

CATERING GUIDELINE

We cater for both private functions and for corporate functions. Please follow a few necessary guidelines to assist us in the processing of your function.

Thank you and we look forward to working with you to make this special event a success in every possible way.

BOOKING / CONFIRMATION

Generally a minimum of seven days notice is required for ordering purposes.

We do suggest pre-booking in advance to avoid the disappointment of 'fully booked' days.

This is especially true for the Festival Celebration and Christmas season or peak holiday periods. Your booking will be confirmed upon receipt of a 50% deposit unless otherwise arranged. All payment made are not refundable in the event of cancellation of function.

All catering is to be paid in full by or on the function date unless a prior arrangement has been made with the catering manager/sales person.

MIN REQUIREMENTS

Minimum order quantity is 50 Pax based on the menu requirement. A sur-charge is applicable if less than 50 Pax.

PRESENTATION

Food may be presented to you with complete set of food warmers or on platters. Your own platters may also be dropped off prior to your function for plating up by our chefs.

Buffet line will be covered by table cloth & skirting.

PICK UP & DELIVERY

All catering is to be collected at a pre-arranged time from Uniq.

All boxes, platters, dipping bowls and any other utensils are to be collected the same day.

Uniq will arrange if required, drop off and return pick up with associated charges.

For order less than 50 Pax, food delivery charge is applicable (RM 50-RM 80 depending on destinations).

BROKEN / DAMAGE / STAFFING

Uniq Catering provide a complete set of dinnerware, glasses, cutleries in the function. Any broken & missing cutleries/utensils would be charged accordingly.

We can also arrange professional waiting and kitchen staff for your function from RM 50 per waiting staff member & kitchen staff from RM 50-150 (Max 3 Hours Service).

For a full food and drinks service at a cocktail function you will need to hire one waiter for every 20-25 guests. A chef or kitchen staff member will be dependant on menu selected.