



**MUTIARA
SEAFOOD
OUTDOOR
CATERING
2024**

To Order

**6816-3030
882-CATER
(882-22837)**



mutiaraseafood.com

WE ARE LOCATED AT:

1 Engku Aman Turn
#01-02 & #02-02/03
Wisma Geylang Serai
Singapore 408528

1ST HALAL-CERTIFIED SEAFOOD RESTAURANT

by JIMB® Group



[f](https://www.facebook.com/mutiara.sgp) [@ mutiara.sgp](https://www.instagram.com/mutiara.sgp)



YOUR HALAL CATERING PARTNER FOR TRULY

Singaporean

FOOD CULTURE

Come indulge with Mutiara Seafood. Where Singapore's Culinary heritage is preserved. Serving the finest flavours of nostalgia with an appreciation for the freshest seafood.

Inspired by Singapore's humble beginnings as a fishing village island and the origin of her Kampong Spirit (harmony and solidarity amongst different races), Mutiara seeks to endear the modern palate with generational flavours adored by and shared across her diverse ethnic communities.

With Mutiara, we strive to reimagine and share these stories and moments of joy and unity with our diners, expressed through our heartfelt cuisine of heritage Singaporean seafood.

Experience Mutiara and discover the culinary treasures of Singapore.





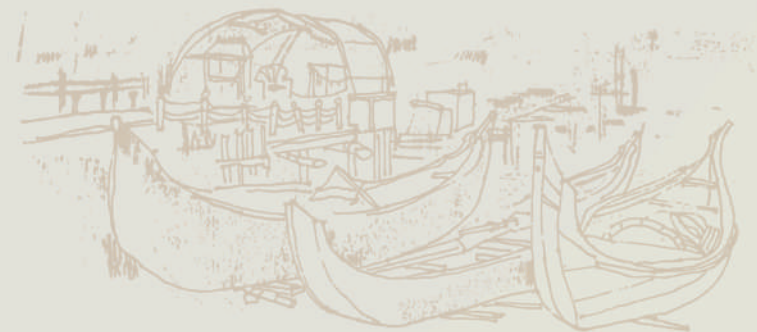
SIGNATURE BRAND

Mutiara Seafood

When the tides were in their favour, the fishermen would return home jovially, with their hearts full and their nets even fuller, filled with crabs, prawns, squids and fish. They would amusingly exclaim that they have attained the best treasures the seas can offer and that their catches are as valuable as a "Mutiara" (which translates to the prestigious pearl in Malay).

All the families would prepare homely and hearty meals with every catch brought back by the fishermen. Extra servings were saved for their neighbours, eager for them to try new flavours and dishes from other cultures. It was a simple and sincere gesture of appreciation for their fellow men and women, inspired by their Kampong Spirit and curious palates.

These were simple yet endearing moments shared by the families in the kampong village.





OUR STORY

Mutiara is a treasury of Singapore's culinary heritage, preserving the finest flavours of nostalgia with an appreciation for the freshest seafood. Inspired by Singapore's humble beginnings as a fishing village island and the origin of her Kampong Spirit (harmony and solidarity amongst different races), Mutiara seeks to endear the modern palate with generational flavours adored by and shared across her diverse ethnic communities.

