



*Divine Artisan*

# Wedding Dessert Table

*Bespoke Desserts for an Unforgettable Celebration*



# Bespoke Desserts, Crafted for Your Love Story

Every wedding is a story of love and elegance, and your dessert table should be no exception. At Divine Artisan, we design and craft bespoke, Halal-certified dessert experiences that delight the senses and leave a lasting impression.

From artisanal cakes to meticulously crafted confections and interactive live stations, every detail is curated to complement your celebration's theme and style.





# Complimentary Themed Decoration

- *Rustic Luxe* -



- *Lush* -





# Belle

50-60 pax

\$980

**50 Artisanal French Macarons (choose up to 2)**

\*Lychee Rose | \*Salted Caramel | Classic Vanilla | Chocolate | Earl Grey Lavender |  
Japanese Matcha | Lemon | \*Raspberry

**40 Mini Cupcakes (choose up to 2)**

\*Red velvet w/ Cream Cheese | Chocolate | Vanilla | \*Dark Chocolate with Salted Caramel Drizzle |  
Lychee Rose | Pandan

**50 Mini Cakes (choose up to 2)**

Oreo Cheesecake | \*American Carrot Cake | Marble Cheesecake | Chewy Chocolate Brownie |  
\*Assorted Cheesecake | \*Belgian Chocolate | Butter Cake | Marble Butter Cake |  
Red Velvet with Cream Cheese

**30 Mini Artisanal Tartlets (choose up to 2)**

Chocolate Tart with Almond Nibs | \*Torched Lemon Meringue | Assorted Fruit Tarts |  
\*Strawberry Custard Tart | Blueberry Cream Cheese Tart | Matcha Tart | \*Chocolate Raspberry Tarts

**30 Dessert Shooters (choose up to 2)**

Oreo Crumble | Berry Crumble | Matcha Crumble | Cheesecake Parfait | Pandan Panna Cotta  
\*Tiramisu | \*Strawberry Panna Cotta | Triple Chocolate Decadence

\* Delivery fees (\$80) apply separately.  
\* 6 days lead time required  
\* Indicates Chef Recommended Flavours



# Ariel

80-100 pax

\$1,380

## 80 Artisanal French Macarons (choose up to 2)

\*Lychee Rose | \*Salted Caramel | Classic Vanilla | Chocolate | Earl Grey Lavender |  
Japanese Matcha | Lemon | \*Raspberry

## 60 Mini Cupcakes (choose up to 2)

\*Red velvet w/ Cream Cheese | Chocolate | Vanilla | \*Dark Chocolate with Salted Caramel Drizzle |  
Lychee Rose | Pandan

## 80 Mini Cakes (choose up to 2)

Oreo Cheesecake | \*American Carrot Cake | Marble Cheesecake | Chewy Chocolate Brownie |  
\*Assorted Cheesecake | \*Belgian Chocolate | Butter Cake | Marble Butter Cake |  
Red Velvet with Cream Cheese

## 60 Mini Artisanal Tartlets (choose up to 2)

Chocolate Tart with Almond Nibs | \*Torched Lemon Meringue | Assorted Fruit Tarts |  
\*Strawberry Custard Tart | Blueberry Cream Cheese Tart | Matcha Tart | \*Chocolate Raspberry Tarts

## 60 Dessert Shooters (choose up to 2)

Oreo Crumble | Berry Crumble | Matcha Crumble | Cheesecake Parfait | Pandan Panna Cotta |  
\*Tiramisu | \*Strawberry Panna Cotta | Triple Chocolate Decadence

\* Delivery fees (\$80) apply separately.  
\* 6 days lead time required  
\* Indicates Chef Recommended Flavours





# Aurora

120-150 pax

\$1,680

## 120 Artisanal French Macarons (choose up to 2)

\*Lychee Rose | \*Salted Caramel | Classic Vanilla | Chocolate | Earl Grey Lavender | Japanese Matcha | Lemon | \*Raspberry

## 100 Mini Cupcakes (choose up to 2)

\*Red velvet w/ Cream Cheese | Chocolate | Vanilla | \*Dark Chocolate with Salted Caramel Drizzle | Lychee Rose | Pandan

