



HALF DAY SEMINAR PACKAGE

\$23.90+ /pax for minimum 30 pax
\$28.90+ / pax for minimum 20 pax
(Increment in multiples of 5 pax only)

DAY 1

BREAK

Egg Mayonnaise Wholemeal Finger Sandwiches
Steamed Deluxe Chicken Siew Mai with Prawn Topping served with Chili Sauce
Mini Vegetarian Mushroom Puff
Coffee & Tea

LUNCH

Singapore Flavored Fried Rice
Buttermilk Fried Fish Fillet
Char Grilled Vegetables Medley with Aromatics
Begedil - Spiced Potato Cakes with Sweet Sambal
Sizzling Hotplate Egg Tofu
Signature Pulut Hitam w Coconut by side
Absolut Punch





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DAY 2

BREAK

Lor Mai Kai (Steamed Glutinous Chicken Rice) with Chili Sauce served on side
Pan Fried Vegetables Gyoza with Vinegar Dip
Steamed Mini Wholemeal Mantou
Coffee & Tea

LUNCH

Bee Hoon Goreng Kampung
Classic Mongolian Boneless Chicken with Trio Peppers
Stir-Fried Baby Kai Lan with Garlic
Ebi Prawn w Ebiko Mayo Dip
Taiwanese Chai Poh Omelette
Signature Mango Pomelo with Sago Cream
Refreshing Lemon Tea





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DAY 3

BREAK

Dry Mee Siam with Condiments
Steamed Prawn Dumpling Chili Dip
Steamed Mini Chicken Barbeque Pau
Coffee & Tea

LUNCH

Hainanese Fragrant Chicken Rice
Signature Curry Chicken with Potatoes
Hongkong Oriental Kale with Dark Mushroom Glaze
Tod Mun Pla (Thai Fishcake)
Chinese Stir Fry Eggs with Flaked Crab Meat
Plato de Frutas Tropicales
Grapefruit Pomelo





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DAY 4

BREAK

Chicken Ham & Cheese Wholemeal Finger Sandwiches
Potato Cheese Croquette with Tartar Dip
Petite Madeleine
Coffee & Tea

LUNCH

Spaghetti Creamy Carbonara with Turkey Ham
Sautéed Fish Fillet in Lemon Butter Sauce
Sayur Lodeh (Seasonal Vegetables in Coconut Broth)
Roasted Bratwurst Chicken Sausages with Trio Peppers
Silky Steamed Egg with Mushroom
Chinese Almond Jelly
Peach Muscat





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DAY 5

BREAK

Tuna Mousse Wholemeal Finger Sandwiches
Bean Curd Prawn Roll
Mini Baked Chicken Puff
Coffee & Tea

Lunch

Chef's Ebiko Yakimeshi
Delizio Butter Chicken
Char Grilled Summer Vegetable
Steamed Chicken Gingko Boat
Braised Beancurd topped with Minced Chicken
Nata De Coco with Aloe Vera
Yuzu



Terms & Conditions

Timing & Surcharge:

- Earliest delivery time is at 8.00am with food ready by 9am for buffet (with setup)
 - | Early surcharge of \$50.00+ is chargeable for delivery before 8am
- Earliest delivery time is at 9.00am for drop-off (bento/ mini buffet)
 - | Early surcharge of \$50.00+ is chargeable for delivery before 9am
- Late surcharge of \$120.00+ is chargeable for eating time after 7pm
- Food best consumed within 2 hours upon ready time (buffet with setup)
 - | Collection will be 2 hours after consumption time
- Food best consumed within 1.5 hours upon food ready time (drop-off without setup)
- Delivery Charge (Regular Buffet): \$70.00+
- Delivery Charge (Drop Off): \$38.00+
- Delivery Charge (Seminar Package - Half Day): \$90.00+
- Delivery Charge (Seminar Package - Full Day): \$120.00+
- Additional \$10.00+ for C.B.D Area and Tuas
(Postal code starting with first 2 digits 01 – 08, 17 – 19, 22, 23, 63)
- No delivery to Jurong Island and Sentosa
- A surcharge of minimum \$80.00+ is applicable for delivery to venue without lift landing for set up
- Additional surcharge of \$80.00+ is applicable for extra buffet point for lesser than 80 pax
- Actual delivery time will vary +/- 30mins from stipulated delivery time
- Order must be confirmed at least 5 working days before delivery date and will be subjected to availability

Rental Services:

- Extra table (3ft x 3ft) with skirting - \$20.00+ each
- Stools - \$1.00 each (transportation of \$80+ applies for order more than 20pcs)
- Porcelain wares, silverware & glass ware - \$8.00 each (Minimum of 2 staff required for 30pax)
- Service Staff is at \$120+/ staff for 3 hours
- Chef is at \$150+/chef for 3 hours

Cancellation of Order:

- Cancellation of order must be made at least 5 working days before event date
- 50% of the total bill will be chargeable if cancellation of order is made 3 working days prior to event date
- 100% of the total bill will be chargeable if cancellation of order is made on the event date
- Working days & hours refer to Mon to Fri (except public holiday) 9am to 6pm
- Delizio Catering reserve the right to change any T&C without any prior notice Conditions

Prevailing Tax:

- All prices subjected to 9% GST

