



# ELEVE CATERING

PORTFOLIO 2026

CORPORATE CATERING, THOUGHTFULLY DONE



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# ABOUT ELEVE

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## OUR VISION & COMMITMENT TO HALAL EXCELLENCE

Eleve is a catering concept focused on more refined, intentional events.

Designed for corporate settings where presentation, pacing, and experience matter just as much as the food itself.

Backed by the team behind Kings Catering, Eleve brings years of operational experience into a more curated format, one that feels considered, not excessive.



## OUR STORY

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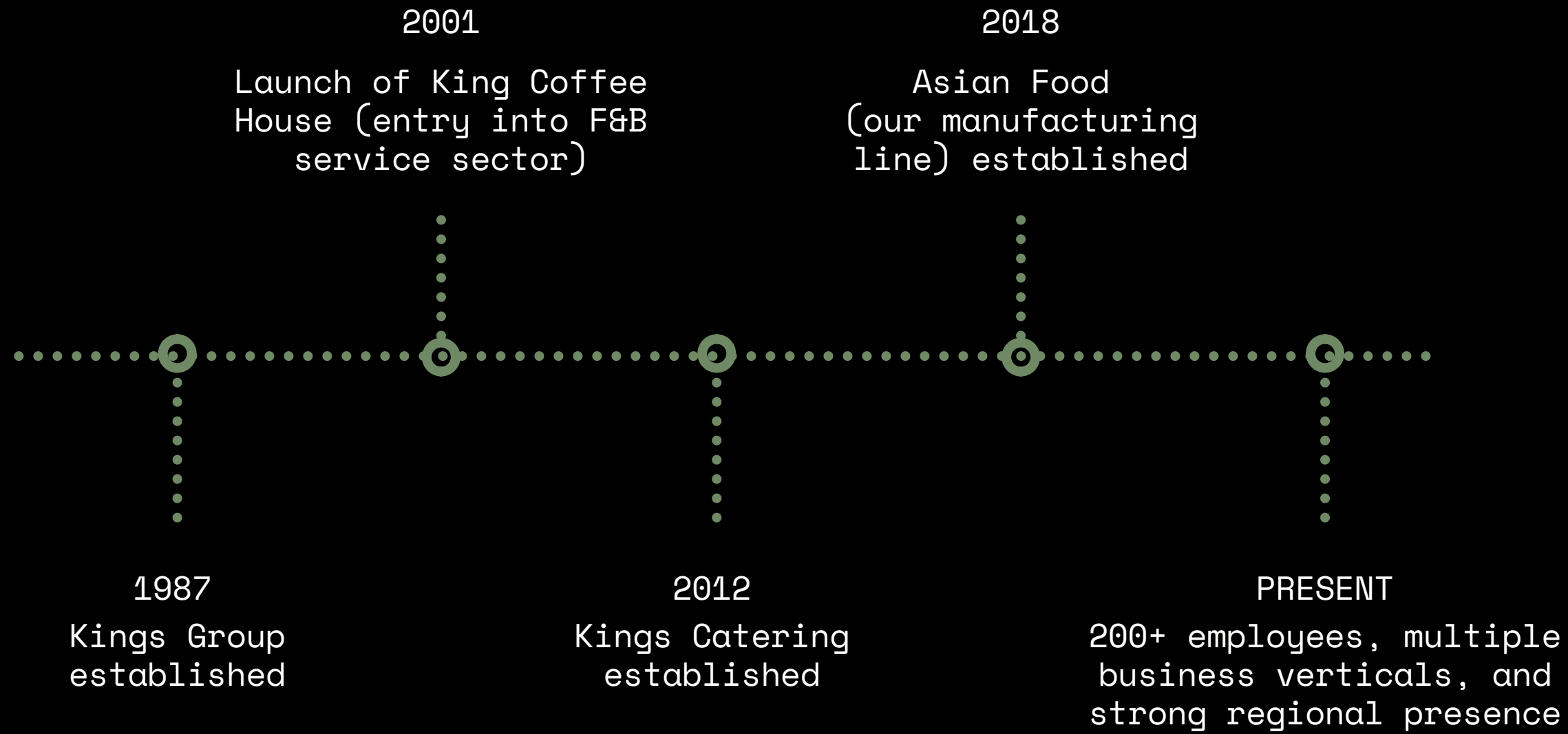
After years of catering events of all sizes under Kings Catering, we saw a shift in what clients were looking for.

Less volume.  
More intention.

