

## PERFECT FLAVOURS FOR EVERY PALATE

### 3-COURSE WESTERN SET @ SUNTEC SINGAPORE

*Delicious Food, Wonderful Spaces, Creative Audio-Visual and Lighting, and a Professional Team come together to create an exceptional experience for you and your guests.*



**PREFERRED MENU ONE**  
**MINIMUM 150 GUESTS**  
**~~S\$136.61~~++ /PER GUEST**

Complimentary Assorted Bread Rolls  
*One Bread Basket Per Table*

**Appetiser**

Compressed Watermelon with Smoked Salmon Salad, Petite Garden Cress, Marinated Tiger Prawn with Seaweed Spice and Citrus

**Entrée<sup>^</sup>**

Braised Beef Cheek, Truffle Mashed Potato, Sautéed Seasonal Vegetable, Pumpkin Purée and Chicken Jus

or

Pan-Roasted Barramundi, Truffle Mashed Potato, Sautéed Seasonal Vegetables, Pumpkin Purée and Saffron Cream

**Dessert**

Valrhona Guanduja Chocolate Mousse with Passion Fruit Coulis and Fresh Berries

**Beverage**

Coffee & Tea  
Soft Drinks  
Water

<sup>^</sup> Choice of Entrées is possible.  
Please refer to T&Cs for more details

**PREFERRED MENU TWO**  
**MINIMUM 150 GUESTS**  
**~~S\$136.61~~++ /PER GUEST**

Complimentary Assorted Bread Rolls  
*One Bread Basket Per Table*

**Appetiser**

Sliced Smoked Duck, Orange Salad with Walnut and Romaine Lettuce

**Entrée<sup>^</sup>**

Roasted Boneless Chicken with Miso, Baked Mushroom Brioche, Sautéed Vegetables with Artichoke Purée

or

Gratin Miso Rubbed Salmon, Baked Mushroom Brioche, Sautéed Vegetables with Artichoke Purée

**Dessert**

Green Tea Cake, Wild Berries and Almond Crumble

**Beverage**

Coffee & Tea  
Soft Drinks  
Water

<sup>^</sup> Choice of Entrées is possible.  
Please refer to T&Cs for more details

<sup>\*</sup>Terms and Conditions apply  
<sup>++</sup> Prices are subject to 10% service charge and prevailing GST

SPECIAL OFFER\*  
**\$98.88**++  
per guest

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**\$98.88**++  
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**PREMIUM MENU ONE**  
**MINIMUM 50 GUESTS**  
**~~S\$161.45~~++/PER GUEST**

Complimentary Assorted Bread Rolls  
*One Bread Basket Per Table*

**Appetiser**

Confit Salmon with Nori Crust, Marinated Watermelon and Seafood Salad, Puffed Quinoa, Garden Cress, Trout Roe and Ginger Soyu Dressing

**Entrée<sup>^</sup>**

Slow-Cooked Beef Short Rib with Hoisin Glaze, Baked Mushroom "Bolo" Bun, Pumpkin Purée, Sautéed Spring Vegetable and Hoisin sauce

or

Pan-Seared Barramundi, Baked Mushroom "Bolo" Bun, Pumpkin Purée, Sautéed Spring Vegetable, Superior Sauce

**Dessert**

Pandan Coconut Cake, Gula Melaka Crumble and Mango Compote

**Beverage**

Coffee & Tea  
Soft Drinks  
Water

<sup>^</sup> Choice of Entrées is possible.  
Please refer to T&Cs for more details

**PREMIUM MENU TWO**  
**MINIMUM 50 GUESTS**  
**~~S\$161.45~~++/PER GUEST**

Complimentary Assorted Bread Rolls  
*One Bread Basket Per Table*

**Appetiser**

Pan-Seared Scallop, Pink Grapefruit, Garden Cress, Quenelle of Smoked Salmon Remoulade, Marinated Tiger Prawn and Citrus Honey Espuma

**Entrée<sup>^</sup>**

Slow-Cooked Chicken Breast, Compressed Truffle Potato with Chive, Cauliflower Purée, Sautéed Spring Vegetable and Chicken Jus

or

Pan-Seared Barramundi, Compressed Truffle Potato with Chives, Cauliflower Purée, Sautéed Spring Vegetable and Chive Cream

**Dessert**

Flaxseed Berry Cake, Fresh Berries with Raspberry Sauce

**Beverage**

Coffee & Tea  
Soft Drinks  
Water

<sup>^</sup> Choice of Entrées is possible.  
Please refer to T&Cs for more details

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**\$138.88**++  
per guest

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## PREFERRED VEGETARIAN MENU<sup>#</sup>

~~\$136.61~~<sup>++</sup> PER GUEST\*

### Appetiser

Glazed Petite Salad Vegetable, Quinoa Salad, Citrus Dressing,  
Pickle Apples & Cucumber

### Entrée

Confit Portobello Mushroom, Sautéed Seasonal Vegetable,  
Pumpkin Purée, Truffle Mash and Roasted Vine Tomato

### Dessert

Mango Passion Coconut, Banana Bread, Mixed Berries Compote

### Beverage

Coffee & Tea  
Soft Drinks  
Water

## PREMIUM VEGETARIAN MENU<sup>#</sup>

~~\$161.45~~<sup>++</sup> PER GUEST\*

### Appetiser

Heirloom Tomatoes with Cantaloupe Melon, Citrus Fruit  
and Lemon Vinaigrette

### Entrée

Charred Cauliflower Steak, Olive Oil Mashed Potato, Spring Vegetable,  
Carrot Purée and Confit Vine Tomato

