





Corporate Offerings

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Corporate Bento Meals

\$12 / Pax | Min 10 Pax | Affordable & Customizable | Islandwide Delivery



Har Cheong Gai Sando

served with japanese cucumbers & homemade mango sauce



Canto-Style Prawn Sando +2.5

homemade crispy succulent prawn cake served with japanese cucumbers & asian sambal chilli



Plant-Based Teriyaki Unagi Sando

served with homemade pickled white cabbage



Chicken Aglio e Olio

served with oven-roasted cajun chicken



Grilled Fish Pomodoro Pasta

served with pan-seared italian herbed fish



Beef Asian Aglio e Olio (a.k.a sambal)

served with teriyaki beef short plate slices

ColdBrew Series



Black +4



Chocolate+5



White +5



Chai +5



Matcha +6



Portable Coffee

(10-12 Pax | 8oz / Pax) +35

Specialty Coffee | Origin: Colombia & Brazil Cup: Hazelnut, Milk Chocolate, Apple

Healthier Corporate Bento

- \$12/Pax
- Min 15 Pax
- Islandwide Delivery Available









Mains

Butter Olive Rice Turmeric Butter Rice Fragrant White Rice Spaghetti Aglio e Olio Pasta Pomodoro Pesto Penne Pasta

Protein

Baked Teriyaki Chicken Roasted Cajun-Spiced Chicken Mediterranean-Style Baked Fish Stir-Fry Sweet & Sour Fish Miso Steamded Fish

Vegetable

Roasted Pumpkin Miso Mushroom Charred Broccoli Roasted Cinnamon Carrot Sambal Kang Kong Garlic Nai Bai

Fried Snack

Breaded Scallop
Tater Tots
Curry Samosa
Classic Spring Roll
Vegetable Gyoza
Mini Seafood Pomegranate Ball

Portable Coffee Box & Cold Brew Offerings

Portable Coffee Box

- Specialty house coffee brew
- Serves up to 15 pax
- · Comes with raw sugar sticks & stirrer
- · Add \$5 for milk





Cold Brew Offerings

6 flavours available Black, White, Lavender, 5-Spice Chai, Matcha, Dark Chocolate

Comes in individual bottle

Great for seminars

Customizable branding available









Espresso Extraction







Milk Frothing





Latte Art

No Frills & Express Latte Art Workshop

For individuals who love coffee and want to learn the fundamentals of espresso making & for organizations seeking for a team-bonding activity

Individuals \$250 / Pax

Group \$50 / Pax (Min 10 Pax)

Training Flows

Theory: 20 - 30 Minutes

Practical Session: 1 Hour 30 Minutes
Espresso Extraction (Calibration of Coffee)
Steaming of Milk (Frothing + Texturizing)
Latte Art (Heart, Tulip, Rosetta)

 Cleaning & Maintenance of Coffee Machine: 10 Minutes

Affordable Event Space

Up to 50 Pax | Complimentary beverage for every guest In-House Food Catering Services Available

> **Corporate Functions** Latte Art Team Bonding Activity **Baby Shower** Birthday Celebration

Weekday | Weekend \$150/Hour | \$200/Hour











8% off

\$219 Basic half arch



One Stop Party Supply

\$365- \$335.80

Single Foamboard + Standee/ welcome board





10% off

for all items listed in their website







view more:

fieldnotes.com.sg

Cakes inspired by Nature's fruits, tea & cocoa



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20 pax \$28 | 30 pax \$26 | 40 pax \$24

*All prices are nett



Add 10 dishes | Pick 1 from each category | \$1 each category

Salad

Broccoli Salad assorted bell peppers, roasted walnut, homemade yoghurt dressing

Premium Mixed Salad

sliced red onion, roasted carrot, olives, roasted almond flakes, italian dressing

Roasted Pumpkin Salad roasted pumpkin, turkey ham, golden raisins

Main Course

Chinese-style Yangzhou Fried Rice stir-fry rice with crab bits and fried shallot

Classic Aglio e Olio stir fry choice of pasta in toasted garlic & chilli padi, sprinkle w/ parmesan cheese & chilli flakes

