

PERFECT FLAVOURS FOR EVERY PALATE

BUFFETS @ 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.



**INTERNATIONAL BUFFET
(PB1) PREFERRED MENU**
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Smoked Chicken Salad with Wasabi Yuzu Dressing
Marinated Prawn with Compressed Watermelon
Farmed Garden Greens with Assorted Condiments (VG)

Soup

Cream of Mushroom Soup (V)

Hot Savoury

Steamed Fish Fillet with Garlicky Black Bean Sauce
Crispy Yam Scallop with XO Mayo
Braised Sesame Oil Chicken with Mushroom and Chestnuts
Teriyaki Chicken with Scallions and Sesame Seeds
Beef Rendang with Pineapple Salsa and Cilantro
Broccoli and Cauliflower with Mushroom in Oriental Sauce (VG)
Braised Ee-Fu Noodles with Shredded Chicken and Vegetables
Nasi Kerabu (VG)

Dessert

Chocolate Ganache (V)
Mini Fruit Tart (V)
Coconut Jelly (VG)
Apple Crumble (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

*Terms and Conditions apply

**May contain traces of nuts

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



**INTERNATIONAL BUFFET
(PB2) PREFERRED MENU**
MINIMUM 150 GUESTS
~~S\$122.80~~++ / PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Smoked Duck and Citrus Salad
Thai Glass Noodle with Seafood Salad
Caesar Salad with Assorted Condiments (VG)

Soup

Winter Melon Soup (VG)

Hot Savoury

Baked Fish Fillet with Vierge Sauce
Lemongrass Prawn with Thai Chilli Sauce
Chicken Masala with Tomatoes and Cilantro
Chicken Fricassée with Mushrooms and Peas
Lamb Rogan Josh with Pickles
Baked Courgette and Carrot with Balsamic Glaze (VG)
Indonesian Mee Goreng (V)
Spiced Vegetables Biryani Rice (VG)

Dessert

Blackforest Shortcake (V)
Blueberry Cheesecake (V)
Vanilla Panna Cotta (V)
Butter Cake (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian
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**INTERNATIONAL BUFFET
(PB3) PREFERRED MENU**
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Smoked Chicken Ham and Pineapple Salad
Chilled Calamari Salad with Citrus Dressing
Duo Coral Lettuce with Assorted Dressing (VG)

Soup

Golden Pumpkin Soup (VG)

Hot Savoury

Thai Crispy Fish with Tamarind Sauce
Wok-Fried Kung Pao Prawn with Dry Chillies and Leeks
Crispy Chicken Cutlet with Lemon Mayo
Mongolian Chicken with Curry Leaves and Chillies
Classic Beef Shepherd's Pie
Wok-Fried Asian Greens (VG)
Wok-Fried Mee Tai Mak with Minced Chicken and Bean Sprouts
Steamed Multigrain Rice with Veggies (VG)

Dessert

Mini Chocolate Tart (V)
Strawberry Shortcake (V)
Sesame Pudding (V)
Assorted Swiss Rolls (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian
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**INTERNATIONAL BUFFET
(PB4) PREFERRED MENU
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Assorted Cold Cut Platter
Seafood Salad with Thousand Island Dressing
Mixed Green and Kale Salad with Assorted Condiments (VG)

Soup

Red Date Lotus Root Soup (VG)

Hot Savoury

Assam Fish Curry with Okra and Eggplant
Seafood Beancurd Roll with Kumquat Sauce
Wok-Fried Coffee Spiced Chicken with Chillies
Chicken Rendang with Pineapple Salsa
Korea Beef Bulgogi with Leeks and Sesame Seeds
Braised Chinese Cabbage in Superior Sauce with Wolfberry (VG)
Baked Mac and Cheese (V)
Butter Pilaf Rice with Olive Oil, Almonds and Mixed Dry Fruits (VG)

Dessert

Chocolate Truffle (V)
Mango Pudding (V)
Green Tea Panna Cotta (V)
Blueberry Crumble (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

