rice

## DESSERTS

- Osmanthus Blossom Jelly Cup
- Valrhona Manjari Chocolate Mousse Shot

# GOLDEN KING TIGER PRAWNS FEAST

A thoughtfully curated CNY buffet featuring butterflied, easy-peel king prawns alongside time-honoured festive favourites

**\$59 /PAX**

**MIN. 20 PAX | 9-COURSE**

**SUPER  
EARLY BIRD  
12 Jan - 19 Jan**

**15 %  
OFF**

**EARLY  
BIRD  
20 Jan- 2 Feb**

**9 %  
OFF**

## STARTER

- Tangerine Citrus Jicama Crisp

## MAIN

- Golden King Tiger Prawns with Truffle Black Garlic Cream

## SIDES

- Festive Smoky Gourmet Platter  
(*Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage and Prosperity Bak Kwa*)
- Fragrant Wok-Fried Tau Kwa with Leek in Superior Soy
- Spiced Corn Riblets
- Brown Butter Herb Roast Vegetable Medley

## CARB

- Eight-Treasure Steamed Jasmine Rice

## DESSERTS

- Osmanthus Blossom Jelly Cup
- Valrhona Manjari Chocolate Mousse Shot



# CELESTIAL FRAGRANT CUMIN PORK RIBS FEAST

A thoughtfully curated CNY buffet featuring boldly flavoured pork ribs alongside time-honoured festive favourites.

**\$49 /PAX**

MIN. 20 PAX | 9-COURSE

SUPER  
EARLY BIRD  
12 Jan - 19 Jan

**15 %**  
OFF

EARLY  
BIRD  
20 Jan- 2 Feb

**9 %**  
OFF



## STARTER

- Tangerine Citrus Jicama Crisp

## MAIN

- Celestial Fragrant Cumin Pork Ribs with Housemade Fermented Beancurd Ranch Dip

## SIDES

- Festive Smoky Gourmet Platter (*Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage and Prosperity Bak Kwa*)
- Fragrant Wok-Fried Tau Kwa with Leek in Superior Soy
- Spiced Corn Riblets
- Brown Butter Herb Roast Vegetable Medley

## CARB

- Eight-Treasure Steamed Jasmine Rice

## DESSERTS

- Osmanthus Blossom Jelly Cup
- Valrhona Manjari Chocolate Mousse Shot

# CRISPY CRACKLING PORK FEAST

A thoughtfully curated CNY buffet featuring crackling porchetta alongside time-honoured festive favourites.

**\$49 /PAX**

**MIN. 20 PAX | 9-COURSE**

**SUPER  
EARLY BIRD**  
12 Jan - 19 Jan

**15 %  
OFF**

**EARLY  
BIRD**  
20 Jan- 2 Feb

**9 %  
OFF**



## STARTER

- Tangerine Citrus Jicama Crisp

## MAIN

- Crispy Crackling Pork with Housemade Spring Onion Ginger Dip

## SIDES

- Festive Smoky Gourmet Platter (*Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage and Prosperity Bak Kwa*)
- Fragrant Wok-Fried Tau Kwa with Leek in Superior Soy
- Spiced Corn Riblets
- Brown Butter Herb Roast Vegetable Medley

## CARB

- Eight-Treasure Steamed Jasmine Rice

## DESSERTS

- Osmanthus Blossom Jelly Cup
- Valrhona Manjari Chocolate Mousse Shot

# FORTUNE KUMQUAT SOY-GLAZED SALMON FEAST

A thoughtfully curated CNY buffet featuring whole salmon fillet alongside time-honoured festive favourites.

**\$49 /PAX**

MIN. 20 PAX | 9-COURSE

**SUPER  
EARLY BIRD**  
12 Jan - 19 Jan

**15 %  
OFF**

**EARLY  
BIRD**  
20 Jan- 2 Feb

**9 %  
OFF**

## STARTER

- Tangerine Citrus Jicama Crisp

## MAIN

- Fortune Kumquat Soy-Glazed Salmon with Housemade Cilantro Cream Dip

## SIDES

- Festive Smoky Gourmet Platter  
(*Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage and Prosperity Bak Kwa*)
- Fragrant Wok-Fried Tau Kwa with Leek in Superior Soy
- Spiced Corn Riblets
- Brown Butter Herb Roast Vegetable Medley

## CARB

- Eight-Treasure Steamed Jasmine Rice

## DESSERTS

- Osmanthus Blossom Jelly Cup
- Valrhona Manjari Chocolate Mousse Shot



# HERBAL-INFUSED ROAST CHICKEN FEAST

A thoughtfully curated CNY buffet featuring boneless chicken thigh alongside time-honoured festive favourites.

