

SAYBONS

catering catalogue



ISSUE 02

MARCH | 2026

the fun about
LIVE STATIONS
crepes, pastas & more

tour de France
BUFFET MENUS
gastronomic tastes



About Us



Established since 2007, our kitchen is helmed by chefs trained at Le Cordon Bleu—who take great pride in ensuring culinary excellence and friendly service.

Staying true to authentic French culinary techniques, we focus on using natural herbs and spices to flavour our dishes which lead to us being certified healthier caterer under Singapore Health Promotion Board's dining scheme.



In line with our mission to make French food accessible to more, all our kitchens attained Halal certification since June 2024.

Pacific Buffet

\$26.90/pax (Min 35pax)

Inspired by South Korea & Japan's kitchens, our menu embraces the fresh, clean flavors of the Pacific. This region is part of a Blue Zone, where people live longer thanks to balanced, nutrient-rich diets and mindful eating..

SAYBONS CULINARY JOURNEYS



1. APPETIZER

Asian Sesame Salad- mixed mesclun with sweet corn & cherry tomatoes

Purple Slaw- purple cabbage, mixed mesclun, cucumbers in mayo dressing

Classic Caesar Salad- romaine lettuce, hard boiled eggs, parmesan cheese

2. LIGHT BITES

Grilled Chicken Meatballs/

Grilled Chicken Yakitori in Teriyaki Sauce/

Chicken Karrage

3. CHICKEN

Boneless Chicken Thigh Cubes in Gochujang Cream & Sesame/

Boneless Chicken Thigh Cubes in Teriyaki Sauce/

Boneless Chicken Thigh Cubes in Truffle Cream Sauce

4. PREMIUM FISH

Baked Salmon with Saffron Cream sauce/

Baked Salmon with Teriyaki Sauce/

Baked Salmon topped with Mentaiko Mayo

5. PASTA

Classic Mac & Cheese/

Basil Pesto Pasta/

Mushroom Aglio Olio Spaghetti (Spicy)/

Tomato Penne

6. RICE

Golden Butter Rice with Raisins/

Japanese Pearl Rice with Seaweed/

Pineapple Rice

7. DESSERTS

Mini Black & White Brownies/

Mini Speculoos Cheesecake/

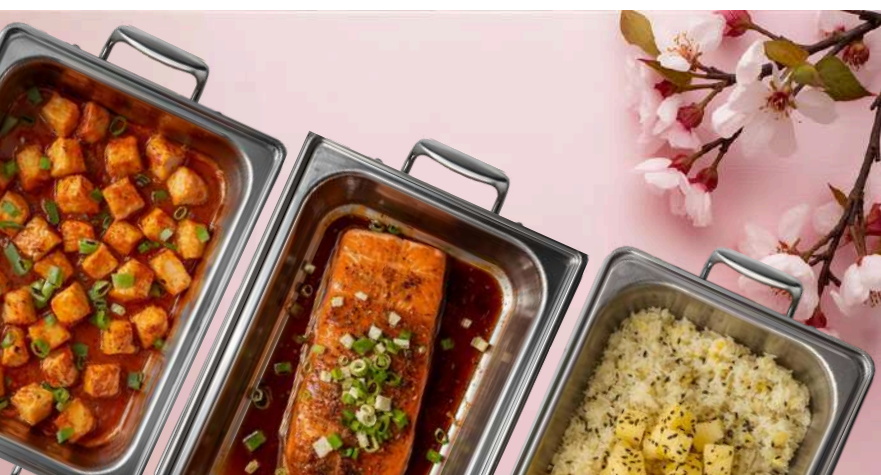
Mini Ondeh Ondeh Cake

8. BEVERAGE (+\$2/pax)

Iced Roselle (Nutrigrade B)/

Iced Lemon Tea (Nutrigrade B)/

Iced Yuzu (Nutrigrade B)



- T&C:
- Buffet comes with full table set up & disposable cutlery
- Transport & Set Up fee @ \$100 /buffet line

Normandy

\$28.90/pax (Min 30pax)

