

The Preferred Place To Meet

PERFECT FLAVOURS FOR EVERY PALATE

LUXEbuffettes @ 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.



Transform your events into unforgettable experiences with our LUXEbuffettes, a perfect blend of visual extravagance and culinary excellence. Tailored for meeting breaks, conference luncheons, networking events, evening cocktails, or townhall meetings, these themed buffettes promise to elevate your event experience.

Crafted by our expert culinary team, each LUXEbuffette offers a curated fusion of flavours, textures, and impeccable presentation. Featuring two live chef stations and a tantalising trio of canapés, each buffet is designed to serve up to 200 guests, ensuring delight in every bite. For larger gatherings, mix and match from our selection of LUXEbuffettes to create a bespoke culinary experience.

Indulge in a guilt-free feast as every LUXEbuffette includes vegan options in its diverse selection. Our launch collection boasts a tempting array of themes, including Singaporean, Indian, Japanese, Sustainable, Thai, Wellness and Western. Plus, anticipate a fresh new theme every quarter to keep your events exciting and on-trend.

But the luxury doesn't stop there – explore our themed Western and Asian Dessert LUXEbuffettes for a sweet conclusion that will leave your guests craving more.

Give your guests an unparalleled experience that lasts in their memories long after the event concludes. Seize the opportunity to elevate your 2024 events with LUXEbuffettes at exclusive discounted prices. Order your LUXEbuffette now and embark on a culinary journey that transcends the ordinary.



AMERICAN



PREFERRED MENU
~~\$\$\$138~~⁺⁺ / PER GUEST

SPECIAL OFFER*
\$45.88⁺⁺
per guest

CHEF'S STATIONS

[LCS15] Beef Pastrami Roll Salad with Truffle Mayo

[LCS16] Seafood Gumbo

LITE BITES

[LLB43] Texas "Caviar" on Savory Toast (VG)

[LLB44] BBQ Chicken with Corn Salsa

[LLB45] Key Lime Pie

PREMIUM MENU
~~\$\$\$338~~⁺⁺ / PER GUEST

SPECIAL OFFER*
\$47.88⁺⁺
per guest

CHEF'S STATIONS

[LCS15] Beef Pastrami Roll Salad with Truffle Mayo

[LCS16] Seafood Gumbo

LITE BITES

[LLB46] Pecan Pie

[LLB47] Herb Beef Stew with Baby Potato

[LLB48] Baked Aubergine with Cayenne Pepper (VG)

(VG) - Vegan, (V) - Vegetarian

**Terms and Conditions apply*

**May contain traces of nuts*

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



BRITISH

PREFERRED MENU

~~S\$51.38~~++ / PER GUEST

SPECIAL OFFER*
\$45.88++
per guest

CHEF'S STATIONS

[LCS13] Fish and Chips with Tartare Sauce and Lemon Wedges

[LCS14] Beef Cottage Pie

LITE BITES

[LLB37] Smoked Salmon with Herb Cream Cheese on Scones

[LLB38] Bangers and Mash with Caramelized Onion

[LLB39] Plant-Based Protein Meatball with Tomato and Peas (VG)

PREMIUM MENU

~~S\$53.38~~++ / PER GUEST

SPECIAL OFFER*
\$47.88++
per guest

CHEF'S STATIONS

[LCS13] Fish and Chips with Tartare Sauce and Lemon Wedges

[LCS14] Beef Cottage Pie

LITE BITES

[LLB40] Prawn Cocktail Salad

[LLB41] Garlic Roasted Chicken with Lemon Thyme

[LLB42] Mini Plant-Based Protein Burger with Mango Salsa (VG)

(VG) - Vegan, (V) - Vegetarian

**Terms and Conditions apply*

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CHINESE

PREFERRED MENU

~~\$\$44.38~~++ / PER GUEST

SPECIAL OFFER*
\$38.88++
per guest

CHEF'S STATIONS

[LCS01] Peking Duck

[LCS02] Stir-Fried Shanghainese Rice Cake with Mushrooms (VG)

