



TSUJIRI SINGAPORE

EVENTS
AND
CATERING
PROPOSAL

Why TSUJIRI?

Spice up your event by adding the authentic flavour of tea with TSUJIRI's products. With over a hundred years of experience serving tea since 1860, first to the Japanese before extending our reach globally, our recipes have withstood the trials of time and remained a steadfast favourite of the masses. Now, we'd like to bring the TSUJIRI's experience to you. From weddings to conferences, TSUJIRI aims to bring an extra sparkle to every event.

Traditional Authenticity

Our o-matcha drinks are hand-whisked on the spot by staff trained in Japanese tea ceremony practices. We are also able supply our tea bags with tea from our plantation in Uji, Kyoto as door gifts.

Customizability

On top of our selection of soft serves, we are also able to provide alternative soft serve to match the occasion. Kindly enquire to discuss the possibilities of flavours.

Variety

Our wide menu means that we can cater to a span of preferences. Hosting a tea conference? Our cakes and lattes make the perfect addition. Want us at a wedding? Our soft serve, parfaits and floats make wonderful desserts to finish a multi-course meal.

Hassle-free

All packaging and equipment are sourced and supplied by us. We possess the operational experiences and serving skills that makes us versatile in handling our products to ensure top quality at the venue.

Halal Guarantee


All our ingredients are sourced from halal suppliers and prepared to halal standards.

Convenient

We offer a number of pre-determined packages for your choosing that's also available for your customization.

Package option: Wedding Catering packages etc.

Our products

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| <u>TRADITIONAL MATCHA SELECTION</u> O-Matcha O-Matcha Cappuccino O-Matcha Yuzu | <u>TEAS</u> Sencha Houjicha Genmaicha Japanese Black Tea Yuzu Tea Yuzu Sencha Yuzu Houjicha Yuzu Black Tea | <u>ICE BLENDED DRINKS</u> O-Matcha O-Matcha Milk Houjicha Houjicha Milk Yuzu Red Bean Chocolate |
| <u>FLOATS</u> O-Matcha O-Matcha Milk Houjicha Houjicha Milk Yuzu Red Bean Chocolate | <u>MINI/REGULAR SOFT SERVE</u> O-Matcha Houjicha Vanilla Hokkaido Milk Kinako Kuromitsu Chocolate Yuzu Ginger Black sesame | <u>SPECIAL TOPPINGS</u> Warabimochi Genmai (Brown rice flakes) Red bean Chocolate chips Kinako Kuromitsu  |
| <u>SWEET SELECTION</u> Chiffon Cake Matcha White Chocolate Layer Cake Black Tea Chocolate Layer Cake O-Matcha Roll Cake Houjicha Roll Cake Kurogoma Roll Cake | <u>FROZEN ICE CREAM</u> Kiwami Matcha Matcha Houjicha Hokkaido Milk Kinako Kuromitsu Chocolate Yuzu Ginger Black sesame | <u>OTHERS</u> <i>Available for discussions on specially crafted products uniquely for your events at general@tsujiri.sg</i> |

Gift Products

Take-home products for your guests to enjoy as well as creating lasting impressions for your event.



PRODUCTS FOR TRADITIONAL TEA CEREMONY

Ume no Shiro (30g/100g)

TSUJIRI's top quality O-Matcha Powder, from Uji, Kyoto, Japan.

Chawan

Chasen

Chasyakyu

- Available for customization



TEABAGS

Sencha

A tea that is closely affiliated with our daily lives, a cup of Sencha tea every day, makes it a fit-for-all tea for everyone's enjoyment.

Houjicha

TSUJIRI has decades of experience in roasting, which has enabled us to understand the necessary for a polished cup of Houjicha-tea.

Genmaicha

TSUJIRI's special Genmaicha integrated the roasted aroma with a mild sweetness in tea leaves to bring about the fragrance of Genmaicha-Tea.

- Available in 10 pcs & 3pcs packaging



TRADITIONAL SNACKS

Matcha no Sato



Matcha almond cookies



Traditional handmade candy (Matcha/Houjicha)



Mini Muffins
(Matcha/Japanese black tea)



Cube cake (Matcha & Red bean/Black tea caramel)



Matcha baked chocolate



Matcha Financier



Matcha Langue de Chat



Matcha Waffle



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Event Case #1: SAMSUNG x TSUJIRI

Event Period: 15 August – 19 August 2018

An event organised by Cheil Singapore as part of the promotional effort and creating awareness for the pre-launch Samsung Note 9 and other Samsung initiatives for Samsung Group. TSUJIRI was invited to be part of the roadshow event at Vivo City atrium, to give out mini soft serve for Samsung Pay users and other audiences. Our staffs were present at the event to issue 2 flavors soft serve (Matcha & Houjicha) with toppings to the participants. There was a total of 1,200 cups of soft serve given out throughout the 5 days' event with 200 cups served during weekdays and 300 cups during the weekends.



Cheil Singapore will also be bringing this collaboration to their subsequent roadshows.

Event Case #2: Citi x TSUJIRI

Event Period: 6 & 7 September 2018

A collaboration under the Citi-loves-local concept, TSUJIRI was invited to be part of the vendor for Citi Investors' Conference at Ritz Carlton Hotel Singapore. There was an estimated of 200 guests present for the 2 days' conference.

TSUJIRI served up to 4 different flavors of soft serve, Matcha and Houjicha float series as well as performing demonstration of traditional O-Matcha over the 2 days' conference. Free-flow teas including Sencha, Houjicha and Genmaicha were available for guests too.



MICHELIN x TSUJIRI Singapore

Event Period: 22 February – 24 February 2019

TSUJIRI Singapore is chosen as the exclusive Ice Cream Partner of the Michelin Guide Street Food Festival 2019. During the event, we served 4 traditional flavours of Japanese soft-serve and bite-size Warabimochi for participants of standard \$30 and \$200 VIP tickets. Event features multi-cultural street food from various Bib Gourmand eateries and all 15 establishments recognized in the Michelin Guide Singapore 2018.

