



CATERING

FULL DAY SEMINAR PACKAGES

Updated: 12 Oct 2026

Full Day Package A

BREAKFAST

STARTER

Tuna Mousse Finger
Sandwich

DIM SUM

Pan Fried Yam Kueh
*with sweet sauce
& chilli sauce*

HOT SAVORY

Vegetable Spring Roll

KUEH DELIGHT

Natural Blue Pea Kueh Salat

BEVERAGE

Hot Coffee & Tea 

LUNCH

MAIN COURSE

Wok Hei Seafood
Fried Rice

CHICKEN

Bibik Curry Chicken
with potato

OCEAN CATCH

Grilled Fish Fillet
with teriyaki sauce

HOT SAVORY

Breaded Otak

FIBRE TREAT

Stir-Fried Four
Heavenly Vegetables
with chef sambal

DESSERT

Bo Bo Cha Cha

BEVERAGE

Iced Wintermelon 

TEA BREAK

PASTRY

& MINIATURE CAKE 1

Mini Chocolate Eclair

PASTRY

& MINIATURE CAKE 2

Fresh Fruits Tartlets

HOT SAVORY

Baked Hot Dog Pastry Puff

BEVERAGE

Hot Coffee & Tea 

\$28.12 / PAX

\$25.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information

Full Day Package B

BREAKFAST

STARTER

Freshly Baked Croissant
with chicken ham & cheddar cheese

DIM SUM 1

Steamed Chicken Siew Mai

DIM SUM 2

Steamed Soon Kueh
*with sweet sauce
& chilli sauce*

KUEH DELIGHT

Rainbow Lapis

BEVERAGE

Hot Coffee & Tea 

LUNCH

MAIN COURSE

Braised Seafood
White Mee Hoon

CHICKEN

Chicken Rendang

OCEAN CATCH

Crispy Cornflake Fish Fillet
with smoky mayo dip

HOT SAVORY

Japanese Coin Beancurd
with chilli crab sauce

FIBRE TREAT

Sambal Goreng

DESSERT

Yam, Pulot Hitam
with coconut cream

BEVERAGE

Tropical Fruit Punch 

TEA BREAK

PASTRY

& MINIATURE CAKE 1

Baked Portuguese Egg Tarts

PASTRY

& MINIATURE CAKE 2

Banana Sliced Cake

FINGER FOOD

Golden Shell Curry Puff

BEVERAGE

Hot Coffee & Tea 

\$28.12 / PAX

\$25.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information

Full Day Package C

BREAKFAST

STARTER

Bite Size Cheese & Ham
Sandwich

FIBRE TREATS

Scrambled Egg
with shiitake mushroom

FINGER FOOD

Hash Brown

DESSERT

Butter Milk Pancake
*with gula melaka
banana sauce*

BEVERAGE

Hot Coffee & Tea 

LUNCH

MAIN COURSE

Hawaiian Pineapple
Butter Rice
with chicken ham

CHICKEN

Grilled Chicken
with cajun rosemary herbs

OCEAN CATCH

Grilled Fish Fillet
with italian herbs

SEAFOOD DELICACY

Crispy Honey Glaze
Squid Rings

FIBRE TREAT

Western Style Stir-Fried
Shiitake Mushroom
with sweet onion & black pepper

DESSERT

Chilled Lemongrass Jelly
with aloe vera & peach resin

BEVERAGE

Iced Wintermelon 

TEA BREAK

PASTRY & MINIATURE CAKE 1

Pandan Swiss Roll

PASTRY & MINIATURE CAKE 2

Walnut Sliced Cake

FINGER FOOD

Golden Vietnamese
Spring Roll

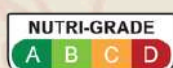
BEVERAGE

Hot Coffee & Tea 

\$28.12 / PAX

\$25.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information

Full Day Package D

BREAKFAST

STARTER

Steamed Glutinous Rice

*topped with peanuts
& shallots*

DIM SUM

Steamed Whole Meal
Shiitake Mushroom Pau

HOT SAVORY

Golden Sweet Banana
Fritters

KUEH DELIGHT

Pandan Kueh Koswee

BEVERAGE

Hot Coffee & Tea 

LUNCH

MAIN COURSE

Thai Style Pineapple
Seafood Fried Rice

topped with chicken floss