LITE BITES

[LLB01] Mala Cold Noodle with Shredded Chicken

[LLB02] "Lion Head" Home-made Chicken Ball, Chicken Broth, Nappa Cabbage, Wolfberries

[LLB03] Deep-Fried Lychee with Plant-Based Protein in Charcoal Fritter with Pineapple Salsa (VG)

PREMIUM MENU

~~\$\$46.88~~++ / PER GUEST

SPECIAL OFFER*
\$40.88++
per guest

CHEF'S STATIONS

[LCS01] Peking Duck

[LCS02] Stir-Fried Shanghainese Rice Cake with Mushrooms (VG)

LITE BITES

[LLB04] Baby Abalone with Braised Mushroom with Seasonal Vegetables

[LLB05] Deep-Fried Scallop Lychee with Citrus Mayo and Tobiko

[LLB06] Plant-Based Protein Meatball with Nappa Cabbage, Wolfberries (VG)

(VG) - Vegan, (V) - Vegetarian

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FRENCH

PREFERRED MENU
~~\$\$\$50.38~~++ / PER GUEST

SPECIAL OFFER*
\$44.88++
per guest

CHEF'S STATIONS

[LCS03] Roast Chicken with Mushroom Cream Sauce

[LCS04] Seabass Papillote

LITE BITES

[LLB07] Mini Assorted Macaroon

[LLB08] Beef Rilette with Brioche Toast

[LLB09] Herb Potato Au Gratin with Paprika, Vegan Cheese and Oat Milk (VG)

PREMIUM MENU
~~\$\$\$52.38~~++ / PER GUEST

SPECIAL OFFER*
\$46.88++
per guest

CHEF'S STATIONS

[LCS03] Roast Chicken with Mushroom Cream Sauce

[LCS04] Seabass Papillote

LITE BITES

[LLB10] Salted Caramel Chocolate Tart

[LLB11] Glazed Beef Short Rib with Sour Raisin

[LLB12] Mushroom Duxelle with Chestnut on Potato (VG)

(VG) - Vegan, (V) - Vegetarian

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Indian

PREFERRED MENU
~~S\$48.38~~⁺⁺ / PER GUEST

SPECIAL OFFER*
\$42.88⁺⁺
per guest

CHEF'S STATIONS

[LCS25] Chicken Tikka & Malai Chicken Tikka
Served with Mint & Tamarind Chutney

[LCS26] Naan Bread (Plain, Butter, Garlic, Cheese & Kashmiri) (V)
Served with Vegetable Dahl and Butter Chicken

LITE BITES

[LLB73] Biryani Rice served with Lamb Rogan Josh with Pickles

[LLB74] Palak Paneer (V)

[LLB75] Vegetable Kurma (VG)

PREMIUM MENU
~~S\$50.38~~⁺⁺ / PER GUEST

SPECIAL OFFER*
\$44.88⁺⁺
per guest

CHEF'S STATIONS

[LCS25] Chicken Tikka & Malai Chicken Tikka
Served with Mint & Tamarind Chutney

[LCS26] Naan Bread (Plain, Butter, Garlic, Cheese & Kashmiri) (V)
Served with Vegetable Dahl and Butter Chicken

LITE BITES

[LLB76] Lamb Vindoloo with Spice Basmati Rice

[LLB77] Chicken Masala

[LLB78] Chaana Masala (VG)

(VG) - Vegan, (V) - Vegetarian

*Terms and Conditions apply

*May contain traces of nuts

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

A collage of Italian food items including cherry tomatoes, lasagna, bread, ravioli, and pizza, set against a background of Italian architecture.

ITALIAN

PREFERRED MENU
~~S\$44.38~~⁺⁺/PER GUEST

SPECIAL OFFER*
\$38.88⁺⁺
per guest

CHEF'S STATIONS

[LCS11] Spaghetti Aglio Olio with Seafood

[LCS12] Vegetables Ravioli with Spinach Cream Sauce (V)

LITE BITES

[LLB31] Tiramisu

[LLB32] Chicken Cacciatore with Potato and Olives

[LLB33] Mushroom Arancini (VG)