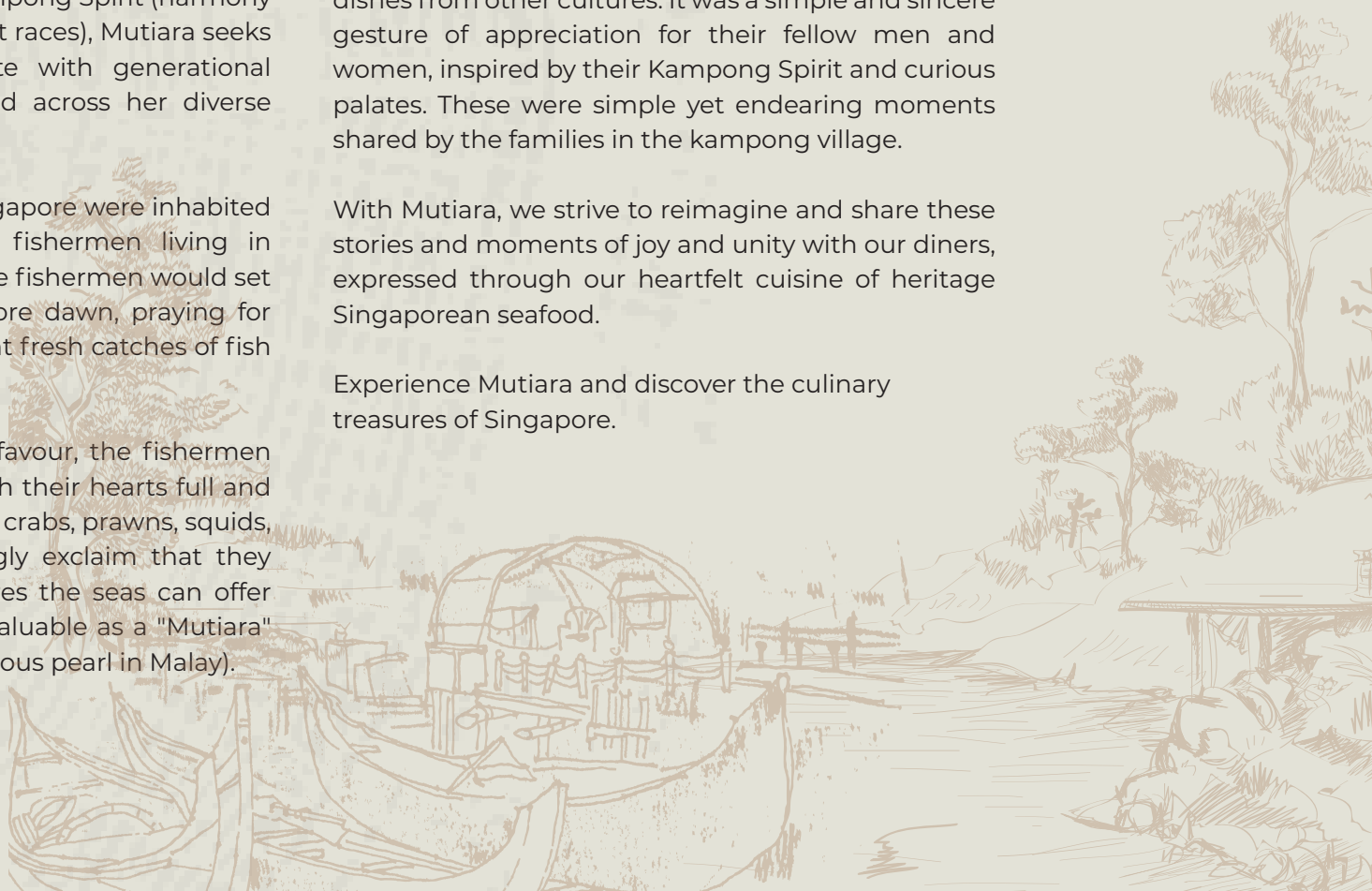
The early fishing villages in Singapore were inhabited by Chinese, Malay, & Indian fishermen living in harmony with their families. The fishermen would set out for sea every day just before dawn, praying for rising tides to bring in abundant fresh catches of fish and crustaceans.

When the tides were in their favour, the fishermen would return home jovially, with their hearts full and their nets even fuller, filled with crabs, prawns, squids, and fish. They would amusingly exclaim that they have attained the best treasures the seas can offer and that their catches are as valuable as a "Mutiara" (which translates to the prestigious pearl in Malay).

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OUR SERVICES

Celebrate with us! At Mutiara, we strive to serve not only food but we would love to be part of your stories and moments of joy and unity. Our VIP Rooms & Events Spaces are designed to suit any occasions.

