

Selamat Hari Raya Aidilfitri













SUP SOTO

RM6.00/PAX

KAMBING GOLEK

RM1,900/UNIT

CHICKEN SATAY

RM1.80/PAX

BEEF SATAY

RM2.40/STICK

MUTTON SATAY

RM2.70/STICK

selament

LEBARAN

Minimum order:

Pre-grilled = 200 sticks Grilled on the spot = 1500 sticks (Peak Season)

Minimum order: 100 PAX

RM 5.00/PAX ICE KACANG/ CENDOL

RM 8.50/PAX **MEE REBUS**

RM 8.50/PAX **MEE CURRY**

Required:

Stall helper = RM160/pax



Charges, Terms Charges, Terms & Conditions Raya Buffet Menu

SCOPE OF SERVICES

- Catering Services: The Caterer will provide the following:
 - Catering equipment (e.g., chafing dishes, plates, cutlery, serviette, serving gear, beverage dispenser)
 - o Buffet table settings and basic artificial flower decorations
 - Waiters (additional charges apply)
- Additional Services: Customized menus, themed décor, or specialized equipment will be subject to separate pricing and agreement.

MENU SELECTIONS AND MODIFICATIONS

- Menu Selection: The Client will choose a menu from the Caterer's options.
- **Modifications**: Any menu modifications must be requested at least 7 days before the Event and may incur additional charges.

FOOD QUANTITIES

Quantities: The Caterer will estimate food quantities based on the number of pax ordered by the Client. Please refer to the provided portion size diagram:



Charges, Terms & Conditions Raya Buffet Menu

EQUIPMENT

- **Standard Package:** Rectangular chafing dishes, melamine plates, stainless steel cutlery, and disposable cups will be used. [1 set per guest + 30% extra] (Example: Caterer will provide 130 sets of plates and cutlery for an order of 100 pax)
- **Premium Package**: Roll-top chafing dishes, melamine plates, stainless steel cutlery, and hi-ball glasses will be used. [1 set per guest + 30% extra] (Example: Caterer will provide 130 sets of plates and cutlery for an order of 100 pax)
- Client-Provided Food: Perfect Match Catering & Event PLT is not responsible for providing utensils or crockery for food and drinks not prepared by them. The Client must provide their own utensils and crockery for non-catered items (e.g., desserts, cakes).

CANOPY & FURNITURE

- **Not Included:** Canopy and furniture setup are not included in the packages. We partner with canopy and furniture suppliers.
- **Client Responsibility:** If the Client has hired their own canopy or furniture supplier, they are responsible for setup.
- Caterer Assistance: Assistance from the Caterer for setting up Client-provided furniture will incur additional charges due to extra manpower and effort.

STAFFING

- Mandatory Waiters: To ensure a seamless event, hiring waiters for buffet catering events is mandatory.
- Waiter Duties: Waiters will set up buffet tables and utensils, replenish food and tableware, assist with clearing soiled items, and dismantle the buffet counter.
- Waiter Charges:
 - First three hours: RM 150/person
 - o Overtime: RM 20 per hour per waiter
 - Public Holidays: Double rate
 - Locations outside Klang Valley: Additional fees



Charges, Terms Charges, Terms & Conditions Raya Buffet Menu

SERVING TIME & DURATION

- Lunch & Dinner Buffet Menu: Applicable for bookings between 11.00 AM 11.00 PM.
- **Service Duration:** The service duration for food and beverages is 3 hours (not including setup & dismantle). Extensions are subject to additional charges.
- **Food Quality:** We are not liable for food quality or contamination if food is consumed after the recommended time, including takeaway food.
- Caterer Service Hours: Our service hours are from 8:00 AM to 11:00 PM.
- Services outside these hours will incur additional charges (starting from RM 300).

SETUP

- **Arrival:** Perfect Match Catering & Event PLT will arrive at the venue 45 minutes to 1 hour before the event for food freshness.
- **Early Setup Charges:** Setup done more than 3 hours before the event may incur additional charges unless requested by the Caterer.

LOGISTICS

- **Transportation:** Transportation costs are not included in the package price and start from RM 90 (charges vary based on the distance from our central kitchen).
- Multi-Floor Setup: Additional handling charges apply for buffet line setups on floors other than the ground floor as additional manpower is needed:
 - With lift access: RM 50
 - Without lift access: RM 150 per flight of stairs

• **Venue Information:** The Client must inform the Caterer in advance if the venue is above ground floor with or without lift access. The Caterer will not be responsible for the delay of setup if the venue information is not provided beforehand.



PM Catering Charges, Terms & Conditions Raya Buffet Menu

VENUE

- Covered Area: The Client must provide a covered area for the buffet counter to protect against bad weather.
- Weather Damage: The Caterer is not responsible for food damage due to bad weather if the Client does not provide a covered area.

HALAL POLICY

- Halal Certification: Perfect Match Catering is HALAL certified.
- Prohibited Items: Clients are not allowed to serve alcohol, alcohol-containing food, pork or lard-containing food during the event.
- Alcohol Avoidance: The Caterer will not serve alcohol or handle utensils used for alcohol service.
- Disposable Utensils: The Caterer reserves the right to use disposable utensils if pork or alcohol is served during the event.

CANCELLATION POLICY

- Cancellation Fees:
 - Cancellations 7 days or more before the event: Order cancellation fee of not less than RM 300 or 10% of the order value (whichever higher).
 - Cancellations within 7 days of the event: Full deposit retained.
- Force Majeure: Both parties may be released from obligations due to unforeseen circumstances beyond their control (e.g., natural disasters).

LIABILITY

- Damage and Injury: The Caterer is not responsible for damage or injury caused by the Client or their guests.
 - Personal Property: The Caterer is not liable for loss or damage to personal property brought to the Event.

Service Disruptions: The Caterer is not liable for delays or interruptions due selament to unforeseen circumstances beyond their control. LEBARAN

Charges, Terms & Conditions Raya Buffet Menu

MINIMUM ORDER & SPENDING

- Minimum Order: Our minimum order is 50 pax per session.
- Smaller Groups: For groups smaller than 50 pax, we recommend our Mini Buffet.
- Minimum Spending: A minimum spending of RM 1,000 per session (excluding manpower and waiter charges) is required for fewer than 50 pax with full catering setup.

BOOKING AND PAYMENT

- Service Tax: Prices are subject to 6% SST.
- Booking: Bookings are subject to availability on a first-come-first-served basis
 with an 80% deposit payment. The remaining balance is due on the event day.
 We do not accept temporary reservations or verbal confirmations.
- Payment: Payment can be made by bank transfer, cheque, or credit card.
- Late Payments: Late payments may incur a 2% late fee per day.

OTHERS

- Client Changes: We are not responsible for any lack of successful events or complaints caused by Client changes within 48 hours.
- **Non-Catered Items:** We are not responsible for any damages, missing items, or service flow issues for food or beverages not prepared by our kitchen.
- Item Replacements: Perfect Match Catering reserves the right to replace out-ofstock items with similar value items.
- Breakage and Damages: The Client will be responsible for paying for any breakage or damage to equipment or crockery.







