

Pass Apps

(choose 2)

Starters/Small Plates

(choose 2)

Mains

(choose 3)

Noodles & Rice

(choose 2)

Live Stations

(choose 1)

Dessert Station

(choose 2)

Pass Apps

(choose 3)

Starters/Small Plates

(choose 3)

Mains

(choose 5)

Noodles & Rice

(choose 3)

Live Stations

(choose 2)

Dessert Station

(choose 3)

Pass Apps

(choose 4)

Starters/Small Plates

(choose 4)

Mains

(choose 6)

Noodles & Rice

(choose 3)

Live Stations

(choose 4)

Dessert Station

(choose 4)



CANAPES & PASS APPS 🚷





Vietnamese Spring RollSoft rice paper wrappers filled with vegetables, herbs, vermicelli voodles, and tofu, served with peanut sauce.

Shiitake Mushroom Tartlet

Muhsroom pate, apple, pickled shiitake, spring onions.

Mapo Tofu

Classic chinese silken tofu dish served cold with szechuan

sauce.

A traditional indonesian dish mix street fruits with sweet

tamarind sauce.

Karedok

Traditional indonesian salad that's both fresh and vibrant.

Avocado Flatbread

Lavash cracker, dynamite sauce, corinader.

Avocado Wasabi Crostini

Wasabi infused avocado puree, togarashi, baguette.

Vegetarian Banh Mi Sliders

Glazed tofu, fresh vegetables, herbs, sriracha sauce.

Chilled Tofu with Soy-Ginger DressingSilken tofu topped with a savory dressing of soy sauce, ginger, sesame oil, and scallions.

Korean Kimchi Cucumber Bites

Cucumber salad seasoned with gochujang, garlic, sesame oil, and vinegar.

Cucumber Bites with Sesame Tofu

Slices of cucumber topped with marinated tofu, sesame seeds







CANAPES & PASS APPS 🦓





Snapper Crudo Spoons

Cured snapper served with nam jim dressing.

Spicy Tuna Tartlet

Diced tuna, mango puree and sambal matah.

Tuna Flatbread

Truffle aioli, slice mushsrooms, rukola.

Salmon Flatbread

Avocado, dynamite sauce, spring onion.

Vietnamese Shrimp Summer Rolls

Chilled shrimp, vermicelli, cool herbs, crisp vegetables, peanut sauce.

Spicy Chilled Tuna Cucumber Bites

Cool cucumber slices topped with chilled spicy tuna tartare, sesame seeds.

Chilled Shrimp Avocado Nori Bites

Seaweed nori wrapped around chilled seasoned rice, cold cooked shrimp, avocado.

Chilled Beef Tataki Crispy Wonton Chips

Thinly sliced seared beef, served cold atop crispy fried wonton chips, ponzu sauce.

Cold Sesame Chicken Skewers

Cooked chicken marinated in a chilled sesame dressing, peanut sauce.

Chilled Shrimp Mango Skewers

Shrimp and fresh mango chunks on skewers, chili-lime dressing.

Spicy Chilled Salmon Cucumber Cups Small cucumber cups filled with a chilled spicy salmon

Chilled Snapper Ceviche Spoons Marinated raw snapper in chilled citrus juices with chili, herbs.

Salmon Nori Rolls

Nori sheets rolled with chilled seasoned rice, smoked

salmon, cream cheese avocado.

Chilled Duck Breast Crostini

Thinly sliced cold duck breast, served with chilled sweet tangy plum sauce.

Tuna Poke Spoons Sesame oil, spring onion, soya.

Salmon Tartare Spoons Soya, yuzu, miso ginger sauce.







CANAPES & PASS APPS





Sweet Corn Fritters

Flash fried corn fritters, spring onion, sweet chili sauce.

Nasi Goreng Arancini

Red rice fritters, sambal terasi, spring onion sauce.

Muhsroom Dumpling

charcoal skin, sweet soya, sesame seeds.

Enoki Miso Corn PuddingA crispy enoki mushroom served with creamed sweet corn.

Crispy Vegetable Spring RollsCrispy vegetable spring rolls.

