

Frequently asked questions

1. What do I get for the purchase of a table to support CBN?

You will get the following:

- Private Dining in the comfort of your home
- Onsite Chef and Server who will set up and clear up after the dinner
- Specially curated fine dining menu by Creative Eateries Catering
- 2 bottles of Red wine for Silver tables. 2 bottles of Red wine + 2 bottles of Champagne for the Gold Tables
- Christmas décor on loan (See Annex A for 2 choices)
- Porcelainware, Stainless steel cutlery, Juice glasses, Water goblets, Linen napkins Coffee/Tea cups, Wine/Champagne glasses on loan
- Surprise door gifts for all diners

2. What do I need to provide for at home?

I will need to provide the following:

- Dining table/s for you and your guests
- Kitchen space with gas/induction and oven for warming the food and plating
- Photos of the dining area, loading and unloading area (Do indicate if there are steps) & kitchen space. If you do not have an oven do let us know and we will provide chafing dishes to warm the food.
- Smart TV/laptop/iPad for screening a short video

3. What are the dates available?

Any day from 28 Nov to 30 Dec (except PH and eve of PH) from 7pm to 11pm (Lunch option also available). Booking dates are on a first-come-first-served basis. Kindly click this link to check availability.

https://drive.google.com/file/d/13kHZ_LxHyjQG7bcfUsP6jbQuE7Rqnxi/view?usp=sharing

4. What are the Menus and pricing?

We have a choice of 3 menus. Silver A, Silver B and Gold. See Annex B for details of menus and pricing.

5. How to book?

Email errol@cbn.sg or call/WA Errol at 91117325. Kindly confirm your dates asap to secure your booking. The Caterer needs at least one week's advance notice.

6. What if I cannot host at home?

Kindly let us know and we will make alternate arrangements.

7. What is the set up and clearing time?

Set up will be from 4pm to 6pm. Clearing will be from 11pm to 11.30pm.

Annexure A
Red Theme



Silver Theme



Annexure B

Silver A Menu (7 - 8 Pax)

To Start

Bread Roll & Bread Stick, Butter & EVO + Aged Balsamic Vinegar

Appetizer

Pan Roasted Hokkaido Scallop

Celeriac Puree, Beetroot Quinoa, Candied Bacon, Wild Mushroom Crumble, Micro Cress Salad

Or

Caramelized Peach Salad (V)

Garden Green Salad, Vine Tomatoes, Beetroot Quinoa, Walnut, Feta Cheese, White Balsamic-Yuzu Dressing

Soup

Winter Truffle Pumpkin Soup (V)

Herb Emulsion, Pumpkin Seeds

Intermezzo

Watermelon & Yuzu Granita Ice

Main

Roasted Turkey Roulade with Christmas Stuffing

Truffle Cauliflower Puree, Roasted Brussel Sprouts, Cranberries Compote, Mushroom Gravy, Vine Tomato

Or

Local Farmed Red Snapper with Olive Tapenade

Cauliflower Puree, Roasted Brussel Sprouts, Puffed Wild Rice, Lemon Beurre Blanc, Vine Tomato

Or

Roasted Portobello Mushroom Steak with "Omimeat" Stuffing

Grilled Herb Polenta, Wasabi Pea Puree, Roasted Seasonal Vegetable, Truffle Mushroom Jus, Vine Tomato

Dessert

Royale Chocolate Tarte

Fresh Berries, Mint Chantilly Crème, Spiced Crumble, Passionfruit Gel, Vanilla Ice Cream

Beverage

Orange Juice & Ice Water, Coffee & Tea

Silver B Menu (9 - 10 Pax)

To Start

Bread Roll & Bread Stick, Butter & EVO + Aged Balsamic Vinegar

Appetizer

Christmas Scotch Egg with Turkey Ham and Smoked Bacon

Celeriac Remoulade, Garlic Aioli, Wild Rockets, Basil Pesto

Or

Wild Rockets & Bocconcini Cheese Salad (V)

Roasted Celeriac, Vine Tomato, Basil Pesto, Walnut, Aged Balsamic Vinaigrette

Soup

Winter Truffle Pumpkin Soup (V)

Herb Emulsion, Pumpkin Seeds

Intermezzo

Watermelon & Yuzu Granita Ice

Main

Roasted Turkey Roulade with Christmas Stuffing

Fork Crushed Parsley Tomato, Roasted Seasonal Vegetable, Brown Jus, Vine Tomato, Gremolata

Or

Pan Roasted Local Farmed Barramundi

Fork Crushed Parsley Tomato, Roasted Seasonal Vegetable, Tobiko Orange Beurre Blanc, Vine Tomato, Gremolata

Or

Roasted Portobello Mushroom Steak with "Omimeat" Stuffing

Fork Crushed Parsley Tomato, Roasted Seasonal Vegetable, Truffle Mushroom Jus, Vine Tomato, Gremolata

Dessert

Eggnog Panna Cotta

Fresh Berries, Wild Berries Compote, Mint Chantilly Cream, Cinnamon Crumble

Beverage

Orange Juice & Ice Water, Coffee & Tea

Gold Menu (up to 10 Pax)

To Start

Bread Roll & Bread Stick, Butter & EVO + Aged Balsamic Vinegar

Appetizer

Pan Fried Foie Gras

Panettone French Toast, Red Wine Pear, Candied Walnut, Passionfruit Gel, Spiced Port Wine Jus

Or

Red Wine Pear & Blue Cheese Salad (V)

Garden Green Salad tossed with White Balsamic vinaigrette, Endive, Candied Walnut, Passionfruit Gel

Soup

Winter Chestnut Veloute Soup

Italian Parma Ham Crisp, Aged Balsamic Glaze, Mushroom Fricassee

Intermezzo

Watermelon & Yuzu Granita Ice

Main

Australian Angus Beef Tenderloin (Medium)

Grilled Herb Polenta, Wasabi Pea Puree, Roasted Seasonal Vegetable, Au Jus, Vine Tomato

Or

Oven Roasted Chilean Cod

Grilled Herb Polenta, Wasabi Pea Puree, Roasted Seasonal Vegetable, Sake Clam Jus, Vine Tomato

Or

Roasted Portobello Mushroom Steak with "Omimeat" Stuffing

Grilled Herb Polenta, Wasabi Pea Puree, Roasted Seasonal Vegetable, Truffle Mushroom Jus, Vine Tomato

Dessert

"White Christmas"

Milk Sponge, White Chocolate Creameux, Macerated Rockmelon, Gingerbread Crumble

Dark Chocolate Bark, Coconut Rice Krispies, Candied Nuts

Beverage

Orange Juice & Ice Water, Coffee & Tea