



PARTY PACK

CATALOGUE

FOR THE DISCERNING CURATOR.



V4.9.26

CATERWOW

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

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

Crisp smashed cucumbers and black fungus tossed in housemade chilli vinegar



Hickory Cheese Nachos

Crispy nachos served with hickory-smoked cheese dip



Botanic Greens with Plum Dressing

Fresh garden greens served with tangy plum dressing



Citrus Miso Potato Salad

Baked baby potatoes tossed in bright citrus-miso dressing



ADD-ON

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

Yuzu Caesar Garden Salad

Fresh garden greens served with bright yuzu Caesar dressing



Roasted Red Pepper Hummus & Warm Pita

+\$24.00

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



Moroccan Couscous with Cilantro Lime Dressing

+\$24.00

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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Eggs



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



Dry Laksa Mee Tai Mak 🌟 🌶️ 🥚 🥥

Mee tai mak tossed in fragrant laksa sauce with bean sprouts, crispy tau pok, fishcake, egg, cucumber and laksa leaves

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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

05



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

Bang Bang Chicken



Crispy boneless chicken thigh tossed in sweet and spicy Korean sauce



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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg



GREENS



ADD-ON

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

Roasted Cauliflower Steak 🌶️ 🌿 🚫

+\$18.00

Roasted cauliflower steak seasoned with warm Madras spices

Seasonal Garden Roasted Vegetables 🌿 🚫

A colourful medley of oven-roasted seasonal vegetables



Nonya Chap Chye Medley 🌿

Assorted vegetables slow-cooked in savoury Nonya-style sauce



French Provençal Ratatouille 🌿

+\$18.00

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

Stir-Fried Garden Greens & Tofu in Golden Broth 🌿 🥛

Wok-tossed garden greens and tofu in rich golden broth



Baked Vegetable Gratin 🌿 🥛

+\$18.00

Seasonal vegetables baked in creamy, cheesy gratin

Spinach with Trio Eggs in Silky Golden Broth 🌿 🥛

+\$18.00

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



Charred Miso Butter Cabbage 🌿

+\$18.00

Cabbage charred and tossed in savoury miso butter



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

08



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



Seafood Medley in Singapore Chilli Crab Sauce 🍲 🥚

Assorted seafood tossed in Singapore-style chilli crab sauce

Oven-Baked Mentaiko Scallop 🥛 🥚

+\$42.00

Oven-baked scallops with creamy, savoury mentaiko sauce



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

09



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

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

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DESSERT

**Images are for illustration purposes only.*



Oreo Cheesecake 🍷 🥛 🥚

Creamy cheesecake squares blended with crushed Oreo cookies



Mini Chocolate Éclair 🍷 🥛 🥚

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



Pandan Coconut Slice 🌿 🍷 🥛 🥚

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



Chocolate Fudge Cake 🌿 🍷 🥛 🥚

Rich, moist chocolate cake layered with smooth fudge frosting

Custard Cream Puff 🍷 🥛 🥚

Light and airy cream puff filled with smooth, sweet custard



Valrhona Chocolate Mousse 🍷 🥛 🥚

+\$4.00

64% Valrhona mousse with raspberry, citrus & chocolate pearls



Heritage Kueh Lapis 🍷 🥛 🥚

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



French Macaron 🍷 🥛 🥚

+\$2.00

Delicate, crisp-shell macarons with assorted fillings



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Chef's Recommendation



Spicy



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Gluten-Free



Dairy



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Contains Egg



ADD-ON SIDES

SERVES 10-12 PAX



ADD-ON

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

Crispy Beancurd Roll 🌟

Chicken and shrimp wrapped in beancurd skin and deep-fried until crispy

\$30.00

Crispy Lychee Shrimp Ball 🌶️ 🥛 🥚

Crispy shrimp 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 Tartar Sauce

Crispy fish fingers served with creamy tartar 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



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Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

ADD-ON BEVERAGES

SERVES 10-12 PAX

** Images are for illustration purposes only.*



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

- surcharge applies for delivery to selected areas, with the following first two-digit postal code: Robinson – 01, 04, 05, 06, 07, 08; Marina Square – 03, 17; Orchard – 22, 23; Bras Basah – 18, 19; Alps Ave – 49

Surcharge \$20

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

Please note that a surcharge of \$15 per flight of stairs (up to 10 steps per flight) will apply where there is no lift access at the delivery location.

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@caterwow.sg 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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caterwow.sg

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Singapore
Food
Agency