Vegetable Gyoza

Vegetable and tofu dumplings, pan-fried, soy-ginger

Sweet Corn and Scallion Fritters

Golden fritters with corn and scallions, sweet chili sauce.

Crispy Vegetable Money BagsFried wontons filled with savory vegetables, sweet and tangy plum sauce.

Shiitake Bao BunsPickled vegetables, coriander, kewpiw mayo, soya.

Tofu Bao Buns

Pickled vegetables, coriander, kewpiw mayo, soya.

Grilled Tofu Satay Skewers

Marinated grilled tofu skewers, peanut sauce.

Glazed Vegetable Teriyaki SkewersGrilled vegetable skewers with sweet and savory teriyaki

glaze.

Gojuchang Paneer BitesPanner tossed with Korean chili sauce.

Shiitake Yakitori

Japanese skewers of shiitake mushrooms, grilled and glazed with a sweet and savory sauce.





CANAPES & PASS APPS





Pork, Chicken, or Fish Balinese Sate Lilit

Spiced minced meat on lemongrass skewers, grilled.

Pork Belly, Chicken, Beef, or Prawn Yakitori

Grilled skewers with savory-sweet Japanese glaze.

Maranggi Lamb Skewer

Flavorful marinated and grilled lamb skewers.

Duck Croquette

Crispy fried bites filled with rich shredded duck, balinese spices, sambal matah.

Hoisen Chicken, Pork, or Beef Bao

Steamed buns with savory hoisen-glazed filling.

Chicken or Pork GyozaClassic pan-fried Japanese dumplings.

Chicken or Pork Shumai

Open-topped steamed savory dumplings.

Vietnamese Grilled Chicken, Pork, or Beef Sliders

Mini buns with flavorful grilled meat, pickled vegetables, herbs, sriracha.

Sate AyamMarinated and grilled chicken skewers with peanut sauce.

Chicken Karaage

Crispy and juicy Japanese fried chicken bites, miso aioli.

Korean Chicken Wings

Sweet, spicy, and savory coated crispy chicken wings.

Bangkok Crispy Fish Bites

Lightly battered and spiced crispy fish pieces.

Tempura Prawn Skewers

Delicate and crispy deep-fried prawn skewers.







STARTER / SMALL PLATES 🚱

Karedok

Traditional indonesian salad that's both fresh and vibrant.

Ginger Flower Arancini

Rice fritters, sambal merah, spring onion sauce, aromatic

Sweet Corn SoupA comforting and flavorful dish made from tender kernels of sweet corn, simmered in a savory broth.

Edamame

In our special home made sichuan spice mix.

Nasi Goreng Arancini Tabanan red rice fritters, sambal terasi, spring onion sauce.

Japanese Caesar Salad

Baby romain, miso-mushroom dressing, quail eggs, nori crisps, pickled onion.

Miso Mushroom SoupA hearty, umami-rich soup that combines the earthy flavors of mushrooms with the savory depth of miso paste.

Gado Gado

classic indonesian salad that brings together a medley of fresh vegetables, boiled eggs, tofu, peanut sauce.

Fire Roasted Cabbage

A grilled cabbage glazed with sweet miso and tamarind

Korean Spicy Cucumber Salad

Cucumber salad seasoned with gochujang, garlic, sesame oil, and vinegar.

Edamame Salad with Sesame Ginger Dressing

Cooked edamame beans tossed in a dressing of sesame oil, ginger, soy sauce, and rice vinegar.

Sesame Ginger Soba Noodle SaladCold noodles tossed in a sesame ginger dressing with shredded carrots, cabbage, and scallions.

Cold Peanut Tempeh Noodles with Vegetables Noodles with marinated tempeh, broccoli, and carrots in a

creamy peanut sauce.

Japanese Cucumber & Seaweed Salad

Refreshing cucumber and seaweed in light, sweet vinegar dressing.

Thai Mango Salad with Peanuts

Mango, red onion, peppers, herbs, lime dressing, crunchy peanuts.