CHICKEN

Roasted Chicken

with pandan asian spices

OCEAN CATCH

Grilled Fish

with creamy tom yum spices

HOT SAVORY 1

Japanese Coin Beancurd

*with assorted mushroom
& sweet peas*

HOT SAVORY 2

Seafood Beancurd Roll

with spicy lychee sauce

DESSERT

Fresh Fruits Platter

BEVERAGE

Lemongrass Pandan 

TEA BREAK

PASTRY & MINIATURE CAKE 1

Mini Red velvet cupcake

topped with pistachio

PASTRY & MINIATURE CAKE 2

Coconut Oil Gula
Melaka Chiffon Cake

HOT SAVORY

Steamed Api's
Otak Mantou

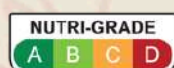
BEVERAGE

Hot Coffee & Tea 

\$28.12 / PAX

\$25.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information

Full Day Package E

BREAKFAST

STARTER

Steamed Chee Cheong Fun
*with white sesame
& sweet sauce*

DIM SUM

Steamed Shrimp Har Gao

CAKE

Pandan Chiffon Sliced Cake

FINGER FOOD

Chempedak Fritters

BEVERAGE

Hot Coffee & Tea 

LUNCH

MAIN COURSE

Signature Kampong
Fried Mee Siam

CHICKEN

Ayam Panggang

OCEAN CATCH

Grilled Fish Fillet
*with chef sambal belachan
& sweet onion*

HOT SAVORY 1

Hand Rolled Chicken
Ngho Hiang

FIBRE TREAT

Braised Nonya Chap Chye

DESSERT

Six Flavour Cheng Tng

BEVERAGE

Freshly Squeezed Lime Juice 

TEA BREAK

PASTRY & MINIATURE CAKE 1

Red Velvet Dark
Cherry Cupcake

PASTRY & MINIATURE CAKE 2

Earl Grey Lavender
Sliced Cake

HOT SAVORY

Baked Mini Chicken Pie

BEVERAGE

Hot Coffee & Tea 

\$28.12 / PAX

\$25.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information

ADD ON: LIVE STATIONS

LIVE ACTION STALLS WITH ON-SITE CHEFS

HIRING OF CHEF IS MANDATORY FOR EACH LIVE STATION AT \$120 FOR 4 HOURS

(MINIMUM ORDER OF 80 PAX)

Kueh Pai Ti (\$3.50/Pax)

served with julienned turnips,
crushed peanut, egg, chilli sauce
& sweet sauce

Nonya Mee Siam (\$4.00/Pax)

served with egg, beansprouts,
chives, tau pok & sambal

Mee Soto (\$4.00/Pax)

served with shredded chicken, steamed
rice cake, chopped celery leaves, cilantro
& chilli padi

Traditional Popiah (\$4.00/Pax)

served with turnips, beansprouts, lettuce, egg,
sweet sauce & chilli sauce

Sayur Lemak Lontong (\$4.00/Pax)

served with egg, beancurd, topped with
sambal & serunding

Natural Blue Pea Coconut Rice (\$4.50/Pax)

served with ayam panggang, telur dadar,
archar & sambal

Soy Brined Duck Sandwich Bun (\$4.50/Pax)

stuffed with lettuce, shredded cucumber
& sesame seeds

Nonya Lemak Laksa (\$4.50/Pax)

served with prawn, beansprouts,
shredded cucumber, fishcake, daun kesum
& sambal

Api's Signature Laksa Pao Fan (\$5.00/Pax)

served with crispy rice, egg floss, prawn,
seafood with housemade lemak laksa broth
topped with sambal & laksa leaves

Bibik Curry Chicken (\$5.00/Pax)

served with baguette

Jumbo Chicken Satay (\$5.00/Pax)

served with satay peanut sauce, rice cake,
cucumber & red onions (3 pcs per pax)

Signature Seafood with "Chilli Crab" Sauce (\$5.50/Pax)

served with deep-fried mantou

TERMS & CONDITIONS

ORDERING

Orders must be placed at least 3 - 5 working days in advance.

