

## 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  
PREFERRED MENU (HPB1)**

**MINIMUM 150 GUESTS**  
**~~S\$122.80~~++ / PER GUEST**

SPECIAL OFFER\*  
**\$82.88**++  
per guest

**Appetiser**

Cilantro Lime Shredded Chicken with Mexican Black Bean and Corn Salad  
Salad of Wild Mushrooms and Artichokes with Kale  
Locally Farmed Garden Greens with Assorted Condiments

**Soup**

Cream of Oat Milk Soup

**Hot Savoury**

Baked Fish Fillet with Tomatoes and Citrus Salsa  
Prawn Fricasse with Leeks and Peas  
Braised Sesame Chicken with Cabbage and Mushrooms  
Teriyaki Chicken with Scallions and Sesame Seeds  
Garden Vegetables Tofu Lasagna  
Broccoli and Cauliflower with Mushroom Vegan Oriental Sauce  
Wholemeal Spaghetti with Tomato Coulis with Button Mushroom and Zucchini  
Steamed Multigrain Rice with Corn

**Dessert**

Low GI Brownie Cake  
Mango Pudding  
Acai with Berries  
Apple Crumble  
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple)

**Beverage**

Coffee and Tea  
Water

*\*Terms and Conditions apply  
\*May contain traces of nuts*

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

*♥ Multigrains, Low Sodium, Low Sugar, No Fried Items, No Chicken Skin, No Red Meat*



**INTERNATIONAL BUFFET  
PREFERRED MENU (HPB2)** ♥

**MINIMUM 150 GUESTS**  
**~~S\$122.80~~++ / PER GUEST**

SPECIAL OFFER\*  
**\$82.88**++  
per guest

**Appetiser**

Seafood Thai Glass Noodle with Mango and Basil Salad  
Moroccan Fruity Couscous Salad  
Boutique Greens with Assorted Condiment

**Soup**

Hearty Tuscan White Bean Soup

**Hot Savoury**

Basil Pesto Fish Fillet with Pine Nuts  
Wok-Fried Prawn with Sugar Peas and Black Fungus  
Steamed Chicken with Cordyceps Mushroom and Wood Ear Fungus  
Roasted Cajun Spice Chicken with Thyme Jus  
Tempeh Cassoulet with Carrots and Pumpkin  
Baked Courgette and Carrot with Balsamic Glaze  
Wok-Fried Wholegrain Mee Tai Mak with Mushrooms and Beansprouts  
Claypot Brown Rice with Yam and Mushrooms

**Dessert**

Low Sugar Banana Cake  
Orange Oatmilk Pudding  
Lychee Jelly  
Almond Tart  
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple)

**Beverage**

Coffee and Tea  
Water



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**INTERNATIONAL BUFFET  
PREFERRED MENU (HPB3)**

**MINIMUM 150 GUESTS**  
**~~S\$122.80~~++ / PER GUEST**

SPECIAL OFFER\*  
**\$82.88**++  
per guest

**Appetiser**

Szechuan Marinated Seafood Salad with Black Fungus Cucumber & Tofu Noodles  
Fresh Tarragon Tomato and Cucumber Salad  
Duo Coral Lettuce with Assorted Dressing

**Soup**

Lemongrass Pumpkin Soup

**Hot Savoury**

Locally Farmed Barramundi with Olive, Tomato & Capers  
Kimchi Seafood Stew with Cabbage and Carrot  
Chicken Cacciatore with Olives and Zucchini  
Nonya Chicken Stew with Pineapple and Chillies  
Masala Mixed Bean and Tofu Curry  
Roasted Root Vegetables with EVOO and Almond Flakes  
Wholemeal Fusilli Pasta with Capsicum and Mushroom  
Tomato Multigrain Rice with Herbs

**Dessert**

Olive Carrot Cake  
Passion Fruit Pudding  
Osmathus Jelly  
Blueberry Crumble  
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple)

**Beverage**

Coffee and Tea  
Water

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**INTERNATIONAL BUFFET  
PREFERRED MENU (HPB4)**

**MINIMUM 150 GUESTS**  
**~~S\$122.80~~++ / PER GUEST**

SPECIAL OFFER\*  
**\$82.88**++  
per guest

**Appetiser**

Chicken Vermicelli Salad with Lime chillies Vinaigrette  
Mediterranean Vegetables Crudities  
Green Olives, Artichokes, Lavosh, Breadsticks, Tzatziki, Hummus  
Mixed Green and Kale Salad with Assorted Condiments

**Soup**

Barley and Corn Chowder

**Hot Savoury**

Baked Fish with Pineapple Salsa and Tomato Coulis  
Sautéed Prawn with Celery, Straw Mushroom and Young Corn  
Chinese Herbal Chicken Stew with Red Dates and Ginkgo Nut  
Garlic Herb Roasted Chicken with Sour Raisin Jus  
Cereal Tofu with Curry Leaf  
Braised Chinese Cabbage, Carrot, Young Corn and Mushroom  
Wholemeal Penne Arabiatta with Zucchini and Chillies  
Wok-fried Brown Rice with Mixed Vegetables

**Dessert**

Dark Chocolate Fudge Cake  
Mixed Fruit Crumble Cookies  
Peach Gum and Red Dates Soup  
Yogurt and Coconut Tart  
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple)

**Beverage**

Coffee and Tea  
Water

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**INTERNATIONAL BUFFET  
PREFERRED MENU (HPB5)**

**MINIMUM 150 GUESTS**

**~~S\$122.80~~++ / PER GUEST**

SPECIAL OFFER\*  
**\$82.88**++  
per guest

**Appetiser**

Poached Farmed Chicken Breast with Organic Quinoa  
& Maple Pumpkin Salad  
Charred Corn and Arugula Pasta Salad with Pesto  
Baby Romaine Lettuce and Purple Cabbage Salad with  
Assorted Condiments

**Soup**

Apple and Pear Soup with White Fungus

**Hot Savoury**

Assam Fish with Okra and Eggplant  
Seafood with Saffron Broth  
Sweet and Sour Chicken with Peppers and Pineapple  
Chicken Stew with Kidney Beans and Carrots  
Plant-Based Moussaka with Vegan Cheese  
Duo of Mushrooms with Broccoli and Carrot  
Wok-Fried Whole Grain Kway Teow with Boy Choy and Carrots  
Steamed Multigrain Rice with Corn

**Dessert**

Greek Yogurt Dark Chocolate Cake  
Fruity Yogurt Parfait  
Coconut Jelly with Chia Seed  
Granola with Mixed Berries Tart  
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple)

**Beverage**

Coffee and Tea  
Water



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## ALL BUFFET INCLUDES 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 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
- 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*