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**INTERNATIONAL BUFFET
(PB5) PREFERRED MENU**
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Sous-Vide Chicken Breast with Ginger Soy and Pickled Cucumber
Thai-Style Marinated Seafood Salad
Baby Romaine Lettuce and Purple Cabbage Salad with
Assorted Condiments (VG)

Soup

Potato and Leek Soup (V)

Hot Savoury

Sea Bass Bouillabaisse with Tomatoes and Parsley
Tempura Prawn with Wasabi Mayo
Sweet and Sour Chicken
Habanero Buffalo Boneless Chicken with Cauliflower
Moroccan Beef Stew with Prunes and Chickpeas
Roasted Root Vegetables with Almond Flakes (VG)
Stir-Fried Hong Kong Noodles with Crab Sticks and Fishcakes
Oriental Rice with Mixed Vegetables (VG)

Dessert

Chocolate Éclair (V)
Banana Cake (V)
Mango Passionfruit Mousse (V)
Bread and Butter Pudding (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water



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**INTERNATIONAL BUFFET
(PB6) PREMIUM MENU
MINIMUM 100 GUESTS
~~S\$135.22~~++/PER GUEST**

SPECIAL OFFER*
\$108.88++
per guest

Appetiser

Smoked Duck Breast with Pumpkin and Citrus Fruits, Honey Walnut,
Yuzu Dressing
Assorted Maki with Wasabi, Shoyu and Pickled Ginger
Farmed Garden Greens with Assorted Condiments (VG)

Soup

Winter Melon Soup with Brazil Mushroom and White Fungus (VG)

Hot Savoury

Fried Fish Fillet with Shallot, Lime Leaves, Tomatoes and Mango
Seafood Florentine
Stewed Chicken and Sausage with Rosemary Garlic Sauce
Indian Curry Chicken with Potatoes
Hungarian Beef Goulash
Seasonal Garden Vegetables (VG)
Dry Laksa Noodle with Shrimps, Fish Cake, and Vegetables
Pineapple Fried Rice, Vegetables (VG)

Dessert

Chocolate Ganache (V)
Mini Fruit Tart (V)
Coconut Jelly (V)
Apple Crumble (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian
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**INTERNATIONAL BUFFET
(PB7) PREMIUM MENU
MINIMUM 100 GUESTS
~~S\$135.22~~++/PER GUEST**

SPECIAL OFFER*
\$108.88++
per guest

Appetiser

Hawaiian Chicken Salad
Prawn Kerabu with Pomelo and Mango
Caesar Salad with Assorted Condiments (VG)

Soup

Tom Yam Soup with Mushroom and Vegetables

Hot Savoury

Fish Fillet with Sweet and Sour Sauce, Pineapple and Capsicum
Butter Prawns with Salted Egg
Chicken Roulade with Mushroom and Vegetables
Fried Chicken with Roasted Cereals and Almond Flakes
Lamb Navarin with Root Vegetables
Soy Protein with Vegetables, Chestnuts and Mushrooms (VG)
Penne Pasta with Chicken Bolognaise Sauce
Steamed Brown and White Rice with Corn (VG)

Dessert

Black Forest Shortcake (V)
Blueberry Cheesecake (V)
Vanilla Panna Cotta (V)
Butter Cake (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

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**INTERNATIONAL BUFFET
(PB8) PREMIUM MENU
MINIMUM 100 GUESTS
~~S\$135.22~~++/PER GUEST**

SPECIAL OFFER*
\$108.88++
per guest

Appetiser

Sesame Roasted Chicken Salad with Lettuce, Citrus Fruit
and Sesame Sauce
Marinated Japanese Octopus with Cucumber and Daikon
Duo Coral Lettuce with Assorted Dressing (VG)

Soup

Cream of Mushroom Soup (V)

Hot Savoury

Baked Sea Bass Fillet with Herb Oil and Tapenade
Torpedo Prawns with Mango Mayonnaise
Chicken à la King
Chicken in Spicy Tomato Sauce - Malay Style
Wok-Fried Black Pepper Beef with Trio Capsicum
Caramelized Tubers with walnuts (VG)
Char Kway Teow with Crab Sticks, Vegetables
and Black Pepper
Basmati Rice with Vegetables