Eleve was created to meet that shift. More curated and corporate-focused setups. Refined menus designed for modern events  
Today: A more intentional approach to catering



# MILESTONES



Launch of Eleve Catering  
A more refined corporate catering concept



## OUR SERVICES

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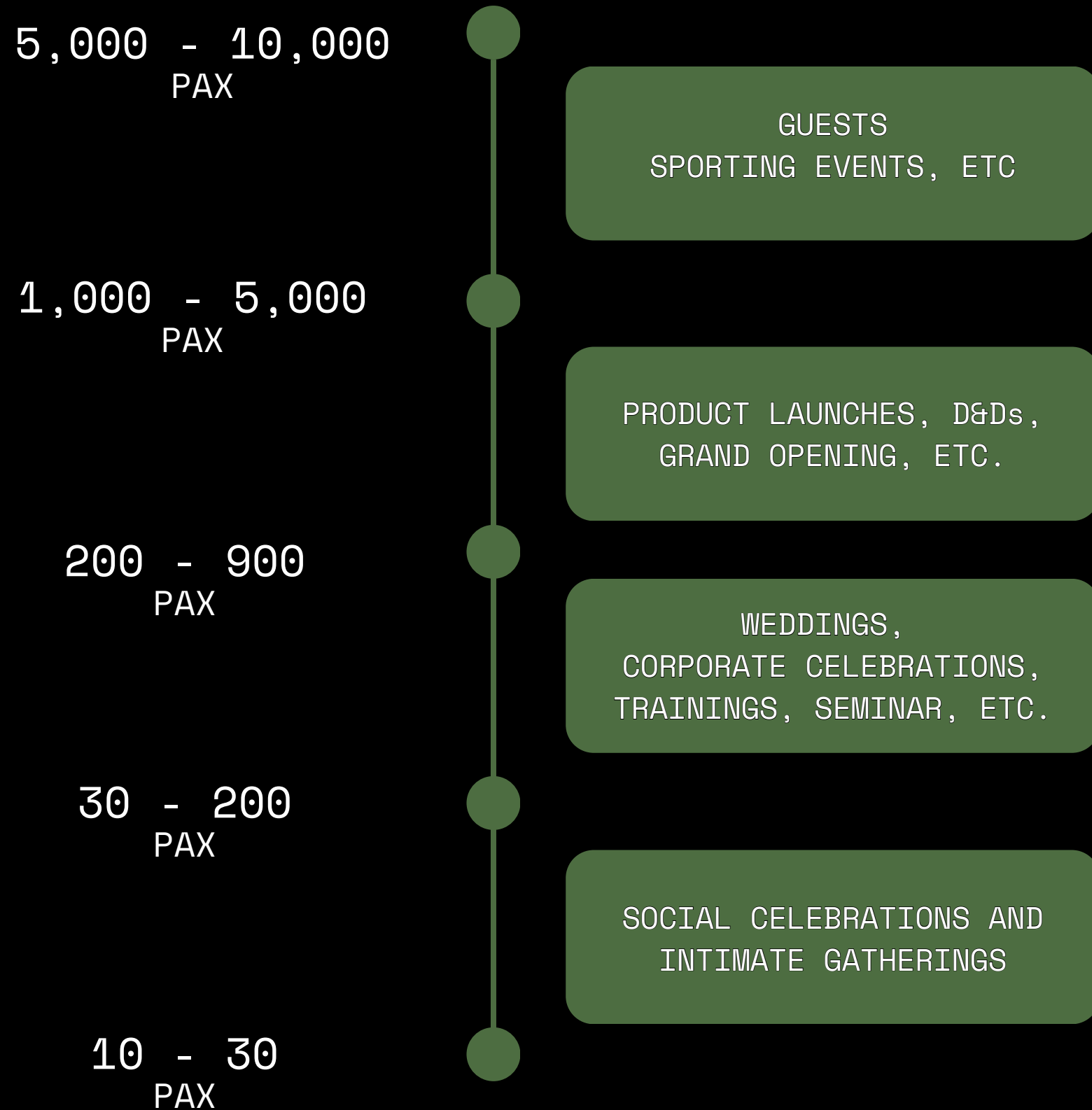
A FLEXIBLE APPROACH TO CATERING, DESIGNED AROUND YOUR EVENT.

- Canapés and light bites for networking
- Curated buffet setups
- Individually plated options
- Custom menus based on event type
- On-site setup and service

# OUR VALUED CLIENTS

*Trusted by teams across Singapore. Through Kings Catering and Eleve, we've worked with organisations ranging from government bodies to global brands.*





