

# JOLLY

## BUFFET MENU A

\$28.90 PER PERSON (\$31.50 WITH GST) / MINIMUM ORDER: 40 PAX / 11 ITEMS

### FESTIVE FAVOURITES

#### SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

### SALAD

#### BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

*Vegetarian*

### POULTRY

#### MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

### SEAFOOD

#### BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

#### SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

### VEGETABLE

#### ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

*Vegan*

#### CREAMY POTATOES AU GRATIN WITH DUO CHEESE

Potatoes baked in a rich cream sauce with garlic, thyme, and a blend of Parmesan and mozzarella cheeses.

### STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

**SPINACH PESTO FUSILLI WITH CAPSICUM**

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

**ARROZ AMARILLO (SPANISH YELLOW RICE)**

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

*Vegan*

### DESSERT

#### SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

#### FROSTY BERRY CITRUS SPLASH

A refreshing dessert made with a medley of berries, orange juice, and fruit punch, blended with honey and nata de coco, topped with fresh mint.

### BEVERAGE

#### JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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JOLLY GRAPEFRUIT  
& POMELO JUICE



MAPLE GLAZED CHICKEN WITH  
PURPLE SWEET POTATO



BAKED BREADCRUMB-CRUSTED  
SALMON WITH DILL



SLICED HONEY BAKED  
CHICKEN HAM

# HOLLY

## BUFFET MENU B

\$35.90 PER PERSON (\$39.13 WITH GST) / MINIMUM ORDER: 30 PAX / 12 ITEMS

### FESTIVE FAVOURITES

#### ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey, served with a rich chesnut stuffing and tangy cranberry sauce and a flavoursome jus for a festive touch.

#### SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

### SALAD

#### BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

*Vegetarian*

### POULTRY

#### TUSCAN ITALIAN CHICKEN STEW

Boneless chicken thighs simmered with sun-dried tomatoes, Italian herbs, and cream, finished with spinach and topped with Parmesan and fresh basil.

### SEAFOOD

#### BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

#### SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

### VEGETABLE

#### ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

*Vegan*

#### CREAMY POTATOES AU GRATIN WITH DUO CHEESE

Potatoes baked in a rich cream sauce with garlic, thyme, and a blend of Parmesan and mozzarella cheeses.

### STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

**SPINACH PESTO FUSILLI WITH CAPSICUM**

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

**ARROZ AMARILLO (SPANISH YELLOW RICE)**

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

*Vegan*

### DESSERT

#### CHOCOLATE PABANA LOGCAKE

Luxurious dark chocolate mousse layered with pabana compote—a blend of tropical fruits—wrapped in chocolate sponge.

*Vegan*

#### SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

### BEVERAGE

#### JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.





ROASTED TURKEY WITH CHESTNUT STUFFING

CHOCOLATE PABANA LOGCAKE



SLICED HONEY BAKED CHICKEN HAM



ROASTED VEGETABLES WITH AROMATIC HERBS

# MERRY **BUFFET MENU C**

\$42.90 PER PERSON ( \$46.76 WITH GST ) / MINIMUM ORDER: 25 PAX / 14 ITEMS

## FESTIVE FAVOURITES

### ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey, served with a rich chesnut stuffing and tangy cranberry sauce and a flavoursome jus for a festive touch.

### SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

## SALAD

### BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

*Vegetarian*

## POULTRY

### TUSCAN ITALIAN CHICKEN STEW

Boneless chicken thighs simmered with sun-dried tomatoes, Italian herbs, and cream, finished with spinach and topped with Parmesan and fresh basil.

## SEAFOOD

### BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

### SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

## MEAT

### STEWED BEEF BRISKET IN RICH HERB GRAVY

Tender beef brisket slow-cooked in a rich herb gravy with carrots, mushrooms, and peas for a hearty, warming dish.

## VEGETABLE

### ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

*Vegan*

### CREAMY POTATOES AU GRATIN WITH DUO CHEESE

Potatoes baked in a rich cream sauce with garlic, thyme, and a blend of Parmesan and mozzarella cheeses.

## STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

**SPINACH PESTO FUSILLI WITH CAPSICUM**

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

**ARROZ AMARILLO (SPANISH YELLOW RICE)**

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

*Vegan*

## DESSERT

### CHOCOLATE PABANA LOGCAKE

Luxurious dark chocolate mousse layered with pabana compote—a blend of tropical fruits—wrapped in chocolate sponge.

*Vegan*

### SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

### LEMON KISSED MERINGUE TART

Delicate tart filled with zesty lemon curd, topped with light, fluffy meringue, perfectly baked for a sweet and tangy finish.

## BEVERAGE

### JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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ROASTED TURKEY WITH  
CHESTNUT STUFFING



BLOOD ORANGE GARDEN SALAD  
WITH HONEY DRESSING



SLICED HONEY BAKED  
CHICKEN HAM



TUSCAN ITALIAN CHICKEN STEW

# FROSTY

## BUFFET MENU D

\$48.90 PER PERSON ( \$53.30 WITH GST ) / MINIMUM ORDER: 20 PAX / 16 ITEMS

### FESTIVE FAVOURITES

#### ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey stuffed with a rich chestnut filling, served with a tangy cranberry sauce and a flavoursome jus for a festive touch.

#### SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

### SALAD

#### BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

*Vegetarian*

### POULTRY

#### MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

### SEAFOOD

#### BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

#### SIGNATURE SPANISH GARLIC PRAWNS

Plump prawns sautéed with garlic and spices & olive oil.

### MEAT

#### STEWED BEEF BRISKET IN RICH HERB GRAVY

Tender beef brisket slow-cooked in a rich herb gravy with carrots, mushrooms, and peas for a hearty, warming dish.

### MEATLESS

#### ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

*Vegan*

#### MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.

*Vegetarian*

### SAVOURY SIDES

#### TRUFFLED MUSHROOM VOL-AU-VENT

Buttery vol-au-vent filled with a savoury truffled mushroom ragout, garnished with fresh chives.

#### TEMPURA LAVA SHRIMP BOMB

Crispy tempura-coated shrimp balls with a crunchy exterior and succulent shrimp interior.

#### BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

### STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

**SPINACH PESTO FUSILLI WITH CAPSICUM**

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

**ARROZ AMARILLO (SPANISH YELLOW RICE)**

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

*Vegan*

### DESSERT

#### CHOCOLATE PABANA LOGCAKE

Luxurious dark chocolate mousse layered with pabana compote—passionfruit, banana, golden mango, and lemon—wrapped in chocolate sponge.

*Vegan*

#### LEMON KISSED MERINGUE TART

Delicate tart filled with zesty lemon curd, topped with light, fluffy meringue, perfectly baked for a sweet and tangy finish.

### BEVERAGE

#### JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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ROASTED TURKEY WITH CHESTNUT STUFFING



MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA



BAKED BREADCRUMB-CRUSTED SALMON WITH DILL



STEWED BEEF BRISKET IN RICH HERB GRAVY



# JINGLY

## TEA RECEPTION BUFFET A

\$15.90 PER PERSON (\$17.33 WITH GST) / MINIMUM ORDER: 70 PAX / 8 ITEMS

### FESTIVE FAVOURITES

#### SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

### STAPLE

#### CHILLED KOMBU CAPELLINI PASTA

Chilled capellini pasta tossed with ponzu, shio kombu, chives, and parsley, topped with local kailan and drizzled with chilli oil.

### SAVOURY SIDES

#### BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

#### SAVOURY TURKEY BACON QUICHE

Delicious quiche filled with turkey bacon, cheese, and eggs, set in a flaky crust for a hearty, flavourful dish.

### BAKERY

#### GOLDEN MAPLE PECAN PLAIT

Baked pastry woven into a beautiful plait, filled with a sweet and nutty maple pecan mixture, offering a delightful crunch with every bite.

### DESSERT

#### CHOCOLATE ÉCLAIR

A french choux pastry glazed in chocolate and filled with cream.

#### SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

### BEVERAGE

#### JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



GET THE PARTY  
STARTED EARLY

FREE CREAM PUFFS FOR CHRISTMAS  
CELEBRATIONS BEFORE 15 DEC!



CATER MORE, SAVE MORE!

