

ALAMAK! SUSAHNYA~ HOW TO CHOOSE MENU LAH??



RILEK JE...

WE'RE HERE FOR YOU.

THESE TIPS CAN HELP !

1
Start
with Budget

2
Where's the
Venue ?

5
Special Remarks
• Dietary needs

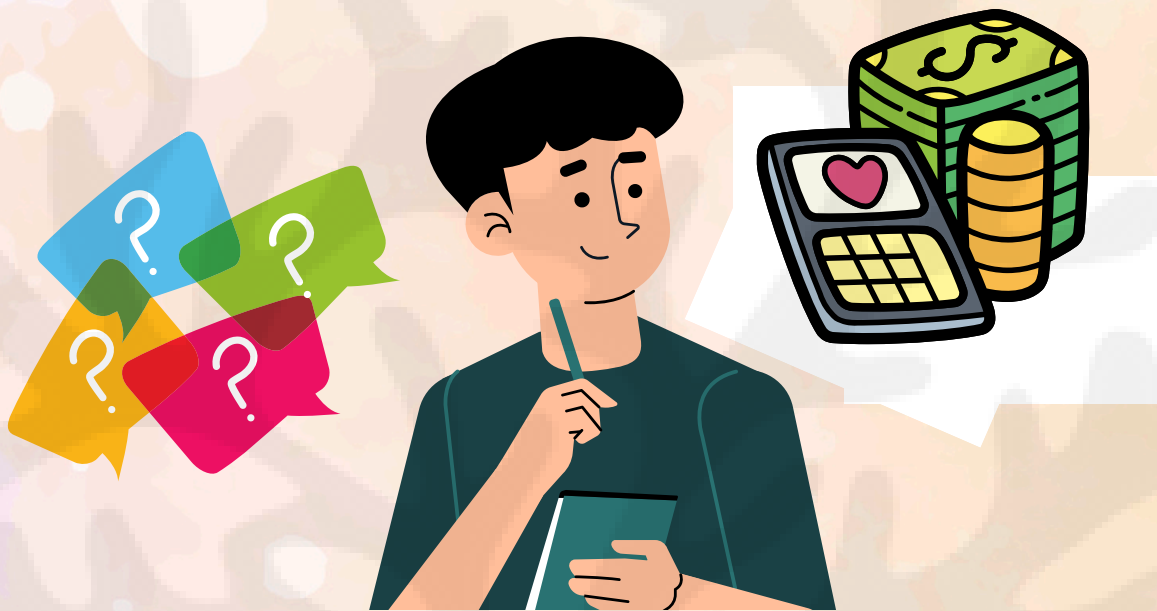
3
Who's Coming??
Make a list

4
Know your Crowd
• Age & Appetite



1

START WITH BUDGET... THEN WE SPICE THINGS UP.



VVIP / FAMILY



Set a higher budget

Bento - rm 30 ++
Buffet Catering - rm 50 ++

- More variety and premium choices
- Let them feel your effort and how much you value them
- You're the host — show generosity and make them feel truly appreciated

TRAINEES / AGENTS / PUBLIC



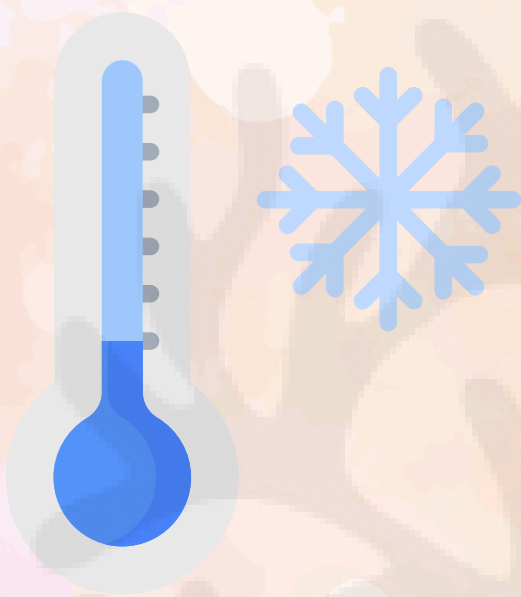
Set a medium to lower range

Bento - rm 20 ++
Buffet Catering - rm 30 ++

- Keep it simple, filling, and practical
- Less variety, but still enough to satisfy
- Medium to basic food options — feeds the crowd, saves your coin — we call that a win-win!
- Great for large groups without blowing the budget

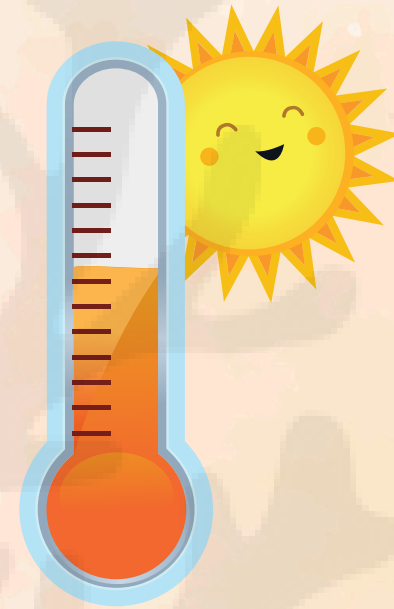
WHERE'S THE VENUE?

