



PARTY PACK

CATALOGUE

FOR THE DISCERNING CURATOR.



V1.5.26

CATERWOW PARTY PACK

Our REVIEWS

Loved by Clients,
Trusted for Every Occasion

**SARAH T.
EVENT PLANNER**



Working with Caterwow gives me total peace of mind. Their attention to detail, from food styling to punctual delivery, makes every event feel elevated. My clients always leave impressed – and that’s exactly what I need.

**DAVID L.
CORPORATE EXECUTIVE**



We rely on Caterwow for important business meetings, and they never disappoint. The quality is consistent, the flavours refined, and the service is seamless. It’s a level of professionalism that reflects well on our company.

**EMILY W.
CREATIVE DIRECTOR**



The catering was a visual feast that matched the creative energy of our product launch perfectly. I love how they transform food into an experience – every bite was Instagram-worthy and on-brand.

**AMELIA N.
WEDDING CLIENT**



Caterwow made our special day even more memorable. The food was beautifully presented and absolutely delicious – our guests couldn’t stop talking about the dessert island and the live stations. It felt like a five-star dining experience, right at our wedding.

PARTY PACK PACKAGES SERVES 10-12 PAX

Your choice of our popular buffet dishes, delivered with no setup.

THE ESSENTIAL EDIT

\$228.00

(\$248.52w/ GST)

Appetizer, Mains, Field,
Ocean, Greens, Dessert

THE HOSTING EXPERIENCE

\$268.00

(\$292.12 w/ GST)

Appetizer, Mains, Field,
Ocean, Greens, Seafood,
Dessert

THE PRESTIGE TABLE

\$298.00

(\$324.82 w/ GST)

Appetizer, Mains, Field,
Ocean, Greens, Seafood,
Premium, Dessert

HOW TO ORDER

01 | Browse & Select

Discover our online menu and select your favourite party packs or items to add to your cart.

02 | Place Your Order

To complete your purchase, proceed to the checkout and submit your order. You will receive an order confirmation sent to your email.

03 | Sit Back & Enjoy

Our kitchen is getting started on your order – we'll see you on your event day!

03





APPETIZER

ADD-ON
 **Self-Heating Tray**
\$5/set (1 set per dish)

Smashed Sichuan Cucumber & Black Fungus in House-made Chilli Vinegar

Crisp smashed cucumbers and black fungus tossed in housemade chilli vinegar

Yuzu Caesar Garden Salad

Fresh garden greens served with bright yuzu Caesar dressing



Hickory Cheese Nachos

Crispy nachos served with hickory-smoked cheese dip

Roasted Red Pepper Hummus & Warm Pita

+\$24.00

House-made roasted red pepper hummus served with warm pita bread



Botanic Greens with Plum Dressing

Fresh garden greens served with tangy plum dressing

Moroccan Couscous with Cilantro Lime Dressing

+\$24.00

Fluffy Moroccan couscous tossed with fresh herbs and bright cilantro-lime dressing



Citrus Miso Potato Salad

Baked baby potatoes tossed in bright citrus-miso dressing



MAINS

ADD-ON
 **Self-Heating Tray**
\$5/set (1 set per dish)

XO Style Fried Bee Hoon 🌶️

Stir-fried thin rice vermicelli in savoury XO sauce

Classic Yang Chow Fried Rice 🍳

Fragrant fried jasmine rice with shrimp, eggs, and vegetables



Creamy Mashed Potato 🍷 with Demi-Glace

Creamy house-made mashed potatoes topped with rich, savoury demi-glace sauce

Nasi Goreng Kampung 🌶️

Fragrant jasmine rice wok-tossed with aromatic spices, ikan bilis, dried shrimps and a touch of chilli padi



Mushroom Furikake Steamed Rice 🍄

Steamed Japanese rice topped with earthy mushrooms and sprinkle of savoury furikake seasoning

Aglio Olio Fusilli 🌶️ 🍃

Fusilli pasta tossed in garlic, olive oil, and chilli flakes



Herbed Pilaf Rice 🍃 🍷

Fluffy, fragrant pilaf rice cooked with herbs and aromatics

Mediterranean Tomato Fusilli 🍅

Fusilli pasta tossed in rich house-made tomato sauce with herbs and olive oil





FIELD

ADD-ON



Self-Heating Tray
\$5/set (1 set per dish)

Signature Homestyle Chicken Curry



Rich and comforting homestyle boneless chicken thigh, slow-cooked with fragrant spices

Panko Chicken Katsu with Furikake Mayo



Crispy panko chicken katsu served with savoury furikake mayo



Peri Peri Flame-Grilled Chicken



Succulent flame-grilled boneless chicken thigh tossed in vibrant peri-peri marinade

Charred Teriyaki Glazed Chicken

Grilled boneless chicken thigh with smoky char and sweet-savoury teriyaki glaze



Citrus Glazed Grilled Chicken

Juicy grilled boneless chicken thigh finished with bright, tangy citrus glaze

Taiwanese Three-Cup Braised Chicken



Tender boneless chicken thigh braised in rich three-cup sauce of soy, sesame, and aromatic herbs



