

## PERFECT FLAVOURS FOR EVERY PALATE

### BREAKFAST @ 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.*

## BREAKFAST BUFFET MENU [BB1]

MINIMUM 150 GUESTS

~~S\$110.38~~++/PER GUEST

### Cold Cuts & Greens

Charcuterie Platter Assorted Cold Cuts,  
Mixed Greens Salad with Assorted Dressing (VG)

### Cereals and Milk

Corn Flakes, Raisin Bran, Coco Chex, Fresh Milk, Low Fat Milk

### Fruits

Seasonal Fruit Platter - Rockmelon, Watermelon, Grapes

### Breakfast Bakes

Pain Au Chocolate  
Mini Wholemeal Roll (VG)

### Eggs and more

Scrambled Eggs with Chives  
Chicken Chipolata Sausage  
Roasted Herbs Potato (VG)

### Vegetables

Grilled Tomato with Gratinated Cheese

### Yoghurt and Compote

Greek Yoghurt with Dried Fruits

(VG) - Vegan

\*Terms and Conditions apply

\*May contain traces of nuts

++ Prices are subject to 10% service charge and prevailing GST

SPECIAL OFFER\*  
**\$58.88**++  
per guest



## BREAKFAST BUFFET MENU [BB2]

MINIMUM 150 GUESTS

~~S\$110.38~~++/PER GUEST

SPECIAL OFFER\*  
**\$58.88**++  
per guest

### Cold Cuts & Greens

Charcuterie Platter Assorted Cold Cuts,  
Mixed Greens Salad with Assorted Dressing (VG)

### Cereals and Milk

Fruity Pebbles Cereal, Crunchy Nuts Cereal, Special K,  
Fresh Milk, Low Fat Milk

### Fruits

Seasonal Fruit Platter - Pineapple, Strawberry, Dragonfruit (VG)

### Breakfast Bakes

Homemade Rolls & Bread, Bagels with Cream Cheese

### Eggs and more

Egg Frittata  
Poached Chicken Ham Sliced  
Hashbrown (Vegan)

### Vegetables

Medley of Vegetables with EVOO# (VG)

### Yoghurt and Compote

Plain Yoghurt with Passionfruit



(VG) - Vegan

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## BREAKFAST BUFFET MENU [BB3]

MINIMUM 150 GUESTS

~~S\$110.38~~++/PER GUEST

### Cold Cuts & Greens

Charcuterie Platter Assorted Cold Cuts,  
Mixed Greens Salad with Assorted Dressing (VG)

### Cereals and Milk

Coco Krunch, Nutri Grain Cereal, Froot Loops Cereal, Fresh Milk,  
Low Fat Milk

### Fruits

Seasonal Fruit Platter - Honeydew, Blueberry, Mango (VG)

### Breakfast Bakes

Mini Soft Roll, Raisin Swirl Danish

### Eggs and more

Truffle Scrambled Eggs  
Breakfast Chicken Patty  
Potato Waffles

### Vegetables

Grilled Asparagus and Carrot with Almond Flakes (VG)

### Yoghurt and Compote

Strawberry Yoghurt with Walnuts

(VG) - Vegan

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per guest



## BREAKFAST BUFFET MENU [BB4]

MINIMUM 150 GUESTS

~~S\$110.38~~++/PER GUEST

SPECIAL OFFER\*  
**\$58.88**++  
per guest

### Cold Cuts & Greens

Charcuterie Platter Assorted Cold Cuts,  
Mixed Greens Salad with Assorted Dressing (VG)

### Cereals and Milk

Trix Cereal, Almond Crunch Whole Grain Cereal, Oreo O'Cereal,  
Fresh Milk, Low Fat Milk

### Fruits

Seasonal Fruit Platter - Kiwi, Papaya, Watermelon (VG)

### Breakfast Bakes

Thimble Breakfast Muffins, Lemon Cream Danish

### Eggs and more

Spanish Omelette  
Pan-Fried Turkey Bacon  
Stewed Baked Beans (VG)

### Vegetables

Forest Mushroom Ragout with Fresh Herbs and Cherry Tomato (VG)

### Yoghurt and Compote

Plain Yoghurt with Blueberry

(VG) - Vegan

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## BREAKFAST VEGAN BUFFET MENU [BV1]

MINIMUM 150 GUESTS

~~S\$110.38~~++/PER GUEST

SPECIAL OFFER\*  
**\$58.88**++  
per guest

### Cold Cuts & Greens

Fresh Tomato and Tarragon Apple Salad  
Mixed Greens Salad with Assorted Dressing

### Cereals and Milk

Corn Flakes, Raisin Bran, Rice Pebbles, Oat Milk, Almond Milk

### Fruits

Selection of Fresh Fruits (VG)  
(Watermelon, Honeydew, Pineapple)

### Breakfast Bakes

Mini Dark Rye Roll, Mini Ciabatta

### Eggs and more

Only Egg Omelette Vegetables Wrap  
Mixed Beans Stew with Mushrooms  
Roasted Herbs Potato

### Vegetables

Medley of Vegetables with EVOO#

### Sweets

Vegan Carrot Cake, Vegan Brownies

(VG) - Vegan

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**PLATED CONTINENTAL  
BREAKFAST MENU [BC1]**

