A FEAST THAT FILLS THE *Heart*

BUFFET CATERING COLLECTION

15% OFF
SUPER EARLY BIRD
12 Oct - 23 Oct
**Total Cart On Sitewide Orders*

9% OFF
EARLY BIRD
24 Oct - 02 Nov
**Total Cart On Sitewide Orders*

THE PLATTERING CO.®
ARTISANAL, HANDCRAFTED PLATTERS

V5.10.26

AN OCCASION TO GATHER

Some occasions call for abundance. Others, simply for good food and familiar company. This season, the table becomes a place to pause, to share, and to stay a little longer. Our Christmas collection is composed with this in mind: thoughtfully crafted dishes, festive flavours, and little details that make every gathering special.

THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS

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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 flavour profile. Its creamy texture is enhanced by delicate protein crystals, delivering a luxurious mouthfeel.

WENSLEYDALE WITH CRANBERRY

Savour the exquisite combination of classic Yorkshire Wensleydale cheese from England, renowned for its creamy, crumbly texture and rich flavour. Expertly blended with the delicate, fruity sweetness of pure cranberries, this artisanal cheese creates a harmonious balance that tantalises 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 flavour of the Brie harmonises beautifully with the intense, earthy notes of truffles, resulting in a refined and perfectly balanced fusion that elevates any culinary experience.

1

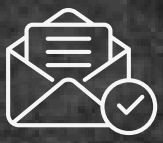
ORDER UP SOME DELICIOUSNESS

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 place 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.

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SUPER EARLY BIRD
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THE MAJESTIC CHRISTMAS TABLE

EXCLUSIVE

$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 Baby Back Ribs
with Housemade Bourbon Dip

Black Garlic Soy Butter Salmon
with Housemade Garlic Soy Beurre Blanc 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

Baby Spinach & Sun-Dried Tomato Pasta

DESSERTS

Classic Tiramisu Cup

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries

SURF & TURF CHRISTMAS INDULGENCE

RECOMMENDED

$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

36-Hour Slow-Braised & Charred Beef Short Rib
with Housemade Thyme Béarnaise Dip & Chimichurri

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

Baby Spinach & Sun-Dried 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

Baby Spinach & Sun-Dried Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot
Mini Fudgy Brownies with Seasonal Berries

36-HOUR SLOW-BRAISED & CHARRED BEEF SHORT RIB SET

$63.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

36-Hour Slow-Braised & Charred Beef Short Rib
with Housemade Thyme Béarnaise Dip & Chimichurri

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

Baby Spinach & Sun-Dried Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries

24-HOUR SLOW-BRAISED RUBY PORT & PRUNE BEEF CHEEK DECADENCE

$63.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

24-Hour Slow-Braised Beef Cheek
with Ruby Port Demi-Glace

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

Baby Spinach & Sun-Dried 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

Baby Spinach & Sun-Dried Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries

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

Baby Spinach & Sun-Dried Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries

FALL-OFF-THE-BONE BOURBON-GLAZED BABY BACK RIBS GRANDEUR

$49.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

Fall-Off-the-Bone Bourbon-Glazed Baby Back Ribs
with Housemade Bourbon 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

Baby Spinach & Sun-Dried Tomato Pasta

DESSERTS

Valrhona Manjari Chocolate Mousse Shot

Mini Fudgy Brownies with Seasonal Berries

BLACK GARLIC SOY BUTTER SALMON BONANZA

$49.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER
Cranberry & Pineapple Slaw

MAINS
Black Garlic Soy Butter Salmon
with Housemade Garlic Soy Beurre Blanc 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
Baby Spinach & Sun-Dried Tomato Pasta

DESSERTS
Valrhona Manjari Chocolate Mousse Shot
Mini Fudgy Brownies with Seasonal Berries

TUSCAN SUN-DRIED TOMATO CHICKEN EXTRAVAGANZA

$39.00/PAX

MIN. 20 PAX | 9-COURSE

STARTER

Cranberry & Pineapple Slaw

MAINS

Tuscan Sun-Dried Tomato Chicken
with Housemade Chimichurri 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

