

**THE PROVIDORE**  
CATERING & EVENTS

HOST AN EVENT  
WITH US!



# INTRODUCTION

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**HERE AT THE PROVIDORE, WE DON'T  
JUST LOVE FOOD, WE ADORE FOOD.**

Let us bring our culinary expertise  
and warm service to your next event!

Be it a cocktail party, corporate meeting,  
networking event, or celebration, we will  
provide you with an enjoyable and  
memorable experience!



# CATERING MENU



# CANAPÉS

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## CANAPÉ OPTIONS (maximum of 6 flavours per order)

### SAVOURY

- Smoked Salmon on potato rosti with crème fraiche & watercress
- Mini Lobster rolls with crunch iceberg, fennel & celery mayo
- Salmon Ceviche
- Roasted Beef & Truffle Pecorino Crostini
- Braised Veal Ragout with Traditional Tomato Sauce
- Chicken, Lettuce, Avocado Finger Sandwiches
- Goat Cheese Spinach & Mushroom Tartlet (vegetarian)
- Buffalo Mozzarella & Tomato Bruschetta (vegetarian)

### SWEET

- Lemon Meringue Tart (add 50 cents for gluten-free option)
- Chocolate Tart (add 50 cents for gluten-free option)
- Flourless Chocolate Tart (gluten-free)

**A SET OF 6 | \$20**

(min. 12 sets)

**GRASS-FED BEEF SLIDERS | \$5/piece**

(min. 20 pieces)



# SALADS

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## SALAD OPTIONS

- Chicken, Feta & Organic Quinoa
- Roasted Pumpkin, Walnut & Spinach

**SINGLE-SERVING | \$12**

(good for 1-2 pax)

**SHARING PORTION | \$43**

(good for 3-5 pax pax)



# SANDWICH PLATTERS

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Made with our fresh in-house baked bread!  
Choose up to 4 flavours.

## SANDWICH OPTIONS

- Parma Ham (with tomato, mozzarella & fresh pesto)
- Chicken & Avocado (grilled chicken breast, sliced avocado and chipotle mayo)
- Smoked Ham (served with sliced brie cheese)
- Roast Beef (with mustard, balsamic onion & mafra cheddar cheese)
- Smoked Salmon (served with cream cheese & dill)
- Grilled Vegetable (grilled eggplant, zucchini, bell peppers & Provolone cheese)

## LUNCH SIZE (12CM)

12 pcs - \$66    18 pcs - \$95    24 pcs - \$120

## COCKTAIL SIZE (6CM)

24 pcs - \$66    36 pcs - \$95    48 pcs - \$120



# DELI PLATTERS

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## SHARING PLATTERS

(Good for 2-3pax) |

### DUCK RILETTE | \$19.5

served with cornichon's & sourdough bread

### ITALIAN MOZARELLA PLATTER | \$31.5

buffalo mozzarella, prosciutto di Parma, cherry tomatoes, extra virgin oil & bread

### CHEESE PLATTER | \$28.5

selection of 3 artisanal cheeses, served with assorted condiments, crackers & freshly baked bread

### CHARCUTERIE PLATTER | \$29.5

selection of 3 artisanal meats, served with assorted condiments, crackers & freshly baked breads

## PREMIUM PLATTERS

Regular (1-2pax) | \$38

Large (3-4 pax) | \$68

### FRENCH PLATTER

Xavier David Brie de Meaux, Xavier David Comte, Rosette Salami, Dry Sausage Le Rond, D'Aubergne Lose, Dried Strawberries, Cornichons, Silver Onions and Pate en Croute

### SPANISH PLATTER

Chorizo Iberico, Jamon Serrano, Manchego, Murcia Al Vino, Losada Cuquillo Olives, Losada Gordal Olives, Cherry Tomato in Vine, Marcona Almonds

### ITALIAN PLATTER

Prosciutto di Parma 18 Months, Casalingo Salami, Vacca Bruna Parmigiano Reggiano, Robiola Bosina, Sundried Tomatoes, Breadsticks, Provençal Olives



# PASTRIES

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## BREAKFAST PASTRIES

### SWEET

- Butter Croissant
- Pain au Chocolat
- Raisin Danish
- Fruit Danish

### SAVOURY

- Cheese Bread
- Sausage Bread

A SET OF 6 | \$28

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### MINI -PASTRIES

(1 flavour per set of 10)

- Croissant
- Apricot Danish
- Raisin Danish
- Pain Au Chocolat
- Muffins (chocolate/mixed berries)
- Plain Scone

A SET OF 10 | \$18

(min. 2 sets)





# ALCOHOLIC BEVERAGES

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## WINES BY THE BOTTLE

### SPARKLING

Adami – Bosco di Gica Prosecco, Italy	\$50
Virginie T – Brut Champagne NV, France	\$92
Champagne Rose Brut NV - Virginie T, France	\$99

### WHITE

Chardonnay - Zephyr, New Zealand	\$65
Sauvignon Blanc – Chateau Favray Pouilly Fume, France	\$58
Pinot Gris – Zephyr, New Zealand	\$53
Maurice Tremblay – Chablis, France	\$59

### RED

Malbec – Clos Triguedina, France	\$49
Rioja Red - Marques de Vargas Reserva Rioja, Spain	\$65
Cabernet Sauvignon – Movia, Slovenia	\$59
Pinot Nero – Cantina Lavis, Trentino, Italy	\$49
Pinot Noir – Casas del Bosque Reserva, Chile	\$48

