



TREHAUS

CATERING MENU



Updated on 16 January 2020. Photo is for illustrative purpose only.



Trehaus' exclusive catering partners provide a range of catering options, from affordable oriental buffets to gourmet epicurean grazing tables for every occasion and budget.

Choose from our catering options below or contact us to help you create a customized catering plan for your party.

**Bespoke Dessert Table**

**Oriental Buffet Catering**

**International Buffet Catering**

**Western Buffet Catering**

**Grazing Table**

**Styled High Tea Table**

**Gourmet Food Art Table**

**Build-Your-Bowl Buffet**

**Lunch Bentos**

**A La Carte Menu**

**Live Stations**



*Photo is for illustrative purpose only.*



Bespoke Dessert Table

Customised to any theme, our beautiful bespoke dessert tables include conceptualisation, a custom backdrop, table styling, themed props, setup and teardown.

<i>simple</i>	<i>classic</i>	<i>splendid</i>
4 items	6 items	8 items
20 - 30pax	40 - 50pax	70 - 80pax
\$680	\$880	\$1,080

CHOOSE DESSERT ITEMS BELOW:

- ☐ Petite vanilla icing cupcakes (20 pcs)  
*(in colour of choice)*
- ☐ Fresh cream tartlets (20 pcs) *(in colour of choice)*
- ☐ Fresh fruit tartlets (20 pcs)
- ☐ Choux pastry vanilla cream puffs (20 pcs)
- ☐ Bite-sized chocolate brownies (16 pcs)
- ☐ Marshmallow pops (16 pcs) *(in colour of choice)*
- ☐ Frosted mini donuts with sprinkles (16 pcs)  
*(in colour of choice)*
- ☐ Cake in shooter cups (12 pcs)  
*(choose: vanilla / chocolate / strawberry shortcake)*
- ☐ Popcorn in jars (2 jars)
- ☐ 2D cupcakes with custom fondant design (12 pcs )  
+\$40 supplement
- ☐ 3D cupcakes with custom fondant design (12 pcs)  
+\$60 supplement

ADD-ON OPTIONS FOR YOUR DESSERT TABLE:

1) Custom Cakes

Buttercream  
1-tier (8 inch): starts from \$160  
2-tier (6 + 8 inch): starts from \$320

Fondant  
1-tier (8 inch): starts from \$220  
2-tier (6 + 8 inch): starts from \$400

2) Drinks

Coffee or Tea  
Lemon Cordial  
Fruit Punch  
Infused Water  
\$35 per drink dispenser  
*(Each dispenser serves up to 30 pax)*

3) Helium Balloon Decor

Starts from \$45 for a set of 15 balloons

4) Printed standee cut-out board with personalized designs

1 meter (approx): \$90  
0.8 meter (approx): \$70  
0.5 meter (approx): \$50  
0.3 meter (approx): \$25

5) Savoury

Please turn to our A LA CARTE MENU page



Actual product may vary. Photo is for illustrative purpose only.



**Oriental Buffet Catering**  
(includes basic setup in chafing dishes / min. 40 pax)

5 items  
\$12/pax  
1 rice/noodle, 2 sides,  
1 main, 1 drink

7 items  
\$17/pax  
2 rice/noodle, 2 sides,  
2 mains, 1 drink

9 items  
\$22/pax  
2 rice/noodle, 3 sides,  
3 mains, 1 drink

CHOOSE FOOD ITEMS BELOW:

**Rice/Noodles**

- ☐ Fragrant Olive Fried Rice
- ☐ Vegetarian Fried Rice
- ☐ Laksa Lemak Goreng
- ☐ Wok Fried Hokkien Noodles
- ☐ Local Fried Kway Teow with Sausage & Clams

**Sides**

- ☐ Sauteed Broccoli & Cauliflower
- ☐ Stir Fried Baby Kailan with Garlic
- ☐ Ma Po Tofu
- ☐ Homemade Seafood Beancurd Roll in Hakka Gravy
- ☐ Nonya Chap Chye

**Mains**

- ☐ Buttery Salted Egg Yolk Chicken
- ☐ Szechuan Gong Bao Chicken
- ☐ Malaysian Style Creamy Butter Chicken
- ☐ Buttery Cereal Prawn
- ☐ Thai Style Fish Fillet

**Drinks**

- ☐ Tangerine Lemonade
- ☐ Fruit Punch
- ☐ Coffee & Tea



Halal-certified. Actual product may vary. Photo is for illustrative purpose only.