Dessert

Mini Chocolate Tart (V)
Strawberry Shortcake (V)
Sesame Pudding (V)
Assorted Swiss Roll (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

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**INTERNATIONAL BUFFET
(PB9) PREMIUM MENU
MINIMUM 100 GUESTS
~~S\$135.22~~++/PER GUEST**

SPECIAL OFFER*
\$108.88++
per guest

Appetiser

Duck Breast Salad with Asparagus, Sweet Potato, Pickled Fennel and Raspberry Vinaigrette
Smoked Salmon with Onion, Capers and Sweet Mustard Dill Sauce
Mixed Green and Kale Salad with Assorted Condiments (VG)

Soup

Sweet Corn Chowder (V)

Hot Savoury

Steamed Fish Fillet with Garlicky Black Bean Sauce
Crispy Soft Shell Crab with Chilli Crab Sauce
Roasted Chicken with Green Peas and Provençal Sauce
Butter Chicken
Roasted Rosemary Lamb Leg with Mint Jus
Baby Kailan, Shiitake Mushroom, Carrot and Mushroom Sauce (VG)
Seashells Pasta with Peppers Relish and Nantua Sauce
Nasi Goreng with Vegetables (VG)

Dessert

Chocolate Truffle (V)
Mango Pudding (V)
Green Tea Panna Cotta (V)
Blueberry Crumble (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian
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**INTERNATIONAL BUFFET
(PB10) PREMIUM MENU
MINIMUM 100 GUESTS
~~S\$135.22~~++/PER GUEST**

SPECIAL OFFER*
\$108.88++
per guest

Appetiser

Assorted Cold Cut Platter
Ocean Prawns Salad with Corn Kernel, Cucumber and Capsicum
Baby Romaine Lettuce and Purple Cabbage Salad with
Assorted Condiments (VG)

Soup

Tomato Soup with Basil Pesto (VG)

Hot Savoury

Ikan Pepes with Lemongrass
Wok-Fried Prawns with Asparagus, Celery, Capsicum
in Oriental Sauce
Creamy Parmesan Chicken and Mushroom Casserole
Chicken Karaage with Japanese Mayo
Chinese Beef Stew with Daikon
Lo Han Vegetables (VG)
Ee-Fu Noodles with Mushrooms (V)
Pilaf Rice with Apricot and Almond (VG)

Dessert

Chocolate Éclair (V)
Banana Cake (V)
Mango Passionfruit Mousse (V)
Bread and Butter Pudding (V)
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple) (VG)

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

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**INTERNATIONAL BUFFET
(PVB1) VEGAN MENU
MINIMUM 150 GUESTS
~~S\$122.80~~++ / PER GUEST**

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Salad of Wild Mushrooms and Artichokes with Kale
Mexican Black Bean and Corn Salad with Cilantro Lime Dressing
Farmed Garden Greens with Assorted Condiment

Soup

Mushroom Soup

Hot Savoury

Baked Radish with Soya Sauce
Roasted Celeriac with Carrot and Thyme
Roasted Assorted Vegetable and Squash with Tomato Sauce
Stir Fried Potato with Edamame and Corn
Braised Tofu with Assorted Vegetables
Broccoli and Cauliflower with Mushroom Vegan Oriental Sauce
Vegan Braised Ee-Fu Noodles
Pilaf Rice

Dessert

Strawberry Pudding
Chilled Pomelo and Mango Soup
Coconut Jelly
Apple and Mint Shooter
Seasonal Fruit Platter

Beverage

Coffee and Tea
Water

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**INTERNATIONAL BUFFET
(PVB2) VEGAN MENU
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Moroccan Fruity Couscous Salad
Thai Glass Noodle with Cilantro and Mango Salad
Boutique Greens with Assorted Condiments

Soup

Winter Melon Soup

Hot Savoury

Pan Seared Eggplant with Capsicum
Baked Roasted Sweet Potato with Rosemary Herb
Sauteed Broccoli Floret, Carrot and Edamame
Braised Black Eyed Pea in Basil Tomato Sauce
Braised Cabbage with Mushroom and Carrot
Baked Courgette and Carrot with Balsamic Glaze
Vegan Fusilli Pasta with Capsicum and Mushroom
Steamed Ginger Flavoured Rice