Enjoy comfort flavours from Normandy as a region known for rich dairy and fresh seafood. From baked whole salmon to ocean fresh blue mussels, this menu is for

1. SOUP

Wild Mushroom Soup/
Fresh Tomato Soup/
Broccoli Cheddar/
Seafood Bisque (+\$1/pax)

2. SALAD

Pasta salad- fusilli, tomatoes, olives & basil/
Nicoise salad- mesclun with cherry tomatoes, onions
& hard-boiled eggs/

3. CHICKEN

Baked Rosemary Garlic Chicken/
Baked Tomato Thyme Chicken/
Baked Chicken with Black Truffle Cream Sauce

4. PREMIUM FISH

Baked Salmon Served with
Saffron Cream sauce/
Baked Salmon in Lemon Capers Cream Sauce/
Baked Salmon Torched with Mentaiko & Sesame

5. PREMIUM DISH

Prawns in Burnt Butter Sauce with Almonds/
French Beef Stew with carrots/
Blue Mussels A La Marineres/

6. RICE

Golden Butter Rice with Raisins/
Rice Pilaf/
Saffron Rice

7. DESSERTS

Mini Black & White Brownies/
Mini Speculoos Cheesecake/
Mini Apple Crumble Tart

8. BEVERAGE (+\$2/pax)

Iced Roselle (Nutrigrade B)/
Iced Lemon Tea (Nutrigrade B)/
Iced Yuzu (Nutrigrade B)



- T&C:
- Buffet comes with full table set up & disposable cutlery
- Transport & Set Up fee @ \$100 /buffet line

Lyon Buffet

\$30.90/pax (Min 30 pax)

From rustic bouchon-style fare to elegant sauces and velvety gratins, Lyon is where French tradition comes alive. Focusing on natural wholesome ingredients & use of aromatics, our menu brings the rich flavours of Lyon to you.

1. SOUP

Wild Mushroom Soup/
Fresh Tomato Soup/
Broccoli Cheddar/
Seafood Bisque (+\$1/pax)

2. LIGHT BITES

Mini Cheese Quiche/
Popcorn Chicken/
Chicken Skewers

3. DIY SALAD BAR

Power list: mesclun mix, cherry tomatoes, mixed capsicum, chickpeas, pineapples, sesame wafu & honey mustard dressing/

Healthy mix: mesclun mix, cherry tomatoes, sweet corn, carrots, cucumber, sesame wafu & honey mustard dressing/

Booster mix: mesclun mix, sweet corn, cucumber, onions, cherry tomatoes, sesame wafu & honey mustard dressing

4. CHICKEN

Baked Rosemary Chicken in Naturel Jus/
Baked Cajun Chicken Served with Tomatoes Confit/
Baked Chicken in Black Truffle Cream Sauce

5. PREMIUM FISH

Baked Salmon served with Saffron Cream Sauce/
Baked Salmon served with Teriyaki Sauce/
Baked Salmon Torched with Mentaiko & Sesame

6. PASTA/RICE

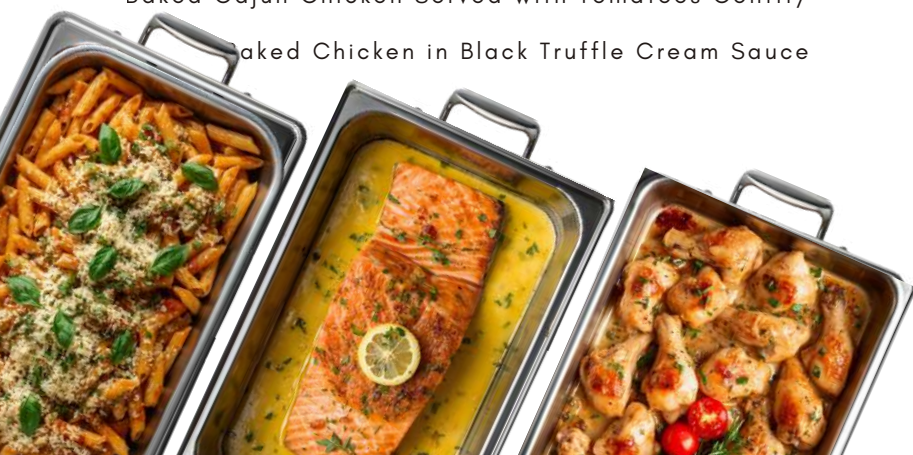
Classic Mac & Cheese/
Golden Butter Rice with raisins/
Basil Pesto Ribbon Pasta/
Mushroom Aglio Olio Spaghetti (Spicy)/
Tomato Penne

