





Make your celebrations memorable with an immersive dining experience

CaterCo is the latest multifaceted, one-stop provider of innovative catering and events management under Neo Group.

At CaterCo, we believe in creating immersive dining experience.

Focusing on all elements of the meal - from presentation to scent, ambiance sound to flavour, we craft a holistic environment for you to enjoy and appreciate the food.

By tapping on Neo Group's expertise and experience as the No.1 Caterer in Singapore, CaterCo combines innovative concepts with proven track record of seamless fulfilment.



Co's Palate Set Course

We bring the complete experience of dining in a western restaurant to you - with linen napkin, porcelain wares, glasses and of course, impeccable set course menu.

SPRINGTIME

3 courses
(without soup) | **\$45 per guest**
min 20 guests

4 courses | **\$60 per guest**
min 20 guests

APPETIZER

Apple Wood Smoked Duck
with Caramelised Butternut Squash & Fig Salad in Age Balsamic Vinaigrette

DESSERT

Mango Savarin
Garnished with Mixed Berries

SOUP

Butternut Squash Velouté
with Puff Rice

BEVERAGE

Refreshing Lemonade

Soft Drinks
(Coke, 7up, Coke Zero)

MAIN

Oven Roasted Sea Bass
with Fresh Market Green, Beetroot Mash & Saffron Cream Sauce

Coffee & Tea

OR

Slow Cooked Chicken Breast
with Mushroom Crumble, Garden Green's, Beetroot Mash & Truffle Sauce



Oven Roasted
Sea Bass



Mango Savarin

Prices are subjected to prevailing GST

65 6337 3030 | enquiry@caterco.com.sg | www.caterco.com.sg

CAMPFIRE

3 courses
(without soup) | **\$55 per guest**
min 20 guests

4 courses | **\$70 per guest**
min 20 guests



Butternut Squash
Velouté

Apple Wood
Smoked Duck



APPETIZER

Court-Bouillon Poached Prawn
*with Smith Apple, Grapefruit, Seaweed
Salad in White Balsamic Dressing*

DESSERT

Earl Grey Ivory Chocolate Mousse
with Wild Berries Compote

SOUP

**Char Grilled Portobello
Mushroom Velouté**
Infused with Winter Truffle Oil

BEVERAGE

Refreshing Lemonade

Soft Drinks
(Coke, 7up, Coke Zero)

MAIN

Oven Roasted Barramundi
*with Truffle Mash, Fresh Green's &
Roasted Vine Tomato with Saffron
Cream Sauce*

Coffee & Tea

OR

Slow Cooked Beef Striploin
*with Truffle Mash, Market Greens &
Roasted Vine Tomato*

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CORAL BELLS

3 courses
(without soup) | **\$50 per guest**
min 20 guests

4 courses | **\$65 per guest**
min 20 guests

APPETIZER

Root & Pear Salad

Poach Marinated Golden Beet Root with Sous Vide Pear, Infused with Lavender, Candy Beetroot Gel, Sainte Maure, Walnut, Quinoa & Micro Green

DESSERT

Lychee & Raspberry Jelly

with Tropical Fruit Salsa

BEVERAGE

Refreshing Lemonade

Soft Drinks

(Coke, 7up, Coke Zero)

Coffee & Tea

SOUP

Butternut Squash Velouté

with Puff Rice

MAIN

Roasted Root Vegetable

with Pumpkin Puree, Olive Mash Potato, Spring Vegetable & Confit Tomato



Root & Pear
Salad

Roasted Root
Vegetable



Prices are subjected to prevailing GST

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Terms & Conditions

- Complete dining setting with linen napkins, full set of porcelain wares & glasses provided
- Transportation & setup fee of \$110.00 (w/GST \$117.70) per trip, waiver for 30 pax and above per trip
- Surcharge of \$10.00 (w/GST \$10.70) will apply for delivery to offshore areas (Sentosa and Jurong Island) and central area denoted by the first 2 digits of the postal code : Robinson – 01, 04, 05, 06, 07, 08; Marina Square – 03, 17; Orchard – 22, 23; Bras Basah – 18, 19
- Menu subjected to a non-refundable Waste Handling Management Fee at \$10.00 (w/GST \$10.70)
- Order to be made at least 5 working days in advance and booking is based on first come first served basis
- Any cancellation must be made within 5 working days prior the event date and verified by salesperson in charge
- Prices are subjected to GST
- We reserve the right to change the dish to another of equivalent value without prior notice, due to seasonality

Add-ons:

- Mandatory hiring of Uniformed Chef for up to 4 hours at \$120.00 (w/GST \$128.40) per chef
- Mandatory hiring of Service staff for up to 4 hours at \$100.00 (w/GST \$107.00) per staff
- Rental of 6ft round table with table cloth at \$55.00 (w/GST \$58.85) each
- Rental of cushion chair with seat cover at \$10.00 (w/GST \$10.70) each
- Rental of bistro table with cover at \$30.00 (w/GST \$32.10) each, with flower centerpiece at \$45.00 (w/GST \$48.15)
- Flower centerpiece for round table available at \$60.00 (w/GST \$64.20) each