Dessert

Warm Red Bean Soup
Pandan and Coconut Pudding
Aiyu Jelly with Fruits
Peach Gum and Brown Sugar Shooter
Seasonal Fruit Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

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**INTERNATIONAL BUFFET
(PVB3) VEGAN MENU
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Fresh Tarragon Tomato and Cucumber Salad
Organic Quinoa and Maple Pumpkin Salad
Duo Coral Lettuce with Assorted Dressing

Soup

Golden Pumpkin Soup

Hot Savoury

Stir-Fried Cauliflower with Sugar Pea
Grilled Baby Lettuce with Orange Sauce
Sauteed Capsicum and Eggplant in Tomato Sauce
Baked Sweet Potato
Baked Mushroom with Provencal Vegetables
Wok-Fried Asian Greens with Vegan Garlic Sauce
Vegan Wok-Fried Mee Tai Mak
Tomato Rice with Herbs

Dessert

Chilled Sea Coconut and Longan
Osmanthus Jelly
Orange and Grapefruit Pudding
Assorted Nonya Kueh
Seasonal Fruit Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

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**INTERNATIONAL BUFFET
(PVB4) VEGAN MENU
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Mediterranean Vegetables Crudites
Green Olives, Artichokes, Lavosh, Breadsticks, Tzatziki, Hummus
Sweet Potato and Chickpea Buddha Bowl
Mixed Green and Kale Salad with Assorted Condiments

Soup

Red Date Lotus Root Soup

Hot Savoury

Braised Long Cabbage with Wolfberry and Ginger Sauce
Sauteed Root Vegetables
Grilled Eggplant with Miso and Edamame
Baked Pumpkin with Curry Leaves and Chilli
Steamed Broccoli with Mushroom
Braised Chinese Cabbage in Vegan Superior Sauce
Vegan Penne Arrabbiata with Zucchini and Chilli
Steamed Fragrant Rice

Dessert

Chilled Cheng Teng
Mango Pudding
Coconut Panna Cotta
Pineapple and Passion Fruit Shooter
Seasonal Fruit Platter

Beverage

Coffee and Tea
Water



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**INTERNATIONAL BUFFET
(PVB5) VEGAN MENU
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

SPECIAL OFFER*
\$82.88++
per guest

Appetiser

Charred Corn and Arugula Pasta Salad with Pesto
Szechuan Marinated Black Fungus with Cucumber and
Tofu Noodles Salad
Baby Romaine Lettuce and Purple Cabbage Salad
with Assorted Condiments

Soup

Potato and Leek Soup

Hot Savoury

Wok Fried Pumpkin with Assam Glazed
Baked Garbanzo Beans
Braised Bean Curd with Peas and Carrot
Thai Style Eggplant
Wok Fried Leafy Greens with Carrot and Mushroom
Roasted Root Vegetables with EVOO and Almond Flakes
Vegan Braised Hong Kong Noodles
Wok-Fried Rice with Mixed Vegetables

Dessert

Warm Sweet Potato with Sago and Coconut
Soya Milk Pudding
Chilled Fruit Cocktail with Lychee
Yuzu and Apple Shooter
Seasonal Fruit Platter

Beverage

Coffee and Tea
Water

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INDIAN BUFFET
(IB1) NON-VEGETARIAN
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

Salad

Spicy Cucumber Salad
Aloo Chana Chaat
Garden Salad
Pineapple Raita

Soup

Spinach Cumin Soup

Rice

Jeera Mutter Pulao

Vegetarian Main

Paneer Butter Masala
Aloo Gobi
Yellow Dal Tadka

Non-Vegetarian Main

Punjabi Chicken Curry
Fish Amritsari
Mutton Kastoori
Tandoori Prawn

Condiment

Spicy Mint Chutney
Papadum

Dessert

Mottichoor Ladoo
Gulab Jamun
Semiya Kheer
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