WE CATER TO:

- Buffet Lunch / Dinner
- Bento Sets
- Corporate Catering
- Wedding Reception
- Seminar Packages
- Chinese Banquets
- Solemnizations





CLASSIC

Buffet Menu Set A

Price per person \$28.00 (\$30.52 w/GST)

9 Course including 1 Beverage

Minimum 30 Person

HOT SAVOURIES

Donut with Seafood Paste OR Steamed Prawn Har Gao

Sweet and Sour Chicken OR Chicken Stir-Fried 'Gong Bao' Style

Spring Onion and Ginger Fish Fillet OR Fish Fillet with Special Sauce

Prawns Fried with Cereal OR Desehelled Prawns with Sweet Sour Sauce

Stir-Fried Broccoli with Garlic OR Stir-Fried Baby Kailan with Garlic

Home-made Vegetable Beancurd Braised with Fresh Mushrooms OR with Crabmeat

Garlic Fried Rice with Silver Fish OR Fried Noodles Malay Style

DESSERT

Chilled Aiyu Jelly with Lime & Aloe Vera

BEVERAGE

Fruit Punch



The management **reserves the right to change the items on the menu without prior notice.** Please allow **±30 minutes grace** from the “ready time” for unforeseen circumstances (traffic jams, parking problems, etc). All Prices are subjected to **prevailing GST.**

CLASSIC Buffet Menu Set B

Price per person \$38.00 (\$41.42 w/GST)
9 Course including 1 Beverage
Minimum 30 Person



CANTONESE DIM SUM

Steamed Chicken Dumpling & Prawn Har Gao

HOT SAVOURIES

Chicken Stir-Fried 'Gong Bao' Style OR Mocha Fried Chicken

Spring Onion and Ginger Fish Fillet OR Sweet and Sour Fish Fillet

Deshelled Prawn Fried with Cereal OR Deshelled Prawns with Sweet Sour Sauce

Stir-Fried Asparagus with Garlic OR Stir-Fried Broccoli with Oyster Sauce

Home-made Vegetable Beancurd Braised with Fresh Mushrooms OR with Crabmeat

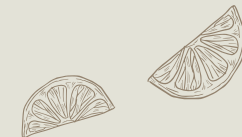
Supreme Seafood Fried Rice OR Salted Fish Fried Rice with Diced Chicken

DESSERT

Chilled Mango Sago Pomelo OR Yam Paste with Pumpkin and Ginkgo Nuts

BEVERAGE

Fruit Punch



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CLASSIC

Buffet Menu Set C

Price per person \$48.00 (\$52.32 w/GST)
10 Course Including Beverage
Minimum 30 Person

HOT SAVOURIES

Seafood Donut Tossed in Salad Cream

OR Cantonese Dim Sum (Chicken Dumpling & Prawn Har Gao)

Sweet & Sour Chicken OR Mocha Fried Chicken

Signature Chilli Crab OR Stir-Fried Crab with Golden Salted Egg

Deshelled Prawns Fried with Cereal OR Deshelled Prawns Fried with Salted Egg Sauce

Stir-Fried Broccoli with Garlic OR Stir-Fried Baby Kailan with Garlic

Home-made Vegetable Beancurd Braised with Fresh Mushrooms OR with Crabmeat

Garlic Fried Rice with Silver Fish OR Fried Noodles Malay Style

DESSERT

Chilled Mango Sago with Pomelo OR Yam Paste with Ginkgo Nuts

BEVERAGE

Fruit Punch



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PREMIUM

Buffet Menu Set A

Price per person \$58.00 (\$63.22 w/GST)
10 Course including 1 Beverage
Minimum 30 Person

CANTONESE DIM SUM

Siew Mai & Prawn Har Gao

HOT SAVOURIES

Sweet Corn Soup with Chicken (Sup Jagong Manis dengan Ayam)

Mocha Fried Chicken (Ayam Goreng Mocha)

Stir Fried 'Gong Bao' Style Fish Fillet (Ikan Goreng ditumis Gaya "Gong Bao")

Deep Fried Prawns with Cereal (Udang Kupas Digoreng dengan Bijirin Cereal)

Signature Chili Crab with Mini Mantou (Ketam Cili Sajjian Ciri Khas Kami dengan Mantou)

Stir Fried Broccoli with Minced Garlic (Sayur Brokoli ditumis dengan Bawang Putih)

Fried Rice with Silverfish and Garlic (Nasi Digoreng dengan Bawang Putih dan Ikan Bilis)