7. DESSERTS

Mini Apple Crumble/
Mini Black & White Brownies/
Mini Speculoos Cheesecake

8. BEVERAGE

Iced Roselle (Nutrigrade B)/
Iced Lemon Tea (Nutrigrade B)/
Iced Yuzu (Nutrigrade B)



T&C:

- Buffet comes with full table set up & disposable cutleries
- Transport & Set Up fee @ \$100 /buffet line

Aegean

\$36.90/pax (Min 30pax)

Embark on a journey to the sun-drenched coasts of Greece, where every meal is a celebration of life and longevity. Greek cuisine, with its vibrant vegetables, heart-healthy olive oil, fresh seafood, and wholesome grains, is a cornerstone of the Mediterranean diet

1. HEALTHIER SOUP

Wild Mushroom soup/
Fresh Tomato Soup/
Golden Pumpkin Soup

2. BREAD PLATTERS

Sourdough & baguette with
Olive oil & Za'atar Dip/
Baguette & Focaccia with
Olive Oil & Za'atar Dip

3. DIY SALAD BAR

Power list: mesclun mix, cherry tomatoes,
capsicum, chickpeas, pineapples,
sesame wafu & honey mustard dressing/
Healthy mix: mesclun mix, cherry tomatoes,
sweet corn, carrots, cucumber,
sesame wafu & honey mustard dressing/
Booster mix: mesclun mix, cucumber,
sweet corn, cherry tomatoes, onions,
sesame wafu & honey mustard dressing

4. CHICKEN

Baked Rosemary Chicken in Naturel Jus/
Baked Cajun Chicken with Tomatoes Confit/
Baked Chicken Thigh in Black Truffle Cream
Sauce

5. PREMIUM FISH

Baked Salmon with Lemon Olive Oil/
Baked salmon in Saffron Cream Sauce/
Baked Salmon Torched with Mentaiko & Sesame

6. HOT VEGETABLES

Greek Chickpea Stew with
Tomatoes & Olives/
Herb-cruste Tomato Gratin/
Cauliflower & Potato Gratin

7. PASTA

Basil Pesto Spaghetti (V)
Aglio Olio Spaghetti (Spicy/V)
Wholegrain Tomato Penne (V)

8. RICE

Healthy Brown Rice Mix/
Rice Pilaf/
Japanese Pearl Rice with Seaweed

9. DESSERTS

Fresh Fruits Platter/
Mini Apple Crumble Tarts/
Mini Carrot Cakes

10. BEVERAGE

Iced Roselle (Nutrigrade B)/
Iced Lemon Tea (Nutrigrade B)/
Iced Yuzu (Nutrigrade B)

T&C:

- Buffet comes with full table set up & disposable cutleries
- Transport & Set Up fee @ \$100 /buffet line

Parisienne

\$39.90/pax (Min 30 pax)

Paris sets the global gold standard for culinary artistry with every dish an expression—elegant, refined, and crafted with flair. Our Paris-inspired menu channels this spirit with classic French techniques & wholesome flavors. Think golden roasted chicken, velvety soups, delicate crêpes and patisserie-style desserts.

1. SOUP

Wild Mushroom Soup/

Fresh Tomato Soup/

Seafood Bisque (+\$1/pax).