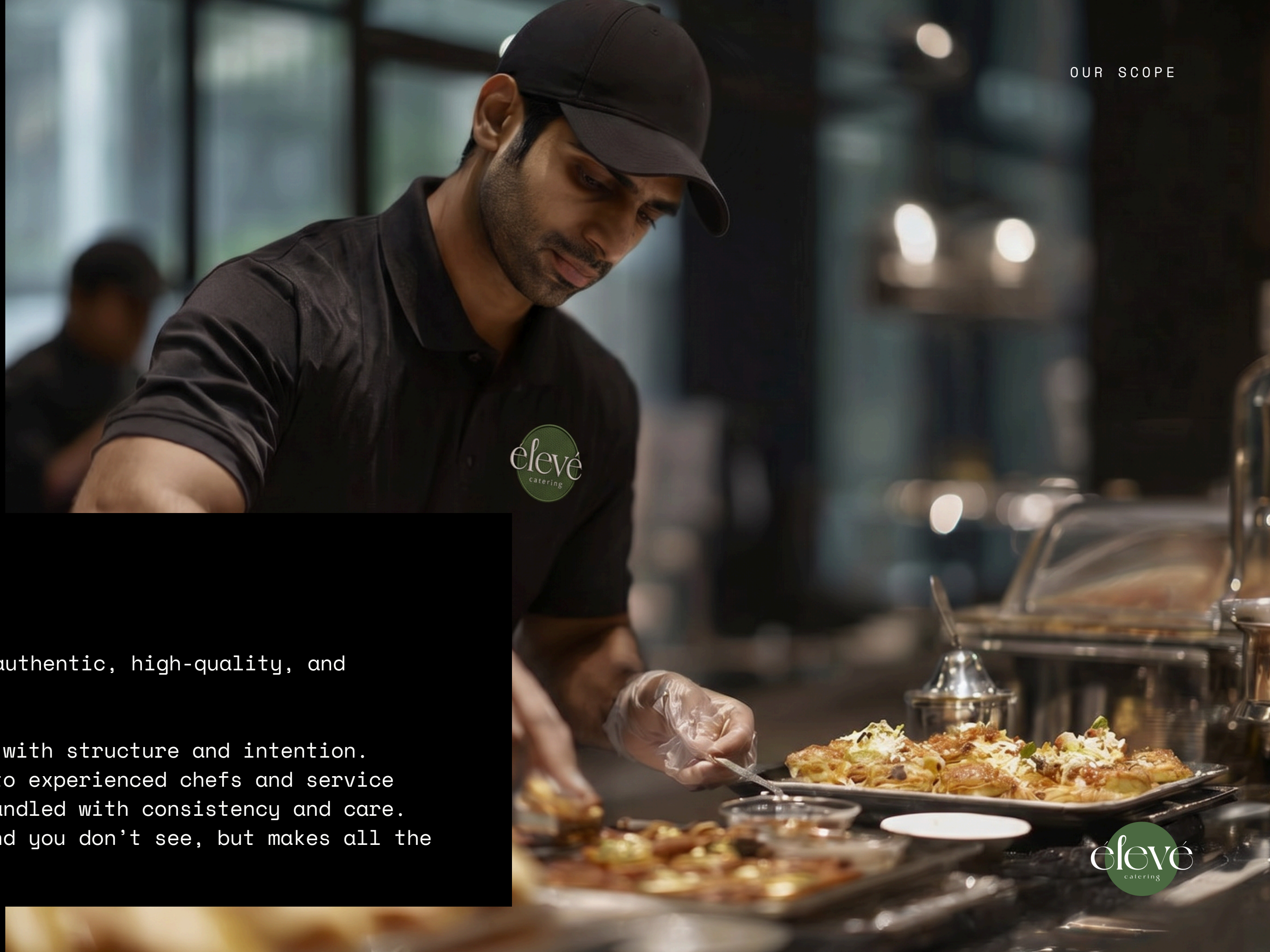
## EXPERIENCE & CAPABILITIES

WE CATER TO A WIDE RANGE OF EVENTS INCLUDING:

- Government Functions and Community Engagements
- Corporate Seminars, Product Launches, and Staff Welfare Meals
- School Meal Programs and Institutional Daily Catering
- Wedding, Solemnisations and all other cultural ceremonies

NO MATTER THE SCALE, WE ARE EQUIPPED WITH LOGISTICS, MANPOWER, AND MENU DESIGN EXPERTISE TO DELIVER ON TIME, EVERY TIME.





## OUR SCOPE

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Serving communities with authentic, high-quality, and affordable meals.

- Every event is planned with structure and intention.
- From central kitchens to experienced chefs and service teams, everything is handled with consistency and care.
- It's the kind of backend you don't see, but makes all the difference.



## TEAM & INNOVATION

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### MUIS-Halal Certified, Quality-Obsessed

Food safety and quality are non-negotiable.

- All meals are prepared in our MUIS Halal-certified kitchen
- We follow strict hygiene protocols and quality assurance procedures
- Our ingredients are locally sourced, fresh, and seasonal
- We take pride in every plate because every guest deserves nothing less than excellence.

# HEALTH & SAFETY

ARE AT THE HEART OF EVERYTHING WE DO.

- We meet and often exceed all requirements set by Singapore's regulatory bodies, ensuring every part of our operations is fully compliant and uncompromising in quality.
- We conduct regular internal risk assessments to improve processes, refine procedures, and maintain best-in-class standards.
- All staff are trained and certified in food safety and hygiene, with additional first aid training to manage health-related emergencies with confidence and care.
- This commitment is more than a checklist. It is a core value that safeguards our people, our customers, and the integrity of every meal we serve.



# TESTIMONIALS

OUR CLIENTS SAY IT BEST. HERE'S JUST A GLIMPSE

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*The team handled everything without us needing to step in. Setup was clean, and service was consistent throughout. It made the event much easier to manage on our end.*

- Daniel Tan



*Presentation was neat and consistent across the board. The food stood out, especially how easy it was to enjoy while moving around. Guests had good things to say.*

- Farhan Ismail




*Everything came on time and was set up properly. Food was enjoyable and not too heavy, which worked well for everyone. Guests were comfortable throughout.*


- Nurul Huda

**SYED HARUN**

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