\$1.00 OFF PER PAX FOR ORDERS ABOVE 100 PAX  
\$2.00 OFF PER PAX FOR ORDERS ABOVE 200 PAX  
\$3.00 OFF PER PAX FOR ORDERS ABOVE 300 PAX

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JOLLY GRAPEFRUIT  
& POMELO JUICE

SPICED HONEY CAKE  
WITH ORANGE GLAZE

CHOCOLATE ÉCLAIR

SLICED HONEY BAKED  
CHICKEN HAM

# JOYOUS

## TEA RECEPTION BUFFET B

\$20.90 PER PERSON (\$22.78 WITH GST) / MINIMUM ORDER: 60 PAX / 10 ITEMS

### FESTIVE FAVOURITES

#### SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

### MEATLESS

#### MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.

*Vegetarian*

### STAPLE

#### CHILLED KOMBU CAPELLINI PASTA

Chilled capellini pasta tossed with ponzu, shio kombu, chives, and parsley, topped with local kailan and drizzled with chilli oil.

### SAVOURY SIDES

#### BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

#### SAVOURY TURKEY BACON QUICHE

Delicious quiche filled with turkey bacon, cheese, and eggs, set in a flaky crust for a hearty, flavourful dish.

### BAKERY

#### EARTHY TRUFFLE MUSHROOM CROISSANT

Baked croissant filled with a rich blend of shiitake and button mushroom, and truffle paste, garnished with fresh green coral.

#### GOLDEN MAPLE PECAN PLAIT

Baked pastry woven into a beautiful plait, filled with a sweet and nutty maple pecan mixture, offering a delightful crunch with every bite.

### DESSERT

#### CHOCOLATE ÉCLAIR

A french choux pastry glazed in chocolate and filled with cream.

#### SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

### BEVERAGE

#### JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



GET THE PARTY  
STARTED EARLY

FREE CREAM PUFFS FOR CHRISTMAS  
CELEBRATIONS BEFORE 15 DEC!



CATER MORE, SAVE MORE!

\$1.00 OFF PER PAX FOR ORDERS ABOVE 100 PAX  
\$2.00 OFF PER PAX FOR ORDERS ABOVE 200 PAX  
\$3.00 OFF PER PAX FOR ORDERS ABOVE 300 PAX

ORDER NOW!



SLICED HONEY BAKED  
CHICKEN HAM

SAVOURY TURKEY  
BACON QUICHE

EARTHY TRUFFLE  
MUSHROOM CROISSANT

# CHEERY

## BRUNCH BUFFET MENU

\$25.90 PER PERSON ( \$28.23 WITH GST ) / MINIMUM ORDER: 50 PAX / 11 ITEMS

### FESTIVE FAVOURITES

#### SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

### POULTRY

#### MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

### MEATLESS

#### MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.

*Vegetarian*

### STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

**SPINACH PESTO FUSILLI WITH CAPSICUM**

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

**ARROZ AMARILLO (SPANISH YELLOW RICE)**

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

*Vegan*

### SAVOURY SIDES

#### BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

#### SAVOURY TURKEY BACON QUICHE

Delicious quiche filled with turkey bacon, cheese, and eggs, set in a flaky crust for a hearty, flavourful dish.

### BAKERY

#### EARTHY TRUFFLE MUSHROOM CROISSANT

Baked croissant filled with a rich blend of shiitake and button mushroom, and truffle paste, garnished with fresh green coral.

#### GOLDEN MAPLE PECAN PLAIT

Baked pastry woven into a beautiful plait, filled with a sweet and nutty maple pecan mixture, offering a delightful crunch with every bite.

### DESSERT

#### SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

#### FROSTY BERRY CITRUS SPLASH

A refreshing dessert made with a medley of berries, orange juice, and fruit punch, blended with honey and nata de coco, topped with fresh mint.

### BEVERAGE

#### JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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FROSTY BERRY  
CITRUS SPLASH

SPINACH PESTO FUSILLI  
WITH CAPSICUM

SLICED HONEY BAKED  
CHICKEN HAM

MAPLE GLAZED CHICKEN WITH  
PURPLE SWEET POTATO



# SIDE ORDERS

## STATIONS

ONLY AVAILABLE AS ADD-ON WITH BUFFET ORDERS ONLY

### LIVE STATION - ROASTED LAMB LEG WITH HOUSE-BLEND SPICE RUB

Roasted lamb leg seasoned with a house-blend spice rub, accompanied by charred corn and a refreshing mint yoghurt relish.