Baby Spinach & Sun-Dried Tomato Pasta

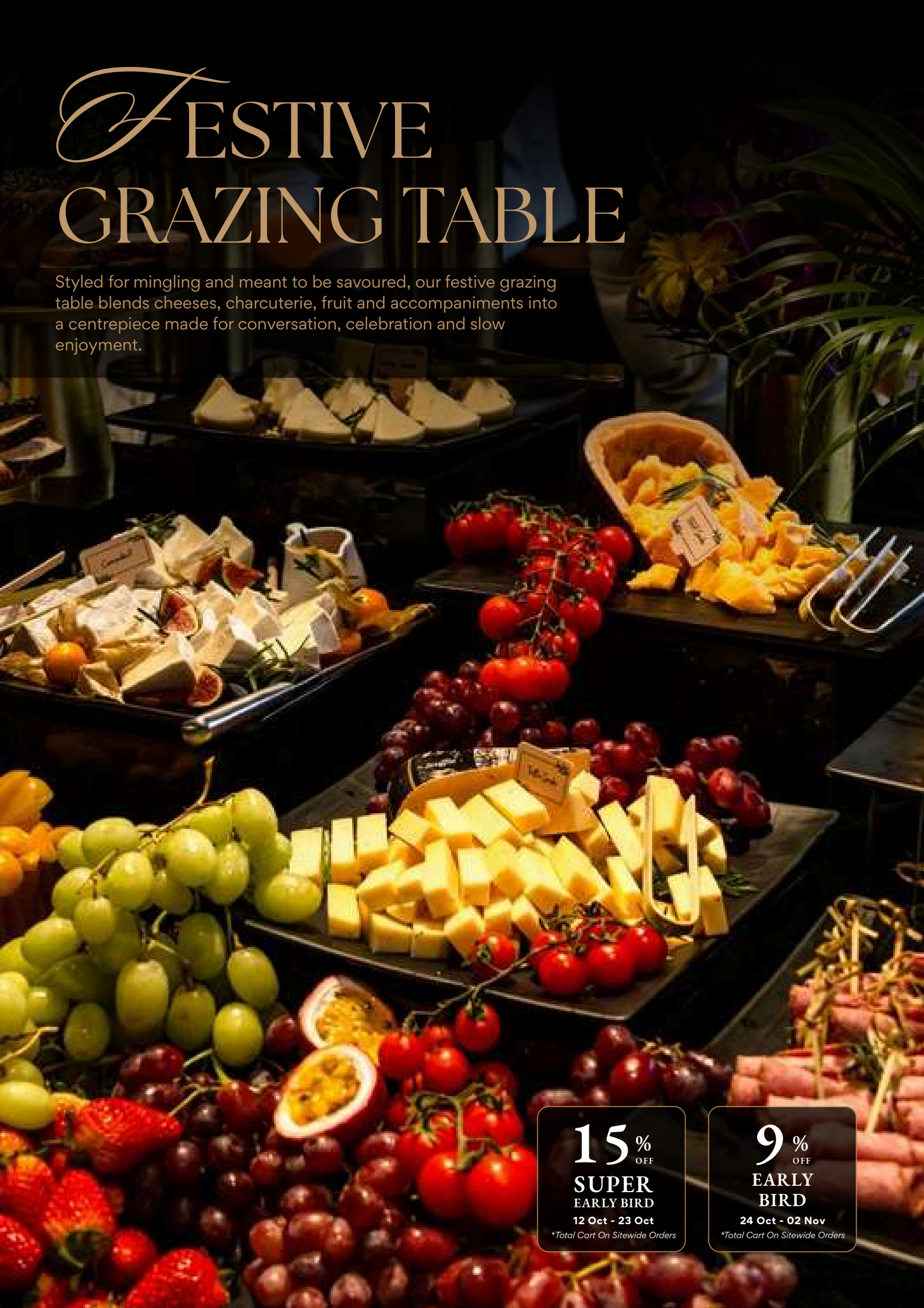
DESSERTS

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.



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$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, Applewood Smoked Cheddar, 18-Month Aged Comté

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:
Housemade Beetroot Hummus, Basil Pesto Sauce, Cream Cheese with Lemon & Dill

Holiday grazing table styling is charged separately. Refer to page 37 for more details.

