

2025

BUFFET CATERING

CHINESE NEW YEAR COLLECTION



15% OFF
**SUPER
EARLY BIRD**
12 Jan - 19 Jan
*Total Cart On Sitewide Orders

9% OFF
**EARLY
BIRD**
20 Jan - 2 Feb
*Total Cart On Sitewide Orders

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.

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





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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

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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

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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

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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

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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

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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

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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

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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

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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)



EXCLUSIVE

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

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



EXCLUSIVE



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 OLIO 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



OVEN ROASTED HOISIN RIBEYE WITH GREEN PEPPERCORN JUS PLATTER

Served With Housemade Green
Peppercorn Jus

\$320 | APPROX 2KG

CRISPY CRACKLING PORK WITH SPRING ONION GINGER DIP PLATTER

Served With Spring Onion Ginger Dip

\$17 | PER PAX



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

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	\$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.

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 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



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