



CATERING

WEDDING BUFFET

Updated: 30 Sep 2020

Modern Asian Happiness Wedding Brunch

ACTION STALL W CHEF-ON-SITE: SENSATIONAL STARTER

Kueh Pai Ti

*served with braised turnip, lettuce,
peanut, sweet sauce & chilli sauce*

APPETIZER

Fresh Fruits Salad

with honey lime

FROM THE GRILL

Honey Glazed Chicken Winglets

API'S SIGNATURE

Signature Kampong Fried Mee Siam

ASIAN FLAVORS

Golden Seafood Beancurd Roll

ASSORTMENT OF PASTRIES

Mini Fresh Fruit Tartlets

Mini Chocolate Eclair

Red Velvet Cupcake

with cream cheese frosting

Natural Blue Pea Kueh Salat

DIM SUM PLATTER

Steamed Chicken Siew Mai

with sweet sauce & chilli sauce

Steamed Api's Otak Mantou

BEVERAGE

Tropical Fruit Punch

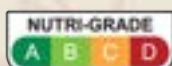
COMPLIMENTARY

Iced Water

\$21.58 / PAX

\$19.80 before GST

(minimum order 100 pax)



Nutri-Grade Classification and declaration of nutrition information

Peranakan Dream Wedding Buffet

ACTION STALL W CHEF-ON-SITE: NONYA SPECIAL

Signature Nonya Mee Siam With Gravy
served with sliced egg, taupok, chives & sambal

FRESH FROM THE GRILL

Ayam Satay Skewer
*served with steamed rice cake, cucumber,
red onion & peanut sauce*

APPETIZER

Bibik Archar

SENSATIONAL STARTER

Indonesian Crackers
served with sambal belacan

OCEAN CATCH

Grilled Fish Fillet
with nonya spices

HOT SAVORY

Golden Chempedak Fritters

COMPLIMENTARY

Iced Water 

ASSORTMENT OF PASTRIES

Fresh fruit tartlets

Traditional Kueh Lapis

Red Velvet Cupcake
with cream cheese frosting

Natural Blue Pea Kueh Salat

PERANAKAN CLASSIC

Ayam Ponteh
with black mushroom & bamboo shoot

PERANAKAN FUSION

Golden Seafood Beancurd Roll
with laksa cream

NONYA STAPLE

Natural Blue Pea Flower
Coconut Rice

FIBRE TREATS

Stir-Fried Sambal French Bean
with hoshimeiji mushroom

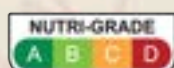
BEVERAGE

Freshly Squeezed Lime Juice 

\$28.12 / PAX

\$25.80 before GST

(minimum order 100 pax)



Nutri-Grade Classification and declaration of nutrition information

Baba-Nonya Bliss Wedding Buffet

ACTION STALL W CHEF-ON-SITE: BABA'S CREATION

Signature Laksa Poached Rice
(Pao Fan)

ACTION STALL W CHEF-ON-SITE: SENSATIONAL STARTER

Kueh Pai Ti
*served with braised turnip, lettuce,
peanut, sweet sauce & chilli sauce*

APPETIZER

Fresh Fruits Salad
served with honey lime & rojak flower

STAPLE

Api's Minced Otak Fried Rice
with edamame

MEATY DELIGHT (CHOOSE 1)

Signature Nonya Braised Duck
Beef Rendang

PERANAKAN CLASSIC

Braised Aromatic Ayam Buah Kuluak
with tamarind gravy

OCEAN CATCH

Ikan Chuan

ASSORTMENT OF PASTRIES

Golden Dust Chocolate Ku Kueh
Traditional Kueh Lapis
Red Velvet Cupcake
with cream cheese frosting
Natural Blue Pea Kueh Salat

FIBRE TREATS

Braised Nonya Chap Chye

PERANAKAN FUSION

Stuffed Mackerel Otak Mantou

SIDES

Indonesian Crackers
served with sambal belacan

BEVERAGE

Freshly Squeezed Lime Juice 

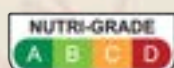
COMPLIMENTARY

Iced Water 

\$31.39 / PAX

\$28.80 before GST

(minimum order 80 pax)



Nutri-Grade Classification and declaration of nutrition information

International Love Wedding Buffet

ACTION STALL W CHEF-ON-SITE: LOCAL FAVORITES

Soy-Brined Duck Sandwich Bun

ACTION STALL W CHEF-ON-SITE: PERANAKAN FLAVOR

Signature Nonya Lemak Laksa

served with prawn, fishcake, beansprout, laksa leaves & sambal

NATURAL BOWL

Classic Waldorf Salad

with glazed walnut & cranberry

FROM THE OVEN

Chicken Roulade

with butter berry raisin sauce

OLD HIGH GERMAN

Grilled Fish Fillet

with Italian herbs

OCEAN CATCH

Creamy Garlic Tuscan Prawns

ASSORTMENT OF PASTRIES

Earl Grey Butter Sliced Cake

Traditional Kueh Lapis

Red Velvet Cupcake

with cream cheese frosting

Natural Blue Pea Kueh Salat

FIBRE TREATS

Western-Style Shiitake Mushroom

with sweet onion & black pepper

CHEF'S CREATION

Truffle Japanese Pearl Fried Rice

with smoked duck bacon & edamame

COMPLIMENTARY

Iced Water 

COUNTRY FLAVORS

Roasted Root vegetable

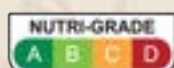
BEVERAGE

Freshly Squeezed Lime Juice 

\$33.57 / PAX

\$30.80 before GST

(minimum order 80 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 \$100 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 working days in advance

HOW TO ORDER?



Place your order on our website
chilliapi.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	

PAYMENT

Prices are subject to 9% GST

Accepted modes of payment:
Cheque | Bank Transfer

Full payment is to be made
upon delivery for Cheque payment

A non-refundable 50% deposit
required upon confirmation

Remaining 50% payment to be
made upon delivery

Cheques must be made payable to
'Chilli Api Catering Pte Ltd'

DELIVERY

Food delivery is 1 hour before
the consuming time

This may vary by +/- 30 minutes
due to traffic conditions or
unforeseen circumstances

Extra charges applicable for buffet setup at
venue in remote area / without lift access.

TERMS & CONDITIONS

- Complete buffet layout w Batik or choice of skirting (ivory/ silver/ maroon/ bronze colour)
- Full set of chafing dishes w disposable buffet cover
- Full set of biodegradable wares w serviettes & garbage bags
 - Disposable wares are provided with 30% extra
 - Guest sign-in reception table w centrepiece.
- Special longish setting for bridal table w tiffany chairs & covers.
 - Complimentary food tasting session for 6 pax.
 - Separate display stations for food & beverage.
 - Transportation & setup charges to be waived.

**COMPLIMENTARY FOR ORDER S\$2500 & ABOVE
ON FOOD COST (BEFORE GST)**

S\$100 dining voucher at Chilli Padi Nonya Restaurant.

TERMS & CONDITIONS

CANCELLATION

In event of cancellation, charges will be imposed as follow:

On the actual event date – 100%

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.

LIVE STATIONS

Hiring of chef is mandatory for each live station at:

\$100 for 4 hours.

MENU

Food menu may vary subject to the availability of ingredients, unforeseen seasonal demands and market fluctuation

Food buffer are provided with 10% extra only

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.

TIME

Maximum of 3 hours per function

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.