ChilliApi

CATERING

PREMIUM FULL DAY SEMINAR PACKAGES

Updated: 18 Mar 2024

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 B 5% sugar

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 B 5% sugar

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 B 5% sugar

$33.57 / PAX
$30.80 before GST
(minimum order 25 pax)

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

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 (B 5% sugar)

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 (B 5% sugar)

$33.57 / PAX
$30.80 before GST
(minimum order 25 pax)

NUTRI-GRADE A B C D
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 B 5% sugar

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 B 3% sugar

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 B 5% sugar

$33.57 / PAX
$30.80 before GST
(minimum order 25 pax)

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

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 (B 3% sugar)

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 (B 5% sugar)

$33.57 / PAX
$30.80 before GST
(minimum order 25 pax)

NUTRI-GRADE A B C D
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 B 5% sugar

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 B 5% sugar

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 B 5% sugar

$33.57 / PAX
$30.80 before GST
(minimum order 25 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).

Updated: 18 Mar 2024

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 9% 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.

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.