

Luxury Catering & Culinary Concepts

Do none of the work, and claim all of the credit. Impress your guests with gourmet catering and creative canapés by the passionate chefs at Preparazzi.

Our clients love our work because of our approach to our food. We do not believe in standard menus and conceptualise each menu to tailor to your event. Every event is unique, so why should your catering be run-of-the-mill?

We are familiar with large-scale VIP events and our regular clientele include luxury brands, high-end retailers, ambassadors, celebrities, senior officials and C-suites.

Clients are confident in our ability to “pop-up” anywhere and provide luxury catering in spite of the operational constraints and limited resources. Whether it’s a cocktail party or a multi-course dinner, leave the slogging to us. It’s our job to make you look good.

Preparazzi has been featured in numerous media including international trend spotting Monocle magazine, The Business Times, Channel News Asia, Men’s Folio, The Peak magazine, and The Sunday Times.

PREPARAZZI'S SERVICES

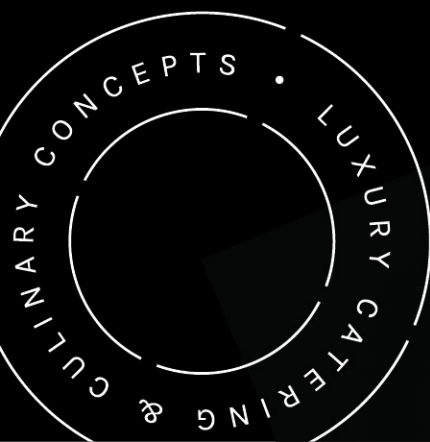
- Canapés and cocktail service
- Beverage bar and drink management
- Private chef services
- Gourmet catering services

CONTACT INFORMATION

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Our Clients

Our clients represent the best of class in services and luxury products and prefer our catering services as the food quality, menu creativity and presentation meet their brand profile standards.



Recent Notable Engage- ments

BAZUKA YAKIBUTA バズか 焼豚

The creation of Bazuka Yakibuta is transpired from Rakusaba, extending the conversation about what Singaporean cuisine is and how Singaporeans eat.

Bazuka Yakibuta is our representation of the ultimate roast pork and charsiew donburi. It is comprises Preparazzi's signature roast pork crackling and caramelised charsiew on Kokuho rice splashed with a lard soy secret sauce, accompanied with an osen egg, pickles and crispy shallot chilli. The retails concept was launched late August 2014 as part of the Creatory Singapore festival and was sold out within two hours of opening each meal service.



RAKUSABĀ ラクサバー

Rakusabā explores the concept of Singapore cuisine as an ever-evolving amalgamation of different influences from both novel and migrant cultural influences. Preparazzi chefs put their signature modern Singaporean spin on the ubiquitous Laksa, serving it Tsukemen-style. Be sure to finish the meal with the rich prawn and pork broth.

Preparazzi was invited to participate in The U Factory Pop-up at Gilman Barracks as part of a contemporary art cluster. Our modern interpretation of the local laksa dish received wide acclaim and stirred-up controversy initiating much-needed dialogue on Singaporean cuisine. Interest came from all quarters including A-list food critic Tan Hseuh Yun, Victoria Cheng, and celebrity style blogger Jade Seah and Gold 90.5fm radio DJ Lavinia Tan.



Recent Notable Engage- ments

MEDIA BIRTHDAYS

Preparazzi is a favourite when it comes to birthdays and anniversaries having pulled off the catering parties in the recent months for Singapore's most iconic magazines.



- L'Officiel 7th Anniversary, Shape 10th Anniversary, Harpers Bazaar 12th Anniversary

DINER EN BLANC SINGAPORE 2013

Preparazzi is proud to join the ranks of fine-dining establishments to be one of the official F&B partners for Diner en Blanc. The novel French secret picnic with all things white is a tradition 25-years strong and was introduced to Singapore in 2012.

The event was a success no doubt with Preparazzi scoring a few firsts. Diner en Blanc Singapore 2013 saw the highest percentage of participants choosing to order the picnic sets. We also pioneered a new queuing system with a waiting time of no more than 90 seconds in the system with an average queue length of six persons.

A teaser video of Preparazzi in action and the menu options can be seen here (<http://vimeo.com/72748015>)



JEREMY NGUEE

*F&B Personality
and Culinary Artist*

Jeremy is crazy about food, but more importantly he's mad about living life to the fullest, fulfilling his passion and helping others do the same. His love affair with food has seen him play cook-show instructor and judge, temporary hawker and now creative caterer to ministers, ambassadors, celebrities, C-suites, and busy mothers with hungry children. His inventive approach to Singapore cuisine has taken him overseas from Jakarta to Paris to St. Petersburg.

He's a familiar face with the media and has garnered features in International trend spotting magazine Monocle, Singapore's The Sunday Times, The Business Times, Her World Magazine, Simply Her, August Man, The Peak, Style Magazine, I-S Magazine, Mediacorp's Channel 8, Channel News Asia, Channel U and Okto.



Jeremy was a presenter at the 2013 World of Healthy Flavours by the Culinary Institute of America.

Jeremy is the chef-owner of Preparazzi and is one of the main proponents of Modern Singaporean cuisine locally. He is also the winner of the Martell VSOP Ultimate Start-up Space 2011.

AWARDS AND RECOGNITION



*Epicurean Star Award Best
Caterer Finalist*



HPB Healthier Dining Award



*International Caterer's
Association membership*