DESSERT

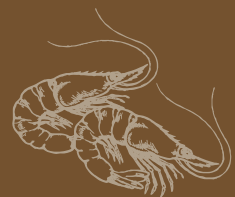
Mango Pomelo with Sago with Pomelo (Sago Mangga Sejuk dengan Limau Bali)

BEVERAGE

Ice Lemon Tea (Teh Ais Limau)



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PREMIUM

Buffet Menu Set B

Price per person \$68.00 (\$74.12 w/GST)
10 Course including 1 Beverage
Minimum 30 Person

DELUXE GANTONESE DIM SUM

Deluxe Prawns Siew Mai with Prawn Topping & Hongkong Barbeque Chicken Pau

HOT SAVOURIES

Braised Fish Maw Soup with Shredded Chicken & Crabmeat

(Sup Maw Ikan Rebus dengan Ayam & Daging Ketam)

Mocha Fried Chicken (Ayam Goreng Mocha)

Deep Fried Live Fish Garoupa with Nonya Sauce (Ikan Kerapu di goreng dengan Nonya Sos)

De-shelled Prawns with Wasabi Mayo (Udang dikupas dengan Sos Mayo)

Boston Lobster Cooked with Golden Salted Egg Sauce (Lobster Boston Dimasak dengan Sos Telur Masin Emas)

Vegetable Beancurd with Mushrooms (Tahu Sayuran dengan Cendawan)

Fried Rice with XO Sauce (Nasi Goreng dengan Sos XO)

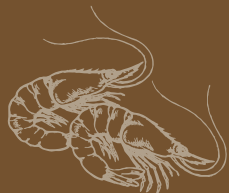
DESSERT

Mango Alphonso Pudding OR Yam Paste with Pumpkin and Ginkgo Nuts

BEVERAGE

Ice Lemon Tea

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PREMIUM

Buffet Menu Set C

Price per person \$78.00 (\$85.02 w/GST)
10 Course including 1 Beverage
Minimum 30 Person



APPETIZER

Scallop Yam Ring (Scallop Dibalut dalam Keladi Cincin)

HOT SAVOURIES

Seafood Pumpkin Soup (Sup Labu Kuning dan Seafood)

Mocha Fried Chicken (Ayam Goreng Mocha)

Asparagus with Squid in XO Sauce

(Sayur Asparagus dan Sotong ditumis dengan Sos XO)

Mala Big Prawn with Vermicelli (Mala Udang Besar dengan Bihun)

Stir Fried Fish Fillet with Cereal (Ikan di goreng dengan Bijirin)

Signature Chilli Crab (Ketam Cili Sajian Chilli Khas Kami)

Fried Seafood Hor Fun (Hor Fun digoreng dengan Makanan Laut)

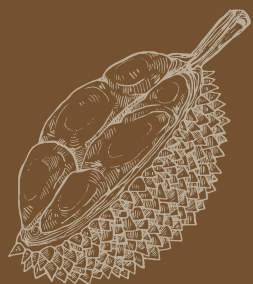


DESSERT

Mao Shan Wang Durian Pudding (Pudding Jelly Durian Mao Shan Wang)