**International Buffet Catering**  
(includes basic setup in chafing dishes / min. 30 pax)

7 items  
\$19/pax  
1 pasta, 1 specials, 1 poultry,  
3 sides, 1 drink

CHOOSE FOOD ITEMS BELOW:

**Pasta (choose 1)**

- ☐ Smoked Chicken Penne in Tomato Sauce
- ☐ Fusilli in Pesto Cream Sauce
- ☐ Mushroom Aglio Olio
- ☐ Vongole with Little Neck Clams

**Specials (choose 1)**

- ☐ Mozzarella Cheese Sticks
- ☐ Beef Meatballs
- ☐ Homemade Caesar Salad
- ☐ Chicken Cheese Sliders

**Poultry (choose 1)**

- ☐ Honey Glazed Sesame Chicken
- ☐ Baked Honey Glaze Mid Wings
- ☐ Mexican Drumlet With BBQ Sauce
- ☐ Mini Spicy Drumlet

**Sides (choose 3)**

- ☐ Seafood Wanton
- ☐ Crispy Seaweed Chicken
- ☐ Golden Chicken Nuggets
- ☐ Fish Fingers
- ☐ Veg Spring Roll with Thai Chili
- ☐ Ham & Cheese Sandwich
- ☐ Tuna Mayo Sandwich
- ☐ Shitake Siew Mai
- ☐ Mini Har Gow
- ☐ Chive & Shrimp Dumpling
- ☐ Mini Carrot Cake
- ☐ Steamed Soon Kueh With Sweet Sauce

**Drinks (choose 1)**

- ☐ Tangerine Lemonade
- ☐ Fruit Punch
- ☐ Coffee & Tea



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**Western Buffet Catering**  
*(includes basic setup in chafing dishes / min. 40 pax)*

5 items  
\$18/pax

1 pasta, 1 main, 1 side dish,  
1 appetiser, 1 drink

CHOOSE FOOD ITEMS BELOW:

**Pasta (choose 1)**

- ☐ Shiitake Aglio Olio
- ☐ Chicken Concasse Spaghetti
- ☐ Pork Ragu Spaghetti

**Main (choose 1)**

- ☐ Traditional Beef Stew
- ☐ Boneless Chicken Thigh with Black Pepper or Spicy Miso
- ☐ Baked Chicken Breast with Wild Mushroom Sauce
- ☐ Vegetable Crudites with Ranch and Hummus

**Side Dish (choose 1)**

- ☐ Baked Cauliflower Gratin
- ☐ Baked Broccoli Gratin
- ☐ Roasted Seasonal Veg with Olive Oil & Herbs

**Appetiser (choose 1)**

- ☐ Traditional Caesar Salad with Parmesan
- ☐ Grilled Chicken Sesame Salad
- ☐ Assorted Mushroom Salad
- ☐ Mediterranean Salad with Chickpeas, Olive Oil & Lemon Dressing

**Drinks (choose 1)**

- ☐ Lemonade
- ☐ Iced Lemon Tea
- ☐ Orange Cordial



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**Grazing Table**

Dressed with silk vines and florals, provides a sumptuous appetizer spread, comprising an assortment of cheese, charcuterie, crackers and crispbread, fruit selection, crudités and dips, hummus and olives. Styling, Set up and tear down is provided.

simple  
(20 - 30 pax)  
\$600

classic  
(30 - 40 pax)  
\$750

splendid  
(40 - 50 pax)  
\$900

Additional pax at \$15 per pax



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Styled High Tea Table

Our elegant high tea tables are styled in a rustic buffet style, with a spread of savoury and sweet canapes, light bites and desserts, perfect for a brunch or mid-afternoon celebration or function.

3 items  
(20 - 30 pax)  
\$700

4 items  
(30 - 40 pax)  
\$900

5 items  
(40 - 50 pax)  
\$1,1000

CHOOSE FOOD ITEMS BELOW:

1. Assorted Canapes (36 pcs)

Choose THREE flavours:

- ☐ Sauteed Mushroom Tarts
- ☐ Moroccan-spiced Tomato Feta Tarts
- ☐ Caramelised Onion with Cheese Tarts
- ☐ Hummus Dip with Crostini (in cups)
- ☐ Chicken Mango Salsa (in cups)
- ☐ Chicken Sriracha with Carrot (in cups)
- ☐ Tuna Green Apple (in cups)
- ☐ Smoked Salmon Dill on Crostini
- ☐ Tuna Melts on Crostini