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SPECIAL OFFER*
\$82.88++
per guest



INDIAN BUFFET
(IB2) NON-VEGETARIAN
MINIMUM 150 GUESTS
~~S\$122.80~~++ / PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Salad

Beetroot Poriyal Salad
Sev Puri Chaat
Garden Salad
Mixed Vegetable Raita

Soup

Tomato Soup

Rice

Biryani Rice

Vegetarian Main

Paneer Chettinad
Brinjal Pachadi
Vegetable Dalcha

Non-Vegetarian Main

Chicken
Fish Curry
Lamb Mysore
Black Pepper Prawn Masala

Condiment

Onion Pachadi
Papadum

Dessert

Besan Barfi
Rawa Kesari
Rasmalai
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

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INDIAN BUFFET
(IB3) NON-VEGETARIAN
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

Salad

Tomato Salad With Mint Dressing
Pakora Chaat
Garden Salad
Boondi Raita

Soup

Lentil Soup

Rice

Jeera Rice

Vegetarian Main

Palak Paneer
Fried Bitter Gourd
Chana Masala

Non-Vegetarian Main

Chicken Malai Kebab
Fish Methi
Lamb Seekh Kebab
Prawn Vindaloo

Condiment

Creamy Mint Chutney
Papadum

Dessert

Balushahi
Gajer Ka Halwa
Jamun Payaz
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

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**May contain traces of nuts*

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SPECIAL OFFER*
\$82.88++
per guest



INDIAN BUFFET
(IB4) NON-VEGETARIAN
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Salad

Lentil Salad With Roasted Cumin Carrot
Dahi Vada
Garden Salad
Cucumber Raita

Soup

Sweet Corn Soup

Rice

Peas Pulao

Vegetarian Main

Kadai Paneer
Bhindi Lach Pachi
Dal Makhni

Non-Vegetarian Main

Butter Chicken
Hariyali Fish Tikka
Lamb Masala
Prawn Chatpada

Condiment

Mango Chutney
Papadum

Dessert

Coconut Candy
Jalebi
Coconut Payasam
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

**Terms and Conditions apply*

**May contain traces of nuts*

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INDIAN BUFFET
(IB5) NON-VEGETARIAN
MINIMUM 150 GUESTS
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Salad

Sprouted Moong Dal Salad
Papdi Chole Chaat
Garden Salad
Kashmiri Raita

Soup

Turmeric Cauliflower Soup

Rice

Steamed Rice

Vegetarian Main

Mutter Paneer
Mixed Vegetable Jalfrezi
Green Moong Dall

Non-Vegetarian Main

Chicken Saag
Fish Putu
Lamb Goan Curry
Prawn Varuval

Condiment

Mixed Achar
Papadum

Dessert

Milk Barfi
Suji Ka Halwa
Rasgulla
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

**Terms and Conditions apply*

**May contain traces of nuts*

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SPECIAL OFFER*
\$82.88++
per guest



**INDIAN BUFFET
(IVB1) VEGAN
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

Salad

Spicy Cucumber Salad
Aloo Chana Chaat
Garden Salad
Vegan Pineapple Raita

Soup

Spinach Cumin Soup

Rice

Jeera Mutter Pulao

Vegetarian Main

Tahu Butter Masala
Aloo Gobi
Baingan Bharta
Punjabi Samosa
Yellow Dal Tadka

Condiment

Spicy Mint Chutney
Papadum

Dessert

Coconut Ladoo
Moong Dal Halwa
Rice Kheer
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

*(VG) - Vegan, (V) - Vegetarian
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May contain traces of nuts

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SPECIAL OFFER*
\$82.88++
per guest



**INDIAN BUFFET
(IVB2) VEGAN
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

Salad

Beetroot Poriyal Salad
Sev Puri Chaat
Garden Salad
Vegan Mixed Vegetable Raita

Soup

Tomato Soup

Rice

Biryani Pulao

Vegetarian Main

Tahu Chettinad
Brinjal Pachadi
Cabbage Poriyal
Fried Lady's Finger
Vegetable Dalcha