BEVERAGE

Ice Lemon Tea



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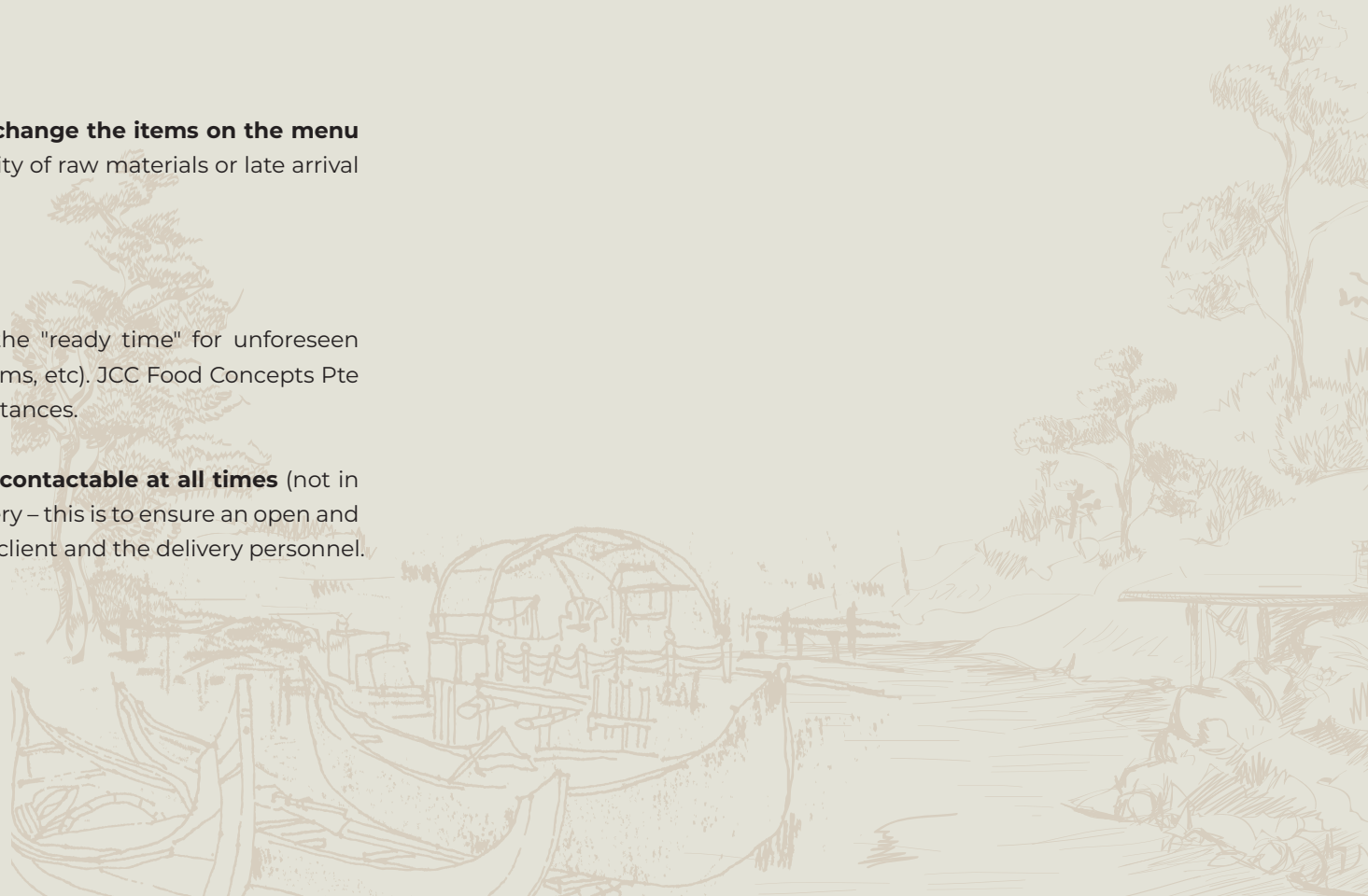
CATERING TERMS & CONDITIONS 1.0

BUFFET CATERING

- This buffet comes with full table setup (full drop tablecloths, food warmers, wax).
- A full set of disposable cutleries (forks, spoons, plates, serviettes and trash bags, etc) (up to 120%) will be provided.
- Duration of each **buffet is 3 hours**.
- The management **reserves the right to change the items on the menu without prior notice** (e.g., for non-availability of raw materials or late arrival of supplier's stock).

DELIVERY & COLLECTIONS

- Please allow **±30 minutes grace** from the "ready time" for unforeseen circumstances (traffic jams, parking problems, etc). JCC Food Concepts Pte Ltd will not be held responsible for such instances.
- Please ensure that a **Point-of-Contact is contactable at all times** (not in silent mode, in a meeting) during the delivery – this is to ensure an open and reliable communications link between the client and the delivery personnel.