## 120 Mini Cakes (choose up to 2)

Oreo Cheesecake | \*American Carrot Cake | Marble Cheesecake | Chewy Chocolate Brownie | \*Assorted Cheesecake | \*Belgian Chocolate | Butter Cake | Marble Butter Cake | Red Velvet with Cream Cheese

## 80 Mini Artisanal Tartlets (choose up to 2)

Chocolate Tart with Almond Nibs | \*Torched Lemon Meringue | Assorted Fruit Tarts | \*Strawberry Custard Tart | Blueberry Cream Cheese Tart | Matcha Tart | \*Chocolate Raspberry Tarts

## 80 Dessert Shooters (choose up to 2)

Oreo Crumble | Berry Crumble | Matcha Crumble | Cheesecake Parfait | Pandan Panna Cotta | \*Tiramisu | \*Strawberry Panna Cotta | Triple Chocolate Decadence

- \* Delivery fees (\$80) apply separately.
- \* 6 days lead time required
- \* Indicates Chef Recommended Flavours





# Cinderella

180-200 pax

\$2,180

## 180 Artisanal French Macarons (choose up to 3)

\*Lychee Rose | \*Salted Caramel | Classic Vanilla | Chocolate | Earl Grey Lavender |  
Japanese Matcha | Lemon | \*Raspberry

## 120 Mini Cupcakes (choose up to 3)

\*Red velvet w/ Cream Cheese | Chocolate | Vanilla | \*Dark Chocolate with Salted Caramel Drizzle |  
Lychee Rose | Pandan

## 180 Mini Cakes (choose up to 3)

Oreo Cheesecake | \*American Carrot Cake | Marble Cheesecake | Butter Cake | Chewy Chocolate Brownie |  
\*Assorted Cheesecake | \*Belgian Chocolate | Marble Butter Cake | Red Velvet with Cream Cheese

## 80 Mini Artisanal Tartlets (choose up to 2)

Chocolate Tart with Almond Nibs | \*Torched Lemon Meringue | Assorted Fruit Tarts |  
\*Strawberry Custard Tart | Blueberry Cream Cheese Tart | Matcha Tart | \*Chocolate Raspberry Tarts

## 80 Dessert Shooters ((choose up to 2)

Oreo Crumble | Berry Crumble | Matcha Crumble | Cheesecake Parfait | Pandan Panna Cotta |  
\*Tiramisu | \*Strawberry Panna Cotta | Triple Chocolate Decadenc

## 80 Mini Savoury Quiche ((choose up to 2)

Ham & Cheese Quiche | Mushroom Quiche | Smoked Salmon Quiche

\* Delivery fees (\$80) apply separately.  
\* 6 days lead time required  
\* Indicates Chef Recommended Flavours





# Anastasia

220-250 pax

\$2,580

## 220 Artisanal French Macarons (choose up to 3)

\*Lychee Rose | \*Salted Caramel | Classic Vanilla | Chocolate | Earl Grey Lavender |  
Japanese Matcha | Lemon | \*Raspberry

## 150 Mini Cupcakes (choose up to 3)

\*Red velvet w/ Cream Cheese | Chocolate | Vanilla | \*Dark Chocolate with Salted Caramel Drizzle |  
Lychee Rose | Pandan

## 220 Mini Cakes (choose up to 3)

Oreo Cheesecake | \*American Carrot Cake | Marble Cheesecake | Butter Cake | Chewy Chocolate Brownie |  
\*Assorted Cheesecake | \*Belgian Chocolate | Marble Butter Cake | Red Velvet with Cream Cheese

## 100 Mini Artisanal Tartlets (choose up to 3)

Chocolate Tart with Almond Nibs | \*Torched Lemon Meringue | Assorted Fruit Tarts |  
\*Strawberry Custard Tart | Blueberry Cream Cheese Tart | Matcha Tart | \*Chocolate Raspberry Tarts

## 100 Dessert Shooters (choose up to 3)

Oreo Crumble | Berry Crumble | Matcha Crumble | Cheesecake Parfait | Pandan Panna Cotta  
\*Tiramisu | \*Strawberry Panna Cotta | Triple Chocolate Decadence