PREMIUM MENU
~~S\$46.38~~⁺⁺/PER GUEST

SPECIAL OFFER*
\$40.88⁺⁺
per guest

CHEF'S STATIONS

[LCS11] Spaghetti Aglio Olio with Seafood

[LCS12] Vegetables Ravioli with Spinach Cream Sauce (V)

LITE BITES

[LLB34] Angel Hair Pasta with Truffle Pate and Portobello Mushroom

[LLB35] Braised Beef Rib with Peas

[LLB36] Barley Rissotto with Cep Mushroom (VG)

(VG) - Vegan, (V) - Vegetarian

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PREFERRED MENU

~~S\$51.38~~++ / PER GUEST

SPECIAL OFFER*
\$45.88++
per guest

CHEF'S STATIONS

[LCS07] Tempura Station with Seafood and Vegetables
Choice of Prawn, Squid, Fish, Mushroom and Vegetables, Grated Radish with Dipping Sauce

[LCS08] Kenchinjiru Japanese Vegetable Broth (VG)
Lotus, Carrot, Daikon, Chinese Yam, Mushrooms and Tofu

LITE BITES

[LLB19] Assorted Mochi

[LLB20] Teriyaki Salmon with Wasabi Mayo, Pickled Vegetables

[LLB21] Chicken and Mushroom Chawanmushi

PREMIUM MENU

~~S\$53.38~~++ / PER GUEST

SPECIAL OFFER*
\$47.88++
per guest

CHEF'S STATIONS

[LCS07] Tempura Station with Seafood and Vegetables
Choice of Prawn, Squid, Fish, Mushroom and Vegetables, Grated Radish with Dipping Sauce

[LCS08] Kenchinjiru Japanese Vegetable Broth (VG)
Lotus, Carrot, Daikon, Chinese Yam, Mushrooms and Tofu

LITE BITES

[LLB22] Assorted Vegetable Futo Maki (VG)

[LLB23] Miso Salmon with Mentaiko Aioli

[LLB24] Seafood Chawanmushi with Tobiko

(VG) - Vegan, (V) - Vegetarian

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HOAENU



PREFERRED MENU

~~\$\$\$138++~~ / PER GUEST

SPECIAL OFFER*
\$45.88++
per guest

CHEF'S STATIONS

[LCS09] Korean Potato Pancake with Seafood and Chives

[LCS10] Crispy Chicken with Korean Sweet & Spicy Sauce

LITE BITES

[LLB25] Radish Water Kimchi (VG)

[LLB26] Tteobokki with Chicken

[LLB27] Chap Chae with Seafood (Stir-Fried Korean Noodles)

PREMIUM MENU

~~\$\$\$338++~~ / PER GUEST

SPECIAL OFFER*
\$47.88++
per guest

CHEF'S STATIONS

[LCS09] Korean Potato Pancake with Seafood and Chives

[LCS10] Crispy Chicken with Korean Sweet & Spicy Sauce

LITE BITES

[LLB28] Vegetable Gimhap

[LLB29] Seafood Tteobokki (Scallop and Prawn)

[LLB30] Deconstructed Ginseng Chicken Ball

(VG) - Vegan, (V) - Vegetarian

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MEXiCAN

PREFERRED MENU

~~\$\$44.38~~⁺⁺/PER GUEST

SPECIAL OFFER*
\$38.88⁺⁺
per guest

CHEF'S STATIONS

[LCS17] Beef Taco with Guacamole and Sour Cream

[LCS18] Chicken Quesadilla with Tomato Salsa

LITE BITES

[LLB49] Mexican Salad with Cilantro Lime Dressing

[LLB50] Paprika Chicken and Rice

[LLB51] Tortilla Wrap with Vegetables and Guacamole (VG)

PREMIUM MENU

~~\$\$46.36~~⁺⁺/PER GUEST

SPECIAL OFFER*
\$40.88⁺⁺
per guest

CHEF'S STATIONS

[LCS17] Beef Taco with Guacamole and Sour Cream

[LCS18] Chicken Quesadilla with Tomato Salsa

LITE BITES

[LLB52] Jalapeno Spiced Corn Salad with Turkey Bacon

[LLB53] Chilli Con Carne with Nachos

[LLB54] Tortilla Wrap with Plant-Based Protein and Guacamole (VG)