\$10.00 (\$10.90 WITH GST) PER PAX | MIN. 100 PAX | ON-SITE CHEF: \$150 (\$163.50 WITH GST).

### DIY STATION - DECK THE BROWNIES

Serves approximately 30 pax per set.

\$98.00 (\$106.82 WITH GST) PER SET

## FESTIVE FAVOURITES

AVAILABLE AS ADD-ON WITH BUFFET, MINI BUFFET AND BENTO ORDERS

### ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey, served with a rich chesnut stuffing and tangy cranberry sauce and a flavoursome jus for a festive touch.

3.5 - 4 KG / \$138.00 (\$150.42 WITH GST)

### SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

1.5 KG / \$50.00 (\$54.50 WITH GST)

### CHOCOLATE PABANA LOGCAKE (VEGAN)

Luxurious dark chocolate mousse layered with pabana compote—a blend of tropical fruits—wrapped in chocolate sponge. (Vegan)

1 KG / \$70.00 (\$76.30 WITH GST)

# TERMS & CONDITIONS

## PACKAGE INCLUDES

### Buffet, Brunch & Tea Reception Buffet Menus

- Biodegradable disposable ware and serviettes.
- Complete buffet layout with food warmers, tables, tablecloth & skirting.

### Mini Buffet Menus

- All food items are packed in disposable trays with self-heating packs in insulated warmer bags.
- The package includes biodegradable disposable ware, serviettes, and disposable serving wares.

### Bento Menus

- All food items are packed in disposable boxes. The package includes biodegradable disposable ware, serviettes, and disposable serving wares.

## TERMS & CONDITIONS

- These menus are available for booking for events from 23 November 2024 to 5 January 2025. Please note that only Christmas menus are available for events on the following dates: 6, 13, 18, 19, 20, 23, 24, 25, 27 December 2024.
- Food items are recommended to be consumed within 2 hours from the time of collection/delivery.
- Dishes labelled as **Vegetarian** contain no meat, poultry, fish, eggs or alliums but may include dairy products. Dishes labelled as **Vegan** contain no animal products, including meat, dairy, eggs, honey, or alliums. While we take precautions, we are unable to guarantee the absence of cross-contamination.
- Food items are subjected to availability.
- Full payment is required upon receiving your order.
- Prevailing GST rate is applicable on the total amount payable for invoices.
- Photographs are for illustration purposes only.
- Management reserves the right to make any changes to the promotional items without prior notice.
- Due to food safety reasons, please advise your guests and staff not to take leftover food for consumption. Therefore, no takeaway containers will be provided.
- Other terms and conditions apply.

## DELIVERY CHARGES

### Set-up Delivery

For orders that require set-up (i.e. buffet, tea reception buffet menus)

- A transportation charge of \$100.00 (\$109.00 with GST) applies for delivery with set-up.
- Set-up delivery is not available for locations without an accessible loading bay.
- Estimate duration of set-up is around 1 hour from delivery time. Please plan your meal times accordingly.
- Collection will be made 2 hours from the meal time. Following SFA's Guidelines for Ordering Catered Meals for Functions and Events, the food cannot be served after 2 hours from the meal time.

### Drop-off Delivery

For orders that do not require set-up (i.e. mini buffet, bento, side order menus)

- A transportation charge of \$60.00 (\$65.40 with GST) applies for drop-off delivery.
- For locations without an accessible loading bay, customer will pick up order at an agreed drop-off location.

### Applicable Additional Surcharge

- Delivery to locations that do not have lift access or have obstructions such as steps, narrow walkways, items that are prone to damage, or pose a danger - \$50 to \$200. (Please enquire for more information.)
- Delivery to Jurong Island, Airline House, and Changi Cargo - \$150.00 (\$163.50 with GST).
- Delivery to Sentosa Island - \$30.00 (\$32.70 with GST).
- First delivery at 8:00 am - For delivery before 8:00 am, a surcharge of \$100.00 to \$250.00 may apply.
- Last delivery at 7:30 pm - For delivery after 7:30 pm, a surcharge of \$50.00 to \$100.00 may apply.
- Multiple locations delivery and offshore delivery - Please contact us for more information.