2. Mini Scones (36 pcs)

Choose THREE flavours:

- ☐ Orange Cranberry
- ☐ Gula Melaka
- ☐ Lemon Blueberry
- ☐ Feta Scallion
- ☐ Cheddar Caramelised Onion

3. Assorted Mini Fruit Tarts (36 pcs)

- Mix Berries
- Strawberry
- Chocolate Raspberry

4. Assorted Mini Cakes (36 pcs)

Choose THREE flavours:

- ☐ Carrot Cake
- ☐ Sticky Toffee Pudding
- ☐ Lemon Blueberry
- ☐ Orange-infused Sugge
- ☐ Sea Salt Caramel Brownies
- ☐ Chocolate Ganache
- ☐ Gula Melaka Cake
- ☐ Flourless Chocolate (GF)

5. Assorted Sandwiches (36 pcs)

- Tomato & Cheddar
- Egg Salad
- Green Apple Tuna

6. Brioche Mini Sliders (12 pcs)

- Roasted Peppers & Pamersan
- Caramelised Onion & Cheddar
- Turkey Ham & Cheddar

ONE complimentary drink in a dispenser

- ☐ Classic Fruit Punch
- ☐ Infused Water



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Halal-Certified.



## Gourmet Food Art Table

The edible food art Gourmet Tables are an epicurean feast for all senses, with an endless spread of artisan cheeses, premium charcuterie, savoury dishes and delectable desserts artistically laid out.

*simple*  
(20 - 30 pax)  
\$1500

*classic*  
(25 - 35 pax)  
\$1,875

*splendid*  
(35 - 45 pax)  
\$2,500



### Starters

#### Artisan Cheeses

Half Brie Cheese Wheel (France) topped with Fresh Tasmanian Honeycomb and Fresh Figs, Truffle Gouda (West Netherlands), Comte Aged 18 Months (France), VSOP Gouda (West Netherlands)

#### Premium Charcuterie

24 Months Aged Parma Ham, Beef Bresaola, French Rosette Salami, Felino Salami

#### Accompaniments

Hummus and Seasonal Raw Crudities, Olives bathed in Chili Flakes, Semi sun-dried Tomatoes, Gourmet Dry Roasted Nuts, Seasonal Dried Fruits, Gourmet Cracker Selection, Artisan Bread Loaf

### Mains

Seafood, Chicken & Sausage Paella Pan (2 Large Pans), Mini Croissants: Ham & Cheese (15), Mozzarella Basil Pesto Tomato (15), Quiches: Bacon Caramelised Onion (12), Spinach & Cherry Tomato (12), Broccoli, Apple, Red Capsicum Summer Salad, Pumpkin or Cream of Mushroom Soup

### Sweets

Jam-filled Thumbprint Butter Cookies, Handmade Gourmet Cacao Chia Seed Balls: rolled in coconut flakes and cacao powder, Seasonal Fresh Fruits, Gourmet Chocolates

### Starters

#### Artisan Cheeses

1 kg Brie Cheese Wheel (France) topped with Fresh Tasmanian, Honeycomb and Fresh Figs, Truffle Gouda (West Netherlands), Comte Aged 18 Months (France), VSOP Gouda (West Netherlands)

#### Premium Charcuterie

30 Months Aged Parma Ham, Beef Bresaola, French Rosette Salami, Felino Salami

#### Accompaniments

Hummus and Seasonal Raw Crudities, Olives bathed in Chili Flakes, Semi sun-dried Tomatoes, Gourmet Dry Roasted Nuts, Seasonal Dried Fruits, Gourmet Cracker Selection, Artisan Bread Loaf

### Mains

Seafood, Chicken & Sausage Paella Pan (2 Large Pans), Mini Croissants: Ham & Cheese (20), Mozzarella Basil Pesto Tomato (20), Quiches: Bacon Caramelised Onion (15), Spinach & Cherry Tomato (15), Broccoli, Apple, Red Capsicum Summer Salad, Pumpkin or Cream of Mushroom Soup

### Sweets

Jam-filled Thumbprint Butter Cookies, Chocolate-filled Butter Cookies, Handmade Gourmet Cacao Chia Seed Balls: rolled in coconut flakes and cacao powder, Seasonal Fresh Fruits, Gourmet Chocolates

