

Delizio
CATERING

Love
ON
EVERY PLATE

CATERING PACKAGE

LET US BE PART OF YOUR SPECIAL DAY

Elevate YOUR WEDDING
WITH *Delizioso Catering*

On your special day, let Delizioso Catering take care of the details.

From wedding buffets to live stations and canapés, we serve delicious halal cuisine for every celebration. We enhance your event with elegant food presentation and premium styling.

Backed by a passionate team and strict food safety standards, we make your wedding celebration truly memorable.

Live Stations

FRESHLY PREPARED ON-SITE FOR YOUR GUESTS

STARTERS

- Nonya Kueh Pie Tee
- Local Popiah Delight
- Chicken Corney Dog
- Roti Prata
- Sweet Potato Fries
- Chicken Burritos
- Mini Vadai
- Chicken/Beef Satay Station
- Smoked Duck Crepe with Hoisin Sauce
- Gado Gado
- Rojak (V) Fruity
- Chilli Crab w Mantou

ENTRÉE

- Signature Prawn Noodles Soup
- Beef Ball Noodles
- Nonya Mee Siam
- Traditional Laksa Lemak
- Mee Soto Ayam
- Hainanese Chicken Rice
- Rice For Life
- Green Nasi Lemak
- Lontong Sayur Lodeh
- Mee Rebus
- Green Curry Chicken
- Thai Basil Chicken Rice

SWEET TOOTH

- Chendol
- Ice Kachang
- SG Nostalgic Ice Cream
- Cheng Teng
- Pancake
- Muah Chee (V)
- Thai Mango Sticky Rice
- Red Ruby Dessert
- Bubur Pulut Hitam w Coconut Cream
- Mango Pomelo Sago

DRINKS

- Barista Coffee
- Soya Bean Milk
- Grass Jelly Drink
- Bandung Drink





Timeless Devotion

\$48.99+/pax | Min 100pax

- Complimentary **Chefs + Service staff**
- Complimentary **Chinaware**
- Food Tasting of any 6 Selected Dishes for 6 Guests Complimentary @ RELC
(Available at no extra charge with our wedding package otherwise chargeable at \$150+)
- Complimentary **Fresh Flower Posy & Décor** for Solemnisation + Main Buffet Table + 20 small table artificial floral arrangement

LIVE STATIONS

Choose any 2 Stations

CANAPES (CHOOSE ANY 3)

- Smoked Duck, Cucumber, Hoisin Sauce, Egg Crepe
- Roast Beef with Marmalade
- Sriracha Spiced Chicken
- Swedish Pommee Puree with Beef Meatball and Cranberry Jam
- Thai Style Crab Meat Tart, Aioli Sauce
- Tuna Tataki with Shredded Cucumber, Shoyu Dressing and Wasabi Mayo
- Mango Mocktail Prawn & Coriander in Shooter - Asian Crab Meat in Savory Tart
- Seared Scallops with Honey Soy Dressing on Spoon
- Truffle Mushroom Vol Au Vent (V)
- Asparagus wrapped with Enoki Mushroom (V)

HOT SAVOURY (CHOOSE ANY 4)

- Sliced Beef with Black Pepper Sauce
- Beef Tenderloin with Pomegranate Chutney
- Grilled Japanese Teriyaki Chicken
- Slow-cooked Chicken in Piquant Rendang with Aromatics
- Thai Styled Steamed Fish w Lime Sauce
- Grilled Fish with Sambal Sauce
- Yuba-Wrapped Prawn with Thousand Island Dressing
- Char Grilled Vegetables Medley with Aromatics
- Buddha's Delight (Luo Han Vegetable)
- Nonya Mixed Vegetable with Mushroom

ASSORTED DESSERT (CHOOSE ANY 2)

- Dark Valrhona Chocolate Square with Fresh Berries
- Panna Cotta Raspberry
- Mango Mousse
- Mini Lemon Meringue Tart
- Cherry Cho Tart
- Berries Financier
- Green Tea Mouse with Crumble Topping
- Tiramisu Shooter
- Passion Fruit with White Chocolate Shooter
- Lychee Parfait

SALAD (CHOOSE ANY 1)

- Thai Glass Noodle Salad (Yum Woon Sen)
- Asparagus & Haricot Salad with Dry Nuts & Mustard Dressing
- Puttanesca Potato Salad with Olive and Capers
- Mozzarella Pearl Ball with Pesto Dressing
- Pumpkin Salad with Tahini Dressing

SOUP (CHOOSE ANY 1)