Heritage Spiced Crispy Chicken

Crispy aromatic spiced fried boneless chicken thigh

Italian Tomato Braised Chicken

Tender boneless chicken thigh braised in rustic tomato, herb, and garlic sauce



06



OCEAN

ADD-ON
 **Self-Heating Tray**
\$5/set (1 set per dish)

Nobu-Inspired Yuzu Miso Salmon

+\$36.00

Pan-seared salmon glazed with zesty yuzu-miso sauce

Yuzu Kabayaki Glazed Fish

Grilled fish fillet topped with sweet and tangy yuzu glaze



Kumquat Sweet & Sour Fish Fillet

Crispy fish fillet tossed in bright kumquat sweet-and-sour sauce

Cereal Fish topped with Sakura Ebi

Crispy fish coated with crunchy sakura ebi cereal



Mediterranean Oven-Baked Fish

Tender fish fillet oven-baked with Mediterranean herbs, olives and capers

Nonya Assam Fish Fillet

Tangy and aromatic fish fillet simmered in spiced tamarind-based assam sauce



Seared Fish in Creamy Tuscan Spinach Sauce

Seared fish fillet in creamy spinach sauce

Singapore Style BBQ Sambal Fish

+\$24.00

Grilled fish smothered in spicy, tangy Singapore-style sambal sauce





GREENS

ADD-ON
 **Self-Heating Tray**
\$5/set (1 set per dish)

Roasted Cauliflower Steak with Madras Spice

+\$18.00

Roasted cauliflower steak seasoned with warm Madras spices

Seasonal Garden Roasted Vegetables

A colourful medley of oven-roasted seasonal vegetables



French Provençal Ratatouille

+\$18.00

Classic French vegetable stew made with zucchini, eggplant, bell peppers and tomatoes

Nonya Chap Chye Medley

Assorted vegetables slow-cooked in savoury Nonya-style sauce



Baked Vegetable Gratin

+\$18.00

Seasonal vegetables baked in creamy, cheesy gratin

Stir-Fried Garden Greens & Crispy Tofu in Pumpkin Sauce

Wok-tossed garden greens and crispy tofu in rich, golden pumpkin sauce



Charred Miso Butter Cabbage

+\$18.00

Cabbage charred and tossed in savoury miso butter

Spinach with Trio Eggs in Silky Golden Broth

+\$18.00

Tender spinach and trio of eggs served in silky, golden savoury superior broth





SEAFOOD

ADD-ON
 **Self-Heating Tray**
\$5/set (1 set per dish)

Truffle Seafood Gratin 🌟 🍷

+\$24.00

Assorted seafood baked in creamy truffle sauce, finished with golden cheesy crust

Butter Prawn topped with Sakura Ebi 🍷 🍳



Crispy prawns tossed in creamy buttery sauce topped with crunchy sakura ebi



Oven-Baked Mentaiko Scallop 🍷 🍳

+\$42.00

Oven-baked scallops with creamy, savoury mentaiko sauce



Seafood Medley in Singapore Chilli Crab Sauce 🌶️ 🍳

Assorted seafood tossed in Singapore-style chilli crab sauce

Mala Spiced Crayfish 🌶️

+\$42.00

Red swamp crayfish tossed in bold, numbing mala spice



Kum Hiong Style Seafood 🌶️

Assorted seafood stir-fried in fragrant kum hiong spice blend

Crispy Prawn in Oriental BBQ Spice 🌶️ 🍳



Golden-fried battered prawns tossed in fragrant oriental BBQ spice blend



PREMIUM

ADD-ON
 **Self-Heating Tray**
\$5/set (1 set per dish)



Flame-Grilled OP Ribeye with Chimichurri

+\$96.00

Flame-grilled OP ribeye served with zesty chimichurri



Oriental BBQ Spiced Leg of Lamb 🌶️

+\$60.00

Tender leg of lamb roasted with fragrant oriental BBQ spice blend



Wagyu Rendang 🌸 🌶️

+\$42.00

Tender Wagyu slow-cooked in rich, aromatic rendang sauce



Chicken Satay 🌶️
with Peanut Sauce & Ketupat

Grilled chicken satay served with rich peanut sauce and fluffy ketupat



Confit Duck Leg
with Green Peppercorn Jus

Slow-cooked duck leg served with rich green peppercorn jus

10

DESSERT

*Images are for illustration purposes only.



