



SEMINAR MENU

SEMINAR MENU

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

Half Day Seminar Menu

\$21.00/pax

\$22.47 w/GST

min 30 pax

Full Day Seminar Menu

\$25.00/pax

\$26.75 w/GST

min 30 pax

\$24.00/pax

\$25.68 w/GST

min 25 pax

\$28.00/pax

\$29.96 w/GST

min 25 pax

\$27.00/pax

\$28.89 w/GST

min 20 pax

\$31.00/pax

\$33.17 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

PRE-EVENT TO NOTE

What are some things to take note during this period?

Staff-serve food lines may resume in selected settings with additional measures introduced to mitigate risks. A maximum of 50 guests is allowed for each food line at each zone.

Allowed settings include:

1. F&B establishments
2. Corporate or work-related events
3. MICE events

**Not permitted at weddings or funerals*

Refer to our guidelines for more information.

What are some mandatory measures required?

Servers are required at all events to help pick out the food items for the diner. A minimum of 2 servers are required for a full buffet line.

Do note that servers are certified food handlers that undergone Basic Food Hygiene course.

Each server is chargeable at \$100 per activation (*up to 4 hour*).

What are the measures taken by Deli Hub?

1. Plastic shields will be installed on buffet line to minimise exposure and mitigate contamination risk

2. Individually-packed cutlery set - comprises of fork, spoon and napkin - **will be provided**

ORDER

How many days in advance should I place my order?

Golden rule of thumb, 3 working days before your event :)

What are the payment methods available?

You may opt for credit card payment (*payment to be made 2 days prior to event date*) or Cash / Cheque payment upon delivery.

What happen if I need to cancel my order?

Cancellation can be done as long as it is 3 working days prior to the event date. However, for cancellation received 1 working day prior to the event date, a 50% charge will be incurred.

FOOD

Is Deli Hub halal-certified?

Yes, Deli Hub Catering is halal-certified. You may refer to our website for a digital copy of our halal certification.

Can I request to change some of the dishes not listed in the menu?

Definitely! You can change up to 2 dishes of the same value or lower. If you would like to try a dish that is offered in the premium menu range, you may opt for top up option. Please note that not all menus are entitled to the exchange of dishes.

DELIVERY

How much 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 (*excluding side orders, delivery*

charges and any other additional charges). This is our way of thanking you for your support!

For venue that is not on ground floor and has no lift access, a surcharge of \$50-\$100 is applicable (*depending on which level is the venue*). For offshore and CBD areas, an additional of \$10 is applicable. We seek your understanding as additional assistance is required.

What is the earliest delivery timing I can request for my order?

Earliest delivery timing for Buffet is 8.30am. For earlier delivery time slot, please speak to our catering consultant.

SERVICE

What is the duration of each buffet before it is collected?

Food is best consumed within 3 hours for buffet set up with warmer. We do not encourage extension of collection time to ensure that food taste fresh and warm.

What is provided other than food?

Full set of disposable cutleries and tables with skirting are provided for buffet set up with warmer. Let us know what you need, we will do our best to get you covered!

Full set of disposable cutleries and table mat is provided for mini buffet.

Order. Enjoy. Connect.

OUR SERVICES



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



Deli Hub Catering Pte Ltd
3 & 5 Enterprise Road, Singapore 629813
Tel 6515 0020 | Email sales@delihub.com.sg
Website delihub.com.sg

Connect with us   [DeliHubCatering](https://www.facebook.com/DeliHubCatering)