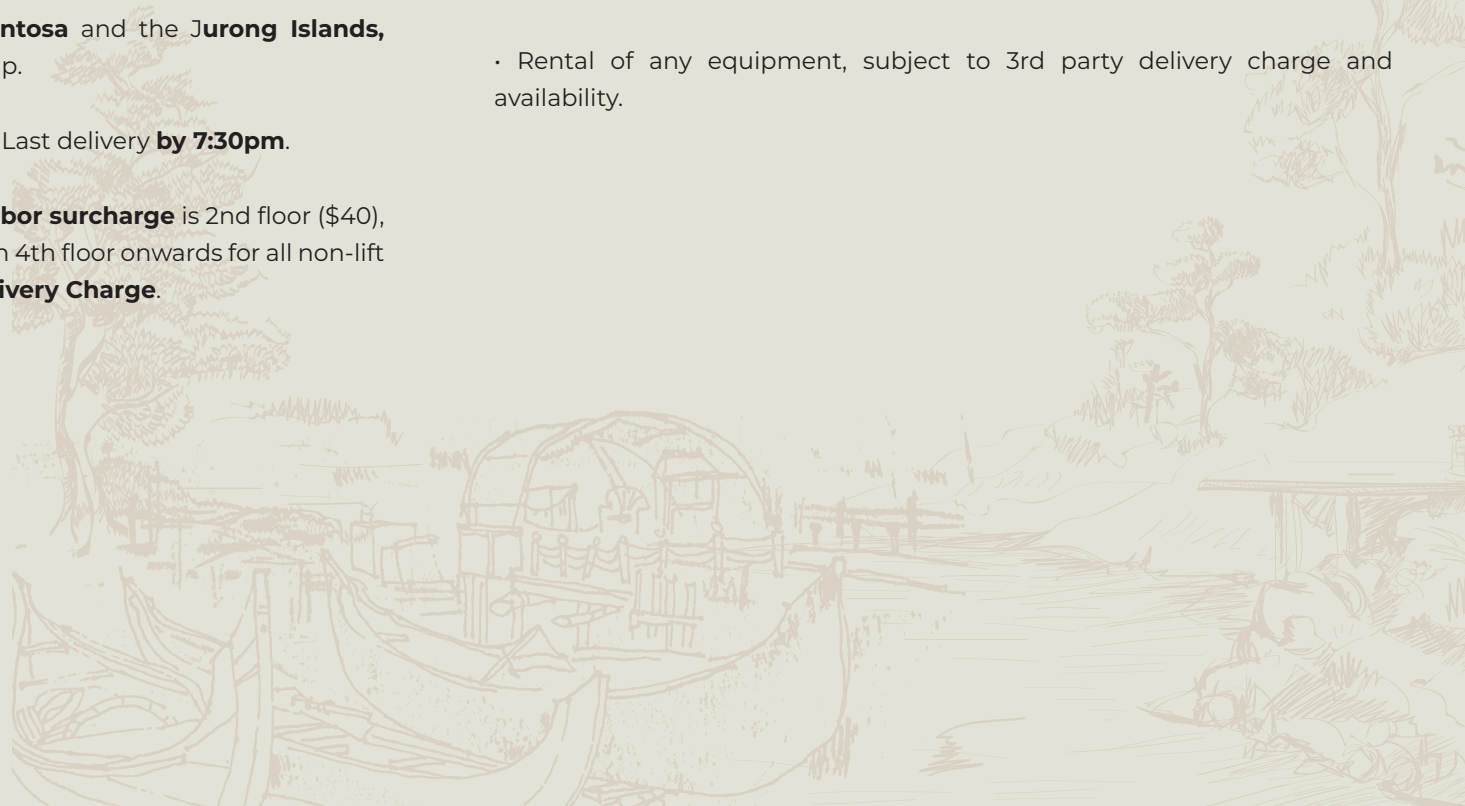




CATERING TERMS & CONDITIONS 1.1

DELIVERY & OTHER CHARGES

- Transport Charge: **\$100 (\$109.00 w/GST)** and Transport Charge for Public Holiday is **\$120 (\$129.60 w/GST)**.
- **Extension of Buffet will be charge @ \$30 (\$38.58 w/ GST /hour)**. Extension must be made via telephone to the manager in charge before the agreed original collection time. If extension is only informed during the clearing time, **additional of \$50 (\$54.50 w/ GST) for transport charge** will be imposed.
- For districts **61, 62 & 63, CBD Area, Sentosa** and the **Jurong Islands**, **surcharge \$20 (\$23.54 w/ GST) applies** /trip.
- Our earliest delivery are ready **by 11:30am**. Last delivery **by 7:30pm**.
- For non-lift level buffets, the **additional Labor surcharge** is 2nd floor (\$40), 3rd floor (\$60), We do not do buffet set up on 4th floor onwards for all non-lift level buffets, there will be **No waiver of Delivery Charge**.
- The **management reserves the right to amend the invoice** on-the-spot for manual deliveries if it is found to be non-lift level/path walk, no help rendered as promised as it delays your buffet and affects the operation's next delivery schedule.
- **Latest collection for buffet is 10pm**. For collections **after 10.30pm** before 11:29pm the **surcharge is \$50 (\$54.50 w/ GST)** and from 11:30pm till 1am: **\$80 (\$94.17 w/ GST)**. Collection the next day is \$50 (\$54 w/ GST), Not applicable for collection between 10am to 12pm).
- Rental of any equipment, subject to 3rd party delivery charge and availability.