INDOOR OR OUTDOOR



Cold = bigger appetite.

Let's go for filling options like rice + potatoes to keep everyone warm (and full)!"



Hot = smaller appetite.

You can opt to reduce portions slightly, and add on chilled drinks, fruits, or salad to keep everyone cool and happy!



rice



potato



noodle



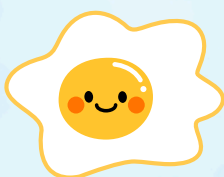
fruit cups



tofu



bread



egg



chilled drinks



salad

3



WHO'S COMING ?? LET YOUR GUESTS LEAD THE MENU



You can serve whatever makes you happy,

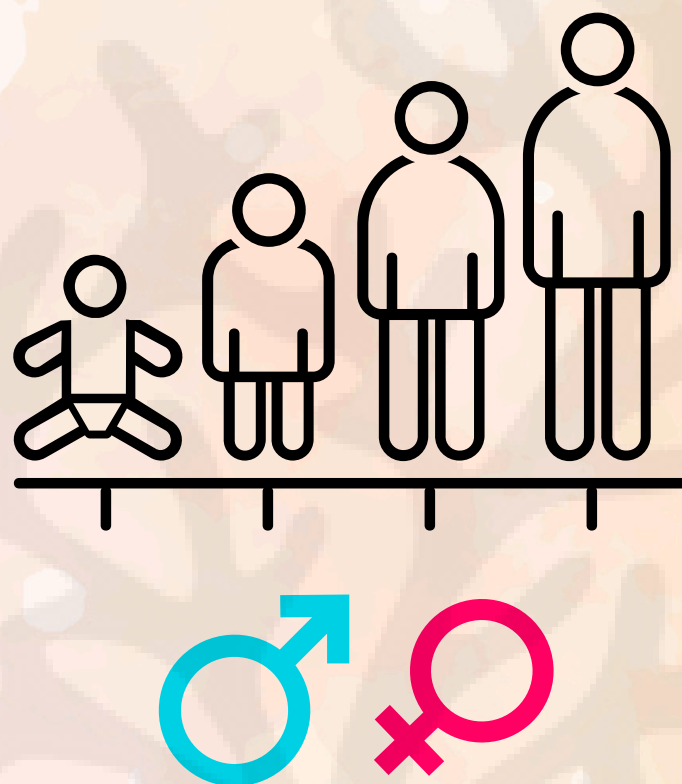
but if you want happy guests and clean plates...
feed the crowd, not just your cravings!

- Hosting a crowd that loves bold local flavours?
 - ☞ Bring on the Malay dishes — spicy, rich, and sure to impress.
- Got more guests who lean Chinese-style?
 - ☞ A comforting Chinese menu will never go wrong.
- Entertaining global or expat guests?
 - ☞ Western or international flavours might be their jam.
- Mixed crowd?
 - ☞ Fusion it is — best of all worlds in one spread!

Plan for the people, and the praise comes naturally.

4

KNOW YOUR CROWD: AGE & APPETITE



Age Group Matters (A lot !)

Know your crowd, portion smart — it saves your budget and makes sure everyone's happy (and full enough).

- Babies & kids eat less — usually 2 kids = 1 pax



- Elderly eat light too — 2 elderly = 1 pax



- Young adults & adults eat more — especially hungry men!



- Some strong guys = 1 pax can eat for 2



- For ladies who are light eaters, sometimes 2 = 1 pax too



👉 So no need to over-order. Save cost, avoid food waste!

SPECIAL REMARK

GOT VEGETARIAN, VEGAN OR ALLERGY REQUESTS?

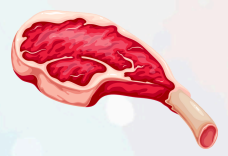


No worries - we got you ! ❤️

But do let us know early so we can prepare separately for them.

- ✓ We can provide separate bentos for special diets.
- ✓ **Minimum order: 10 pax** per menu type — so each special request must meet this.

Did you know ?

				
• Vegetarian	✗	✗	✓	✗
• Strict Vegetarian	✗	✗	✗	✗
• Vegan	✓	✓	✓	✗
• Strict Vegan	✓	✓	✗	✗

👉 If there are any food allergies or special dietary needs , do let us know in advance — we’ve got you covered!

We're here to help you with

OUR 5 - STEPS MAKAN PLANNING CHECKLIST :

☐

Start with budget

Think premium or simple. Give us your max & min — we'll help make it work beautifully.

☐

Where's the Venue ?

Indoor with air-con or outdoor under the sun? Let us know — it helps shape the right menu.

☐

Who's Coming?

Make a guest list — majority wins! If most of your guests prefer local, Chinese, or Western — we'll help you cater to that taste.

☐

Know Your Crowd

List out age group and gender — go by percentage. This helps us portion correctly and plan the right menu.

☐

Special Remark :

Got any special dietary needs? List them down and share with us — we'll handle it with care.
