



"Elevated Cuisine, Elegantly Served"

Western Sit-Down Plated Dining by
iDO CATERING



QUALITY & DELICIOUS FOOD

Quality and delicious food is always our goal. Our research and development team never stops experimenting with new ingredients and formulas to further elevate the nutritional content, taste, and texture of the food.

BRINGING PEOPLE TOGETHER

Food and happiness are inextricably linked. We help you to create memories and a fulfilling experience for you and your loved ones for your special day.

HYGIENE & PROPER FOOD SAFETY STANDARDS

We are held to a high standard of cleanliness, food preparation, and standards.

CATER TO YOUR NEEDS

We aim to create a lasting memory and the best possible experience for our customers by striving to fulfill their requirements.





WESTERN SIT-DOWN PLATED MENU

Experience our elegance of Western Sit-Down Plated Dining, where every course is thoughtfully crafted and beautifully presented. Enjoy a refined culinary journey with expertly curated dishes, served individually to your guests for a sophisticated and memorable dining experience.

WESTERN SIT-DOWN PLATED MENU



RM 160.00/ guest

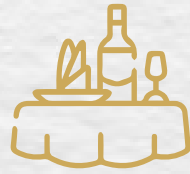
MIN 50 GUEST

WEEKDAYS

MIN 100 GUEST

WEEKENDS &
PUBLIC HOLIDAYS

iDO CATERING



Western Sit-Down Plated Menu

STARTER

Mexican Quinoa Salad with Lime &
Coriander Shrimp with Sour Cream Drizzle

APPETIZER

Santan-Pumpkin Soup with Garlic Confit Croutons
and Seared Eryngii Mushrooms

MAIN COURSE

Baked Halibut with Parmesan Crumbles
& Roasted Pepper & Tomato Sauce

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Herb-Infused Chicken Roulade with Chef
Signature Mushroom Sauce & Special Jam

DESSERT

Roasted Banana & Hazelnut Opera Cake with
Chopped Pistachio Nuts and Berries

BEVERAGES

Sparkling Lemonade with Honey-Orange Syrup
Iced Detox Water with Fruit Slices





PACKAGE INCLUSION

What does it include? What do I need to know about Western Individual Sit-Down Plated Packages?



- Chef on-site.
- A mix of porcelain and melamine, highball glasses, stainless steel tableware, and napkins.
- Prices stated are for a maximum event duration of 3 hours.
- 3 hours of waiter service (Ratio: 3-4 tables per 2 servers). For areas outside PJ/KL, manpower charges will be billed separately. Please contact us for more details.

VENUE STANDARD REQUIREMENTS:

- Running water
- Electricity connection
- Roof cover

* Additional charges may apply if the venue does not meet the above requirements.

ADDITIONAL INFORMATION:

Please note that serving time for each course may take up to 20 minutes or longer, depending on the headcount.



