



CATERsAGE

*Velours
d'Hiver*

Christmas Collection 2026

Gather with Grace. Celebrate with CaterSage

*The beginning
of something beautiful*

This Christmas marks the unveiling of Velours d'Hiver

—
CaterSage's inaugural festive collection, thoughtfully
created for celebrations that deserve something
extraordinary.

Inspired by the richness of winter velvets and the
warmth of meaningful gatherings, the collection
embraces luxurious shades of plum, maroon, and
gold, bringing together elegance, comfort, and festive
indulgence.

From intimate family reunions to grand corporate
celebrations, every dish is crafted to create moments
worth remembering
and traditions worth continuing.

This season, gather your loved ones, raise a toast
to new beginnings, and celebrate the joy of
Christmas with CaterSage.

Early Bird Privilege

Reserve early and enjoy exclusive savings

Book before 15th November 2026 and complete your payment to unlock our exclusive Early Bird savings.

- Unlock a **FREE Velours de Perle Log Cake (U.P. \$108)** with any order from our **Christmas Buffet menus**.
- Limited to a maximum of 1 complimentary log cake per order, per delivery location.
- Valid for orders confirmed and paid within the Early promotion period.
- Not applicable with other promotions or discounts unless otherwise stated.
- CaterSage reserves the right to amend the terms & conditions without prior notice.

Festival Deals

8% Off Christmas Catering



- Quote **"XMASDBS8"** to enjoy 8% off any Christmas catering order when placing an order online from now until 31 December 2026, with deliveries between 1 and 31 December 2026.
- Promotion is valid for all Christmas catering categories, including Buffet, Mini Buffet, Canapés and Christmas Add-ons.
- The discount is applicable to the total food bill and is capped at S\$300 (excluding GST).
- A minimum purchase of S\$300 on the total food bill is required to qualify for the discount.
- A minimum order value of S\$350 applies for add-ons to be eligible for delivery. Orders below S\$350 will not be eligible for delivery.
- Please check with CaterSage regarding weekend self-collection availability.
- Payment must be made with a valid DBS/POSB Credit or Debit Card in a single transaction.
- Promotion cannot be combined with other promotions, discounts, vouchers, or privileges, unless otherwise stated.
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Add-ons

① Festive Honey Glazed Turkey Ham (±2KG)

\$78 /set (Whole)
\$85.02 w GST

\$88 /set (Pre-sliced)
\$95.92 w GST

② Seasonal Cheese & Charcuterie Platter

Dried Fruits & Nuts | Water Crackers | Quince | Truffle Honey

\$188 /set (10 -15 pax)
\$204.92 w GST

③ Velours de Perle Log Cake (±1.9KG)

Japanese Citrus | White Peach | Madagascar Vanilla

\$108 /set (117.72 w GST)

A FESTIVE SPRINKLE OF LOCAL FLAVOUR

Signature CaterSage Laksa

Prawns | Quail Egg | Bean curd | Sambal Chili | Laksa Leaf | Lemak Gravy

\$70 /set (8 -10 pax)
\$76.30 w GST

Charred Jumbo Chicken Satay

Japanese Cucumber | Red Onion | Homemade Peanut Sauce

\$70 /set (30 pieces)
\$76.30 w GST





Elves' Buffet

— 9 items —

SEASONAL BEGINNING

Healthy Winter Greens

Citrus Peel | Sweet Sultanas | Candied Seeds | Citrus Orange Dressing

FESTIVE FEAST

Herb-Baked Chicken

with Mixed Olives & Smoked Pomodoro

Braised Angus Beef Meatball Stew

with Sautéed Mushrooms

Festive Spiced Alaskan Pollock

with Paprika Aioli

Sustainable Mixed Seafood & Charred Leek Pie

with Trio Cheese

\$33.80/pax | \$36.84 w GST

Minimum 30 pax

Roasted Seasonal Root Vegetables

with Semi-Dried Cranberries

Golden Winter Trio Fusilli

with Caramelised Onions, Toasted Almonds & Parmesan

Steamed Fragrant Cranberry & Pecan Rice Pilaf

with Herb Butter

SWEET ENDING

Passion d'Hiver

Passion Fruit Tres Leches Cake with Gingerbread Crumble

BEVERAGE

Crimson Merry Cranberry



Winterberry Buffet

— 13 items —

SEASONAL BEGINNING

Winter Green Mesclun Mix (V) (VF) (GF)
Citrus Peel | Sweet Sultanas |
Candied Seeds | Spiced Orange Vinaigrette

Festive Roasted Beets & Feta Salad (V)
Candied Orange | Tender Greens | Walnuts | Balsamic

SANTA'S SOUP POT

Spiced Carrot & Orange Velouté
with Croutons

FESTIVE FEAST

Braised Boneless Chicken
with Parsnip & Truffle Jus

Slow-Cooked Barramundi
with Fennel & Tomato Emulsion

MSC-Certified Seafood Stew
in Aromatically Infused Cream

\$52.80/pax | \$57.55 w GST

Minimum 30 pax

12-Hour Braised Angus Beef Cheek
with Root Vegetables

Charred Chicken Bratwurst
with Mushrooms in Peppery Jus

Roasted Seasonal Root Vegetables (V)
with Semi-Dried Cranberries

Smoked Duck Paccheri
with Mushrooms & Parmesan Cheese

Steamed Fragrant Cranberry & Pecan Rice Pilaf (V)
with Herb Butter

SWEET ENDING

Petit Winter Red Currant Meringue Tart

Dark Chocolate Gâteau with Citrus Orange

BEVERAGE

Golden Yule Yuzu



Reindeer Mini buffet

\$348/set (8-10pax)
\$379.32 w GST

\$528/set (15pax)
\$575.52 w GST

SEASONAL BEGINNING

Healthy Winter Greens (V) (GF)
Citrus Peel | Sweet Sultanas |
Candied Seeds | Citrus Orange Dressing