### Starters

#### Artisan Cheeses

1 kg Brie Cheese Wheel (France) topped with Fresh Tasmanian Honeycomb and Fresh Figs, Truffle Gouda (West Netherlands), Comte Aged 18 Months (France), VSOP Gouda (West Netherlands)

#### Premium Charcuterie

30 Months Aged Parma Ham, Wagyu Beef Bresaola, French Rosette Salami, Felino Salami

#### Accompaniments

Hummus and Seasonal Raw Crudities, Olives bathed in Chili Flakes, Semi sun-dried Tomatoes, Gourmet Dry Roasted Nuts, Seasonal Dried Fruits, Gourmet Cracker Selection, Artisan Bread Loaf

### Mains

Seafood, Chicken & Sausage Paella Pan (3 Large Pans), Mini Croissants: Ham & Cheese (20), Mozzarella Basil Pesto Tomato (20), Quiches: Bacon Caramelised Onion (15), Spinach & Cherry Tomato (15), Mushroom Medley (15), Broccoli, Apple, Red Capsicum Summer Salad, Peanut, Soba, Red Cabbage Salad, Pumpkin or Cream of Mushroom Soup

### Sweets

Mini Fruit Tarts: Mixed Berries (15), Chocolate Sea Salt Caramel (15), Passionfruit Meringue (15), Jam-filled Thumbprint Butter Cookies, Chocolate-filled Butter Cookies, Handmade Gourmet Cacao Chia Seed Balls: rolled in coconut flakes and cacao powder, Seasonal Fresh Fruits, Gourmet Chocolates



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Build-Your-Bowl Buffet

Lunch Bentos

Individual Healthy Bento Set

<p><i>option A</i></p> <p><b>\$22.90 per pax</b></p> <p>(min. 30 pax)</p> <p><b>SALAD</b></p> <p>Sid’s Summer Salad <i>lettuce, avocado, watermelon, pineapple, cherry tomato honey mustard dressing</i></p> <p><b>PROTEINS (Choose 1):</b></p> <p><input type="checkbox"/> Sous Vide Ginger Soy Chicken <input type="checkbox"/> Sous Vide Spicy Tofu</p> <p><b>STAPLES (Choose 1):</b></p> <p><input type="checkbox"/> Sweet Potato Mash <input type="checkbox"/> Brown Rice Biryani</p> <p><b>COMPANIONS (Choose 1):</b></p> <p><input type="checkbox"/> Honey-Glazed Carrot <input type="checkbox"/> Nori Edamame <input type="checkbox"/> Striped Bell Pepper</p>	<p><i>option B</i></p> <p><b>\$28.90 per pax</b></p> <p>(min. 30 pax)</p> <p><b>SALAD</b></p> <p>Sid’s Summer Salad <i>lettuce, avocado, watermelon, pineapple, cherry tomato honey mustard dressing</i></p> <p><b>PROTEINS (Choose 1):</b></p> <p><input type="checkbox"/> Sous Vide BBQ Pork Belly <input type="checkbox"/> Sous Vide Ginger Soy Chicken <input type="checkbox"/> Sous Vide Spicy Tofu</p> <p><b>STAPLES (Choose 1):</b></p> <p><input type="checkbox"/> Sweet Potato Mash <input type="checkbox"/> Barley</p> <p><b>COMPANIONS (Choose 1):</b></p> <p><input type="checkbox"/> Honey-Glazed Carrot <input type="checkbox"/> Sautéed Spinach <input type="checkbox"/> Roasted Cauliflower <input type="checkbox"/> Corn Tomato Salsa</p>	<p><i>option c</i></p> <p><b>\$31.90 per pax</b></p> <p>(min. 30 pax)</p> <p><b>SALAD</b></p> <p>Sid’s Summer Salad <i>lettuce, avocado, watermelon, pineapple, cherry tomato honey mustard dressing</i></p> <p><b>PROTEINS (Choose 1):</b></p> <p><input type="checkbox"/> Sous Vide Beef Bourguignon <input type="checkbox"/> Sous Vide Ginger Soy Chicken <input type="checkbox"/> Sous Vide Spicy Tofu</p> <p><b>STAPLES (Choose 1):</b></p> <p><input type="checkbox"/> Sweet Potato Mash <input type="checkbox"/> Brown Rice Biryani</p> <p><b>COMPANIONS (Choose 1):</b></p> <p><input type="checkbox"/> Thyme Roasted Pumpkin <input type="checkbox"/> Crispy Garlic Broccoli <input type="checkbox"/> Corn Tomato Salsa <input type="checkbox"/> Sautéed Mushroom <input type="checkbox"/> Mustard Potato</p>
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<p><i>Sous Vide Salmon Mash Bento</i></p> <p><b>\$22.90</b></p> <p>Sous Vide Herb Butter Salmon, Sweet Potato Mash, Honey-Glazed Carrot, Striped Bell Peppers, Nori Edamame + Side Salad &amp; Cut Fruits</p>	<p><i>Sous Vide Beef Mash Bento</i></p> <p><b>\$17.90</b></p> <p>Sous Vide Beef Bourguignon, Sweet Potato Mash, Crispy Garlic Broccoli, Corn Tomato Salsa, Mushroom + Side Salad &amp; Cut Fruits</p>
<p><i>Sous Vide Tofu Rice Bento</i></p> <p><b>\$17.90</b></p> <p>Sous Vide Spicy Tofu, Brown Rice Biryani, Nori Edamame, Honey-Glazed Carrot, Roasted Cauliflower + Side Salad &amp; Cut Fruits</p>	<p><i>Sous Vide Chicken Rice Bento</i></p> <p><b>\$18.90</b></p> <p>Sous Vide Ginger Soy Chicken, Brown Rice Biryani, Honey-Glazed Carrot, Corn Tomato Salsa, Mixed Legumes + Side Salad &amp; Cut Fruits</p>