2. BREAD ASSORTMENT

Baguette & Sourdough Served with Butter

3. DIY SALAD BAR

Power list: mesclun mix, cherry tomatoes, mixed capsicum, chickpeas, pineapples, sesame wafu & honey mustard dressing/

Healthy mix: mesclun mix, cherry tomatoes, sweet corn, carrots, cucumber, sesame wafu & honey mustard dressing/

Booster mix: mesclun mix, sweet corn, cucumber, onions, cherry tomatoes, sesame wafu & honey mustard dressing

4. CHICKEN

Baked Rosemary Chicken in Naturel Jus/

Baked Cajun Chicken Served with Tomatoes/

Baked Chicken in Black Truffle Cream Sauce

5. PREMIUM FISH

Baked Salmon Served with Saffron Cream Sauce/

Baked salmon Served with Teriyaki Sauce/

Baked Salmon Torched with Mentaiko & Sesame

6. RICE/PASTA

Mushroom Aglio Olio Spaghetti (Spicy)/

Golden Butter Rice with raisins/

Classic Mac & Cheese/

Basil Pesto Pasta/

Tomato Penne

7. CREPES LIVE STATION

Choice of ONE savoury crepe & ONE sweet Crepe:

Mushroom Cheese/ Chicken Ham Cheese/ Tuna Cheese/Nutella Hazelnuts/Biscoff Banana/ Dark Chocolate & Marshmallows

8. BEVERAGE

Iced Roselle (Nutrigrade B)/

Iced Lemon Tea (Nutrigrade B)/

Iced Yuzu (Nutrigrade B)



T&C:

- Buffet comes with full table set up & disposable cutleries
- Transport & Set Up fee @ \$120 /buffet line
- Chef hire: \$100/ 3hours

Caesar Buffet

\$42.90/pax (Min 30pax)

Our Italian-inspired menu brings the Mediterranean diet to life—delicious, balanced, and nourishing. Book a pasta chef who will cook live at your event with endless pasta customization for your guests, our Caesar Buffet is truly tailored for the Kings of the party.

1. SOUP

Wild Mushroom Soup/
Fresh Tomato Soup/
Seafood Bisque (+\$1/pax)

2. BREAD ASSORTMENT

Baguette & Sourdough Served with Butter

3. DIY SALAD BAR

Caesar's mix: romaine lettuce, hardboiled eggs, parmesan cheese, croutons, caesar dressing/
Healthy mix: mesclun mix, cherry tomatoes, sweet corn, carrots, cucumber, raisins, sesame wafu & honey mustard dressing/
Booster mix: mesclun mix, sweet corn, cucumber, onions, cherry tomatoes, pineapples,, sesame wafu & honey mustard dressing

4. LIGHT BITES

Popcorn Chicken Bites/
Mushroom Cheese Quiche/
Beef Meatballs in Marinara Sauce

5. CHICKEN

Baked Rosemary Chicken in Naturel Jus/
Baked Cajun Chicken Served with Tomatoes/
Baked Chicken in Black Truffle Cream Sauce

6. PREMIUM FISH

Baked Salmon with Saffron Cream sauce/
Baked Salmon with Cucumber Dill Cream/
Baked Salmon Torched with Mentaiko & Sesame

7. PASTA LIVE STATION

Spaghetti or Penne with toppings (chicken ham, mushrooms, smoked salmon, beef salami) in choice of carbonara sauce, tomato sauce, aglio olio or basil pesto sauce.

8. DESSERTS

Mini Walnut Brownies/
Mini Speculoos Cheesecakes/
Mini Carrot Cakes

9. BEVERAGE

Iced Roselle (Nutrigrade B)/
Iced Lemon Tea (Nutrigrade B)/
Iced Yuzu (Nutrigrade B)

T&C:

- Buffet comes with full table set up & disposable cutleries
- Transport & Set Up fee @ \$120 /buffet line
- Chef hire: \$100/ 3hours





Juniors' Buffet

\$30.90/pax (Min 30pax)

Our juniors' buffet has been specially crafted with junior foodies in mind. Combining some of kids' favourite finger foods and our crepes live station, this menu is sure to delight even the most picky eater.