Chinese Noodle Salad with Sesame Dressing

Cold noodles with shredded veggies in savory sesame







STARTER / SMALL PLATES 🛞

Barramundi Salad

Fresh, vibrant dish that combines the delicate flavor of fried barramundi with the bold, aromatic flavors of thai cuisine.

Vietnamese Chicken Salad

Refreshing dish packed with vibrant flavors and textures with marinated vietnamese grilled chicken.

Soto Ayam

Traditional Indonesian chicken soup that's fragrant, flavorful, and deeply comforting.

Soto Betawi

Rich and creamy Indonesian beef soup.

Charcoal Grilled Chicken Satay

Popular Indonesian dish consisting of skewered and grilled chicken that's served with peanut sauce.

Maranggi Skewer

Flavorful and aromatic Indonesian satay dish, traditionally made with marinated beef or sometimes lamb.

Smoky Grilled Octopus

Grilled octopus with garlic tamarind sauce.

Pork Wonton Soup

Comforting and flavorful dish that features delicate, savory wontons filled with seasoned ground pork.

Korean Chicken Wings

Sweet, spicy, and savory coated crispy chicken wings.

Chicken or Pork Gyoza

Classic pan-fried Japanese dumplings.

Chicken or Pork Shumai

Dopen-topped steamed savory dumplings.

Thai Beef Salad

Grilled slices of tender beef tossed with lettuce, peanuts, fresh herbs, chili, lime juice.

Korean Chicken Wings

Sweet, spicy, and savory coated crispy chicken wings.

Som Tum

Vibrant and zesty thai green papaya salad.

Fresh Vietnamese Spring Rolls with Shrimp

Shrimp, veggies, and noodles in rice paper, peanut sauce.

Japanese Cucumber Salad with Shrimp

Refreshing cucumber and shrimp in light, sweet vinegar dressing.

Pork, Chicken, or Fish Balinese Sate Lilit

Spiced minced meat on lemongrass skewers, grilled.

Chicken Karaage Crispy and juicy Japanese fried chicken bites, miso aioli.

Chicken WingsDeliciously crispy and flavorful dish, known for their perfect balance of sweet, savory, and spicy flavors.

Chinese Noodle Salad with Shredded Chicken

Cold noodles with shredded chicken and veggies in savory sesame dressing.











Char Siu Pork

Cantonese barbecued pork, known for its sweet, savory, and sticky glaze.

Char Siu Chicken

Cantonese barbecued chicken with a sweet and savory

Ayam BakarIndonesian grilled chicken, marinated in a blend of spices, resulting in a smoky and flavorful dish.

Thai Grilled Chicken

Chicken grilled in a thai style, marinated with lemongrass, garlic, and fish sauce.

Kung Pao Chicken

Sichuan stir-fried chicken with peanuts, vegetables, and chili peppers in a spicy sauce.

Sweet & Sour Pork

Vibrant and flavorful dish that combines tender pieces of crispy pork with a tangy, sweet sauce.

Mongolian Beef

Savory and slightly sweet stir-fry dish that features tender slices of beef cooked in a rich and flavorful sauce.

Indonesian Lamb Stew (Tongseng)

Traditional Indonesian dish that features tender pieces of lamb meat cooked in a flavorful, aromatic broth.

Grilled Taliwang Chicken

Flavorful and spicy Indonesian dish from lombok, known for its grilled chicken that's marinated in a bold blend of spices.

Grilled Thai Pandan Chicken

Classic Thai dish, grilled chicken marinated with pandan paste

Sweet & Spicy Korean Chicken
Flavorful Korean dish, crispy chicken with sweet and spicy gocchujjang sauce.

Honey Garlic Pork

Comforting dish that combines tender pork, often in the form of chops or tenderloin, with a rich, glossy sauce.

Lemon Sauce Crispy FishVibrant and flavorful dish that combines tender pieces of crispy pork with a tangy, sweet sauce.

Thai Crispy ChickenFlavorful and aromatic dish that features perfectly fried chicken marinated in a blend of thai herbs and spices.

Jimbaran Style Grilled Prawns

prawns grilled in the style of jimbaran, bali, seasoned with local spices and served with sambal.