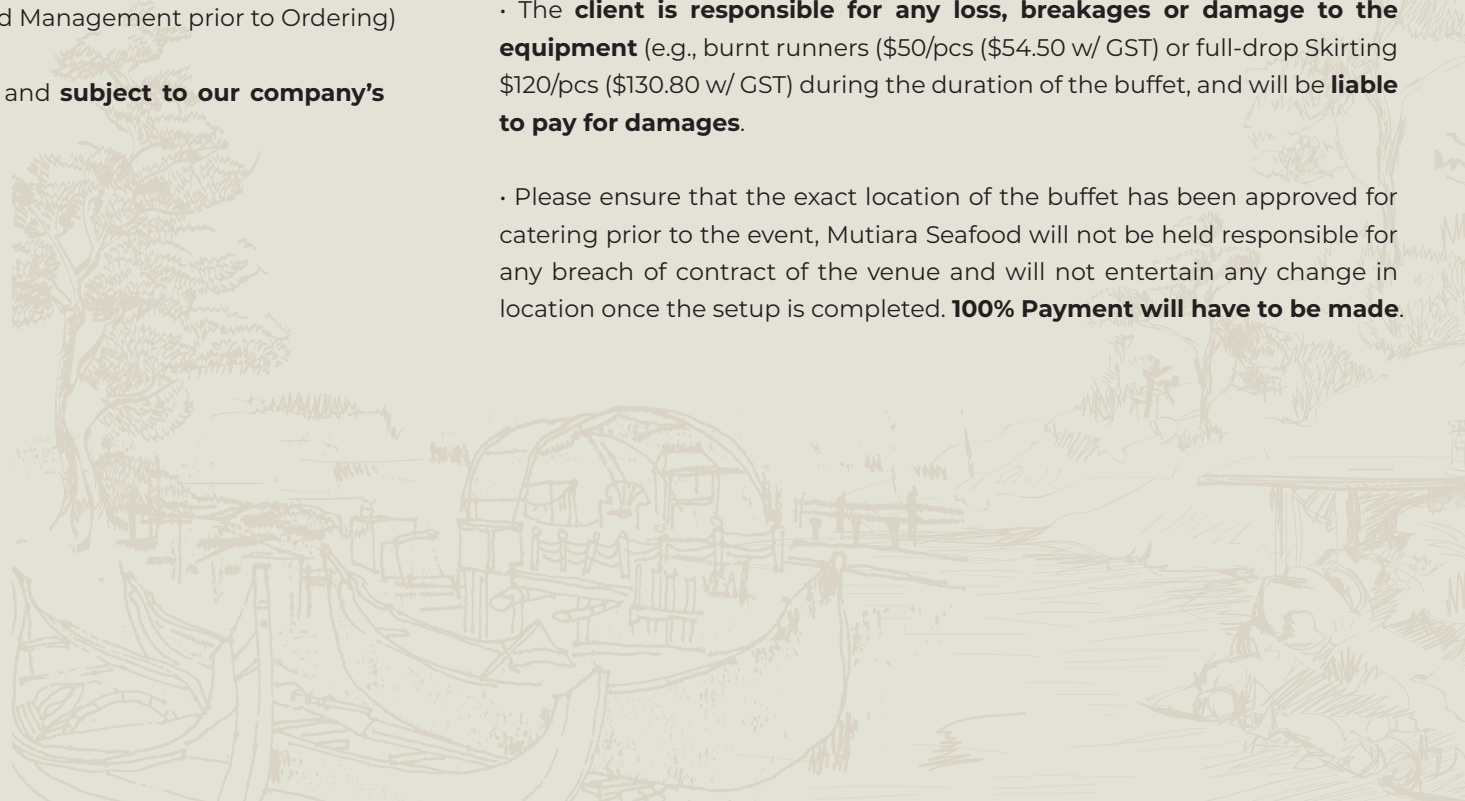
CATERING TERMS & CONDITIONS 1.2

PAYMENT METHODS

- For **personal deliveries (Non-Corporate) Payment must be made in full** prior to the delivery.
- Payment is strictly **PayNow/ Credit Card must be made in advanced** and clients must send screenshot details. Cash on Delivery and Cheque subjected to Management Approval.
- For Cheques Payment should be crossed and made out to " JCC Food Concepts Pte Ltd ". No post-dated cheques are allowed. (Unless is pre-approved by JCC Food Concepts Pte Ltd Management prior to Ordering)
- Credit Terms is for corporate orders only and **subject to our company's approval.**

MISCELLANEOUS

- Please inform the management should you have specific needs (e.g., vegetarian guests, tables & chairs) to facilitate a smooth and successful event. (This is subject to availability). **Please note that we do not cater to all ranges of food dietary allergens or restrictions.**
- The **client is advised NOT to handle the burning wax** below the food warmers – it is very flammable – it should be left to burn out on its own (windy: 1½hrs; still conditions: 3hrs(est.))
- The **client is responsible for any loss, breakages or damage to the equipment** (e.g., burnt runners (\$50/pcs (\$54.50 w/ GST) or full-drop Skirting \$120/pcs (\$130.80 w/ GST) during the duration of the buffet, and will be **liable to pay for damages.**
- Please ensure that the exact location of the buffet has been approved for catering prior to the event, Mutiara Seafood will not be held responsible for any breach of contract of the venue and will not entertain any change in location once the setup is completed. **100% Payment will have to be made.**





CATERING TERMS & CONDITIONS 1.3

BILLING, DEPOSIT, AMENDMENTS & CANCELLATION

Confidentiality:

All terms of this proposal (including but not limited to the rates) should not be disclosed directly or indirectly to any third party, unless prior written approval is given by MUTIARA SEAFOOD.