**MINIMUM 150 GUESTS**

**~~S\$110.38~~++ / PER GUEST**

**Yoghurt**

Honey Yoghurt with Fresh Berries

**Breakfast Bakes**

Butter Croissant,  
Assortment of Danish & Mini rolls  
Butter, Jam and Marmalade

**Entrée**

Pan-Seared Chicken Sausage with Sauteed Breakfast Potatoes  
Honey Glazed Sliced Chicken Ham

**Fruits**

Seasonal Fresh Fruit (VG)  
(Rock melon and Watermelon)

**PLATED CONTINENTAL  
BREAKFAST MENU [BC2]**

**MINIMUM 150 GUESTS**

**~~S\$110.38~~++ / PER GUEST**

**Yoghurt**

Greek Yoghurt with Vanilla Pineapple

**Breakfast Bakes**

Hard and Soft Rolls, Butter Croissants,  
Fruits Danish Pastries, Bran and Blueberry Muffin  
Butter, Jam and Marmalade

**Entrée**

Eggs Benedict with Hollandaise Served with  
Rosemary Roasted Potatoes

**Fruits**

Seasonal Fresh Fruit (VG)  
(Mango and Honeydew)

(VG) - Vegan

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**PHOTOS FOR REFERENCE ONLY**

**PLATED CONTINENTAL  
BREAKFAST MENU [BC3]**

**MINIMUM 150 GUESTS**

**~~S\$110.38~~++ / PER GUEST**

**Yoghurt**

Low Plain Yoghurt with Dried Fruits

**Breakfast Bakes**

Butter Croissant,  
Assortment of Danish & Mini rolls  
Butter, Jam and Marmalade

**Entrée**

Sous Vide Chicken with Herbs  
Maple-Cured Smoked Turkey Bacon  
Scrambled Eggs

**Fruits**

Seasonal Fresh Fruit (VG)  
(Dragon Fruit and Grapes)

**PLATED CONTINENTAL  
BREAKFAST MENU [BC4]**

**MINIMUM 150 GUESTS**

**~~S\$110.38~~++ / PER GUEST**

**Yoghurt**

Low Fat Yoghurt with Passionfruit

**Breakfast Bakes**

Breakfast Basket  
Hard and Soft Rolls, Butter Croissants,  
Fruits Danish Pastries, Bran and Blueberry Muffin  
Butter, Jam and Marmalade

**Entrée**

Freshly Baked Sautéed Onion and Sausage Quiche with Salad

**Fruits**

Seasonal Fresh Fruit (VG)  
(Pineapple and Strawberry)

(VG) - Vegan

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**PLATED VEGAN CONTINENTAL  
BREAKFAST MENU [BCV1]**

**MINIMUM 150 GUESTS**

**~~S\$110.38~~++/PER GUEST**

**Greens and Grains**

Fresh Tomato and Tarragon Apple with Quinoa Salad

**Breakfast Bakes**

Mini Olive Rolls  
Mini Dark Rye Roll  
Mini Ciabatta with Fruit Jam

**Entrée**

Spiced Tofu and Tempeh Patty with Sautéed Mushrooms  
and Grilled Asparagus

**Fruits**

Seasonal Fresh Fruit (VG)  
(Rock Melon and Blueberries)

*(VG) - Vegan*

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*\*May contain traces of nuts*

*++ Prices are subject to 10% service charge and prevailing GST*

SPECIAL OFFER\*  
**\$58.88**++  
per guest



**PHOTOS FOR REFERENCE ONLY**

### ALL BUFFET INCLUDES THE FOLLOWING:

- One buffet line for up to 200 guests with a reception table outside event hall
  - Breakfast service : 0800hrs to 1000hrs
- Table setup for 10 guests includes:
  - A 6-foot round table complete with 10 chairs
  - A Suntec sunflower centrepiece
- Free venue-wide high-speed WIFI
- Coffee and tea included

### BEVERAGE ADD-ONS

For a minimum of 150 guests:

- Free-flow soft drinks at \$6.00++ per guest for 2 hours (Coke, Sprite & Fanta Orange)
- Free-flow apple juice at \$15.00++ per guest for 1 hour
- Free-flow orange juice at \$15.00++ per guest for 1 hour
- Coffee / Cappuccino Machine [60 cups] served with disposable cups and stirrers at \$300++
- Coffee / Cappuccino Machine [60 cups] served with porcelain cups and teaspoons at \$330++

All coffee / cappuccino machine are accompanied with the first-round of amenities as follows:

- 500g coffee beans
- Creamer
- White Sugar
- Brown Sugar
- Napkins
- 1L UHT milk carton

Additional amenities can be ordered at the following prevailing rates:

- Creamer (240 capsules) at \$25.00++
- White Sugar (250 sachets) at \$15.00++
- Brown Sugar (250 sachets) at \$15.00++
- Tea Box (100 sachets) at \$25.00++
- Coffee Beans (500g) at \$25.00++
- 1L UHT milk carton at \$5.00++

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

### SERVICE STYLE

Breakfast Buffet

- Available for pickup by guests at a location adjacent to the meeting room for up to 2 hrs

Plated Continental Breakfast

- Individually plated breakfast served within the event licensed area



## 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 special dietary or customised menus
- Surcharge of 5% applies for Public Holidays & Eve of Public Holidays
- ++ Prices are subject to 10% service charge and prevailing GST

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*

