



Cocktail Menu

Artisanal canapés and savoury snacks to accompany your cocktail events.

\$24/guest
(**\$25.68 w/ GST**)

**9 courses
and 1 drink**

Min 30 guests

Delivery fee is \$60 (\$64.20 w/ GST)

Orders need to be finalised at least 3 working days before the event

Teardown time will be 2 hours and 15 minutes from serving time
(latest 10:30PM)

Orders have to be in increments of 5 guests

+\$4/guest for 20 guests, +\$2/guest for 25 guests

Cocktail Menu

Choose 4 canapés, 3 savouries, 2 desserts and 1 drink.

CANAPÉ

Oven-baked Chicken Ham Wrapped Asparagus
with honey mustard sauce

Japanese Silken Tofu 🌱
with ponzu and shredded nori

Mushroom Vol-au-vent 🌱
puff pastry with creamy mushroom filling

Sweet Smoked Duck
with melon

Torched Unagi +\$1.00 🍷
with salmon roe, sesame and shredded nori

Grilled Beef Rib-eye +\$1.00
wrapped around enoki mushroom

Pan-seared US Scallop +\$1.00 🍷
with sweet chilli sauce and cream

SAVOURY

Open-faced Mushroom Sandwich 🌱 🍷 🍴
with chipotle glaze

French Mini Croissant 🌱 🍷
with fresh egg mayonnaise

Garlic Parmesan Karaage 🌱 🍷 🍴
japanese fried chicken with harissa dip

Chicken and Beef Meatballs
with thyme, rosemary and oregano gravy

Russet Potato Hash Brown
with tzatziki sauce and green tea smoked salmon

Mini Spinach and Feta Quiche 🌱
savory french tart

Tofu Skin Roll 🌱
tofu skin with thai chilli dip

DESSERT

Mini Red Velvet Cake 🌱 🍷
with cream cheese frosting

Mini Chocolate Caramel Tart 🌱 🍷
with crushed almond

Mini Lemon Curd Tart 🌱
with torched italian meringue

Classic Vanilla Panna Cotta 🌱
with mixed berry compote

DRINK

Honey Iced Red Tea 🍷
with fresh lemongrass

Iced Calamansi Juice
fresh calamansi juice

Freshly Squeezed Pink Grapefruit Juice
with lemon and sage



🌱 Vegan

🌱 Vegetarian

🍷 Spicy

🍷 Chef's recommendation

Frequently asked questions

ORDER

When can I place my order?

Our kitchens are open from Monday to Saturday. We will still be open every day in December to spread the Christmas cheer. Orders should be placed at least 3 working days in advance — the earlier the better.

Is there a minimum order? How about delivery fee and extra charges?

In general, the minimum order is for 30 guests. Delivery fee is \$60 (\$64.20 w/ GST) and will be waived for orders above \$1000 (\$1070 w/ GST). If your location has no direct lift/ramp access, and require food/equipment to be carried up stairs, there will be a no-lift surcharge of \$80–\$150 before GST, based on number of storeys.

Our latest teardown timing is 10:30PM. Teardowns after 10:30PM will be charged \$150 (\$160.50 w/ GST).

Any time extension beyond your event teardown time will be charged \$50 (\$53.50 w/ GST), with a maximum extension of 1 hour.

What happens if I need to cancel my order?

Cancellations need to be made at least 3 working days before the event. Cancellations made with less than 3 working days notice will incur a 50% charge. Cancellations made with less than 24 hours notice will not be refunded.

How can I pay?

Credit card, cheque or bank transfer work for us. We will send you the payment details once your order is confirmed.

FOOD

Is Grain Halal?

Yes we are certified Halal.

Can Grain cater to special dietary requirements?

Let us know in advance and we will always do our best to help.

SERVICE

When is the teardown time and what happens after?

Teardown time will be 2 hours and 15 minutes from serving time. Grain will take care of the setup and teardown. We will also dispose of any leftovers.

What time will you set up?

We will make sure the place is ready 15 minutes before the event. If your event starts at 12:00PM, we will usually arrive by 11:00AM and make sure everything is set up by 11:45AM.

Does Grain provide furniture?

We will only be providing our own tables for the buffet setup. Disposable biodegradable plates, cutlery and cups will also be provided. Tableware and glassware can be arranged as a special request.

Will there be service staff?

Our friendly service staff are available at \$80 (\$85.60 w/ GST) for a 4-hour period.