

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[^]

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

*[^] 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[^]

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

*[^] Choice of Entrées is possible.
Please refer to T&Cs for more details*

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

SPECIAL OFFER*
\$98.88++
per guest

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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[^]

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

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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[^]

Slow-Cooked Chicken Breast, Compressed Truffle Potato with Chives, 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

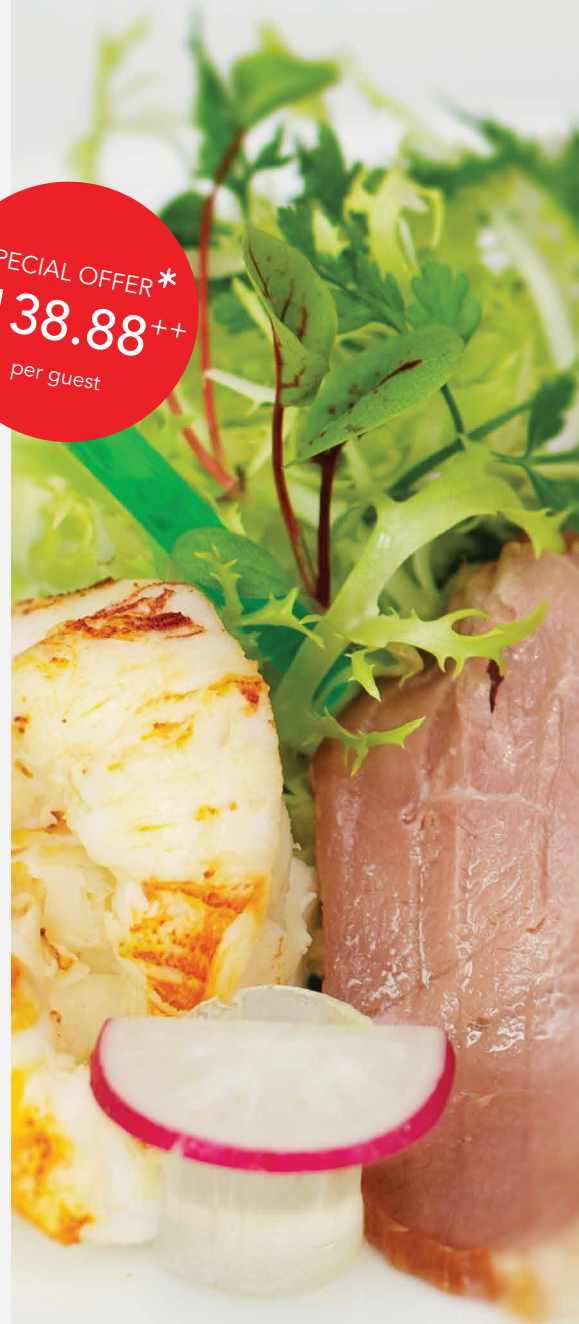
Coffee & Tea
Soft Drinks
Water

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PREFERRED VEGETARIAN MENU#

~~\$136.61~~++ 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#

~~\$161.45~~++ 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

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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 INCLUDE 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 (pack 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 SERVICES

- All VIP tables include individually-plated service, fresh floral centrepiece, printed menu cards for each guest, chair sashes, and guest name cards
- Upgrade any standard 6-foot table to a 6-foot VIP table (10 guests) for \$348.88+
- Upgrade any standard 6-foot table to a 8-foot VIP table (10 guests) for \$478.88+
- Upgrade any standard 6-foot table to a 14-foot VIP table (minimum 10 guests, maximum 20 guests) for \$1,188.00+
- VIP driveway parking \$144.00+ per lot for maximum of 8 hours on event day, subject to availability



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 - 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 food tasting for 10 guests for event with a minimum of 20 tables
- Complimentary carpark coupons for 10% of contracted guests
- Free venue-wide high-speed WIFI

ADD-ONS

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 2. Roasted Butternut Velouté with Diced Prawn at \$12.27++/guest
 3. Roasted Tomato Soup at \$12.27++/guest
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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 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

^ 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*