**\$39 /PAX**

**MIN. 20 PAX | 9-COURSE**

**SUPER  
EARLY BIRD  
12 Jan - 19 Jan**

**15 %  
OFF**

**EARLY  
BIRD  
20 Jan- 2 Feb**

**9 %  
OFF**

## STARTER

- Tangerine Citrus Jicama Crisp

## MAIN

- Herbal-Infused Roast Chicken with Mushrooms & Chestnuts

## SIDES

- Festive Smoky Gourmet Platter (*Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage and Prosperity Bak Kwa*)
- Fragrant Wok-Fried Tau Kwa with Leek in Superior Soy
- Spiced Corn Riblets
- Brown Butter Herb Roast Vegetable Medley

## CARB

- Eight-Treasure Steamed Jasmine Rice

## DESSERTS

- Osmanthus Blossom Jelly Cup
- Valrhona Manjari Chocolate Mousse Shot



# CNY MUST-HAVE

## ADD-ON

### COMPLIMENTARY

*Red Ceramic Claypot  
(Worth \$48)*



### RAINBOW PROSPERITY FRUIT YU SHENG

Mandarin Oranges, Carrot, Radish, Pineapple, Pear, Pomelo, Green Apple, Passion Fruit, Strawberries, Crushed Peanuts, Toasted Sesame Seeds, Golden Pillow Crackers, and House-Made Yu Sheng Sauce.

**\$98** | SERVES 8-10 PAX

*Smoked Salmon OR Vegetarian Salmon  
+\$20 for 10 Head Abalone*



### GRAND REUNION PEN CAI

Superior Abalone, Whole Sea Cucumber, Japanese Fresh Scallops, Fresh Sea Prawns, Fish Maw, Sun-Dried Japanese Scallops, Flower Shiitake Mushrooms, and Whole Spring Chicken

**\$288** | SERVES 6-8 PAX



### SZECHUAN PULLED PORK WITH GOLDEN LOTUS BUNS DIY SET

*(Mildly Spicy)*

Szechuan-spiced Pulled Pork Collar, Fluffy Golden Lotus Leaf Buns, Shredded Cucumber, Carrot

**\$12** | PER PAX

# ⊗ CNY SIDES ⊗

## ADD-ON

**NEW**

### **FESTIVE SMOKY GOURMET PLATTER**

Chicken Chipolata, Spicy Chorizo, Caramelised Taiwanese Chicken Sausage, Prosperity Bak Kwa



**\$148 | SERVES 10 PAX**

**EXCLUSIVE FOR CATERING ONLY**

### **SPLENDID CHILLI CRAB GOLDEN CUPS DIY SET**

Crispy Shells, Chilli Crab Sauce, Chilli Crab, Garnishes



**\$12 | PER PAX**



### **IMPERIAL XO AGLIO OLO FUSILLI**

Fusilli, Garlic, Oil, XO Sauce, Red Chilli

**\$60 | SERVES 10 PAX**



### **EIGHT-TREASURE STEAMED JASMINE RICE**

Chestnut, Red Dates, Gingko Nuts, Dried Shrimps, Mushroom, Chicken Wax Sausage, Edamame, Dried Scallops

**\$80 | SERVES 10 PAX**



### **TANGERINE CITRUS JICAMA CRISP**

Jicama, Honey, Orange Juice

**\$40 | SERVES 10 PAX**



### **FRAGRANT WOK-FRIED TAU KWA WITH LEEK IN SUPERIOR SOY**

Tau Kwa, Pumpkin, Superior Stock, Leek, Garlic

**\$60 | SERVES 10 PAX**



### **BROWN BUTTER HERB ROAST VEGETABLE MEDLEY**

Roasted Broccolini, Sweet Potato, Candied Carrot, Cherry Tomato, Baby Potatoes

**\$60 | SERVES 10 PAX**



### **SPICED CORN RIBLETS**

Corns, Cumin, Chilli Powder, Sesame Seeds, Sichuan Peppercorn

**\$60 | SERVES 10 PAX**

✿ CNY MEAT PLATTERS ✿  
ADD-ON



**CRISPY CRACKLING PORK WITH  
SPRING ONION GINGER DIP  
PLATTER**

Served With Spring Onion Ginger Dip

**\$17 | PER PAX**



**OVEN ROASTED HOISIN RIBEYE  
WITH GREEN PEPPERCORN JUS  
PLATTER**

Served With Housemade Green Peppercorn Jus

**\$320 | APPROX 2KG**



**CELESTIAL FRAGRANT CUMIN  
PORK RIBS PLATTER**

Served With Housemade Fermented Beancurd Ranch Dip

**\$17 | PER PAX**

\*Min. 20 pax, Increment in 10.  
\*Served on board.

✿ CNY MEAT PLATTERS ✿  
ADD-ON



**GOLDEN TIGER PRAWNS  
WITH TRUFFLE BLACK  
GARLIC CREAM PLATTER**

Served With Housemade Cilantro Lime Vinaigrette

**\$229 | SERVES 8 PAX**

**FORTUNE KUMQUAT SOY-GLAZED  
SALMON WITH HOUSEMADE  
CILANTRO CREAM DIP PLATTER**

Served With Housemade Cilantro Cream Dip

**\$17 | PER PAX**



**HERBAL-INFUSED ROAST  
CHICKEN WITH MUSHROOMS  
& CHESTNUTS PLATTER**

Served With Housemade Herbal-Infused Dip

**\$9 | PER PAX**



\*Min. 20 pax, Increment in 10.  
\*Served on board.