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<p><i>Sous Vide Pork Mash Bento</i></p> <p><b>\$20.90</b></p> <p>12-Hours Sous Vide BBQ Pork Belly, Sweet Potato Mash, Striped Bell Peppers, Nori Edamame, Thyme Roasted Pumpkin + Side Salad &amp; Cut Fruits</p>	<p><i>Sous Vide Pork Rice Bento</i></p> <p><b>\$20.90</b></p> <p>12-Hours Sous Vide BBQ Pork Belly, Brown Rice Biryani, Crispy Garlic Broccoli, Honey-Glazed Carrot, Corn Tomato Salsa + Side Salad &amp; Cut Fruits</p>
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A La Carte Menu

Includes basic set up in shared platter  
(Min. 5 items)

CHOOSE FOOD ITEMS BELOW:

☐ Finger Snacks (16 pcs) \$60

Hash Brown Ball  
Garlic Soy Chicken  
Crispy Sweet Sour Chicken  
Shrimp Nugget with Tartar Sauce

☐ Mini Fruit Tarts (16 pcs) \$60

Strawberry  
Mango  
Blueberry  
Grape

☐ Mini Sweet Tarts (16 pcs) \$60

Lemon  
Chocolate  
Crème Brulee  
Tiramisu

☐ Assorted Canapes (16 pcs) \$60

Smoked Salmon  
Beef Pastrami & Camembert  
Eggplant, Zucchini & Cheese  
Tuna Mayo

☐ Mini Croissants (16 pcs) \$70

Turkey Ham & Cheese  
Tuna Mayo  
Egg Mayo  
Mushroom & Cheese

☐ Mini Burgers (16 pcs) \$70

Beef  
Brie Cheese  
Tuna Mayo  
Egg Mayo

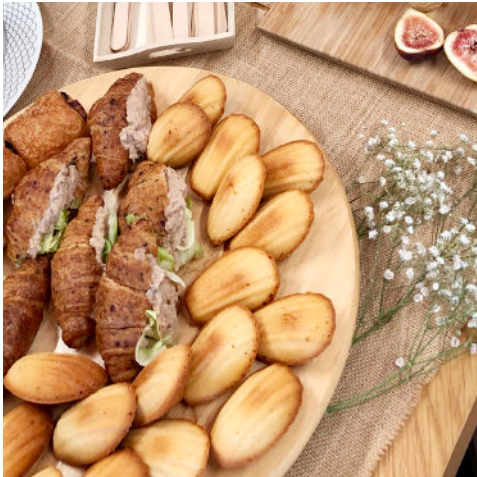
☐ Mini Salad Cups (16 pcs) \$70

Fruit Cup  
Cobb Salad  
Sweet & Sour Thai  
Caesar

☐ Drink in a dispenser (serves up to 25 pax)  
\$35

☐ Classic Fruit Punch  
☐ Infused Water  
☐ Coffee or Tea

Add-on Butler Service: \$100 per uniformed butler (2 hours)  
Add-on table styling such as flowers, foliages, decor: from \$100