HOW TO ORDER?



Place your order on our website
chillipadi.com.sg.



Email us at
catering@chillipadi.com.sg



Call us at 6246 0163

Catering Hotline Hours

Mondays to	9.30 am - 5.30 pm
Fridays	9.30 am - 4.30 pm
Saturdays	

MENU

Listed menu items are subject to availability and may change due to seasonal and supply fluctuations.

Food buffer are provided with 10% extra only.

PAYMENT

All prices quoted subject to 9% GST.

Full payment to be made upon confirmation.

Payment mode:

Cheque/ Bank Transfer/ PayNow.

Please make cheque payable to:
Chilli Api Catering Pte Ltd.

Maximum of 3 hours per function.

COMPLIMENTARY

Buffet tables with choice of skirting (Batik, Ivory, Black or Maroon), food warmers with disposable buffet cover, full set of biodegradable wares, serviettes & trash bags.

Disposable wares are provided with 30% extra.

In accordance with SFA food-safety guidelines, leftover catered food should not be packed for consumption after the stipulated "Consume By" time. As such, takeaway packaging for leftover buffet food will not be provided.

TERMS & CONDITIONS

CANCELLATION

In the event of cancellation, the following charges are applicable -

1 day before function date:
50% of total order

On day of function date:
100% of total order

For credit card payments -
an administrative charge of 2.3%
of total bill will be applicable for cancellation of
orders after payment has been made.

DELIVERY CHARGES

Full Day Seminar
\$150 (\$163.50 incl GST)

Transportation charges to be waived at 100 Pax and above

For deliveries to venues without direct lift access, we have the following charges in place:

- If you kindly notify us before the event date, the surcharge is \$70 per level.
- However, if you notify us on the event date, the surcharge will be \$100 per level.
- For level 3 and above, delivery is subjected to availability.

DELIVERY

Delivery time is 1 hour before
specified food ready time.

This may vary by 30 minutes due to
traffic conditions or unforeseen
circumstances.

LIVE STATIONS

Hiring of chef is mandatory for
each live station at:

\$120 for 4 hours.

TERMS & CONDITIONS

EQUIPMENT RENTAL

PVC Round Stool w/o Back Rest @\$1.09 (\$1.00 before GST) each

3ft Square Table w Overlay @\$13.80 (\$12.00 before GST) each

4ft Round Table w Overlay @\$21.80 (\$20.00 before GST) each

Cocktail Table (Black/Ivory) @\$43.60 (\$40.00 before GST) each

Subject to availability.

SERVICE ENHANCEMENT

Uniformed Service Staff @\$109.00(\$100.00 before GST) per person
(Service duration for 4 hours only)

Extra service hour/staff @\$27.25 (\$25.00 before GST)/hr

DINING ENHANCEMENT

Porcelain Ware w Stainless Steel Cutleries @\$3.27 (\$3.00 before GST) per set

Dessert Bowl w Spoon @\$0.87 (\$0.80 before GST) per set

Dessert Plate w Fork @\$0.87 (\$0.80 before GST) per set

Soup Bowl w Spoon @\$0.87 (\$0.80 before GST) per set

Coffee Cup & Saucer w Tea Spoon @\$1.09 (\$1.00 before GST) per set

Glass Ware @\$1.09 (\$1.00 before GST) per pc

Napkin @\$2.18 (\$2.00 before GST) per pc

Porcelain/Melamine wares are provided with 10% extra.

Service Staff will be required for any Dining Enhancement requested

Management reserves the right to amend these Terms & Conditions without prior notice.