



CATERING SERVICES

CUSTOMISATION



Our menus & table set up are tailored to your event brief and vision. Amaze your guests with Ox Club hospitality and culinary craftsmanship at your mansion or any venue of your choice.

LUXURY DRIVEN



We take care of every element of your event from premium tableware, glasses, silverware to sourcing the freshest ingredients. We cater to all event whether it is your birthday, wedding gala, anniversary, corporate event or private intimate dinner.

BUTLER SERVICE



Our Catering Team brings to your venue the finest quality cuisine, anything from canapés, cocktail reception to full course meal with the highest levels of service to ensure your event is an overwhelming success.



BRONZE SET:
\$90++ / PERSON

A 4-course menu, featuring an appetiser of Scottish blue prawn ceviche, Canadian Lobster Bisque, US Black Angus Tenderloin and Yuzu Strawberry Dessert.



SILVER SET:
\$145++ / PERSON

A 6-course menu, with featured dishes such as cured Scottish Salmon, Pan-seared Rougie Foie Gras, Homemade Fagottini Pasta, Quail Consommé, Australian Wagyu MB4 Tenderloin and a dessert.



GOLD SET:
\$220++ / PERSON

An exquisite 8-course menu packed with flavours and premium ingredients such as Royal Oscietra Caviar, Canadian Lobster, Crab, Australian Wagyu MB5, French Rougie foie gras, Oxtail consommé and two artisanal desserts.



PLATINUM SET:
\$275++ / PERSON

The grand 11-course menu, start with an array of exclusive canapés, then follow by Hokkaido scallop, Oscietra caviar, Homemade Cappelletti Pasta, Signature Canadian Lobster, Japanese Wagyu tenderloin A4 and finish with the special homemade truffle ice cream, desserts and petit fours trolley.



DIAMOND SET:
\$350++ / PERSON

The ultimate 15-course menu featuring only the best of the best ingredients namely Hokkaido Sea Urchin, Fresh Truffle, Alaskan King Crab, Totten Inlet Oyster, Belgua Caviar, Miyazaki Wagyu Tenderloin A5 and bird nest. Start with Chef's signature Canapés and finish off with a selection of desserts and pastries, this set a surely a wowser.

SERVICES INCLUDE:

- VENUE SET UP AND DECORATION
- PROFESSIONAL AND DEDICATED SERVICE STAFF
- TRANSPORTATION OF BANQUETING EQUIPMENT TO DESIGNATED VENUE
- CULINARY AND DINING EQUIPMENT (CHINAWARE, GLASSWARE, CUTLERY)
- STANDARD FLOWER DECORATION
- CUSTOMISED MENU CARD AND COASTER
- GENERATOR

***Outside catering fee starts from \$1500 and is subjected to change according to the number of guests and distance.

All prices are subjected to 7% service charge & 10% VAT

CONSULT WITH US



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