



CATERING

# WEDDING BUFFET

*Updated: 25 Jun 2026*

# 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  
*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](http://chilliapi.com.sg)



Email us at  
[catering@chillipadi.com.sg](mailto: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

NO takeaway packaging materials will be provided (NEA guideline)

## 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 @\$10.90 (\$10.00 before GST) each

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

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

Subject to availability.

## SERVICE ENHANCEMENT

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

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

## DINING ENHANCEMENT

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

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 20% extra.

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