1. SOUP

Wild Mushroom Soup/
Fresh Tomato Soup/
Broccoli Cheddar Soup

2. LIGHT BITES

Popcorn Chicken/
Chicken Nuggets/
Chicken Yakitori

3. CROISSANT PLATTER

Chicken Ham & Cheese Croissant/
Egg Mayo Croissant/
Tuna Mayo Croissant

4. HOT PASTA

Cheesy Mac & Cheese/
Classic Tomato Penne/
Mushroom Aglio Olio Spaghetti (Spicy/V)/

5. DESSERT PLATTER

Mixed Brownies Platter/
Mini Speculoos Cheesecake/
Fresh Fruits & Vegetables Sticks

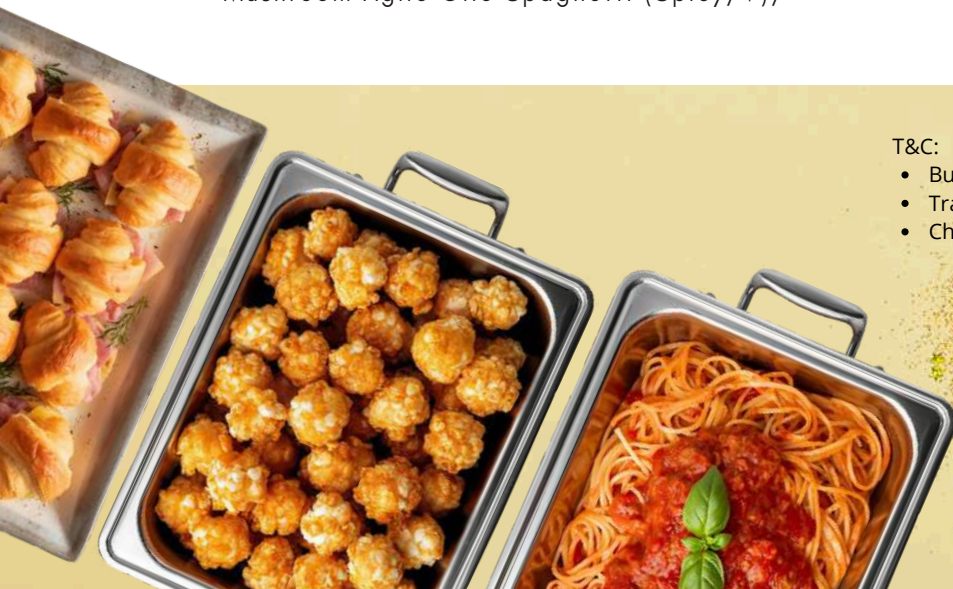
6. CREPES LIVE STATION

Choice of ONE savoury crepe & ONE sweet Crepe:

Mushroom Cheese/
Chicken Ham Cheese/ Tuna Cheese
Nutella Hazelnuts/Biscoff Banana/
Dark chocolate & Choc Sprinklers

7. BEVERAGES

Iced Roselle (Nutrigrade B)/
Iced Lemon Tea (Nutrigrade B)/
Iced Yuzu (Nutrigrade B)



T&C:

- Buffet comes with full table set up & disposable cutleries
- Transport & Set Up fee @ \$120 /buffet line
- Chef hire @ \$100/ 3 hours

High Tea Buffet

\$25.90/pax (Min 30pax)

Our High Tea buffet has been specially crafted with junior foodies in mind. Combining some of kids' favourite finger foods and our crepes live station, this menu is sure to delight even the most picky eater.

1. SOUP

Wild Mushroom Soup/
Fresh Tomato Soup/
Broccoli Cheddar Soup

2. LIGHT BITES

Popcorn Chicken/
Chicken Nuggets/
Chicken Yakitori

3. CROISSANT PLATTER

Chicken Ham & Cheese Croissant/
Egg Mayo Croissant/
Tuna Mayo Croissant

4. HOT PASTA

Cheesy Mac & Cheese/
Classic Tomato Penne/
Mushroom Aglio Olio Spaghetti (Spicy/V)

5. MEAT BITES

Beef Meatballs with Marinara Sauce/
Chicken Meatballs in Teriyaki Sauce/
Beef Meatballs in Brown Gravy & Cranberry