Jimbaran Style Grilled Fish

Fish grilled in the style of jimbaran, bali, seasoned with local spices and served with sambal.

Sichuan Chicken

chicken prepared in the sichuan style.

Black Pepper Chicken

Chicken stir-fried with black pepper, creating a pungent and savory dish.

Thai Red Chicken Curry

A creamy and flavorful Thai curry made with red curry paste, coconut milk, chicken, and vegetables.

Sweet & Sour Chicken

Deep-fried chicken in a sweet and sour sauce, a popular Cantonese dish.

Spicy & Salty ChickenChicken that is both spicy and salty, through the use of chili peppers and salt.

Sweet & Sour Fish

Fish prepared in a sweet and sour sauce.

Spicy & Salty Fish

Fish that is both spicy and salty, through the use of chili peppers and salt.

Chilli Tamarind Crispy FishCrispy fried fish with a sauce made from tamarind and

Thai Red Curry ChickenA creamy and flavorful Thai curry made with red curry paste, coconut milk, chicken, and vegetables.

Thai Green Curry Chicken a fragrant and slightly spicy thai curry made with green curry paste, coconut milk, chicken, and vegetables.

Thai Yellow Curry Fish

A milder and sweeter Thai curry made with yellow curry paste, coconut milk, fish, and potatoes.

Indonesian Chicken Curry

A rich and fragrant curry made with chicken and a variety of Indonesian spices.

Massaman Lamb Curry

A rich and mildly spicy Thai curry with lamb, potatoes, peanuts, and coconut milk.

Singapore Seafood Laksa

A spicy and flavorful noodle soup with coconut milk, seafood, and a rich broth.







Stir Fried Asian Greens Stir fried cuciwis with black fungus, shimeji, and bean sprouts.

Stir Fried Snake Beans Stir fried long beans with sambal merah.

Tofu & Tempe Opor Traditional Indonesian yellow curry with tofu and fermented soybean.

Yellow Curry VegetarianClassic Thai yellow curry with tofu, tempe, vegetables,

Classic Mapo Tofu Stir fried tofu with szechuan sauce.

Eggplant Lado Mudo

Sauteed eggplant with green chili paste.



Tofu & Potato Balado

Sauteed tofu and potato with balado paste.

Sauteed Broccoli Mushroom

Sauteed broccoli and mix mushroom with garlic sauce.

Stir Fried Bean Sprout Garlic Sauce

Stir Fried Bean Sprout With Tofu And Garlic Sauce.

Green Curry VegetarianClassic Thai green curry with tofu, tempe, vegetables, herbs.

CapcayClassic stir fried ten mix vegies with garlic sauce.

Thai Red Curry VegClassic Thai red curry with tofu, tempe, vegetables, herbs.









NOODLES & RICE

Mie Goreng Veg Fried noodles with vegetables.



Mie Goreng Bebek

Fried noodles with vegetables, egg, and duck.

Mie Goreng Babi Fried noodles with vegetables, egg, and pork.

Mie Goreng PrawnFried noodles with vegetables, egg, and prawn.

Mie Goreng Ayam

Fried noodles with vegetables, egg, and chicken.

Vegetable Pad Thai



Flat rice noodles, stir fried in tamarind sauce, vegetables, peanuts.

Prawn Pad Thai

Flat rice noodles, stir fried in tamarind sauce, vegetables, prawn, peanuts.

Chicken Pad Thai

Flat rice noodles, stir fried in tamarind sauce, vegetables, chicken, peanuts.

Prawn & Chicken Pad Thai

flat rice noodles, stri fried in tamarind sauce, vegetables, chicken, prawn, peanuts.

Nasi Goreng Kambing

Fried rice with lamb.

Nasi Goreng Veg Fried rice with vegetables.



Nasi Goreng Ayam Fried rice with chicken.

Nasi Goreng Prawn Fried rice with prawn.

Nasi Putih Steamed rice.

Nasi Kuning Yellow rice, cooked with coconut milk and turmeric.

Nasi Uduk

Rice cooked with coconut milk and other herbs.

Egg Fried Rice

Fried rice with egg.

