

PERFECT FLAVOURS FOR EVERY PALATE

8-COURSE CHINESE BANQUET DINNER @ 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.



8-COURSE CHINESE BANQUET DINNER (HALAL)

MINIMUM 10 TABLES

~~S\$988.80~~++/TABLE OF 10 GUESTS

SPECIAL OFFER*
\$928.80++
per table of
10 guests

Appetiser

Deep-Fried Crispy Prawns
Marinated Thai Glass Noodles with Seafood
Black Fungus with Cucumber with Garlic and Vinegar Dressing
Seafood Money Bag
Poached Chicken with Scallion Purée

Soup

Double-Boiled Chicken Broth with Sea Cucumber, Mushroom,
Chicken Meat and Wolfberries

Seafood

Wok-Fried Prawns with Chilli Egg Gravy Served with Deep-Fried Mantou

Fish

Steamed Sea Bass Fillet in Hong Kong Style

Chicken

Coffee-Infused Chicken with Curry Leaves

Vegetable

Braised Napa Cabbage with Conpoy Sauce

Noodles/Rice

Steamed Chicken and Yam Rice

Dessert

Poached Fragrant Pear with White Fungus and Red Dates

Beverage

Chinese Tea
Soft Drinks
Water

*Alternative menu items can be selected after the
initial contract has been signed and the space booking
has been confirmed.*

THIS SPECIAL OFFER INCLUDES THE FOLLOWING:

- Complimentary carpark coupons for 10% of contracted guests
- Complimentary food tasting for 10 guests for event with a minimum of 20 tables
- Free-flow Chinese tea, soft drinks and water
- One printed seating plan with easel at entrance door to the dining area
- Digital Media
 - Complimentary slot of 30 seconds on The Big Picture on event day
- Free venue-wide high-speed WIFI

SERVICE STYLE

- 8-course Chinese communal banquet service with individual serving plates and bowls and a lazy susan at the centre of the table
- 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
- Dinner service : 1900hrs to 2230hrs

**Terms and Conditions apply
++Prices are subject to 10% service charge and 8% GST*



ALTERNATIVES AND ADD-ONS

Various alternatives and add-ons are available for selection after the initial contract has been signed and the space booking has been confirmed

MENU ALTERNATIVES AND ADD-ONS

(Additional charges apply for some items)

Appetiser

1. Marinated Baby Octopus
2. Marinated Top Shell in Thai-Style
3. Honey Crab Dumpling
4. Smoked Duck Breast with Pickled Vegetable (+\$20.00⁺⁺)
5. Yakitori Chicken Skewer (+\$20.00⁺⁺)

Soup

1. Hot & Sour Thick Soup
2. Pumpkin Soup with Seafood
3. Oriental Seafood Chowder
4. Double-Boiled Chicken Soup with White Cabbage and Abalone (+\$30.00⁺⁺)
5. Braised Fish Maw and Crabmeat in Superior Broth (+\$30.00⁺⁺)

Seafood

1. Wok-Fried Cereal Prawns with Curry Leaves
2. Wok-Fried Wasabi Prawns
3. Wok-Fried Salted Egg Prawns
4. Wok-Seared Scallop with XO Sauce (+\$30.00⁺⁺)
5. Wok-Fried Kung Pao Scallop with Bell Peppers (+\$30.00⁺⁺)

Fish

1. Fried Sea Bass Fillet in Hong Kong Style
2. Steamed Sea Bass Fillet with Spicy Nyonya Sauce
3. Steamed Sea Bass Fillet with Spicy Bean Sauce
4. Baked Sustainable Barramundi Papillote with Szechuan Vegetable and Tomato (+\$20.00⁺⁺)
5. Steamed Red Grouper Fillet in Hongkong Style (+\$80.00⁺⁺)

Chicken

1. Baked Chinese-Style Chicken with Spicy Sauce
2. Wok-Fried Kung Pao Chicken
3. Honey-Glazed Soy Chicken with Crispy Garlic
4. Imperial Herbal Chicken with Treasures (+\$10.00⁺⁺)
5. Roasted Chicken Roulade with Spicy Sauce (+\$20.00⁺⁺)

Vegetable

1. Braised Wawa Cabbage with Mushroom
2. Seasonal Vegetables with Mushrooms in Supreme Sauce
3. Duo of Mushrooms with Broccoli
4. Wok-Fried Asparagus with Prawns in XO Sauce (+\$30.00⁺⁺)
5. Rainbow Vegetables with Macadamia Nut in Yam Nest (+\$40.00⁺⁺)

Noodles/Rice

1. Yang Chow Seafood Fried Rice
2. Wok-Fried Seafood Hokkien Mee
3. Fried Rice with Chicken Sausage and Spring Onion
4. Braised Ee-Fu Noodle with Vegetable and Mushroom
5. XO Fried Rice with Scallop (+\$15.00⁺⁺)
6. Steamed Glutinous Rice with Five Treasures (+\$20.00⁺⁺)

Dessert

1. Red Date Tea with Tang Yuan
2. Chilled Honeydew Sago
3. Hot Yam Paste with Coconut Cream and Gingko Nuts
4. Mango Soup with Pomelo and Sago (+\$10.00⁺⁺)
5. Chilled Peach Gum and White Fungus in Snow Lotus Seed Soup (+\$10.00⁺⁺)

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++Prices are subject to 10% service charge and 8% GST



UPGRADES AND ADD-ONS

Various upgrades and add-ons are available for selection after the initial contract has been signed and the space booking has been confirmed

ADD-ONS

- Special dietary meals following your booking confirmations are available at a surcharge of \$150.00++ per guest
- Additional food tasting (table of 10) \$988.80++
- Individual plating for all guests (table of 10) \$100.00++
- Printed menu cards (pack of 10) \$10.00++
- Printed large format (A1) seating plan with easel \$50.00++
- Please enquire for rates for the following add-ons:
 - Cocktails, wines, bar services, fresh floral centrepieces

BEVERAGE ADD-ONS

For a minimum of 10 tables of 10 guests each:

- 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

- Upgrade any standard 6-foot table to VIP tables (10 guests) at a surcharge of \$275.00+
- Upgrade any standard 6-foot table to 8-foot VIP table (10 guests) at a surcharge of \$385.00+
- All VIP tables include individually plated service, fresh floral centrepiece, printed menu cards for each guest, chair sashes, and guest name cards
- VIP driveway parking \$144.00+ per lot for maximum of 8 hours on event day, subject to availability



TERMS & CONDITIONS

- Additional charges for event hall rental of minimum of 6 hours applies
- Audio-visual and lighting services are provided exclusively by Suntec Singapore, charges apply
- Dinner Service : 1900hrs to 2230hrs
- Bookings to be confirmed at least 14 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 8% 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*

