



SEMINAR MENU

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Thoughtfully crafted menus for your seminars, training sessions and workshops. Choose from Full day and Half day.

Half Day Seminar Menu

\$19.00/pax

\$20.33 w/GST

min 30 pax

Full Day Seminar Menu

\$23.00/pax

\$24.61 w/GST

min 30 pax

\$22.00/pax

\$23.54 w/GST

min 25 pax

\$26.00/pax

\$27.82 w/GST

min 25 pax

\$25.00/pax

\$26.75 w/GST

min 20 pax

\$29.00/pax

\$31.03 w/GST

min 20 pax

**Orders need to be finalised at least 3 working days
before your event**

Orders have to be increments of 5 pax

**Delivery fee is \$100 (\$107.00, incl. GST) for a full-day seminar,
\$80 (\$85.60, incl. GST) for a half-day seminar**



SEMINAR MENU A

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

MORNING BREAK

Egg Mayo Finger
Sandwich

OR

Steamed Coffee Pau

Spring Roll

Sliced Marble Cake

Assorted Mini Cookies
(complimentary)

Brewed Coffee & Tea

LUNCH

Classic Caesar Salad

Butter Rice with Nuts
& Raisins

Grilled Chicken with
Teriyaki Sauce

Herb Crusted Dory with
Tomato Coulis

Sautéed Broccoli with
Mushroom

Breaded Scallop with
Tartar Dip

Ice Jelly with Fruit Cocktail

Ice Lemon Tea

OR

Brewed Coffee & Tea

AFTERNOON BREAK

Chocolate Croissant

Mini Egg Tart

Brewed Coffee & Tea



Sautéed Broccoli with Mushroom

SEMINAR MENU B

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

MORNING BREAK

Veggie Finger Sandwich

OR

Steamed Honey
Chicken Pau

Chicken Nugget with Thai
Chili Dip

Mini Apple Strudel

Assorted Mini Cookies
(complimentary)

Brewed Coffee & Tea

LUNCH

Assorted Sushi Platter

Sin Chow Fried Bee
Hoon

Curry Chicken with
Potatoes

Steamed Fish with
Oriental Sauce

Mixed Cabbage with
Fungus

Ngoh Hiang

Chin Chow with Longan

Ice Peach Tea

OR

Brewed Coffee & Tea

AFTERNOON BREAK

Hawaiian Pizza

Steamed Pumpkin Cake

Brewed Coffee & Tea



Curry Chicken with Potatoes

SEMINAR MENU C

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

MORNING BREAK

Cheddar Cheese Finger
Sandwich

OR

Steamed Har Kau

Pan Fried Gyoza

Mini Muffin

Assorted Mini Cookies
(complimentary)

Brewed Coffee & Tea

LUNCH

Pappadam

Nasi Briyani and Ah Char

Tandoori Chicken

Assam Pedas Dory

Aloo Gobi Masala
(Potato & Cauliflower)

Egg Fu Yong

Sea Coconut w Longan

Orange

OR

Brewed Coffee & Tea

AFTERNOON BREAK

Mini Almond Bar

Steamed Siew Mai

Brewed Coffee & Tea



Steamed Siew Mai

SEMINAR MENU D

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

MORNING BREAK

Tuna Mayo Finger Sandwich
OR
Steamed Red Bean Pau
Curry Samosa
Assorted Swiss Roll
Assorted Mini Cookies
(complimentary)
Brewed Coffee & Tea

LUNCH

Potato Salad with Turkey Bacon
Aglio Olio
Thai Mango Chicken Cutlet
Baked Dory with Lemon Butter Sauce
Loh Han Chye
Chipolate Sausage with Roast Gravy
Fresh Fruits Platter
Fruit Punch
OR
Brewed Coffee & Tea