## 100 Mini Savoury Quiche (choose up to 3)

Ham & Cheese Quiche | Mushroom Quiche | \*Smoked Salmon Quiche

- \* Delivery fees (\$80) apply separately.
- \* 6 days lead time required
- \* Indicates Chef Recommended Flavours





# Seraphina

280-300 pax

\$3,080

## 250 Artisanal French Macarons (choose up to 4)

\*Lychee Rose | \*Salted Caramel | Classic Vanilla | Chocolate | Earl Grey Lavender |  
Japanese Matcha | Lemon | \*Raspberry

## 180 Mini Cupcakes (choose up to 3)

\*Red velvet w/ Cream Cheese | Chocolate | Vanilla | \*Dark Chocolate with Salted Caramel Drizzle |  
Lychee Rose | Pandan

## 250 Mini Cakes (choose up to 4)

Oreo Cheesecake | \*American Carrot Cake | Marble Cheesecake | Butter Cake | Chewy Chocolate Brownie |  
\*Assorted Cheesecake | \*Belgian Chocolate | Marble Butter Cake | Red Velvet with Cream Cheese

## 120 Mini Artisanal Tartlets (choose up to 3)

Chocolate Tart with Almond Nibs | \*Torched Lemon Meringue | Assorted Fruit Tarts |  
\*Strawberry Custard Tart | Blueberry Cream Cheese Tart | Matcha Tart | \*Chocolate Raspberry Tarts

## 120 Dessert Shooters (choose up to 3)

Oreo Crumble | Berry Crumble | Matcha Crumble | Cheesecake Parfait | Pandan Panna Cotta |  
\*Tiramisu | \*Strawberry Panna Cotta | Triple Chocolate Decadence

## 120 Mini Savoury Quiche (choose up to 3)

Ham & Cheese Quiche | Mushroom Quiche | \*Smoked Salmon Quiche

\* Delivery fees (\$80) apply separately.  
\* 6 days lead time required  
\* Indicates Chef Recommended Flavours





# DECORATION THEMES

## BY FLORA ARTISAN

*Boho Chic + \$250*



\*Note: Wedding themes are subjected to seasonal availability  
All flowers are preserved flowers/faux flowers. Top up required for fresh flowers



# DECORATION THEMES

## BY FLORA ARTISAN

*Enchanted Garden + \$250*



\*Note: Wedding themes are subjected to seasonal availability  
All flowers are preserved flowers/faux flowers. Top up required for fresh flowers



# DECORATION THEMES

## BY FLORA ARTISAN

*Lavish + \$250*



\*Note: Wedding themes are subjected to seasonal availability  
All flowers are preserved flowers/faux flowers. Top up required for fresh flowers



# DECORATION THEMES

## BY FLORA ARTISAN

*Kenzo + \$250*



\*Note: Wedding themes are subjected to seasonal availability  
All flowers are preserved flowers/faux flowers. Top up required for fresh flowers



# DECORATION THEMES

## BY FLORA ARTISAN

*Chinese Traditional + \$250*



\*Note: Wedding themes are subjected to seasonal availability  
All flowers are preserved flowers/faux flowers. Top up required for fresh flowers



# Nyonya Heritage on the Table, Crafted with Heart.

Our Nyonya Kueh Dessert Table is a refined tribute to Peranakan traditions, thoughtfully curated and beautifully presented for modern celebrations. Each kueh is meticulously handcrafted using time-honoured recipes, showcasing delicate textures, natural colours, and authentic flavours passed down through generations.

Designed specially for weddings and meaningful celebrations, this dessert table brings a sense of warmth, heritage, and togetherness to your wedding, creating a memorable and heartfelt experience for your guests.





# Peranakan A

50-60 pax

\$980

## 50 Kueh Lapis (9-Layer Cake)

Popular 9 Layer steamed cake is pleasure to both eyes and palate due to its distinctive 9 colors and the delicious blend of coconut and pandan flavours.