- Forest Mushroom Soup with Truffle Oil
- Roasted Pumpkin Soup (With Croutons)
- Hot & Sour Soup with Shrimp
- Fish Maw Soup

MAINS (CHOOSE ANY 2)

- Japanese Garlic Rice
- Butterfly Pilaf Brown Rice with Organic Raisin & Almond Flakes
- Fried Hokkien Prawn Noodles
- Spaghetti Creamy Carbonara with Turkey Ham
- Seafood Olio Spaghetti

BEVERAGE

- Pineapple Grapefruit Yuzu Mocktail OR Cranberry Rosemary Herb Mocktail OR Grapefruit Pomelo with Pinch of Himalayan Pink Salt
- Complimentary Hot Coffee and Tea
- Complimentary Ice Water with Lemon and Cucumber





Sweet Beginnings

\$39.99+/pax | Min 100pax

- Complimentary **Chefs + Service staff**
- Complimentary **Chinaware**
- Food Tasting of any 6 Selected Dishes for 4(or 6) Guests Complimentary @ RELC
(Available at no extra charge with our wedding package otherwise chargeable at \$150+)
- Complimentary **Fresh Flower Posy & Décor** for Solemnisation + Main Buffet Table + 20 small table artificial floral arrangement

LIVE STATIONS

Choose any 1 Station

CANAPES (CHOOSE ANY 3)

- Yakitori Chicken Skewers with Grilled Pineapples
- Mini Chicken Slider with Gherkin Mayo
- Beef Ball Ragout
- Smoked Chicken Turkey Ham Bruschetta with Pineapple Salsa
- Chicken Roulette with Brown Butter Jus
- Thai Basil Minced Chicken in Kueh Pie Tee Cup
- Smoked Salmon, Blinis, Cream Cheese
- Oven Baked Mini Mushroom Quiche on Mini Pot (V)
- Tomatoes & Olive Bruschetta
- Ratatouille Tart (V)

HOT SAVOURY (CHOOSE ANY 4)

- Gong Bao Chicken
- Signature Curry Chicken with Potatoes
- Black Pepper Chicken
- Prawn Paste Chicken
- Sweet and Sour Baked Fish with Cilantro
- Cereal Fish Fillet Topped with Curry Leaves
- Ebi Prawn with Mayo
- Sayur Lodeh
- Nai Bai with Oyster Sauce
- Braised Beancurd with Vegetables

SALAD (CHOOSE ANY 1)

- Thai Green Papaya Salad (Som Tum)
- Caesar Salad with Cherry Tomato (V)
- All- American Russet Potato Salad

SOUP (CHOOSE ANY 1)

- Old Cucumber Soup
- Watercress Soup
- Country Side Wild Mushroom Soup

MAINS (CHOOSE ANY 2)

- Yang Chow Fried Brown Rice
- Braised Ee-fu Noodles with Trio Mushrooms
- Spaghetti Aglio-Olio
- Wok Fried Seafood Sin Chew Vermicelli with shallots and seasonal greens