### Dessert

Texture of Coconut with Coconut Pulp, Coconut Jelly  
and Gula Melaka Sauce

### Beverage

Coffee & Tea  
Soft Drinks  
Water

SPECIAL OFFER\*  
**\$98.88**<sup>++</sup>  
per guest

SPECIAL OFFER\*  
**\$138.88**<sup>++</sup>  
per guest

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#Suitable for Vegan Diet



## PREFERRED GLUTEN-FREE MENU

~~\$136.61~~++ PER GUEST\*

### Appetiser

Plum-Infused Tomato with Asian Slaw, Edamame Salad  
and Garden Salad

### Entrée

Confit Portobello Mushroom, Potato Mosaic, US Asparagus,  
Spring Vegetable and Truffle Cream

### Dessert

Premium Fruit Platter with Wild Berries

### Beverage

Coffee & Tea  
Soft Drinks  
Water

SPECIAL OFFER\*  
**\$98.88**++  
per guest

## PREMIUM GLUTEN-FREE MENU

~~\$161.45~~++ PER GUEST\*

### Appetiser

Heirloom Tomatoes with Cantaloupe Melon, Citrus Fruit  
and Lemon Vinaigrette

### Entrée

Pan-Roasted Chicken Breast with Roasted Herb Potato,  
Spring Vegetable, Carrot Purée and Confit Tomato

### Dessert

Texture of Coconut with Coconut Pulp, Coconut Jelly  
and Gula Melaka Sauce

### Beverage

Coffee & Tea  
Soft Drinks  
Water

SPECIAL OFFER\*  
**\$138.88**++  
per guest

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## ALL WESTERN SETS INCLUDES THE FOLLOWING:

- 3-course plated service  
(1st course is placed on the table prior to guest arrival)
  - Lunch service : 1230hrs to 1430hrs
  - Dinner service : 1900hrs to 2130hrs
- Table setup for 10 guests includes:
  - A 6-foot round table complete with 10 chairs
  - Choice of ivory or black table linen and chair covers
  - A Suntec sunflower centrepiece, table number and printed menu
  - Exquisite table setting with premium porcelain crockery, glassware, cutlery, table linen, cloth napkins, and chair covers
- One printed seating plan with easel at the entrance door to the dining area
- Complimentary carpark coupons for 10% of contracted guests
- Free venue-wide high-speed WIFI

## ADD-ONS

- Add on 4th Course – Soup
  1. Roasted Cauliflower Soup with Crab Meat at \$12.27++/guest
  2. Roasted Butternut Velouté with Diced Prawn at \$12.27++/guest
  3. Roasted Tomato Soup at \$12.27++/guest
- Business Centre Service add-ons include:
  - Printing of menu cards (packed of 10) at \$10.00+
  - Additional printed large format (A1) seating plan with easel at \$50.00+
- Please enquire for rates for the following add-ons :
  - Additional printing services from business centre, cocktails, wines, bar services, fresh floral centrepiece

## BEVERAGE ADD-ONS

For a minimum of 100 guests:

- Free-flow house beer at \$25.00++ per guest for 1 hour
- Free-flow house wine at \$20.00++ per guest for 1 hour
- Free-flow apple juice at \$15.00++ per guest for 1 hour
- Free-flow orange juice at \$15.00++ per guest for 1 hour

For a comprehensive list of all our beverage options (including alcohol), refer to our [marketplace price list](#).

## VIP SERVICE

- Upgrade any standard 6-foot table to 6-foot VIP tables (10 guests) at a surcharge of \$348.88+
- Upgrade any standard 6-foot table to 8-foot VIP table (10 guests) at a surcharge of \$478.88+
- All VIP tables include individually plated service, fresh floral centrepiece, printed menu cards for each guest, chair sashes, and guest name cards
- VIP driveway parking \$144.00+ per lot for maximum of 8 hours on event day, subject to availability



## TERMS & CONDITIONS

- Additional charges for event hall rental of minimum of 4 hours applies
- Audio-visual and lighting services are provided exclusively by Suntec Singapore, charges apply
- Bookings to be confirmed at least 14 days before event date
- Valid for events completed by 31<sup>st</sup> December 2024
- Prices and menus are subject to change without prior notice at the discretion of Suntec Singapore
- All menus are Halal and may contain nuts or traces of nuts
- Guests with allergies or special dietary requirements are to inform Suntec Singapore upon booking
- Additional charges apply for customise or special dietary menus
- Surcharge of 5% applies for Public Holidays & Eve of Public Holidays
- ++ Prices are subject to 10% service charge and prevailing GST

<sup>^</sup> Event organisers should provide Suntec Singapore with the finalised total of each entrée selection and the respective seating plan at least 48hrs prior to the event start date. Event organisers are required to place tent cards (provided by Suntec Singapore) denoting the menu option at the respective place setting prior to the event start time.

To view an example of the place cards - please click [here](#).

Suntec [Terms & Conditions](#) and [Rules and Regulations](#) apply

*These specially-crafted menus and offers are brought to you by  
Suntec Singapore's Culinary Team  
in collaboration with  
Preferred Catering Partners*