6. DESSERT PLATTER

Mixed Brownies Platter/
Mini Speculoos Cheesecake/
Fresh Fruits & Vegetables Sticks

7. BEVERAGES

Iced Roselle (Nutrigrade B)/
Iced Lemon Tea (Nutrigrade B)/
Iced Yuzu (Nutrigrade B)

T&C:

- Buffet comes with full table set up & disposable cutleries
- Transport & Set Up fee @ \$120/buffet line
- Chef hire @ \$100/3 hours



Petit Mini Buffet

7 courses
\$25.90/pax (Min 15 pax)

Our mini buffets are perfect for intimate home parties. You can enjoy the same quality menu from our petit buffet, without the fuss of clean up. What's more, we are Healthier Choice caterer so you can have peace of mind knowing that you are enjoying the same quality taste but with less sodium content.

1. SOUP

Wild Mushroom Soup/

Fresh Tomato Soup/

Broccoli Cheddar Soup

2. SALAD

Garden Salad - Mixed mesclun with cherry tomatoes, sweet corn in sesame wafu sauce/

Classic Caesar Salad with hard boiled eggs/

Nicoise Salad- Mesclun, cherry tomatoes, onions, tuna chunks, olives in honey mustard

3. LIGHT BITES

Chicken Nuggets/

Popcorn Chicken/

Chicken Yakitori Sticks

4. CHICKEN

Baked Rosemary Chicken in Naturel Jus/

Baked Cajun Chicken Served with Tomatoes Confit/

Baked Chicken in Black Truffle Cream Sauce

5. PREMIUM FISH

Baked Salmon with Saffron Cream sauce/

Baked Salmon with Teriyaki Sauce/

Baked Salmon with Mentaiko Sesame

6. RICE

Golden Butter Rice with Raisins/

Garlic Herb Butter Rice/

Japanese Pearl Rice with Seaweed

7. DESSERT PLATTER

Mini Black White Brownies Platter/

Mini Speculoos Cheesecake/

Mini Ondeh Ondeh Cake



T&C:

- Buffet served in disposable trays.
- Delivery fee @ \$40 /event



Deluxe Mini Buffet

8 courses

\$28.90/pax (Min 15 pax)

Our mini buffets are perfect for intimate home parties. You can enjoy the same quality menu from our petit buffet, without the fuss of clean up. What's more, we are Healthier Choice caterer so you can have peace of mind knowing that you are enjoying the same quality taste but with less sodium content.

1. SOUP

Wild Mushroom Soup/

Fresh Tomato Soup/

Broccoli Cheddar Soup

2. SALAD

Garden Salad - Mixed mesclun with cherry tomatoes, sweet corn in sesame wafu sauce/

Classic Caesar Salad with hard boiled eggs/

Nicoise Salad- Mesclun, cherry tomatoes, onions, tuna chunks, olives in honey mustard i

3. CHICKEN

Baked Rosemary Chicken in Naturel Jus/

Baked Cajun Chicken Served with Tomatoes Confit/

Baked Chicken in Black Truffle Cream Sauce

4. PREMIUM MEAT

French Beef Stew with Broccoli/

Beef Meatballs in Marinara Sauce/

Popcorn Chicken Platter

5. PREMIUM FISH

Baked Salmon with Saffron Cream sauce/

Baked Salmon with Teriyaki Sauce/

Baked Salmon with Mentaiko Sesame

6. PASTA

Classic Mac & Cheese/

Basil Pesto Ribbon Pasta/

Mushroom Aglio Olio Spaghetti (Spicy)/

Tomato Penne

7. RICE

Golden Butter Rice with Raisins/

Garlic Herb Butter Rice/

Japanese Pearl Rice with Seaweed

8. DESSERT PLATTER

Mini Black White Brownies Platter/

Mini Speculoos Cheesecake/

Mini Ondeh Ondeh Cake



T&C:

- Buffet served in disposable trays.
- Delivery fee @ \$40 /event

CREPES LIVE STATION



CREPES LIVE STATION

(each pax gets 2 crepes each)

**BASIC PACKAGE @
\$14/pax (Min 30 pax)**

Savoury toppings included in the basic package:

