ChilliApi

CATERING

FULL DAY SEMINAR PACKAGES

Updated: 18 Mar 2024

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 (B 5% sugar)

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 (B 5% sugar)

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 (B 5% sugar)

$28.12 / PAX

$25.80 before GST

(minimum order 30 pax)

NUTRI-GRADE A B C D

Nutri-Grade Classification and declaration of nutrition information

Full Day Package B

BREAKFAST

STARTER
Freshly Baked Croissant
with chicken ham & cheddar cheeese

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 B 5% sugar

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 B 3% sugar

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 B 5% sugar

$28.12 / PAX
$25.80 before GST
(minimum order 30 pax)

NUTRI-GRADE A B C D
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 A B C D
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 B 5% sugar

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 B 5% sugar

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 B 5% sugar

$28.12 / PAX
$25.80 before GST
(minimum order 30 pax)

NUTRI-GRADE A B C D 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
Ngoh 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 A B C D
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, telor 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 Fridays	9.30 am - 5.30 pm
Saturdays	9.30 am - 4.30 pm

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).

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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

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.

DELIVERY CHARGES

Full Day Seminar
$120 ($130.80 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 $50 per level.
- However, if you notify us on the event date, the surcharge will be $80 per level.
- For level 3 and above, delivery is subjected to availability.

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TERMS & CONDITIONS

EQUIPMENT RENTAL

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

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

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

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

Subject to availability.

SERVICE ENHANCEMENT

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

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

DINING ENHANCEMENT

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

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

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

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

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

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

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

Napkin @S$2.18 (S$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.