Butter Raisin Rice

butter fragrant rice, raisin, toasted walnuts

Vegetarian Fried Vermicelli (Bee Hoon) stir fry vermicelli with chinese cabbage, carrot, bean sprout

Vegetables

Indonesian Sayur Lodeh

cabbage, carrot, long bean, sweet turnip, tau kwa cooked in coconut milk

Roasted Cauliflower w/ Nacho Cheese crispy cauliflower drizzled with nacho cheese sauce

Mediterranean Root Vegetables roasted potato, carrot, radish

Stir Fry Asian-Style Broccoli stir fry broccoli, corn & mushroom with oyster sauce

Chicken

Nonya Curry Chicken roasted chicken & russet potatoes cooked in homemade coconut curry gravy

Oven-roasted Cajun Chicken tender cajun roasted chicken with crispy skin

Teriyaki Chicken baked chicken thigh cooked in homemade teriyaki sauce

Black Pepper Chicken grilled chicken thigh cooked in

homemade black pepper sauce

Fish

Fish Puttanesca skillet dish of white fish fillets simmered in a rustic Italian tomato sauce

Lemon Saffron Fish

baked white fish cooked in homemade creamy lemon saffron sauce

Curry Assam Fish +1.5 baked white fish cooked in homemade assam curry sauce

Caramelized Cereal Fish Fillet with fragrant curry leaves

Prawn (w/shell) +2

Salted Egg Prawn cooked in homemade salted egg sauce & crispy curry leaves

Canto-style Har Lok Prawn served with bell peppers & red onion

Singapore-style Black Pepper Prawn cooked in homemade black pepper sauce with chinese 5-spices

Crispy Cereal Prawn with caramelised oatmeal

Finger Food

Chicken Gyoza

Jumbo Vegetable Spring Roll Steamed Chicken Siew Mai Deep-fried Scallop Cake

Pastries

Mini Chocolate Croissant Tiramisu Cake Mango Mousse Cake Mini Egg Tart

Local Dessert

Almond Longan Beancurd served cold

Tropical Fresh Fruit Platter watermelon, papaya, honeydew

Pulut Hitam

fragrant black glutinous rice cooked in rich coconut milk, served hot

Fruit Cocktail Jelly served cold

Beverage

*Fruit Cordial

Lychee

Blackcurrant Sour Plum Fruit Punch



Terms & Conditions

- A \$0.50/guest surcharge is applicable for full set of disposable wares & serviettes
- All food is best consumed within 3 hours
- Weekend surcharge of +\$1/guest applies on all orders on a Friday, Saturday or Sunday
- 100% of the total bill will be charged for cancellation made on the day of the event
- All refunds will require 45-60 days to be processed
- For orders above \$1,000, a 50% deposit of total bill is required

Staple Food accepts payment via PayNow or Cheque upon delivery (Only available for Corporate Orders – cheques must be crossed and made payable to "Krazbike Pte Ltd") only.

All payments have to be made in full at least 2 working days before an event.

50% of the total bill will be charged for cancellation made 1 working day (after 12nn) prior to event dated

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Coffee Cart Service For Your Event

Customizable Branding Banner on Cart

\$5 / Cup Nett | 8 Oz / Cup

Menu

Including:

Flat White
Latte
Cappuccino
Americano

Artisanal Tea Selection:

- English Breakfast
- Earl Grey
- Longan Paradise
- Blissful Berries

Optional Add ons:

- · Hot Chocolate
- Uji Matcha



100 Cups / Hour Production



2-3 Hours Coffee Bar & Barista Services



Complimentary Customizable Coffee Cups Blank Ink Stamp on White Cups



Logistics
Such as transportation, Set up & Tear down

Local Requirements

- 2m x 2m working space
- 1 Powerpoint (13amp) within 2m from the coffee cart



Mobile Event Cart



Customizable mobile food / dessert cart for your events



We go Islandwide!



Customizable Corporate Gifts For Your Clients

₹ 50 Location / Day

Islandwide Delivery







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