- Chicken Ham
- Sauteed Mushrooms
- Tuna Chunks
- Cheddar Cheese

Sweet toppings included in the basic package:

- Nutella ® Spread
- Lotus Biscoff Spread
- Dark Chocolate
- Fresh Banana
- Hazelnuts
- Rainbow Sprinklers

VEGETARIAN PACKAGE @ \$13/pax (Min 30 pax)

Savoury Toppings included in vegetarian package:

- Mushrooms
- Tomatoes
- Basil Pesto
- Capsicum
- Cheddar Cheese

Sweet Toppings included in vegetarian package:

- Nutella ® Spread
- Lotus Biscoff Spread
- Dark Chocolate
- Fresh Banana
- Hazelnuts
- Rainbow Sprinklers

**CLASSIC PACKAGE @
\$16/pax (Min 30 pax)**

Savoury toppings included in the classic package:

- Chicken Ham
- Sauteed Mushrooms
- Tuna Chunks
- Cheddar Cheese
- Fried Egg
- Shredded Lettuce
- Tomatoes

Sweet toppings included in the classic package:

- Nutella ® Spread
- Lotus Biscoff Spread
- Dark Chocolate
- Fresh Banana
- Hazelnuts
- Rainbow Sprinklers

**DESSERTS PACKAGE @
\$14/pax (Min 30 pax)**

Sweet Toppings included in desserts package:

- Nutella ® Spread
- Lotus Biscoff Spread
- Dark Chocolate
- Fresh Banana
- Hazelnuts
- Matcha Chocolate
- Strawberries

PREMIUM & UNIQUE

**PREMIUM PACKAGE @
\$18/pax (Min 25 pax)**

Savoury toppings included in the premium package:

- Smoked Salmon
- Chicken Ham
- Sauteed Mushrooms
- Cheddar Cheese
- Shredded Lettuce
- Tomatoes

Sweet toppings included in the premium package:

- Nutella ® Spread
- Lotus Biscoff Spread
- Dark Chocolate
- Fresh Banana
- Hazelnuts
- Rainbow Sprinklers

T&C:

- Chef hire @ \$100/ 3 hours
- Transport & Set Up fee @ \$100 /station

PASTA LIVE STATION

CLASSIC PASTA PACKAGE \$18.5/pax (Min 30 pax)

Fresh Garden Salad

PASTA SELECTION:

Spaghetti No 14
Penne

PASTA TOPPINGS:

Chicken Ham,
Roast Chicken,
Smoked Salmon,
Mushrooms,
Cherry Tomatoes,
Onions,
Parmesan Cheese

Choice of SAUCES:

Carbonara
Tomato Marinara
Basil Pesto
Aglio Olio

PREMIUM PACKAGE @ \$22/pax (Min 25 pax)

Fresh Garden Salad

PASTA SELECTION:

Spaghetti No 14
Penne

PASTA TOPPINGS:

Roast Chicken ,
Smoked Salmon,
Beef Ragù,
Tuna Chunks
Mushrooms,
Cherry Tomatoes,
Onions,
Parmesan Cheese

Choice of SAUCES:

Carbonara
Tomato Marinara
Basil Pesto
Aglio Olio



T&C:

- Chef hire @ \$100/ 3 hours
- Transport & Set Up fee @ \$100 /station

Breakfast Buffets

Sunrise: \$18.90/pax (choose 1 from Item 1-6)

Bonjour \$20.90/pax (choose 1 from item 1-7)

Minimum order 30 pax

enjoy international breakfast buffet spread at your venue

1. BAKERY

Butter Croissants with Jam & Butter/
Baked Sourdough & Multigrain Bread Basket

2. HEALTHY SALAD

Asian Salad/
Pasta Salad with Dill Mayo/
Fresh Fruits Salad

3. CROISSANT PLATTER

Chicken Ham & Cheese Croissant/
Egg Mayo Croissant/
Tuna Mayo Croissant

4. HOT MAINS

Chicken Bratwurst/
Beef Meatballs in Marinara Sauce/
Sautéed Mushrooms Ragu

5. HOT EGGS

Creamy Scrambled Eggs/
Soft Boiled Eggs served with Soy sauce/
Baked Eggs Shakshuka