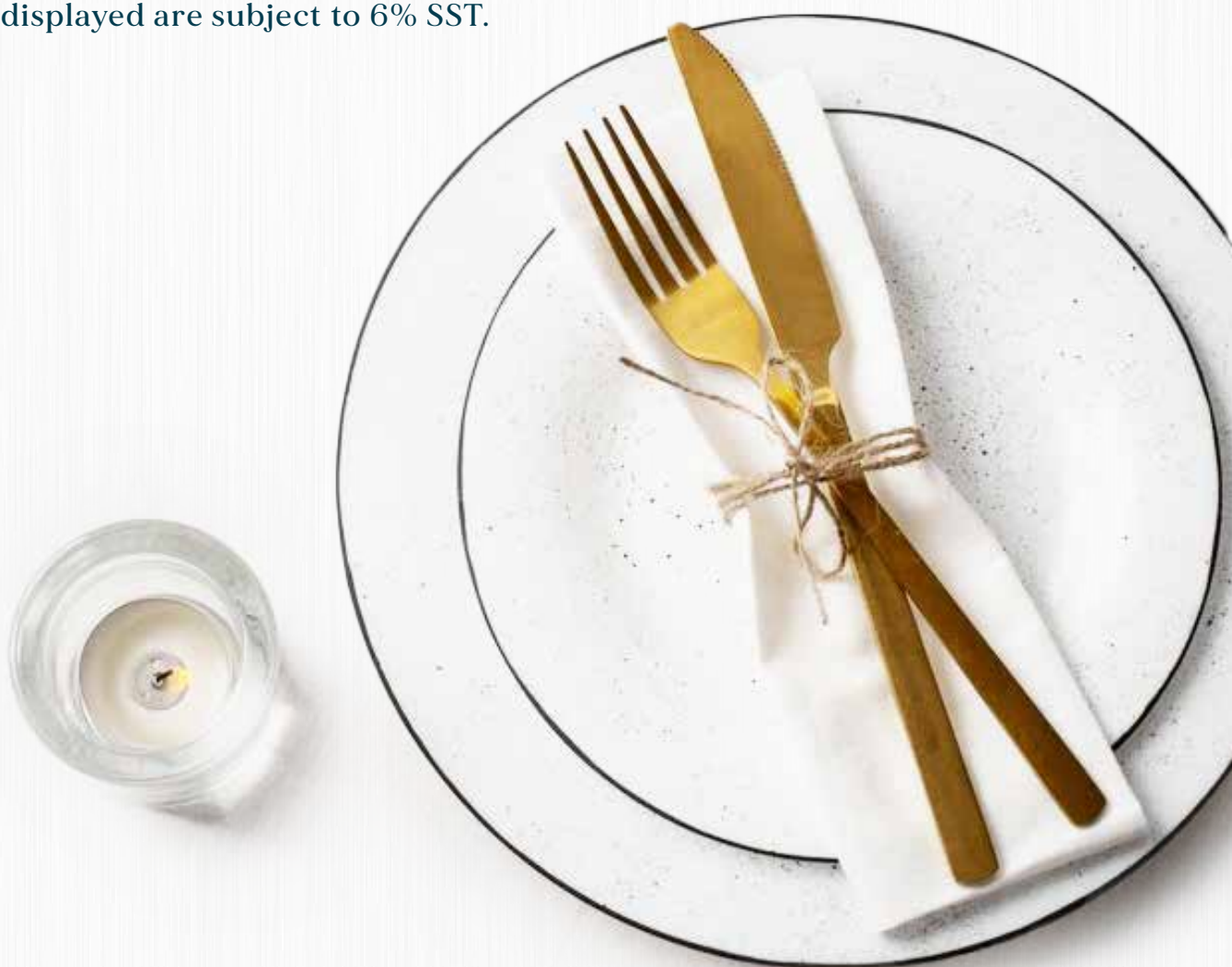
TERMS & CONDITIONS

- For orders below the minimum order quantity (MOQ), a minimum charge of RM1,500 will apply, or the cost of manpower charges, whichever is higher. The cost of manpower will be billed separately, with a minimum requirement of 5 banquet servers and 2 chefs.

The rate for each manpower is RM150–RM200 for a 3-hour event.

(Minimum order and transportation charges are subject to change based on the venue.)

- Food is best consumed within 3 hours after the centerpiece setup.
- Please be advised that the food prepared by us may contain milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.
- All payments made are non-refundable in the event of a cancellation.
- Prices displayed are subject to 6% SST.





ADD-ONS TO COMPLEMENT YOUR PARTY WITH LIVE STATION

Impress your guests with our live station where food is prepared by skilled chefs right before your guest's eyes!



Charcuterie Wall

Indulge in our Charcuterie Wall, featuring an array of fine meats, artisanal cheeses, and accompaniments for a delightful and savory experience

* 2 types of Cheese, 4 types of Fruits, 2 types of Cold Cuts, Mixed Nuts, Crackers

50 Cups	RM 1600
150 Cups	RM 4500

* Inclusive of wall setup & transportation with centerpiece.