AFTERNOON BREAK

Wholemeal Mushroom Pau
Steamed Soon Kueh
Brewed Coffee & Tea



Potato Salad with Turkey Bacon

SEMINAR MENU E

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

MORNING BREAK

Egg Mayo Finger
Sandwich

OR

Steamed Mini Soon Kueh

Potato Curry Puff

Steam Yam Cake

Assorted Mini Cookies
(complimentary)

Brewed Coffee & Tea

LUNCH

Royal Thai Mango Salad

Thai Pineapple Fried Rice
with Chicken Floss

Green Curry Chicken

Fried Fish Fillet w Mango
Salsa

Oyster Kai Lan with
Mushroom

Thai Style Fried Bean Curd

Sweet Potato Soup

Lychee Cordial

OR

Brewed Coffee & Tea

AFTERNOON BREAK

Chocolate Roll

Nonya Kueh

Brewed Coffee & Tea



*Thai Pineapple Fried Rice
with Chicken Floss*

FREQUENTLY ASKED QUESTIONS

Here are some frequently asked questions. Don't hesitate to contact us if you have further enquiries. Reach us at +65 6515 0020 or sales@delihub.com.sg

ORDER

When should I start placing my order?

To ensure your preferred timeslot is available, we encourage orders to be placed at least 3 working days prior to your event date.

Is there a minimum order?

Kindly refer to the respective menus for the respective minimum order requirements.

How do I make payment?

Allow our Catering Consultants to go through your order requirements and details with you, payment will be done via cash or cheque upon delivery or via credit card 2 days prior to event date.

What if I cancel my order?

50% of the total bill will be refunded if the cancellation request is received 1 working day prior to the event date. No refunds will be made if the order cancellation is made on the event date itself.

DELIVERY

What is the delivery fee?

Delivery fees are as follows:

- A. Full Day Seminar Package:
\$100 (\$107.00 w/GST)
- B. Half Day Seminar Package:
\$80 (\$85.60 w/GST)

Delivery fee for orders of 100 pax and above will be waived for seminar menus only.

Is there any other fees to take note?

\$50-100 is applicable for delivery to venues without direct lift landing. An additional delivery fee of \$10 is applicable to offshore and CBD areas. We seek your understanding as additional assistance and effort is required for the setup!

What is the earliest time for my event?

Earliest delivery time for seminar order is 7.00 am

Earlier delivery times are subject to availability and a surcharge will be applicable.

FOOD

Is Deli Hub Catering halal-certified?

Deli Hub Catering is halal-certified to cater to everyone. Please refer to the 'About Us' page on our website for a copy of our halal certification.

What if I have dietary restrictions or don't like a dish in the menu, would I be able to exchange dishes?

A maximum of 2 dishes per order can be exchanged for other dishes of the same value or lower. If the dish to be exchanged is of a higher value, you may choose to upgrade your dish by topping up the balance. Dish exchange is available for certain menus only, please check with our Sales Consultants.

SERVICE

When will my buffet be collected?

Collection will be 3 hours from the time the buffet is delivered or by 10.30pm, whichever is earlier. Extension of collection time is not advisable as food is best consumed within 3 hours from delivery time as advised by NEA.

How long is the setup time? I need the food to be ready by a certain time.

Setup will usually take 15 to 30 minutes. Orders for larger groups may require longer periods to setup, do consult the Catering Consultants to go through your requirements.

What kind of tables will be used? Will it be fully decorated?

We provide tables with silver skirting (black top), decorated with a flower centerpiece. Full set of biodegradable utensils, serviettes and serving ware will be provided. Additional thematic set-up services, tables and chairs are also available for rental. Do contact our Catering Consultants at 6515 0020 for more information.

Will there be service staff?

Our friendly service staff is available for on-site support from \$100 (\$107.00 w/ GST) onward, depending on location, for a four-hour period. Please consult our Catering Consultants when you place your order.

Visit delihub.com.sg for the full list of FAQs.

OUR SERVICES



We have halal-certified menus for:
Conferences & Seminars |
Boardroom Lunches | **Corporate Events** |
Home Events | **Weddings**



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