



CATERING

PREMIUM FULL DAY SEMINAR PACKAGES

Updated: 25 Mar 2026

Premium Full Day Package A

AM TEA BREAK

STARTER

Freshly Baked Croissant
with chicken ham & melted cheese

HOT SAVORY

Tomato Scrambled Egg

ROASTED DELIGHT

Roasted Potato
with herbs & sweet onions

BAKED GOODIES

Mixed Fruits Muffins

KUEH DELIGHT

Kueh Dadar

BEVERAGE

Hot Coffee & Tea 

LUNCH

STARTER

Tuna Potato Niscoise Salad

CHICKEN

Oven Grilled Chicken
with bbq sauce topped with pineapple salsa

OCEAN CATCH

Crispy Cornflake Fish Fillet
with smoky mayo dip

SEAFOOD

Creamy Garlic Tuscan Prawns

VEGETABLE

Medley of Shiitake Mushrooms
with sweet onions & capsicum


MAIN COURSE

Japanese Egg Fried Rice
with smoked duck & edamame

DESSERT

Collagen Peach Resin
with snow fungus & papaya

BEVERAGE

Iced Wintermelon 

PM TEA BREAK

DIM SUM

Steamed Chilli Crab Pau

HOT SAVORY

Breaded Otak

PASTRY & MINIATURE CAKE 1

Fruit Tartlets

PASTRY & MINIATURE CAKE 2

Charcoal Chocolate Cupcake

BEVERAGE

Hot Coffee & Tea 

\$33.57 / PAX

\$30.80 before GST

(minimum order 25 pax)



Nutri-Grade Classification and declaration of nutrition information

Premium Full Day Package B

AM TEA BREAK

STARTER

Tuna Mousse Finger
Sandwich

HOT SAVORY

Scrambled Egg
with shiitake mushroom

DIM SUM

Deep-fried Chicken
Siew Mai


BAKED GOODIES

Walnut Sliced Cake

KUEH DELIGHT

Pandan Kueh Koswee

BEVERAGE

Hot Coffee & Tea 

LUNCH

HOT SAVORY

Golden Seafood
Beancurd Roll
with spicy lychee sauce

CHICKEN

Bibik Curry Chicken

OCEAN CATCH

Grilled Fish Fillet
with butter teriyaki sauce

SEAFOOD

Udang Goreng Tepung

FIBRE TREATS

Sayur Lodeh


MAIN COURSE

Braised Seafood
White Mee Hoon

DESSERT

Yam, Pulot Hitam
with coconut cream

BEVERAGE

Freshly Squeezed Lime Juice 

PM TEA BREAK

DIM SUM

Steamed Api's Otak Mantou

HOT SAVORY

Crispy Chicken Winglets


PASTRY & MINIATURE CAKE 1

Red Velvet Cupcake
topped with pistachio

PASTRY & MINIATURE CAKE 2

Kueh Rainbow Lapis

BEVERAGE

Hot Coffee & Tea 

\$33.57 / PAX

\$30.80 before GST
(minimum order 25 pax)



Nutri-Grade Classification and declaration of nutrition information

Premium Full Day Package C

AM TEA BREAK

STARTER

Focaccia Bread
with egg mayo

DIM SUM

Steamed Mini Soon Kueh
with sweet sauce & chilli sauce

HOT SAVORY

Hash Brown

BAKED GOODIES

Pandan Chiffon
Sliced Cake

DESSERT

Fresh Fruit Cake

BEVERAGE

Hot Coffee & Tea 

LUNCH

HOT SAVORY

Braised Egg Beancurd
with chilli crab sauce

CHICKEN

Stir-fried Minced Chicken
with french beans & thai basil sauce

OCEAN CATCH

Grilled Fish Fillet
with creamy tom yum sauce

SEAFOOD DELICACY

Udang Goreng Assam
with rojak flower & kaffir lime leaves

ASIAN FLAVOURS

Beef Rendang

MAIN COURSE

Thai Style Olive
Seafood Fried Rice

DESSERT

Six Flavour Cheng Tng

BEVERAGE

Iced Lemon Tea 

PM TEA BREAK

FRESH FRUITS

Fresh Fruits
with honey lime

HOT SAVORY 1

Freshly Baked Mushroom Pie

HOT SAVORY 2

Golden Chempedak Fritters

DESSERT

Pandan Swiss Roll

BEVERAGE

Hot Coffee & Tea 

\$33.57 / PAX

\$30.80 before GST

(minimum order 25 pax)