FESTIVE FEAST

Herb-Baked Chicken
with Mixed Olives & Smoked Pomodoro

Braised Angus Beef Meatball Stew
with Sautéed Mushrooms

Festive Spiced Alaskan Pollock
with Paprika Aioli

Sustainable Mixed Seafood & Charred Leek Pie
with Trio Cheese

Roasted Seasonal Root Vegetables (V)
with Semi-Dried Cranberries

Golden Winter Trio Fusilli (V)
with Caramelised Onions, Toasted Almonds & Parmesan

Steamed Fragrant Cranberry & Pecan Rice Pilaf (V)
with Herb Butter

SWEET ENDING

Passion d'Hiver
Passion Fruit Tres Leches Cake with Gingerbread Crumble



Mistletoe Mini Buffet

SEASONAL BEGINNING

Winter Green Mesclun Mix (V) (GF) (F)

Citrus Peel | Sweet Sultanas |
Candied Seeds | Spiced Orange Vinaigrette

Festive Roasted Beets & Feta Salad (V)

Candied Orange | Tender Greens | Walnuts | Balsami

SANTA'S SOUP POT

Spiced Carrot & Orange Velouté
with Croutons

FESTIVE FEAST

Braised Boneless Chicken
with Parsnip & Truffle Jus

Slow-Cooked Barramundi
with Fennel & Tomato Emulsion

\$538/set (8-10pax)

\$586.42 w GST

\$818/set (15pax)

\$891.62 w GST

MSC-Certified Seafood Stew
in Aromatically Infused Cream

12-Hour Braised Angus Beef Cheek
with Root Vegetables

Charred Chicken Bratwurst
with Mushrooms in Peppery Jus

Roasted Seasonal Root Vegetables (V)
with Semi-Dried Cranberries

Smoked Duck Paccheri
with Mushrooms & Parmesan Cheese

Steamed Fragrant Cranberry & Pecan Rice Pilaf (V)
with Herb Butter

SWEET ENDING

Petit Winter Red Currant Meringue Tart

Dark Chocolate Gâteau with Citrus Orange

Starlit Canapés

Collection

\$38/set (Buffet)

\$41.42 w GST

Minimum 30 pax



Semi-Dried Tomato Relish 🍷

Toasted Pine Nuts | EVOO | Basil Cream

Festive-Spiced Baked Beets 🍷

Confit Orange | Feta | Savoury Tart

Winter Truffle Capellini 🍷

Hazelnut | Balsamic Vinaigrette | Chives

Citrus-Cured Salmon Roulade

Tobiko | Pickled Cucumber | Dill

Tiger Prawn Tatare

Pickles | Fish Roe | Toasted Nori

Christmas Honey-Glazed Duck

Yuzu | Compressed Pear | Pink Pepper

Hickory-Smoked Chicken

Parsley | Apple Cinnamon Compote | Charcoal Tart

Slow-Cooked Wagyu Beef

Capers | Mustard Mayo | Vol-au-Vent

Dark Chocolate & Vanilla Tart

Festive Macarons

BEVERAGE

Golden Yule Yuzu

TERMS AND CONDITIONS

- Christmas menus delivery is available from 24 November to 31 December 2026.
- All orders must be confirmed 5 working days before the event date, subject to availability.
- An order is considered confirmed only upon receipt of a signed order confirmation and/or full payment/ deposit. You will receive an acknowledgement of your order via email from our sales personnel. Please check all details carefully.
- Any amendments to the menu, headcount, or event timing must be submitted in writing (via email) at least 5 working days prior to the event date.
- Please note that our menu may vary depending on the seasonality of ingredients. Changes may be made without notice.
- Vegetarian options are available. Please inquire with us for details.
- All menu items are subject to availability and may be changed without prior notice.
- Photos shown are for illustrative purposes only.
- CaterSage reserves the right to amend these terms and conditions without prior notice.

TRANSPORTATION

- The buffet includes a full set of biodegradable disposable ware and serviettes, as well as a complete buffet layout with food warmers, tables, skirting, and decor. (Not applicable to Mini Buffet)
- Kindly ensure a 30-minute to 1.5-hour window for delivery and setup prior to the scheduled mealtime.
- A transportation charge of \$95.00 (\$103.55 w/GST) is applicable for Christmas buffet catering and \$55.00 (\$59.95 w/GST) for Christmas mini buffet on other days.
- Festive delivery charges of \$105 (\$114.45 w/GST) apply to Christmas buffet catering, and \$65 (\$70.85 w/GST) apply to Christmas mini buffet deliveries from 11th to 25th December 2026.
- A surcharge of \$150 (\$163.50 w/GST) is applicable for non-lift levels, maximum of 2 levels.
- An additional charge of \$10 (\$10.90 w/GST) applies for delivery to the town area.
- Please inquire with us for delivery to Jurong Island or Changi Cargo Complex.

OTHERS

- In accordance with Singapore Food Agency (SFA) guidelines, all food provided by CaterSage must be consumed within 2 hours from the time of delivery/setup. CaterSage will not be held responsible for any food quality issues or health concerns arising from consumption beyond this stipulated time.
- While we strive to maintain the highest quality, menu items are subject to availability and may be replaced with items of equivalent value without prior notice due to unforeseen circumstances (e.g., seasonality, supplier issues).
- Dietary Restrictions & Allergies: Clients are responsible for informing CaterSage of any specific dietary restrictions or allergies at the time of placing the order. While we will do our best to accommodate these requests, we cannot guarantee a completely allergen-free environment due to the nature of our kitchen operations.

CATERSAGE

Reserve your
Christmas Celebration
with CaterSage today.