(VG) - Vegan, (V) - Vegetarian

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NORDIC



PREFERRED MENU
~~\$\$47.38++~~ / PER GUEST

SPECIAL OFFER*
\$41.88++
per guest

CHEF'S STATIONS

[LCS05] Roasted Salmon with Dill Cream Sauce and Fennel Salad

[LCS06] Swedish Meatball with Mashed Potato and Cranberry Sauce

LITE BITES

[LLB13] Scandinavian Roasted Carrot Pate on Toast (VG)

[LLB14] Smoked Salmon with Citrus Mayo in Savory Tart

[LLB15] 3 Cheese Hasselback Potato with Turkey Bacon

PREMIUM MENU
~~\$\$49.38++~~ / PER GUEST

SPECIAL OFFER*
\$43.88++
per guest

CHEF'S STATIONS

[LCS05] Roasted Salmon with Dill Cream Sauce and Fennel Salad

[LCS06] Swedish Meatball with Mashed Potato and Cranberry Sauce

LITE BITES

[LLB16] Gravlax with Dill Cream on Toast

[LLB17] Poached Halibut with Tarragon Emulsion

[LLB18] Norwegian Potato Dumpling with Plant-Based Protein and Pickles

(VG) - Vegan, (V) - Vegetarian

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PREFERRED MENU
~~S\$40.38~~++ / PER GUEST

SPECIAL OFFER*
\$34.88++
per guest

CHEF'S STATIONS

[LCS29] Hokkien Prawn Noodle
Fried Noodles with Egg & Prawn Braised in Prawn Broth

[LCS30] Fruit Rojak (VG)
Served with a Mix of Fruits and Vegetables, Tau Pok, drizzled with Plum Sauce, Lime, Rojak Flower topped with Crushed Peanut. (Optional: Chilli Paste)

LITE BITES

[LLB85] Grilled Chicken Satay with Condiments

[LLB86] Sautéed Prawns with Chilli Crab Sauce with Fried Mantou

[LLB87] Plant-Based Rendang Meatball with Asian Pickles (VG)

PREMIUM MENU
~~S\$46.38~~++ / PER GUEST

SPECIAL OFFER*
\$40.88++
per guest

CHEF'S STATIONS

[LCS43] Hokkien Prawn Noodle
Fried Noodles with Egg & Prawn Braised in Prawn Broth

[LCS34] Poached Hainanese Chicken Rice Ball
Steamed Aromatic Rice with Boneless Poached Chicken & Chef Signature Garlic Chilli

LITE BITES

[LLB88] Tofu Salad with Peanut Sauce (VG)

[LLB89] Soft Shell Crab with Chilli Crab Sauce in Lotus Leaf Bun

[LLB90] Baked Otah on Toast

(VG) - Vegan, (V) - Vegetarian

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*May contain traces of nuts

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Sustainable

PREFERRED MENU

~~S\$48.38~~⁺⁺ / PER GUEST

SPECIAL OFFER*
\$42.88⁺⁺
per guest

CHEF'S STATIONS

[LCS23] Soft Shell Crab with Salted Egg Sauce
Served in Steamed Milk Bun (Mantou)

[LCS24] Baked Vegetable Parcel (VG)
*Wrapped with Sweet Potato, Sautéed Baby Spinach and Mushroom,
Served with Spicy Tomato Sauce and Farmed Salad*

LITE BITES

[LLB67] Locally-Grown Sea Bass with 5 Pepper Spice Tartar, Fennel and Citrus Dressing

[LLB68] Gratin Kelong Clam with 3 Cheese Served with Bearnaise Sauce and Farmed Garden Greens

[LLB69] Farmed Kale and Organic Quinoa Salad with Mushroom in Citrus Dressing (VG)

PREMIUM MENU

~~S\$50.38~~⁺⁺ / PER GUEST

SPECIAL OFFER*
\$44.88⁺⁺
per guest

CHEF'S STATIONS

[LCS23] Soft Shell Crab with Salted Egg Sauce
Served in Steamed Milk Bun (Mantou)