Nutri-Grade Classification and declaration of nutrition information

Premium Full Day Package D

AM TEA BREAK

STARTER

Buttermilk Pancake
served with gula melaka banana sauce

DIM SUM

Steamed Shrimp Har Gao

HOT SAVORY

Deep-fried Curry Puff


DESSERT

Baked Portuguese
Egg Tarts

KUEH DELIGHT

Natural Blue Pea
Kueh Salat

BEVERAGE

Hot Coffee & Tea 

LUNCH

HOT SAVORY

Golden Seafood
Beancurd Roll
with laksa cream

CHICKEN

Chicken Roulade
with butter berry raisin sauce

OCEAN CATCH

Grilled Fish Fillet
with creamy italian herbs

SEAFOOD

Honey Glazed
Calamari Ring

FIBRE TREATS

Stir-fried Sambal French Bean
with hoshimeiji mushroom


MAIN COURSE

Hawaiian Pineapple
Butter Rice
with chicken ham

DESSERT

Fresh Fruits Platter

BEVERAGE

Tropical Fruit Punch 

PM TEA BREAK

PASTRY & MINIATURE CAKE 1

Choux Puff
with smoked duck mousse

PASTRY & MINIATURE CAKE 2

Baked Curry Chicken Tartlets


PASTRY & MINIATURE CAKE 3

Earl Grey Lavender Sliced Cake

KUEH DELIGHT

Kueh Koswee

BEVERAGE

Hot Coffee & Tea 

\$33.57 / PAX

\$30.80 before GST

(minimum order 25 pax)



Nutri-Grade Classification and declaration of nutrition information

Premium Full Day Package E

AM TEA BREAK

STARTER

Freshly Baked
Tuna Croissant

DIM SUM

Steamed Chicken
Siew Mai

HOT SAVORY

Vegetable Spring Roll


DESSERT

Mini Chocolate Eclair

KUEH DELIGHT

Gula Melaka Baked Ubi

BEVERAGE

Hot Coffee & Tea 

LUNCH

CHICKEN

Signature Ayam
Buah Keluak

OCEAN CATCH

Ikan Chuan

SEAFOOD

Sambal Udang

HOT SAVORY

BBQ Mackerel Otak
wrapped in banana leaf

FIBRE TREATS

Braised Nonya
Chap Chye


MAIN COURSE

Natural Blue Pea Flower
Coconut Rice

DESSERT

Bo Bo Cha Cha

BEVERAGE

Iced Wintermelon 

PM TEA BREAK

STARTER

Baked Hot Dog Pastry Puff

HOT SAVORY

Golden Sweet Banana Fritters

CHICKEN

Honey Glazed Chicken Winglets

KUEH DELIGHT

Round Gold Dust Charcoal
Ku Kueh
with peanut butter filling

BEVERAGE

Hot Coffee & Tea 

\$33.57 / PAX

\$30.80 before GST

(minimum order 25 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 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.

NO takeaway packaging materials will be provided (NEA guideline).

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:

\$100 for 4 hours.

TERMS & CONDITIONS

EQUIPMENT RENTAL

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

3ft Square Table w Overlay @S\$10.90 (\$10.00 before GST) each

4ft Round Table w Overlay @S\$16.35 (\$15.00 before GST) each

Bistro Table w Ivory Overlay & Centrepiece S\$32.70 (\$30.00 before GST) each

Subject to availability.

SERVICE ENHANCEMENT

Uniformed Service Staff @S\$87.20(\$80.00 before GST) per person
(Service duration for 4 hours only)

Extra service hour/staff @S\$21.80 (\$20.00 before GST)/hr

DINING ENHANCEMENT

Full Set of Porcelain Ware w Goblet Glass @S\$5.45 (\$5.00 before GST) per set

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

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

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

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

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

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

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

Porcelain/Melamine wares are provided with 20% extra.

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