All rates quoted are based on the requirements as communicated to us as at the date of this proposal. Should the requirements change or differ, MUTIARA SEAFOOD reserves the right to offer a re-quote based on the new requirements.

Any revision to Menu and Pax Count, less than 3 working days before event date would be subject to availability of restaurant. MUTIARA SEAFOOD reserves the right to reject any changes requested.

Service Charge:

All prices quoted above are inclusive of 10% Service Charge, and prevailing government taxes, unless specified otherwise.

Payment breakdown process sample:

DEPOSIT SCHEDULE	DUE DATE	AMOUNT
Initial 30% Deposit (Non-Refundable) (To be made upon signing the contract)	By 16th December 2023	\$2,300.00 nett (rounded)
All Balance Payment and Miscellaneous Amounts (Immediately on event day at outlet via Credit Card or Cash)	On Event day	All remaining balance and any other amounts incurred.

Amendments:

Any revision to Menu and Pax Count, less than 3 working days before event date would be subject to availability of restaurant. MUTIARA SEAFOOD reserves the right to reject any changes requested.

Cancellation:

Please be advised the following cancellation charges will be levied as liquidated damages should the function is cancelled. MUTIARA SEAFOOD reserves the right to forfeit deposits held. In addition, MUTIARA SEAFOOD will impose a cancellation charge as follows:

- Between 90 days and up to 60 days out prior to the function, a cancellation charge of 50% of the total expected banquet charges shall be incurred.
- Between 60 days and up to 30 days prior to the function, a cancellation charge of 75% of the total banquet charges shall be incurred.
- Within 30 days prior to the function, a cancellation charge of 100% of the total banquet charges shall be incurred.



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