Thai Chicken Fried Rice

Fried rice with chicken, prepared in a Thai style.

Ginger Flower Chicken Fried Rice

Fried rice with chicken and ginger flower (kecombrang/bunga kantan).







DESSERTS

Manggo Sticky Rice Sweet manggo with sticky rice and coconut milk.

Banana Fritters

A sweet, crispy treat made by coating slices of ripe bananas with honey and icing sugar.

Carrot Cake with Miso

A moist carrot cake with spice and miso cream cheese.

Rujak

mix street fruits with sweet tamarind sauce.

Manggo Sago

Thai mango dessert with tapioca pearl.

Mung Bean Soup

Classic mung bean soup with coconut cream, palm sugar and pandan.

Jack Fruits Fritters

A sweet, crispy treat made by coating slices of jackfruits with honey and brown sugar.

Caramel Custard

Custard with layer of clear caramel sauce.

Layered Mochi Steam Cake

Steam of rice flour, coconut milk and pandan juice.

Black Sticky Rice Broth

Black glutinous rice poridges with coconut milk and palm sugar.

Sumping Waluh

Steamed cake from rice flour and pumpkin.

Dessert sup from rice flour served with palm sugar and coconut milk.





SUSHI & SASHIMI / SUSHI ROLLS

CHOOSE 4

Dragon

Tempura prawns, cucumber, dynamite sauce.

Rainbow

Tuna, salmon, avocado, tobiko, japanese mayo, tempura crunch

Salmon

Avocado, red capsicum, furikake, orange tobiko, dynamite sauce

Tempura softshell crab, furikake, avocado, cucumber, dynamite sauce

Yasai Tofu

Fried tofu, pickled shiitake, fried shallot, mix sesame seed, japanese mayo, truflle oil, spring onion sauce.

Chicken Tandoori

Tandoori chicken, red paprika, coriander, spicy mix tandoori powder, truffle oil, dynamite sauce.

Toriyaki

Teriyaki chicken, cahsewnut, avocado, fried shallot seseme seed, topping with fried nori, eel sauce, wasabi aioli.

Spicy Maguro Spicy tuna, avocado, cucumber, topping with tuna slice, dynamite sauce, eel sauce, tempura crunchy, togarashi.

Kaiiu Crunch

Tempura prawn, crab stick, avocado, topping with lice tuna, dynamite sauce and eel sauce.

Salmon Aburi Mentai

Soft shell crab, avocado, salmon, mentai sauce, togarashi, eel sauce.

Bali

Mango, red paprika, avocado, tofu, sweet shoyu.

Endurance

Tofu, shiitake, cashew, truffle oil, spring onion relish, Japanese mayo.

California

Krab, avocado, cucumber, tobiko, kewpie mayo.

Philadelphia

Salmon, cream cheese, avocado, sesame seeds, fried shallot.

ADDITIONAL SUPPLEMENT

Salmon Sashimi

Wasabi, soya, pickled ginger

Tuna Sashimi

Wasabi, soya, pickled ginger.

Snapper Sashimi

Wasabi, soya, pickled ginger.

Tuna Poke

Sesame oil, spring onion.

Salmon Poke

Sesame oil, spring onion.

Prawn Cocktail

Lemon wedges, dynamite sauce, wasabi cocktail sauce.

Oysters on the Half Shell

Mignonette, sambal matah.









DIM SUM

Chicken Shumai

Steamed dumplings filled with savory chicken and served with spring onion sauce.

Wild Mushroom DumplingDelicate dumplings filled with a mix of wild mushrooms.

Chicken GyozaPan-fried dumplings filled with chicken and vegetables.

LumpiaIndonesian spring rolls, filled with vegetables and served with sweet chili sauce.

Porky Belly BaoSteamed buns filled with tender and flavorful pork belly.

Chicken Bao

Steamed buns filled with seasoned chicken.

Eggplant Katsu Bao Steamed buns filled with crispy eggplant katsu.

"Prawn Toast"

Deep-fried bao buns filled with a flavorful prawn mixture.







WOK

Aromatic Fried Rice

Fragrant fried rice, with herbs like lemongrass and basil, and various vegetables.