WELCOME DRINKS STATION

Experience a warm welcome at our inviting drink station, where you can choose from a delightful array of beverages to start your event with refreshment and style.

RM 35/ pax *Min 100 Pax

Choice of Drinks 3 types (Per type can get 70 Cups)

GUARDIAN GALAXY

Butterfly Pea, Lime, Coconut Juice

VIRGIN MOJITO

Lime juice, Mint leaves, Limes, Soda

LYCHEE ROSE BREEZE

Rose, Lychee, Soda, Lemon

CITRUS LAND

Pineapple, Lemon, Yuzu, Soda

BLUE LAGOON

Blue lagoon, Sparkling water, Sprite

SHIRLEY TEMPLE

Orange cordial & Sparkling water, Grenadine red syrup

PEACH MOSCOW

Lime juice, Mint leaves, Limes, Soda

* Inclusive of table setup & transportation with centerpiece.





APPETIZER CORNER

Offering a variety of appetizers, including fresh fruit, gourmet cheeses, and crisp salads, this corner provides a perfect icebreaker for guests and sets the tone for a lively and enjoyable event. It's a great way to encourage mingling and conversation.

RM 28/ pax *Min 100 Pax

Assorted Fruits and berries platter

Cheese Platter

Green Salad & Spread (with pesticide free greens)

* Inclusive of table setup & transportation with centerpiece.





TERMS & CONDITIONS

CANOPY CHARGES

- RM600 x 1 for venues that require canopy setup for kitchen cooking and preparation. Only applicable to venues without a roof.

EXCEEDING 3 HOURS OF SERVICE

- RM25 per manpower per hour.

AFTER MIDNIGHT (12AM)

- RM50 per manpower per hour.

ODD HOURS REQUEST

- Our standard operation hours are from 9am to 11pm.
- Odd Hours Requests are available at RM25–RM50 per manpower per hour.





FREQUENTLY ASKED QUESTIONS (FAQ)

Answers to commonly raised questions.

Food

Is iDoCatering halal certified?

All meals are guaranteed to be pork-free and 100% Muslims -friendly as all our ingredients are purchased from certified halal suppliers.

What is the serving size of the food?

Our catering buffet's food portions are based on a 1:1 ratio. Hence, we will only provide the right amount of food that you have ordered.

Will I get extra foods or ingredients in case there are more guests arriving?

No, we do not prepare extra foods or ingredients. We will only prepare the right amount of foods that you have ordered.

Will I get plastic bags or take-away containers for leftover foods?

No, we do not provide plastic bags or take-away containers for leftover meals. To ensure the quality and safety for consumption, food should not be kept at room temperature for more than 4 hours after it has been cooked.

Can I request for vegetarian food options if I'm a vegetarian?

Yes, we do serve vegetarian meals upon request. Do contact us for more information.

Order

How many days ahead should I place my order?

Order should be placed at least 3 days before the event.

Can I postpone my order?

Order postponements within 3 months of the original function date are allowed (without a guarantee of availability). Any postponements more than 3 months, deposit will be forfeited.

Can I cancel my order after payment has been made?

Refund Policy:

- Cancellation of order on 14 days or more from the event date, customer is entitled to receive a full refund
- Cancellation of order within 13-8 days from the event date, customer is entitled to receive a 50% refund
- Cancellation of the order less than 7 days from the event date, customer is not entitled for a refund



BOOKING AND PAYMENTS

- Bookings are subject to date availability base on first come first serve basis.
- Price quoted is subject to any government imposed taxes.
- We accept bank transfer and transfer slip should be sent to iDoCatering via



WhatsApp

HOMETASTE TECH SDN BHD

Bank: CIMB Bank

Account Number: 8008617700



iDO CATERING

CONTACT US

<https://idocatering.com/>
03-8605 3560 (WhatsApp)