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A La Carte Menu (Halal)

Includes basic set up in shared platter  
(Min. 4 items)

CHOOSE FOOD ITEMS BELOW:

Assorted Canapes (36 pcs) \$190

Choose THREE flavours:

☐ Sauteed Mushroom Tarts  
☐ Moroccan-spiced Tomato Feta Tarts  
☐ Caramelised Onion with Cheese Tarts  
☐ Hummus Dip with Crostini (in cups)  
☐ Chicken Mango Salsa (in cups)  
☐ Chicken Sriracha with Carrot (in cups)  
☐ Tuna Green Apple (in cups)  
☐ Smoked Salmon Dill on Crostini  
☐ Tuna Melts on Crostini

Mini Scones (36 pcs) \$120

Choose THREE flavours:

☐ Orange Cranberry  
☐ Gula Melaka  
☐ Lemon Blueberry  
☐ Feta Scallion  
☐ Cheddar Caramelised Onion

Assorted Sandwiches (36 pcs) \$160

- Tomato & Cheddar  
- Egg Salad  
- Green Apple Tuna

Assorted Mini Cakes (36 pcs) \$160

Choose THREE flavours:

☐ Carrot Cake  
☐ Sticky Toffee Pudding  
☐ Lemon Blueberry  
☐ Orange-infused Sugae  
☐ Sea Salt Caramel Brownies  
☐ Chocolate Ganache  
☐ Gula Melaka Cake  
☐ Flourless Chocolate (GF)

Assorted Mini Fruit Tarts (36 pcs) \$160

- Mix Berries  
- Strawberry  
- Chocolate Raspberry

Brioche Mini Sliders (12 pcs) \$80

- Roasted Peppers & Pamersan  
- Caramelised Onion & Cheddar  
- Turkey Ham & Cheddar

Drink in a dispenser (serves up to 25 pax) \$35

☐ Classic Fruit Punch  
☐ Infused Water  
☐ Coffee or Tea

Add-on table styling such as flowers, foliages, decor from \$100



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Live Stations



asian live station  
\$6.50 per pax  
(min. 150 pax)

Choose one:  
Chendol  
Kueh Pie Tee  
Mee Siam



acai bar  
Starts from \$900  
(2 hours. Up to 50 servings)

2 on-site staff  
10 assorted toppings  
Custom signage and sticker



cottoncandy  
& popcorn  
Starts from \$300 each  
(3 hours. Up to 50 servings)

Choose:  
Cottoncandy, popcorn or both



mobile barista  
Starts from \$300  
(3 hours. Up to 50 servings)

Choose one:  
1) Coffee: Espresso,  
Black, White  
2) Tea: Green, Black,  
Herbal, Fruits  
3) Non-coffee: Hot Chocolate,  
Matcha Latte, Hojicha Latte



local icecream  
uncle cart  
\$500  
(2 hours. Up to 250 servings)

1 on-site staff  
Assorted ice cream flavours  
Bread, cup / cone



The Healthier  
Icecream by  
Mrs Plump  
Starts from \$790  
(2 hours. Up to 100 cups)

1 on-site staff  
4 assorted ice cream flavours  
(Chocolate Kale, Vanilla Chia,  
Banana Dates, Strawberry Yogurt)

TERMS & CONDITIONS

All bookings should be confirmed with deposit paid at least 3 weeks prior to the event date, to allow time for planning and sourcing of the materials. Orders are only considered confirmed once invoice is sent and deposit is paid.

After-hour catering setup or teardown surcharge of \$100 (before GST) is applicable for events that start before 9am or end after 7pm.

Catering needs to be provided by our appointed vendors as listed in this brochure, so that we can ensure compliance with building and hygiene standards.

If external caterers are required, a \$500 flat surcharge or \$8 per pax surcharge (whichever is higher) is applicable, as well as an additional \$500 deposit which will be forfeited if cleaning and teardown are not done in time or done properly, or if there is any damage or loss incurred by the caterer.

We would also need to have the caterer’s detail to make a loading bay use request (at least 1 week in advance). The client needs to inform the caterer about the loading bay restrictions.

They should be the point of contact with their caterer and ensure the caterer comes at least 30 mins before the party ends for teardown and we would require the client not to leave until the caterer has arrived for teardown. Trehaus will not bear any responsibility for any issues that may arise with an external caterer.

We reserve the right to cancel or reject any orders at any time.