Nasi Goreng

Indonesian fried rice, stir-fried with vegetables, and sweet soy sauce.

Thai Fried Rice

Thai-style fried rice with fish sauce, vegetables, eggs.

Egg Fried Rice

Simple and classic fried rice with scrambled eggs, vegetables, and soy sauce.

Indonesian fried noodles, stir-fried with vegetables, and sweet soy sauce.

Lo Mein

Chinese egg noodles stir-fried with vegetables in a savory sauce.

Pad Thai

Thai stir-fried rice noodles with eggs, vegetables, peanuts, and a tamarind-based sauce.

Kung Pao Chicken

Sichuan stir-fried chicken with peanuts, vegetables, and chili peppers in a spicy sauce.

Sweet & Sour Pork

Deep-fried pork in a sweet and sour sauce.

Sweet & Spicy Korean Chicken

Flavorful Korean dish, crispy chicken with sweet and spicy gocchujjang sauce.

Honey Garlic Pork

Comforting dish that combines tender pork, often in the form of chops or tenderloin, with a rich, glossy sauce.

Lemon Sauce Crispy FishVibrant and flavorful dish that combines tender pieces of crispy pork with a tangy, sweet sauce.

Thai Crispy Chicken

Flavorful and aromatic dish that features perfectly fried chicken marinated in a blend of thai herbs and spices.

Sichuan Chicken

Chicken prepared in the Sichuan style.

Black Pepper Chicken

Chicken stir-fried with a black pepper sauce.

Sweet & Sour Chicken

Deep-fried chicken in a sweet and sour sauce.

Spicy & Salty ChickenChicken that is both spicy and salty, through the use of chili

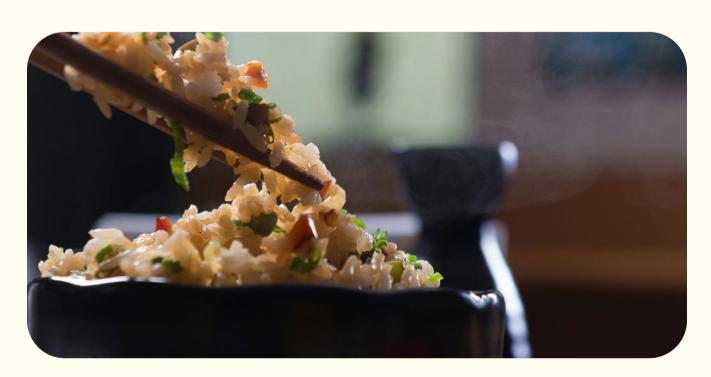
Sweet & Sour Fish

Fish prepared in a sweet and sour sauce.

Spicy & Salty Fish

Fish that is both spicy and salty, through the use of chili peppers and salt.

Bangkok Crispy Fish Crispy fried fish served in a Bangkok style, with a sweet, sour, and spicy sauce.







ROBATO

Balinese Sate Lilit (fish)

Balinese minced fish satay, seasoned with aromatic spices and grilled.

Balinese Sate Lilit (pork)

Balinese minced pork satay, seasoned with aromatic spices and grilled.

Sate Maranggi

Indonesian beef satay, marinated in sweet and savory spices and grilled.

Chargrilled Sate Ayam

Indonesian chicken satay, grilled over charcoal for a smoky flavor.

Jimbaran Prawns

Grilled prawns, typically seasoned with Balinese spices.

Shiitake Yakitori

Japanese skewers of shiitake mushrooms, grilled and glazed with a sweet and savory sauce.

Chicken Yakitori

Japanese skewers of chicken, grilled and glazed with a sweet and savory sauce.

Prawn Yakitori

Japanese skewers of prawns, grilled and glazed with a sweet and savory sauce.

Pork Belly Yakitori

Japanese skewers of pork belly, grilled and glazed with a sweet and savory sauce.







GRILLED MAINS

Hoisin Pork Ribs

Pork ribs marinated in a sweet and savory hoisin sauce, then grilled until tender and sticky.

Ayam Bakar

Indonesian grilled chicken, marinated in a blend of spices, resulting in a smoky and flavorful dish.