## 50 Kueh Ko Swee

Steamed, pudding-like cakes, fragrant with gula melaka and tossed in freshly grated coconut,

## 50 Kueh Salat

A layer of glutinous rice, tinted with blue pea flower's, topped with a custard fragrant with fresh coconut milk and freshly extracted pandan juice.

## 50 Ondeh Ondeh

Made with glutinous rice flour, filled with gula melaka and coated with grated coconut.

## 50 Kueh Bingka Ubi (Baked Tapioca Cake)

Light, buttery and melt-in-your-mouth tapioca kueh that is topped with a delightfully caramelized, crackly crust.

- \* Delivery fees (\$80) apply separately.
- \* 6 days lead time required
- \* Indicates Chef Recommended Flavours





# Peranakan B

80-100 pax  
\$1,380

## 80 Kueh Lapis (9-Layer Cake)

Popular 9 Layer steamed cake is pleasure to both eyes and palate due to its distinctive 9 colors and the delicious blend of coconut and pandan flavours.

## 80 Kueh Ko Swee

Steamed, pudding-like cakes, fragrant with gula melaka and tossed in freshly grated coconut,

## 80 Kueh Salat

A layer of glutinous rice, tinted with blue pea flower's, topped with a custard fragrant with fresh coconut milk and freshly extracted pandan juice.

## 80 Ondeh Ondeh

Made with glutinous rice flour, filled with gula melaka and coated with grated coconut.

## 80 Kueh Bingka Ubi (Baked Tapioca Cake)

Light, buttery and melt-in-your-mouth tapioca kueh that is topped with a delightfully caramelized, crackly crust.

\* Delivery fees (\$80) apply separately.  
\* 6 days lead time required  
\* Indicates Chef Recommended Flavours





# Peranakan C

120-150 pax

\$1,680

## 120 Kueh Lapis (9-Layer Cake)

Popular 9 Layer steamed cake is pleasure to both eyes and palate due to its distinctive 9 colors and the delicious blend of coconut and pandan flavours.

## 120 Kueh Ko Swee

Steamed, pudding-like cakes, fragrant with gula melaka and tossed in freshly grated coconut,

## 120 Kueh Salat

A layer of glutinous rice, tinted with blue pea flower's, topped with a custard fragrant with fresh coconut milk and freshly extracted pandan juice.

## 120 Ondeh Ondeh

Made with glutinous rice flour, filled with gula melaka and coated with grated coconut.

## 120 Kueh Bingka Ubi (Baked Tapioca Cake)

Light, buttery and melt-in-your-mouth tapioca kueh that is topped with a delightfully caramelized, crackly crust.

- \* Delivery fees (\$80) apply separately.
- \* 6 days lead time required
- \* Indicates Chef Recommended Flavours





# Peranakan D

180-200 pax

\$2,180

## 180 Kueh Lapis (9-Layer Cake)

Popular 9 Layer steamed cake is pleasure to both eyes and palate due to its distinctive 9 colors and the delicious blend of coconut and pandan flavours.

## 180 Kueh Ko Swee

Steamed, pudding-like cakes, fragrant with gula melaka and tossed in freshly grated coconut,

## 180 Kueh Salat

A layer of glutinous rice, tinted with blue pea flower's, topped with a custard fragrant with fresh coconut milk and freshly extracted pandan juice.

## 180 Ondeh Ondeh

Made with glutinous rice flour, filled with gula melaka and coated with grated coconut.

## 180 Kueh Bingka Ubi (Baked Tapioca Cake)

Light, buttery and melt-in-your-mouth tapioca kueh that is topped with a delightfully caramelized, crackly crust.

## 100 Shooters (choose up to 2)

Pandan Panna Cotta | Chendol Panna Cotta | Pulut Hitam Shooter

- \* Delivery fees (\$80) apply separately.
- \* 6 days lead time required
- \* Indicates Chef Recommended Flavours





# Peranakan E

220-250 pax

\$2,580

## 220 Kueh Lapis (9-Layer Cake)

Popular 9 Layer steamed cake is pleasure to both eyes and palate due to its distinctive 9 colors and the delicious blend of coconut and pandan flavours.