FRUIT GRAZING TABLE

(50 PAX)

A refreshing centrepiece for any event.

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

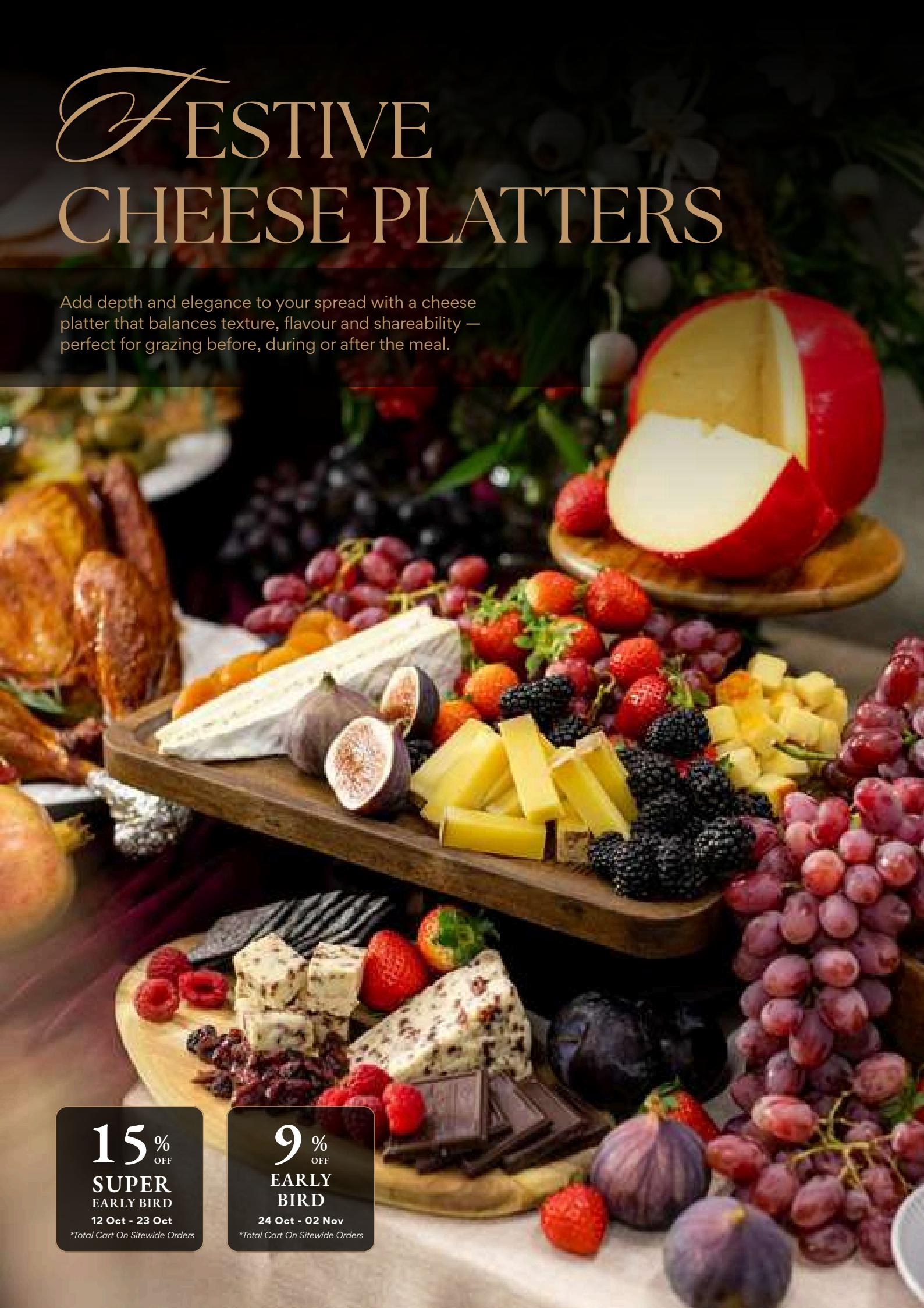
INCLUSIVE OF:

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

Holiday grazing table styling is charged separately. Refer to page 37 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.