Ikan Bakar

Indonesian and Malay grilled fish, seasoned with various spices and served with sambal.

Char Siu Pork

Cantonese barbecued pork, known for its sweet, savory, and sticky glaze.

Grilled Salmon

Salmon fillets grilled with a teriyaki glaze, offering a sweet and savory flavor.

Grilled Ribeye SteakRibeye steak grilled, marinated in a soy-garlic rub, for a savory and umami-rich flavor.

Grilled Chicken Breast

Chicken breast grilled, marinated in a lemongrass-lime mixture, offering a fragrant and tangy taste.

Korean BBQ Short Ribs

Beef short ribs marinated in a soy-based sauce, then grilled to a tender and slightly charred state.

Lemongrass Grilled Beef

Beef grilled, marinated in lemongrass and other aromatics.

Peking Duck Breast

Peking duck breast, grilled and served with a sweet glaze.

Grilled Pork Chops

Pork chops marinated in a ginger-soy glaze, then grilled.

Miso Glazed Barramundi

Barramundi grilled with a miso glaze, for a savory sweet

Grilled Tuna SteakTuna steak grilled, seasoned with soy and ginger.

Grilled Prawns

Prawns grilled with a chili-garlic marinade, offering a spicy and savory flavor.

Grilled Squid

Squid grilled with a ginger-scallion sauce, providing a delicate and aromatic taste.









SERVICE TERMS & BOOKING POLICIES

It's our honour to be part of your upcoming occasion. At TABLED, we believe every detail matters: from the first conversation to the final plate. These service terms ensure a smooth, seamless planning experience for you and your guests.

1. Securing Your Table

- a. All bookings are confirmed via email, to ensure every detail is captured clearly in writing.
- b. Our curated menus and buffet selections are thoughtfully designed as complete experiences. As such, they may not be combined with other promotions or discounts.
- c. To give your event the care it deserves, we kindly ask for a minimum of 10 days notice when booking.
- d. Our calendar fills quickly. Early reservations are recommended to secure your preferred date.

2. Guest Count & Final Numbers

- a. Your final invoice will reflect the confirmed guest count or actual attendance, whichever is greater.
- b. Please provide your final headcount at least 48 hours prior to the event.
- c. In the event of a 25% or greater reduction from the original guest estimate, we may need to revise the per-person pricing. Should this occur, we will consult with you directly.

3. Payments, Your Way

- a. We accept the following payment methods:
 - · Credit Card (subject to a 3% processing fee)
 - · Bank Transfer
 - · Cash
- b. Payment Schedule:
 - · 25% deposit upon booking, to secure your date
 - · 25% due 30 days prior to your event
 - · 25% due 14 days prior
 - · 25% due 3 days prior
- c. For bank transfers, we will provide details below:

Account Name

To be provided by Tabled by Eatopia

To be provided by Tabled by Eatopia

A/c

To be provided by Tabled by Eatopia

Please ensure that any transaction fees are covered on your end, and kindly forward proof of payment to your TABLED representative for confirmation.

4. Confirmation & Deposit

- a. A non-refundable deposit of 25% is required to secure your booking.
- b. This deposit must be received by the date stated in your proposal.
- c. Once confirmed, your event is officially TABLED, and preparations will begin.
- d. Remaining payments will follow the above schedule.

5. Cancellations

We understand that plans may shift. Should you need to cancel, the following policies apply:

- a. 30 days or more prior to your event deposit is retained.
- b. 7-30 days prior 50-75% of the total booking cost is due.
- c. Less than 7 days prior the full amount is payable.

6. No-Show Policy

Should your event not proceed as scheduled and we are not notified in advance, the full booking amount will still be due. Based on the final confirmed guest count or agreed contract value.

7. Final Notes

- $\ensuremath{\text{a}}.$ These terms form the basis of our working agreement.
- b. Your proposal is valid for 60 days from the date of issue.
- c. To confirm your booking, simply sign and return the proposal provided.

We look forward to creating something extraordinary together.

If you have any questions or wish to discuss further details, your TABLED representative is always here to assist.