Condiment

Onion Pachadi
Papadum

Dessert

Besan Barfi
Rawa Kesari
Shakarparey
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

**Terms and Conditions apply*

**May contain traces of nuts*

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SPECIAL OFFER*
\$82.88++
per guest



**INDIAN BUFFET
(IVB3) VEGAN
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

SPECIAL OFFER*
\$82.88++
per guest

Salad

Tomato Salad With Mint Dressing
Pakora Chaat
Garden Salad
Vegan Boondi Raita

Soup

Lentil Soup

Rice

Jeera Rice

Vegetarian Main

Palak Tahu
Fried Bitter Gourd
Mixed Vegetable Kolhapuri
Aloo Tikki
Chana Masala

Condiment

Mint Chutney
Papadum

Dessert

Balushahi
Gajer Ka Halwa
Pistachio Phiri
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

*Terms and Conditions apply

**May contain traces of nuts

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**INDIAN BUFFET
(IVB4) VEGAN
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

Salad

Lentil Salad With Roasted Cumin Carrot
Dahi Vada
Garden Salad
Vegan Cucumber Raita

Soup

Sweet Corn Soup

Rice

Peas Pulao

Vegetarian Main

Kadai Tahu
Bhindi Lach Pachi
Pumpkin With Chickpeas
Fried Masala Brinjal
Panch Ranga Dal

Condiment

Mango Chutney
Papadum

Dessert

Coconut Candy
Jalebi
Semiya Payasam
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

SPECIAL OFFER*
\$82.88++
per guest

(VG) - Vegan, (V) - Vegetarian
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**INDIAN BUFFET
(IVB5) VEGAN
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST**

SPECIAL OFFER*
\$82.88++
per guest

Salad

Sprouted Moong Dal Salad
Papdi Chole Chaat
Garden Salad
Vegan Kashmiri Raita

Soup

Turmeric Cauliflower Soup

Rice

Steamed Rice

Vegetarian Main

Mutter Tahu
Mixed Vegetable Jalfrezi
Garlic Masala Asparagus
Hara Bhara Kebab
Green Moong Dal

Condiment

Mixed Achar
Papadum

Dessert

Chana Dal Barfi
Suji Ka Halwa
Almond Pudding
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

**Terms and Conditions apply*

**May contain traces of nuts*

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



INDIAN BUFFET
(IGBI) GLUTEN-FREE
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Salad

Spicy Cucumber Salad
Aloo Chana Chaat
Garden Salad
Pineapple Raita

Soup

Spinach Cumin Soup

Rice

Jeera Mutter Pulao

Vegetarian Main

Paneer Butter Masala
Aloo Gobi
Yellow Dal Tadka

Non-Vegetarian Main

Punjabi Chicken Curry
Fish Amritsari
Mutton Kastoori
Tandoori Prawn

Condiment

Spicy Mint Chutney
Papadum

Dessert

Mottichoor Ladoo
Moong Dal Halwa
Pistachio Phirni
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

**Terms and Conditions apply*

**May contain traces of nuts*

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



INDIAN BUFFET
(IGB2) GLUTEN-FREE
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

Salad

Beetroot Poriyal Salad
Sev Puri Chaat
Garden Salad
Mixed Vegetable Raita

Soup

Tomato Soup

Rice

Biryani Rice

Vegetarian Main

Paneer Chettinad
Brinjal Pachadi
Vegetable Dalcha

Non-Vegetarian Main

Chicken
Fish Curry
Lamb Mysore
Black Pepper Prawn Masala

Condiment

Onion Pachadi
Papadum

Dessert

Besan Barfi
Rawa Kesari
Rasmalai
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

*(VG) - Vegan, (V) - Vegetarian
*Terms and Conditions apply
May contain traces of nuts

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

SPECIAL OFFER*
\$82.88++
per guest



INDIAN BUFFET
(IGB3) GLUTEN-FREE
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Salad