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ADD-ON

FESTIVE CHEESE PLATTERS

4 ARTISANAL SEASONAL CHEESES:
Wensleydale with Cranberry, Brie with Truffles, Applewood Smoked Cheddar, 18-Month Aged Comté

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 SIDES & SPREADS

For a holiday table beyond the ordinary, our beautifully crafted sides let you build a Christmas spread that feels polished yet personal.

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ADD-ON

CHRISTMAS MUST-HAVES

BEST SELLER

HOUSE-ROASTED HERB GARLIC TURKEY

whole roasted turkey (approx. 3.5–3.8kg, uncooked weight), herb garlic butter, Cointreau cranberry marmalade, housemade thyme Béarnaise dip

$289 | SERVES 10 PAX

GAMMON HAM

YULE GLAZED HAM

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

$179 | 3KG

HERB & SUN-DRIED TOMATO FOCACCIA

focaccia, sun-dried tomato, black olives, herbs, olive oil

$39 | SERVES 4-6 PAX

**Elegantly packed in premium disposable boxes.*

ADD-ON

CHRISTMAS MUST-HAVES

HOMESTYLE ROAST CHICKEN

whole chicken (approx. 1.4kg, uncooked weight), carrot, cherry tomatoes, corn, potato, purple sweet potato, red onion

$98 | SERVES 4-5 PAX

MIDNIGHT TROPICS CHOCOLATE LOG CAKE

Milk chocolate mousse with banana, passion fruit, soft banana sponge and a crunchy caramelised chocolate base.

$89 | ~1KG

**Elegantly packed in premium disposable boxes.*

ADD-ON FESTIVE SIDES

ULTIMATE SAUSAGE PLATTER

A hearty assortment of chicken snail sausage, smoky spicy chorizo and chicken chipolata, served with sauerkraut

$148 | SERVES 10 PAX

ROASTED BRUSSELS SPROUTS

brussels sprouts, burnt butter herb glaze, chopped turkey bacon bits

$50 | SERVES 10 PAX

ROASTED BROCCOLINI

broccolini, burnt butter herb glaze

$50 | SERVES 10 PAX

BABY SPINACH & SUN-DRIED TOMATO PASTA

rigatoni, sun-dried tomato pesto, cream, parmesan cheese, sun-dried tomatoes, baby spinach, cherry tomatoes

$60 | SERVES 10 PAX

HOLIDAY GRILLED PORTOBELLO MUSHROOM

portobello mushrooms, herb butter

$45 | SERVES 10 PAX

MEDITERRANEAN HARVEST SALAD

baby spinach, roasted pumpkin, black olives, roasted capsicum, cherry tomatoes, cucumber, red onion, honey herb dressing

$40 | SERVES 10 PAX

**Elegantly packed in premium disposable boxes.*

ADD-ON FESTIVE SIDES

SPICE-DUSTED CORN RIBLETS

corn, smoked paprika, herbs

$60 | SERVES 10 PAX

MAC & CHEESE BONBONS

mac & cheese (30 pcs), hickory mayo

$65 | SERVES 10 PAX

RUSTIC CHICKEN SHEPHERD'S PIE

minced chicken, tomato herb base, white onions, thyme, oregano, mozzarella cheese

$90 | SERVES 10 PAX

WHIMSICAL CHEESY POTATO GRATIN

russet potatoes, thyme, mozzarella cheese

$80 | SERVES 10 PAX

**Elegantly packed in premium disposable boxes.*

ADD-ON FESTIVE SIDES

CRANBERRY & PINEAPPLE SLAW

purple cabbage, white cabbage, carrot, pineapple, raisins, dried cranberries

$40 | SERVES 10 PAX

JOYFUL GRILLED CHICKEN CHIPOLATA

chicken chipolatas (20 pcs), sauerkraut

$40 | SERVES 10 PAX

ROASTED PUMPKIN & CRANBERRY RICE

roasted pumpkin, Japanese short-grain rice, dried cranberries

$80 | SERVES 10 PAX

BROWN BUTTER HERB ROAST VEGETABLES

carrot, cherry tomatoes, corn, potato, purple sweet potato, red onion, herb brown butter glaze

$60 | SERVES 10 PAX

**Elegantly packed in premium disposable boxes.*

Festive Meat Platters

A refined medley of premium meats, pristine seafood and roasted vegetables, crafted for hosts who value flavour, style and a fuss-free table.

