

PERFECT FLAVOURS FOR EVERY PALATE

INTERNATIONAL 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.



PREFERRED MENU ONE

MINIMUM 150 GUESTS

~~S\$98.88~~++/PER GUEST

SPECIAL OFFER*
\$68.88++
per guest

Appetiser

Cardini's Caesar Salad
with Parmesan Cheese

Mixed Fruit Cocktail Salad (V)
Mixed Greens, Mixed Fruits, Cherry Tomatoes, Lemon Dressing

Antipasto De Oceania
*Crabby Mango Mayo, Herb-cured Half Shell Mussels,
Spicy Thai Squid Ring and Olive & Lettuce*

Soup

Truffle-Infused Mushroom Soup Served with Croutons

Hot Savoury

Locally-Farmed Barramundi Fillet in Lemon Capers Crème
Ebi Tempura with Wasabi Mayo
Italian Chicken Cacciatore
Signature Lamb Shepherd's Pie
Chicken Meatball Arrabiata
Broccoli, Cauliflower & Carrot Medley in Herbs Reduction (V)
Shanghainese Fusion Pasta with Minced Chicken
Olive Rice with Mushroom & Paprika (V)

Dessert

Selection of Fresh Fruit (V)
Rock Melon, Honeydew, Pineapple and Watermelon
Southern Carrot Cake with Cream Cheese (V)
Chocolate Fudge Cake (V)
Osmanthus Jelly with Wolfberries (V)
Assorted Fresh Fruit Tart (V)

Beverage

Coffee & Tea
Water

*Terms and Conditions apply
++Prices are subject to 10% service charge and 7% GST
(V) Vegetarian



PREFERRED MENU TWO

MINIMUM 150 GUESTS

~~S\$98.88~~++/PER GUEST

SPECIAL OFFER*
\$68.88++
per guest

Appetiser

Handpicked Garden Salad (V)
with Italian Dressing

Japanese Wafu Salad (V)
*Mixed Greens, Shredded Carrots, Cucumbers, Cherry Tomatoes, Corn,
Toasted Sesame Dressing*

Assorted Cold Cuts
Beef Pastrami, Turkey Ham, Pickles

Soup

Cream of Tomato (V)
Served with Croutons

Hot Savoury

Locally-Farmed Barramundi in Vietnamese Style
Marinated Satay Chicken with Peanut Gravy
Aromatic Beef Rendang
German Cheese Sausage with Mixed Peppers in BBQ Sauce
Sautéed Seasonal Vegetables with Mushrooms (V)
Roasted Vegetable à la Provençale (V)
Baked Mixed Grain Turkish Rice with Raisins and Almond (V)
Penne in Sun-Dried Tomatoes and Pesto (V)

Dessert

Selection of Fresh Fruit (V)
Kiwi, Rock Melon, Strawberry and Watermelon

Blueberry Cheesecakes (V)
US Walnut Brownies (V)
Mango Pudding in Shooters (V)
Citrus Meringue Tart (V)

Beverage

Coffee & Tea
Water

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(V) Vegetarian*



PREMIUM MENU ONE
MINIMUM 100 GUESTS
~~S\$108.00~~++ / PER GUEST

SPECIAL OFFER*
\$92.88++
per guest

Appetiser

Handpicked Garden Salad (V)
with Italian Dressing

Meat Platter

Beef Pastrami, Smoked Duck, Smoked Chicken, Turkey Ham with Pickles

Mixed Fruit Cocktail Salad (V)

Soup

Lobster Bisque with Bread Rolls & Butter

Hot Savoury

Locally-Farmed Barramundi Fillet in Lemon Capers Crème

Oven-Baked Scallop Mornay

Italian Chicken Parmigiana

Slow-Cooked Beef Cheek with Root Vegetable

Fisherman's Seafood Cottage Pie

Roasted Vegetable à la Provençale (V)

Baked Mixed Grain Turkish Rice with Raisins (V)

Capellini with Truffle Oil and Mushroom Ragout (V)

Dessert

Selection of Fresh Fruit (V)

Kiwi, Rock Melon, Strawberry and Watermelon

Vanilla Panna Cotta with Berries Compote (V)

Oreo Cheesecake (V)

Assorted Bonbons (V)

Hazelnut Chocolate Tart (V)

Beverage

Coffee & Tea

Water

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(V) Vegetarian



OPTIONAL LIVE STATIONS ADD-ONS#
MINIMUM 100 GUESTS

APPETISER

~~\$12.00~~++ PER GUEST

1. Baba Kueh Pie Tee
Sautéed Turnips, Carrot, Tau Kwa, Hebi & Chopped Coriander Stuffed in Flour Cups
2. Fusion Kueh Pie Tee
A Twist to a Local Favourite Choice of Thai Basil Chicken, Chicken Rendang Bits
3. Chinese Rojak
Yu Tiao, Tau Pok, Turnips, Pineapple & Cucumber, Served with Thick Shrimp Paste & Lime Garnished with Peanuts

NOODLES

~~\$16.00~~++ PER GUEST

1. Nonya Laksa with Condiments
Small Prawns, Egg, Laksa Leaves, Sambal Chilli, Dried Beancurd in Spicy Coconut Gravy
2. Bee Hoon Soup Soto
Rice Vermicelli, Shredded Chicken, Shallots & Spring Onions, Soya Chilli Sauce
3. Kampung Mee Siam with Gravy
Eggs, Chives, Lime, Sambal Chilli, Dried Beancurd in Spicy Soup

PREMIUM

~~\$35.00~~++ PER GUEST

1. Roasted Sakura Chicken, Béchamel Barley Risotto, Thyme Reduction
Whole Sakura Chicken with Fresh Thyme Herb, Creamy Risotto and Microgreen
2. Roasted NZ Beef Sirloin
Juicy NZ Roast Beef Sirloin, Served with Choice of Black Pepper or Mushroom Sauce
3. Roasted NZ Leg of Lamb
Juicy Roasted Leg of Lamb, Served with Mint Sauce
4. Slow-Cooked Beef Cheek, Emulsion Potatoes, Roasted Veggies
Slow-Braised Traditional Beef Cheek in Mirepoix and Fresh Herbs, Creamy Potatoes Espuma, Sautéed Seasonal Vegetable

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#Live stations are optional add-ons when a buffet of minimum 100 guests is purchased

SPECIAL OFFER*
\$9.88++
per guest

SPECIAL OFFER*
\$13.88++
per guest

SPECIAL OFFER*
\$22.88++
per guest



ALL BUFFET INCLUDES THE FOLLOWING:

- One buffet line for up to 200 guests with a reception table outside event hall
 - Lunch service : 1200hrs 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, and cloth napkins
- One printed seating plan with easel at the entrance to the dining area
- Complimentary carpark coupons for 10% of contracted guests
- Free venue-wide high-speed WIFI

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 10 days before event date
- Valid for events completed by 31st December 2023
- 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 7% GST

No payment required at time of booking

50% payment 45 days before event date

Remaining 50% payment 14 days before event date

Payment by credit card permitted up to \$5,000.00 / event

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*