Tomato Salad With Mint Dressing
Pakora Chaat
Garden Salad
Boondi Raita

Soup

Lentil Soup

Rice

Jeera Rice

Vegetarian Main

Palak Paneer
Fried Bitter Gourd
Chana Masala

Non-Vegetarian Main

Chicken Malai Kebab
Fish Methi
Lamb Seekh Kebab
Prawn Vindaloo

Condiment

Creamy Mint Chutney
Papadum

Dessert

Balushahi
Gajer Ka Halwa
Jamun Payaz
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

*Terms and Conditions apply

*May contain traces of nuts

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



INDIAN BUFFET
(IGB4) GLUTEN-FREE
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

SPECIAL OFFER*
\$82.88++
per guest

Salad

Lentil Salad With Roasted Cumin Carrot
Dahi Vada
Garden Salad
Cucumber Raita

Soup

Sweet Corn Soup

Rice

Peas Pulao

Vegetarian Main

Kadai Paneer
Bhindi Lach Pachi
Dal Makhni

Non-Vegetarian Main

Butter Chicken
Hariyali Fish Tikka
Lamb Masala
Prawn Chatpada

Condiment

Mango Chutney
Papadum

Dessert

Coconut Candy
Jalebi
Coconut Payasam
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

*(VG) - Vegan, (V) - Vegetarian
*Terms and Conditions apply
May contain traces of nuts

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



INDIAN BUFFET
(IGB5) GLUTEN-FREE
MINIMUM 150 GUESTS
~~S\$122.80~~++/PER GUEST

Salad

Sprouted Moong Dal Salad
Papdi Chole Chaat
Garden Salad
Kashmiri Raita

Soup

Turmeric Cauliflower Soup

Rice

Steamed Rice

Vegetarian Main

Mutter Paneer
Mixed Vegetable Jalfrezi
Green Moong Dal

Non-Vegetarian Main

Chicken Saag
Fish Putu
Lamb Goan Curry
Prawn Varuval

Condiment

Mixed Achar
Papadam

Dessert

Milk Barfi
Almond Pudding
Rasgulla
Fresh Fruits Platter

Beverage

Coffee and Tea
Water

(VG) - Vegan, (V) - Vegetarian

**Terms and Conditions apply*

**May contain traces of nuts*

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

SPECIAL OFFER*
\$82.88++
per guest



ALL BUFFETS INCLUDE THE FOLLOWING:

SERVICE STYLE:

- Lunch service : 1230hrs to 1430hrs (maximum 2 hours)
- Dinner service : 1900hrs to 2130hrs (maximum 2 hours)
- One buffet line serves up to 200 guests
- The buffet line will be set up adjacent to, or within your event space
- Complimentary carpark coupons for 10% of contracted guests
- Free venue-wide high-speed WIFI

Standing buffet

- All prices mentioned in this brochure apply to standing buffets.
- For every 30 guests, one socialise table will be setup near the buffet lines

Seated buffet

- 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 centerpiece per table
 - Exquisite table setting with premium porcelain crockery, glassware, cutlery, table linen, and cloth napkins

BEVERAGE ADD-ONS

For a minimum of 30 guests:

- Free-flow self-served coffee and tea at \$5.00++ per guest for 1 hour
- Free-flow soft drinks at \$10.00++ per guest for 2 hours (Coke, Sprite and Fanta Orange)

- Coffee / Tea Airpot [16 cups] served with disposable cups at \$80++
- Coffee / Tea Airpot [16 cups] served with porcelain cups at \$88++
- Coffee / Tea Canister [30 cups] served with disposable cups at \$150++
- Coffee / Tea Canister [30 cups] served with porcelain cups at \$165++
- Coffee / Tea options accompanied amenities include:
 - Creamer
 - White Sugar
 - Brown Sugar
 - Napkins
 - Stirrers
- 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](#).



TERMS & CONDITIONS

- Additional charges apply for event space rental for a minimum of 4 hours
- Bookings to be confirmed at least 14 days before event date
- Valid for events completed by 31st 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
- Special dietary Kai-Mei meals can be provided at the prevailing rate for guests with allergies and/or special dietary requirements.
- The minimum order for special dietary menus is waived, please inform Suntec Singapore upon booking.
- 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*