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ADD-ON

FESTIVE MEAT PLATTERS

52° SOUS VIDE RIBEYE PLATTER WITH THYME BÉARNAISE

premium Angus ribeye (approx. 1.5kg, uncooked weight, uncarved), sauerkraut, Housemade thyme béarnaise dip

$320 | SERVES 10 PAX

36-HOUR SLOW BRAISED & CHARRED BEEF SHORT RIB

beef short ribs (approx. 1.8kg, uncooked weight), sauerkraut, Housemade thyme béarnaise, Housemade chimichurri

$320 | SERVES 10 PAX

TRUFFLE & BÉCHAMEL KING TIGER PRAWN

king tiger prawns (8 pcs), cheesy béchamel, truffle paste, carrot, cherry tomatoes, corn, potato, purple sweet potato, red onion, Housemade cilantro lime vinaigrette dip

$229 | PER PLATTER

**Served with Seasonal Roasted Vegetables*

BLACK GARLIC SOY BUTTER SALMON

whole salmon (approx. 1kg, uncooked weight), black garlic soy butter, Housemade garlic soy beurre blanc dip

$149 | SERVES 10 PAX

ADD-ON

FESTIVE MEAT PLATTERS

24-HOUR SLOW-BRAISED RUBY PORT & PRUNE BEEF CHEEK

beef cheek (approx. 2kg, uncooked weight), ruby port, prunes, sauerkraut, mashed potato, red wine demi-glace

$320 | SERVES 10 PAX

CRISP HERB & SPICE PORCHETTA

porchetta (approx. 1.2kg, uncooked weight), herbs, spices, sauerkraut, housemade Carolina vinegar BBQ sauce

$129 | SERVES 10 PAX

FALL-OFF-THE-BONE BOURBON-GLAZED BABY BACK RIBS

pork baby back ribs (approx. 1.5kg, uncooked weight), bourbon glaze, sauerkraut, housemade bourbon dip

$129 | SERVES 10 PAX

TUSCAN SUN-DRIED TOMATO CHICKEN

chicken thigh, sun-dried tomato, herbs, parmesan, housemade chimichurri dip

$90 | SERVES 10 PAX

FESTIVE DESSERT

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

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FESTIVE DESSERT

MIDNIGHT TROPICS CHOCOLATE LOG CAKE

Milk chocolate mousse with banana, passion fruit, soft banana sponge and a crunchy caramelised chocolate base.

$89 | ~1 KG

CLASSIC TIRAMISU CUP

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

$8 | PER PAX

*Min. 20 pax | Increment of 5 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

*Min. 20 pax | Increment of 5 pax

ADD-ON

TROPICAL FRUIT PLATTERS

TROPICAL FRUIT PLATTERS

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 may be served on multiple boards.
*Ingredients may be replaced depending on availability.

LIVE STATIONS

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

$24.90 | 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 housemade 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*

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**

A S$0.10 deposit (not subject to GST) will be charged for each eligible canned drink under Singapore's Beverage Container Return Scheme (BCRS).

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

EQUIPMENT RENTAL & SERVICES

Table Rental with Tablecloth
$80/table for same-day event duration
Dimension: 182cm (l) x 74cm (w) x 74cm (h)

Tablecloth 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 10:30 PM

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.
- Tablecloth 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 Fee: $90**

+

- **Table Styling Service for Buffet Catering**

	20-40 pax	41-60 pax	61-80 pax	81-100 pax
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				
Christmas themed-setup (Yuletide Grandeur)	$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 I +$150

7-8am I +$120

8-9am I +$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: $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, Harbour Front, 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 are 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 confirming your order, 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
≤ 1 working day	100%	Not permitted	$50

FESTIVE SEASON POLICY

Orders scheduled for delivery within 7 days before or after Christmas (25 Dec 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 the 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