## 220 Kueh Ko Swee

Steamed, pudding-like cakes, fragrant with gula melaka and tossed in freshly grated coconut,

## 220 Kueh Salat

A layer of glutinous rice, tinted with blue pea flower's, topped with a custard fragrant with fresh coconut milk and freshly extracted pandan juice.

## 220 Ondeh Ondeh

Made with glutinous rice flour, filled with gula melaka and coated with grated coconut.

## 220 Kueh Bingka Ubi (Baked Tapioca Cake)

Light, buttery and melt-in-your-mouth tapioca kueh that is topped with a delightfully caramelized, crackly crust.

## 150 Shooters (choose up to 2)

Pandan Panna Cotta | Chendol Panna Cotta | Pulut Hitam Shooter

- \* Delivery fees (\$80) apply separately.
- \* 6 days lead time required
- \* Indicates Chef Recommended Flavours





# Peranakan F

280-300 pax

\$3,080

## 280 Kueh Lapis (9-Layer Cake)

Popular 9 Layer steamed cake is pleasure to both eyes and palate due to its distinctive 9 colors and the delicious blend of coconut and pandan flavours.

## 280 Kueh Ko Swee

Steamed, pudding-like cakes, fragrant with gula melaka and tossed in freshly grated coconut,

## 280 Kueh Salat

A layer of glutinous rice, tinted with blue pea flower's, topped with a custard fragrant with fresh coconut milk and freshly extracted pandan juice.

## 280 Ondeh Ondeh

Made with glutinous rice flour, filled with gula melaka and coated with grated coconut.

## 280 Kueh Bingka Ubi (Baked Tapioca Cake)

Light, buttery and melt-in-your-mouth tapioca kueh that is topped with a delightfully caramelized, crackly crust.

## 200 Shooters (choose up to 3)

Pandan Panna Cotta | Chendol Panna Cotta | Pulut Hitam Shooter

- \* Delivery fees (\$80) apply separately.
- \* 6 days lead time required
- \* Indicates Chef Recommended Flavours





# Complimentary Themed Decoration

- *Rustic Luxe* -



- *Lush* -





# ADD-ON LIVE STATION

Strawberry with Choco Dips



Chendol Gelato



DIY Chocolate Fondue



Chicken/Beef Slider



Kueh Pie Tee





# TERMS & CONDITIONS

## Menu Availability:

- Order notice: minimum of 5 working days, subject to availability upon confirmation.
- Decorations may differ from the illustrated pictures and will be curated at the discretion of Divine Artisan.
- Divine Artisan reserves the right to amend or withdraw any promotional item or menus where it deems fit.

## Notes:

- The rental duration for each dessert table is 4 hours.
- Extension of rental hour is charged at \$10/hour
- An additional surcharge of \$150.00 will be levied for delivery before 9.00am or collection after 10.00pm.
- Punctuality: Subject to 30 to 60 minutes before or after stipulated dine time.
- All pictures are solely for illustration purposes and may vary from the actual product.
- Customers are responsible for checking the order and delivery details provided in the order confirmation. Divine Artisan will not be liable for any charges made due to customers' oversight.

## Delivery Charge:

- A Delivery & collection charge of \$80 applies for all Dessert Table orders.
- CBD surcharge \$10 applies for postal code starting with (01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23)
- Tuas/Jurong Island/ Sentosa surcharge: \$30
- Walk-up surcharge: \$50 per flight of steps up/down
- Inaccessibility charge: A \$50 surcharge will be levied for orders without direct access to venue.



# TERMS & CONDITIONS

## Payment:

- Payment mode: PayNow to UEN 202324214G/ Bank Transfer to DBS Bank.
- Account no: 072-1051-010 | Bank Code: 7171 | Swift Code: DBSSGSG on confirmation.
- Credit card payment with MDR charges apply.
- Credit term payment can be arranged for pre-approved accounts.
- 50% non refundable deposit is required upon confirmation.
- 50% remaining payment is required latest by 5 days prior to event date.

## Cancellation Fee:

- 3 working days before - 50% of the total amount payable
- 2 working days before - 70% of the total amount payable
- 1 working day before - 100% of the total amount payable.
- An administrative fee of \$100 is applicable to process the refund upon customer's withdrawal of the event booking once prepayment has been made.