BEVERAGE

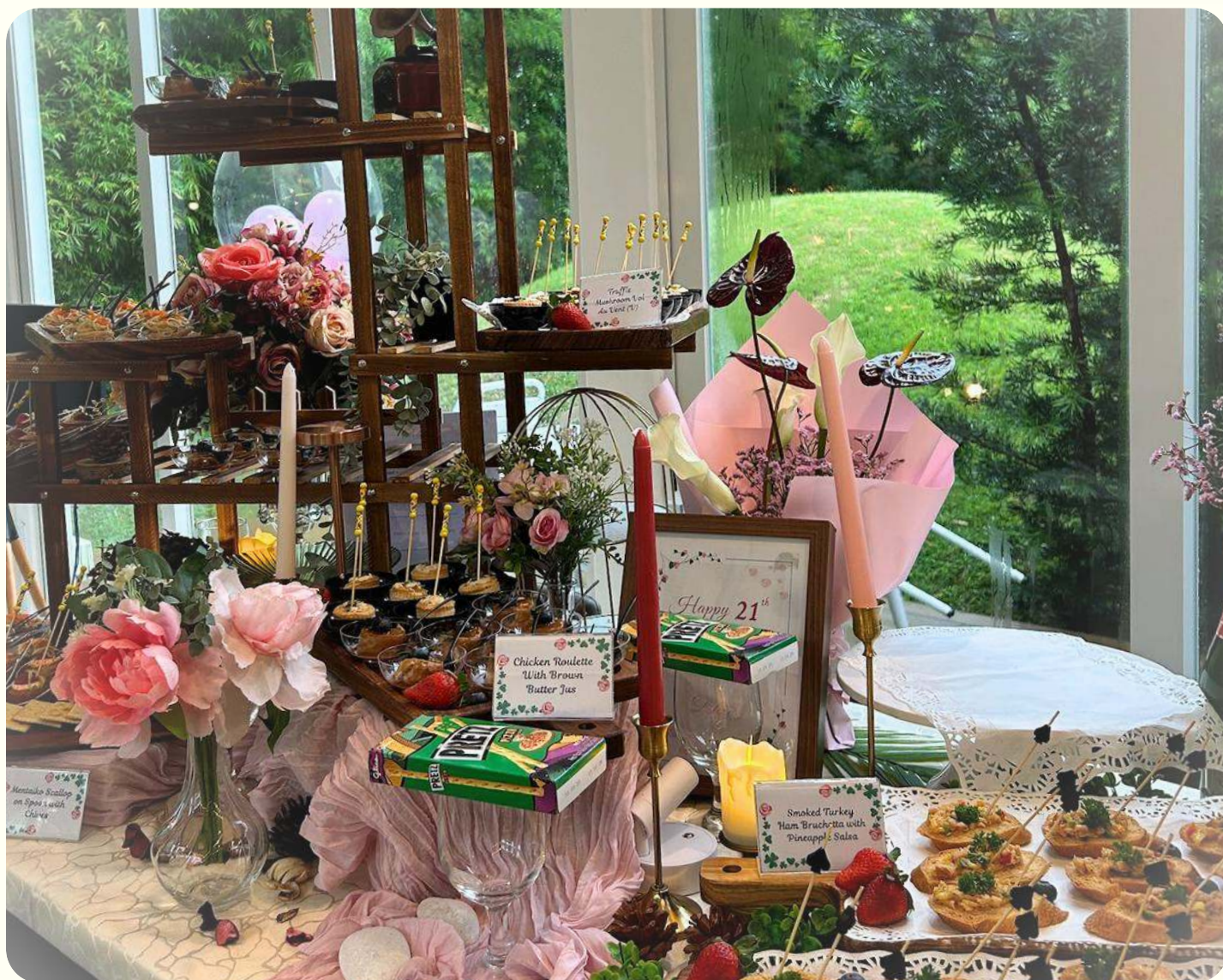
- Absolute Fruit Punch OR Yuzu with Forest Honey OR Peach Muscat Rich in Vit C
- Hot Coffee and Tea
- Complimentary Ice Water with Lemon and Cucumber

ASSORTED DESSERT

(CHOOSE ANY 1)

- Classic Tiramisu
- Passion Fruit Mousse with Mango Jelly
- Signature Mango Pomelo with Sago Cream





*Images are for illustration purpose only

Terms & Conditions

- A **50% deposit of the total bill** is required to confirm the wedding catering booking.
- The **remaining 50% balance payment** must be made **2 weeks before the event date**.
- Cancellation requests must be made in writing and will be subject to the following refund policy:
 - 1 month or more before event date: 50% refund
 - 2 weeks or less before event date: 30% refund
 - 1 week or less before event date: No refund
- Additional surcharge applies for deliveries made to CBD areas and Sentosa Island, denoted by the first 2 digits of the postal code: **01 – 08, 17 – 19, 22, 23, 63**
- An additional **\$100** surcharge applies for deliveries to Jurong Island.
- An early delivery surcharge applies for orders required between the following timings:
 - 6:00am – 7:00am: \$200 before GST
 - 7:00am – 7:30am: \$150 before GST
- For venues without direct lift access, a surcharge of **\$80 per level** applies. Deliveries without direct lift access are limited to a maximum of **3 levels only**.
- All items, menus, ingredients, styling, and package inclusions are subject to changes, replacement, or withdrawal without prior notice at the sole discretion of Delizio Catering.
- Food is best consumed within **2 hours upon arrival**, in line with SFA's stipulated food safety timeline.
- Wedding buffet packages include a complete buffet setup with **buffet tables, skirting, and food warmers**, unless otherwise stated.
- Vegetarian and non-spicy options are available upon request and are subject to menu suitability and confirmation.
- Any additional requests, special arrangements, extended setup requirements, or changes to the order may be subject to additional charges.
- By confirming the booking and making payment, the customer acknowledges and agrees to the above Terms & Conditions.



Contact Us

enquiries@deliziocatering.com | 6280 0040 /8338 1177
www.deliziocatering.com

Follow us on socials

   @deliziocatering