Kazo

Jackfruit Coconut Crumble 🍃 🥛 🥚

Sweet jackfruit compote layered with golden coconut crumble

Custard Cream Puff 🍃 🥛 🥚

Light and airy cream puff filled with smooth, sweet custard



Kazo

Mini Chocolate Éclair 🍃 🥛 🥚

Mini chocolate éclairs filled with chocolate cream and topped with rich chocolate glaze

Valrhona Chocolate Mousse 🍃 🥛 🥚

+\$48.00

Rich chocolate mousse made with 64% Valrhona Manjari chocolate, with notes of raspberry, citrus and chocolate pearls



VALRHONA



Kazo

Pandan Coconut Slice 🍃 🥛 🥚

Light, fragrant pandan-infused sponge layered with creamy coconut filling

Heritage Kueh Lapis 🍃 🥛 🥚

Fragrant, buttery Indonesian layered spice cake baked in thin layers for rich, caramelised flavour



Kazo

Chocolate Fudge Cake 🍃 🥛 🥚

Rich, moist chocolate cake layered with smooth fudge frosting

Assorted Macaron 🍃 🥛 🥚 🥚

+\$24.00

Delicate, crisp-shell macarons with assorted fillings



11



ADD-ON SIDES

SERVES 10-12 PAX

ADD-ON
 **Self-Heating Tray**
\$5/set (1 set per dish)

Bang Bang Chicken Drumlets

Crispy chicken drumlets tossed in sweet and spicy Korean sauce

\$30.00

Crispy Lychee Ball with Lao Gan Ma Aioli

Crispy lychee balls served with spicy aromatic Lao Gan Ma aioli dip

\$30.00



Seafood Cake with Thai Chilli Dip

Baked seafood cakes served with spicy, tangy Thai chilli dip

\$30.00

Chicken Chipolata with Hickory Mayo

Juicy chicken chipolatas served with smoky hickory mayo dip

\$30.00



Crispy Fish Goujons with Tartare Sauce

Crispy fish fingers served with creamy tartare dip

\$30.00

Muar Otak-Otak

Traditional spiced fish paste served on banana leaf

\$30.00



Chicken Yakitori Charcoal Grilled with Lime Crema

Grilled chicken skewers glazed in savoury yakitori sauce, served with zesty lime cream dip

\$30.00

Sichuan-Style Truffle Chilli Oil Wantons

Golden fried wonton served with truffle-infused chilli oil dip

\$30.00



12

ADD-ON BEVERAGES

SERVES 10-12 PAX

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Nanyang Black Coffee

Served with sugar and
creamer on the side



\$24.00



Classic Black Tea

Served with sugar and
creamer on the side



\$24.00



Peach Muscat Mint Refresher

A sweet, fruity mix of peach and muscat
balanced with cool, refreshing mint



\$24.00



Citrus Detox

A refreshing lemon, orange and
lime-infused water



\$24.00



Yuzu Citrus Refresher

A zesty, aromatic blend of yuzu and
citrus for a crisp, uplifting drink



\$24.00

** Served in disposable, thermal-insulated takeaway boxes.*

FREQUENTLY ASKED QUESTIONS

CATERING

Are You Halal Certified?

Yes, we are halal-certified by the Islamic Religious Council of Singapore (MUIS). All ingredients, preparation methods, and kitchen operations strictly adhere to MUIS halal certification standards.

Do you provide disposable cutlery?

Yes, at a 1:1 ratio with a buffer.

PLACING ORDER

How can I place an order?

Place your order online via <https://caterwow.sg/> by selecting your items, date, time, and delivery details.

How far in advance should I place my order?

We kindly request that you place your order at least three business days prior to your event.

What payment methods do you accept?

We accept Credit Card, PayNow, and PayLah for payments. Please ensure that payment is made at least three working days prior to your event. A 4% fee will be added for credit card payments.

DELIVERY, BUFFET TIMING

What are the delivery charges and delivery hours?

For Drop & Go orders, the delivery fee is \$50 per trip and will be waived for orders above \$800 (before GST).

Delivery hours are available from 7:00 AM to 8:00 PM. An additional \$30 early morning surcharge applies for deliveries scheduled between 7:00 AM and 9:30 AM.

Delivery surcharges

Surcharge \$10

- 1st 2 Digits Postal Codes: 01, 02, 03, 04, 05, 06, 07, 08, 09, 10
- *Raffles Place, Cecil, Marina, People's Park (Central Business District), Tanjong Pagar, Chinatown, Outram, Havelock, Tiong Bahru, Orchard, River Valley, Tanglin, Holland, Sentosa*

Surcharge \$20

- 1st 2 Digits Postal Codes: 62, 63
- *Jurong Island, Tuas*

FREQUENTLY ASKED QUESTIONS

CANCELLATION & POSTPONEMENT

Please refer to the fee table below for details on our cancellation and postponement charges.
The cut-off time for a working day is 5:00 PM. Requests received after 5:00 PM will be considered as submitted the next working day. Kindly email hello@theplatteringco.com at least 5 working days before the event date.

Notice Period Before Event Date	Cancellation Fee (calculated from the invoice amount)	Postponement Fee (calculated from the invoice amount)	Admin Fee
≥ 5 working days	25%	5%	\$50
2-4 working days	50%	30%	\$50
2 working days	90%	Not permitted	\$50
< 1 working day	100%	Not permitted	\$50

MORE INFORMATION

Seeking a more personalised experience? Thematic setups can be arranged for an additional fee.



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