# CNY DESSERT



## OSMANTHUS BLOSSOM JELLY CUP

Jelly gently infused with fragrant osmanthus flowers and lightly sweetened for a delicate floral finish.

**\$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**



## BUTTERY RICH BAK KWA MINI QUICHE

Dainty, handcrafted buttery mini quiche filled with savoury egg custard and fragrant bak kwa.

**\$8 | PER PAX**



# ✿ SIGNATURE CHEESE PLATTER ✿

## GOURMET CHEESE & DELI CUT PLATTER

### Artisanal Cheeses

4 kinds of cheeses

### Deli-Cut

1 kind of deli-cut (pork)

\*non-pork options available

### Condiments

Gourmet crackers, housemade dips, fresh fruit, dried fruit, nuts

**10 pax Platter: \$300**

**20 pax Platter: \$600**

**30 pax Platter: \$900**

**40 pax Platter: \$1200**

**50 pax Platter: \$1500**



## GOURMET CHEESE & FRUIT PLATTER

### Artisanal Cheeses

4 kinds of cheeses

### Condiments

Gourmet crackers, housemade dips, fresh fruit, dried fruit, nuts

**10 pax Platter: \$280**

**20 pax Platter: \$560**

**30 pax Platter: \$840**

**40 pax Platter: \$1120**

**50 pax Platter: \$1400**



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



## TROPICAL FRUIT PLATTER

Add a refreshing touch to complete your dining experience.

**10 PAX PLATTER: \$95**

**20 PAX PLATTER: \$190**

**30 PAX PLATTER: \$285**

**40 PAX PLATTER: \$380**

**50 PAX PLATTER: \$475**



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

# \$100 OFF GRAZING TABLE

with any lunch/dinner buffet set menu order



## CHEESE GRAZING TABLE

**Serves 20 pax | \$820 (U.P. \$920)**

4 Artisanal Festive Cheeses , 2 Deli Cuts , Rustic Loaves, Crudités & Housemade Dips, Olives & Gherkins, Gourmet Crackers, Fresh Fruit, Dried fruit & Nuts

A showstopping  
centrepiece  
for any event.



## FRUIT GRAZING TABLE

**Serves 50 pax | \$1000 (U.P. \$1100)**

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

\*Price excludes styling fee for grazing table.  
Refer to Terms & Conditions for more information.

# BEVERAGES



<b>Hot Local Coffee (dispenser)</b>	<b>\$4.00/pax</b>
<b>Hot Local Tea (dispenser)</b>	<b>\$4.00/pax</b>
Minimum 20 pax per dispenser Increment of 5 pax comes with paper cups, creamer and sugar	
<b>Fruit-Infused Water</b>	<b>\$2.50/pax</b>
Minimum 20 pax per dispenser Increment of 10 pax comes with paper cups	
<b>Yuzu Burst Cordial</b>	<b>\$3.50/pax</b>
Minimum 20 pax per dispenser Increment of 10 pax comes with paper cups	
<b>Grapefruit Pomelo Cordial</b>	<b>\$3.50/pax</b>
Minimum 20 pax per dispenser Increment of 10 pax comes with paper cups	
<b>Canned Drinks (330ml)</b>	<b>\$2.00/can</b>
Flavours: Coke, Sprite, Ayataka Green Tea	
<b>Evian Natural Mineral Water (330ml)</b>	<b>\$3.50/btl</b>
Made from recycled plastic	
<b>Sunraysia Juice (250ml)</b>	<b>\$5.80/btl</b>
glass bottled	
<b>Remedy Organic Kombucha (330ml)</b>	<b>\$7.50/btl</b>
glass bottled	
<b>Heineken Beer (330ml)</b>	<b>\$6.00/btl</b>
glass bottled	
<b>Moët &amp; Chandon Champagne Impérial (750ml)</b>	<b>\$80/btl</b>
<b>Bottega Prosecco Brut Gold NV (750ml)</b>	<b>\$70/btl</b>
<b>Casa Silva Cabernet Sauvignon, 2021 (Red)</b>	<b>\$38/btl</b>
<b>Casa Silva Chardonnay, 2022 (White)</b>	<b>\$38/btl</b>

*\*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**

+

• <b>Table Styling Service for Buffet Catering</b>	<b>20-40 pax</b>	<b>41-60 pax</b>	<b>61-80 pax</b>	<b>81-100 pax</b>
Sustainable set-up with faux flower arrangements	\$60	\$100	\$140	\$180
or				
Signature rustic table styling with fresh seasonal tropical floral arrangements	\$130	\$180	\$240	\$300
or				
White/ black risers thematic setup with fresh seasonal tropical floral arrangements	\$190	\$230	\$290	\$350
or				
CNY themed setup	\$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](mailto: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, 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

# 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](mailto: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 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](http://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](mailto: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](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 +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](mailto:hello@theplatteringco.com) with your corporate event details for a quotation.

# THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS



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