[LCS24] Baked Vegetable Parcel (VG)
*Wrapped with Sweet Potato, Sautéed Baby Spinach and Mushroom,
Served with Spicy Tomato Sauce and Farmed Salad*

LITE BITES

[LLB70] Kale and Quinoa Salad with Trio Mushroom

[LLB71] Gratin Kelong Clam with Mentaiko Mayo, Fennel Apple Salad

[LLB72] Baked Farmed Barramundi with Citrus Emulsion

(VG) - Vegan, (V) - Vegetarian
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Thai

PREFERRED MENU

~~S\$41.38~~++ / PER GUEST

SPECIAL OFFER*
\$35.88++
per guest

CHEF'S STATIONS

[LCS21] Seafood Pad Thai
Served with Prawn and Squid, crispy Tofu and crushed Peanut

[LCS22] Grilled Tofu Skewers Thai Style with Peanut Dip (VG)
Fragrant Pungent Peanut Dip Served with Lime Wedge

LITE BITES

[LLB61] Thai Salad (VG)
Raw Vegetables with Peanut Butter, Coconut Milk, Sweet & Sour Sauce and Crushed Roasted Peanut

[LLB62] Steamed Seabass with Lime and Garlic

[LLB63] Thai Basil Chicken with Crispy Rice Crackers

PREMIUM MENU

~~S\$43.38~~++ / PER GUEST

SPECIAL OFFER*
\$37.88++
per guest

CHEF'S STATIONS

[LCS21] Seafood Pad Thai
Served with Prawn and Squid, crispy Tofu and crushed Peanut

[LCS22] Grilled Tofu Skewers Thai Style with Peanut Dip (VG)
Fragrant Pungent Peanut Dip Served with Lime Wedge

LITE BITES

[LLB64] Papaya Salad with Crab Meat

[LLB65] Crispy Fish with Spicy Tamarind Sauce

[LLB66] Thai Corn Fritters with Sweet Chilli (VG)

(VG) - Vegan, (V) - Vegetarian

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Wellness

PREFERRED MENU

~~\$\$47.38++~~ / PER GUEST

SPECIAL OFFER*
\$41.88++
per guest

CHEF'S STATIONS

[LCS27] Plant Protein Tortellini with Golden Pumpkin Sauce infused with Lemongrass (VG)

[LCS28] Slow Cooked Chicken Breast
Served with Celeriac Risotto, Red Capsicum Reduction

LITE BITES

[LLB79] Soy Cured Tuna Tataki with Fennel, Coral Lettuce Salad

[LLB80] Baked Seabass with Red & Green Pesto with Sweet Potato

[LLB81] Plant-Based Protein with Quinoa and Vegetables
(Kale, Edamame, Corn, Mushroom) (VG)

PREMIUM MENU

~~\$\$49.38++~~ / PER GUEST

SPECIAL OFFER*
\$43.88++
per guest

CHEF'S STATIONS

[LCS27] Plant Protein Tortellini with Golden Pumpkin Sauce infused with Lemongrass (VG)

[LCS28] Slow Cooked Chicken Breast
Served with Celeriac Risotto, Red Capsicum Reduction

LITE BITES

[LLB82] Marinated Tuna with Avocado and Tobiko in Tart

[LLB83] Truffle Siew Bao with Mushroom Ragout and Crumble

[LLB84] Cauliflower Rissotto with Pumpkin and Beans (VG)

(VG) - Vegan, (V) - Vegetarian

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Western

PREFERRED MENU
~~\$\$\$53.38++~~ / PER GUEST

SPECIAL OFFER*
\$47.88++
per guest

CHEF'S STATIONS

[LCS19] Roasted Black Angus Sirloin & Assorted Chicken Sausages
Served with Roasted Potato, Seasonal Vegetables, Thyme Jus, Mustard and Hot Sauce

[LCS20] Baked Plant-Based Protein Wrapped with Kataifi (VG)
Served with Vegetables and Apple Chutney

LITE BITES

[LLB55] Chilled Smoked Salmon, Saffron Cauliflower Rice Salad Served with Citrus Fruit Essence