### OTHERS

Moscato d’Asti Saracco, Italy	\$42
Rose - La Tour Melas Nautiliusk, Greece	\$45



# NON-ALCOHOLIC BEVERAGES

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## HOT BEVERAGES | \$60

served in a disposable 3L Brew Box  
Good for 10 servings

- The Providore Main Blend Black Coffee
- English Breakfast Tea
- Chamomile Tea
- Peppermint Tea
- Classic Earl Grey

## THE PROVIDORE ICED TEA | \$55

served in a disposable 3L Brew Box  
Good for 10 servings

Choice of 1 flavour

- Earl Grey Cucumber
- Lychee Green Tea
- Forest Berry Tea

## ALL GOOD ORGANIC SPARKLING JUICES | \$5.5

- Blackcurrant
- Grapefruit
- Blood Orange

## KARMA ORGANIC JUICES | \$5.8 300 ml bottle

- Apple, Blackcurrant & Raspberry
- Orange, Mango & Apple
- Apple, Guava & Passionfruit
- Carrot, Orange & Turmeric

## REMEDY KOMBUCHA 4 x 250ml cans | \$12.95 24 x 250ml cans | \$77.7

- Cherry Plum
- Apple Crisp
- Raspberry Lemonade
- Peach
- Ginger Lemon
- Lemon, Lime & Mint

## DASH FLAVOURED SPARKLING WATER | \$12.90 4 x 300ml cans

- Raspberry
- Peach
- Lemon
- Cucumber

# LIGHT REFRESHMENT SETS

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## SET A

- 1 choice of breakfast pastry\*
- 1 choice of hot beverage (coffee or tea)

Minimum of 10 sets required

**\$10/pax**

## SET B

- 2 choices of mini pastries\*
- 1 choice of hot beverage (coffee or tea)

Minimum of 10 sets required

**\$10/pax**

## SET C

- 4 cocktail sandwiches\*

Minimum of 12 sets required  
Maximum of 2 flavours allowed

**\$10/pax**

## SET D

- 4 cocktail sandwiches\*
- 1 choice of hot beverage (coffee or tea)

Minimum of 12 sets required  
Maximum of 2 flavours allowed

**\$16/pax**

## SET E

- 2 cocktail sandwiches\*
- 2 mini pastries

Minimum of 12 sets required  
Maximum of 2 flavours allowed

**\$10/pax**

## SET F

- 3 sweet canapés\*
- 3 mini pastries\*

Minimum of 12 sets required  
Maximum of 3 flavours allowed

**\$15/pax**

\*Please refer to previous pages for more info on the available varieties

# MOBILE COFFEE CART

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## **\$3000 | 4 HOUR RENTAL**

inclusive of GST, manpower and logistics

## **Serves 300 - 350 x 8oz cups**

additional 50 cups charged at \$300

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## **BEVERAGE MENU (served hot only)**

### **THE PROVIDORE MAIN BLEND COFFEE**

latte • cappuccino • flat white • macchiato • espresso

### **THE PROVIDORE TRADITIONAL DRINKING CHOCOLATE**

hot chocolate • mocha • mochaccino

\*Additional drinks from our retail range are available for pre-order upon request

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## **MANPOWER - 2 Baristas**

## **VENUE REQUIREMENTS**

- 3m by 2m space
- 2 x 13amp power points
- Accessibility to push-carts



# TERMS & CONDITIONS

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The Providore Singapore Pte Ltd. reserves the right to change the terms and conditions without prior notice. By confirming your catering order/event you agree to abide by the terms and conditions set below;

## Confirmation & Payment:

- A 30% deposit is required upon order confirmation and balance is due upon completion of order/event unless credit terms are given.
- Credit terms are given subject to a case by case basis for a maximum of 14 days.
- Prevailing government taxes is applicable to all prices stated within this document.
- Additional 10% service charge will be incurred if the event is hosted within any of The Providore outlets.
- Payment can be made by cheque, paynow and bank transfer; payment specific details will be provided in your invoice.
- Should you wish to pay via Credit Card, please inform us and we will advise accordingly.

## Ordering:

- All orders are to be placed in advance with our team:
- For small orders (below \$400) – 5 working days.
- For large orders (above \$400) – 10 working days.
- All orders are subject to operational availability.

## Delivery:

- Free delivery for orders above \$150; subject to operational availability.
- Delivery fee of \$25 islandwide.
- Delivery is only available from 10am to 6pm on Weekdays (Mon-Fri), subject to operational availability.

## Cancellations:

- Any order cancellations must be done five working days before delivery/event.
- If the order/event is cancelled less than five working days beforehand; the deposit amount will be forfeited in full.

# FAQ

For any further enquiries, do drop us an email at [hello@theprovidore.com](mailto:hello@theprovidore.com)!

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Will cutleries and napkins be provided?

We have an option to provide the necessary disposable plates, wooden cutleries, serviettes and cups. The quantity provided is subject to the number of pax served. Simply let us know if you'll be needing any for your event!

How will the items packed?

Our items will be packed in ethically sourced, sustainable bento style packaging or kraft paper boxes. Do let us know if you prefer an alternative and we will do our best to accomodate.

Are logistics (delivery, set up, tear down) included in your catering services?

All order deliveries are not inclusive of set-up or tear-down.

For larger events at offsite venues, we will be able to arrange an optional set up & tear down, priced at \$50 per session. Alternatively, you may arrange for self-collection at any of our outlets (excluding lunch hours, 12 to 2.30pm).

What if I require manpower for my event?

Additional manpower can be provided at a rate \$25/hour per staff (minimum of 4 hours).