6. SWEET TREATS

Mixed Brownies Platter/
Speculoos Cheesecake/
Apple Crumble Tarts

7. HOT SIDE DISH

Traditional Baked Beans/
Roasted Vegetables Medley/
Baked Mini Hashbrowns

T&C:

- Buffet comes with full table set up & disposable cutlery
- Transport & Set Up fee @ \$120 /buffet line
- Chef hire @ \$100/ 3 hours



Eggs Live Station

Enjoy hotel-like breakfast buffet at your office with our chef coming on site to whip up freshly cooked omelettes & scrambled eggs. Pair with our semi-buffet spread of bread baskets and cold cut platters.

BIG ENGLISH BREAKFAST

\$16/pax (Min 35 pax)

Assortment of Bread with butter & jam
(Mix Grain/ White/ Croissant)/

Chicken Ham & Tomato Platter/

Traditional Baked Beans/

Fresh Garden Salad/

Live Egg Station

(Fried Egg/ Scrambled / Omelette)

Omelette toppings:

chicken ham, mushroom, cheese, onions



NORDIC BREAKFAST

\$18/pax (Min 35 pax)

Assortment of Bread
with butter & jam
(Mix Grain/ White/ Croissant)/

Chicken Ham & Tomato Platter/

Smoked Salmon Platter/

Fresh Garden Salad/

Live Egg Station

(Fried Egg/ Scrambled / Omelette)

Omelette toppings: chicken ham,
mushroom, cheese, onions



SINGAPORE BREAKFAST

\$9/pax (Min 50 pax)

Singapore Local Toast with Pandan
Kaya or Peanut Butter Spread/

Two Soft Boiled Eggs
served with soy sauce & pepper/

Mini Ondeh Ondeh Platter

T&C:

- Chef hire @ \$100/ 3 hours
- Transport & Set Up fee @ \$100 /station (includes full table and tabelcloth set-up)
- Early morning surcharge applies for events before 8.30am

Croffles Live Station

\$11.00/pax (Min 35pax)

Instagram's popular dessert- croffles are the new way to end your meal. A cross between buttery croissant & waffles, croffles are a new spin on classic flavours. You can choose to have this as a DIY station or hire our chef to man the station for you.

**Fresh buttery croissants waffle-machine pressed into croffles topped with choice of toppings.
2 croffles per guest**

TOPPINGS:

Fresh Bananas
Strawberries
Peaches
Rainbow Chocolate Sprinklers
Oreos
Nutella ®
Lotus Biscoff
Fresh Cream

Menu



Strawberries & Cream



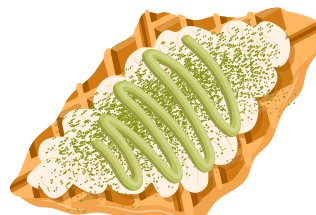
Biscoff & Banana



Oreos & Cream



Nutella Banana



Kunafa & Pistachios



Summer Peach

T&C:

- Chef hire @ \$100/ 3 hours
- Transport & Set Up fee @ \$100 /station

EXPERIENCES

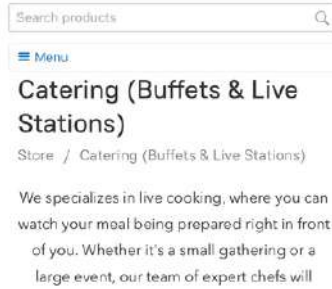
nothing beats a live experience-watch our chefs in action & taste the freshness.



NEXT STEPS

HOW TO ORDER?

PERFECT PARTIES START WITH THE RIGHT FOOD



Online

Place your order via our online website at <https://www.saybons.com/e-store-food.html>

Online order

Email

For corporate orders above 100 pax, please email to catering@saybons.com & our team will be happy to assist.

catering@saybons.com

Questions?

Need clarifications? What's app message with our agents & let us cast all your doubts away. No calls please.

WA no: 9787 6841