[LLB56] BBQ Chicken Roulade with Pineapple Salsa

[LLB57] Truffle Scented Angel Hair Pasta with Sautéed Mushrooms (VG)

PREMIUM MENU
~~\$\$\$55.38++~~ / PER GUEST

SPECIAL OFFER*
\$49.88++
per guest

CHEF'S STATIONS

[LCS19] Roasted Black Angus Sirloin & Assorted Chicken Sausages
Served with Roasted Potato, Seasonal Vegetables, Thyme Jus, Mustard and Hot Sauce

[LCS20] Baked Plant-Based Protein Wrapped with Kataifi (VG)
Served with Vegetables and Apple Chutney

LITE BITES

[LLB58] Marinated Vine Tomato with Pineapple Salsa (VG)

[LLB59] Braised Beef Cheek with Root Vegetables

[LLB60] Confit Salmon with Avocado Cream

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

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ASIAN DESSERTS

PREFERRED MENU

~~\$\$\$33.38~~++ / PER GUEST

SPECIAL OFFER*
\$27.88++
per guest

CHEF'S STATIONS

[LCS37] Potong Coconut Ice Cream Wrap with Popiah Skin
Filled with Crushed Peanut, Freshly Grated Coconut, Orange Sugar and Coriander

[LCS38] Crispy Layered Nian Gao
*Fried Nian Gao with Yam, Sweet Potato in Crispy Batter
Served with Freshly Grated Coconut and Brown Sugar*

LITE BITES

[LLB91] Ondeh Ondeh Cake with Gula Melaka

[LLB92] Layered Pumpkin Yam Paste with Crispy Fritter Ball

[LLB93] Assorted Fresh Fruits with Berries (VG)

PREMIUM MENU

~~\$\$\$35.38~~++ / PER GUEST

SPECIAL OFFER*
\$29.88++
per guest

CHEF'S STATIONS

[LCS37] Potong Coconut Ice Cream Wrap with Popiah Skin
Filled with Crushed Peanut, Freshly Grated Coconut, Orange Sugar and Coriander

[LCS38] Crispy Layered Nian Gao
*Fried Nian Gao with Yam, Sweet Potato in Crispy Batter
Served with Freshly Grated Coconut and Brown Sugar*

LITE BITES

[LLB94] Gula Melaka Mousse with Mango Jelly

[LLB95] Crispy Red Bean Pan Cake

[LLB96] Chilled Aloe Vera Lemongrass in Shooter (VG)

(VG) - Vegan, (V) - Vegetarian

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*May contain traces of nuts

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PREFERRED MENU
~~\$\$\$33.38~~++ / PER GUEST

SPECIAL OFFER*
\$27.88++
per guest

CHEF'S STATIONS

[LCS39] Molten Chocolate Cake
Served with Vanilla Ice Cream

[LCS40] Pumpkin Crème Brûlée
Served with Berries Compote

LITE BITES

[LLB97] Tropical Cheese Mousse, Almond sponge with Mango Passion Coulis (One Shooter)

[LLB98] Raspberry Chocolate Tart, Raspberry Jam, Chocolate Cremeux

[LLB99] Coconut Mousse with Almond Sponge, Pineapple Compote and Lemon Curd (VG)

PREMIUM MENU
~~\$\$\$35.38~~++ / PER GUEST

SPECIAL OFFER*
\$29.88++
per guest

CHEF'S STATIONS

[LCS39] Molten Chocolate Cake
Served with Vanilla Ice Cream

[LCS40] Pumpkin Crème Brûlée
Served with Berries Compote

LITE BITES

[LLB100] Apple Yuzu with Feuilletine

[LLB101] Mini Chocolate Gateau

[LLB102] Fresh Fruit with Acai (VG)

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

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

ALL LUXEbuffettes INCLUDE THE FOLLOWING:

- One LUXEbuffette serves up to 200 guests
- Each LUXEbuffette serves maximum of 200 individual portions of each item
- Serving time commences from the period of 1200- 1300hrs and 1700hrs - 2000hrs
- LUXEbuffette operate for a maximum of 90 mins duration
- Free venue-wide high-speed WIFI

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](#).

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 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
- 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*

