

## 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.*



*Thank you for choosing Suntec Singapore as your preferred venue.*

*An exquisite culinary experience awaits you in the heart of the city.*

*I invite you to embark on a culinary journey that celebrates the rich flavours and artistry of Chinese cuisine. Prepare to be mesmerized by our expertly curated menus, where each dish is a harmonious blend of authenticity and innovation. Our wide range of dishes have been crafted to tantalize the taste buds and leave a lasting impression.*

*Whether you are seeking a private dinner for 100 or a grand celebration for 3000, our spacious halls and private rooms cater to all occasions.*

*Immerse yourself in the warm hospitality of our attentive staff, who are dedicated to ensuring a memorable dining experience for every guest.*

*I look forward to welcoming you to Suntec Singapore, where a symphony of flavours awaits. Discover a culinary experience where tradition meets innovation and let us create unforgettable memories together.*

***Alfred Lee***  
*Executive Chef*  
*Suntec Singapore*

## 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

*(Appetisers can only be interchangeable with other items within the same sub-category)*

#### Cold Item

Cold Marinated Prawn with Wasabi Mayo  
Seafood Otah Roll  
Cold Marinated Baby Octopus

#### Hot Item

Deep-Fried Chicken Money Bag

#### Veg Item

Cold Spicy Eggplant Salad

### Soup

Superior Chicken Broth with Cordyceps Flower

### Seafood

Stir-Fried Prawns with Asparagus, Carrots & Garlic  
with Chef's Signature Spicy Bean Sauce

### Fish

Steamed Sea Bass Fillet in Hong Kong Style with Fried Garlic

### Chicken

Roasted Char Siew Chicken with Sesame & Pickled Cucumber

### Vegetable

Duo of Mushrooms with Broccoli

### Noodles/Rice

Steamed Fragrant Rice with Chicken &  
Mushroom Wrapped in Lotus Leaf

### Dessert

Red Bean Soup with Stuffed Sesame Glutinous Rice Ball  
and Orange Peel

### 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.*

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

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





## ALTERNATIVE MENU SELECTIONS

*Various alternative selections are available for selection after the initial contract has been signed and the space booking has been confirmed*

*(Additional charges apply for some items)  
(Appetisers can only be interchangeable with other items within the same sub-category)*

### Appetiser

#### Cold Item

1. Cold Spicy Szechuan Chicken
2. French Beans with Preserved Olives
3. Cold Marinated Cilantro Clam Meat
4. Marinated Sweet Potato Noodle with Fungus in Chilli Garlic Dressing
5. Spicy Bailing Mushroom & Cucumber Salad
6. Smoked Duck & Cucumber Salad
7. Poached Crystal Prawn with Cocktail Sauce
8. Prawn Salad with Melon and Mayo
9. Chuka Wakame Salad
10. Marinated Pacific Clams with Thai Sauce
11. Smoked Duck Breast with Pickled Vegetables
12. Smoked Chicken Breast with Mango Salsa Salad
13. Oriental Style Jellyfish (\$20.00++)

#### Hot Item

1. Crispy Breaded Prawn with Seaweed Spice
2. Chicken Ngho Hiang
3. Stir-Fried Gui Hua Omelette
4. Crispy Golden Scallop
5. Thai-Style Beancurd with Crushed Peanut
6. Chicken Satay with Peanut Sauce
7. Yakitori Chicken Skewer (\$10.00++)
8. Singapore Chilli Crab Spring Roll (\$20.00++)
9. Crispy Yam Pear (\$30.00++)
10. Nori Ika Ball (\$20.00++)
11. Seafood Almond Ball (\$20.00++)

#### Veg Item

1. Fried Vegetable Spring Roll
2. Crispy Vegetarian Beancurd Roll
3. Cold Marinated Japanese Cucumber with Black Wood Ear Fungus
4. Crispy Lotus Root with Sweet and Sour Sauce
5. Cold Silken Tofu with Miso Ponzu Sesame Dressing
6. Yuzu Marinated Radish with Wakame
7. Tofu Noodles with Cucumber and Cilantro
8. Deep-Fried Salt & Pepper Tofu
9. Deep-Fried Vegetable Parcel

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### Soup

1. Double-Boiled Clear Chicken Broth with Brazilian Mushroom
2. Szechuan Hot and Sour Soup with Tofu
3. Oriental Seafood Chowder with Sweet Corn & Egg Drop
4. Superior Chicken Broth with Bamboo Pith
5. Double-Boiled Chicken Soup with Matsutake Mushroom
6. Double-Boiled Chicken Soup with Abalone (\$30.00++)
7. Braised Fish Maw and Crabmeat in Superior Broth (\$30.00++)
8. Pumpkin Soup with Crabmeat and Scallop (\$30.00++)

### Seafood

1. Wok-Fried Sea Prawns with Celery, Capsicum & Cashew Nut
2. Ocean Prawns with Fragrant Roasted Oats and Almond Flakes
3. Stir-Fried Butterfly Prawns and Broccoli Served with Homemade Spicy Seafood Sauce
4. Wasabi Prawns with Fruits
5. Butter Prawns with Salted Egg
6. Wok-Fried Butterfly Prawns with Black Pepper Sauce
7. Tiger Prawns with Cashew Nuts and Szechuan Sauce (\$20.00++)
8. Stir-Fried Prawns, Scallops and Vegetables in Yam Ring (\$30.00++)
9. Sautéed Hokkaido Scallops Served with Asparagus in Taro Basket (\$30.00++)
10. Handpicked Scallop with Asparagus with XO Sauce (\$30.00++)

### Fish

1. Sea Bass Fillet with Nyonya Sauce with Okra & Eggplant
2. Steamed Barramundi Teochew-Style with Pickled Mustard Leaf, Tofu, Sour Plum
3. Steamed Aromatic Thai Style Sea Bass Fillet with Lime, Lemon Grass & Kaffir Lime Leaf
4. Steamed Sea Bass Fillet with Crispy Bean Crumble
5. Steamed Sea Bass with Minced Garlic
6. Steamed Sea Bass with Black Bean Sauce
7. Baked Sea Bass with Turmeric and Coconut
8. Hunan Duo Chilli Steamed Sea Bass
9. Baked Miso Sliver Cod with Crispy Ginger (\$120.00++)
10. Baked Ginger Shoyu Sliver Cod (\$120.00++)

### Chicken

1. Sweet & Sour Chicken with Lychee in Oriental Yam Ring
2. Eight Treasure Chicken Wrapped in Lotus Leaf
3. Fried Chicken with Creamy Salted Egg & Fragrant Curry Leaf
4. Kung Pao Chicken with Cashew Nuts
5. Deep-Fried Chicken Infused with Coffee Sauce
6. Baked Honey and Soy Glazed Chicken
7. Herbal Chicken Wrapped in Lotus Leaf
8. Baked Chicken served with Teriyaki Sauce
9. Fried Chicken with Roasted Cereals and Almond Flake (\$10.00++)
10. Chicken Ballotine with Ginseng (\$30.00++)
11. Braised Chicken Ballontine with Abalone (\$30.00++)

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### Vegetable

1. Braised Wong Bok Cabbage with Abalone Mushroom
2. Wok-Fried Spinach with Yuba Skin and Shitake Mushroom
3. Poached Spinach with Duo Egg Gravy
4. Braised Long Cabbage with Conpoy Sauce & Wolfberries
5. Duo of Mushrooms with Seasonal Vegetables
6. Braised Lingzhi Mushrooms with Seasonal Vegetables
7. Braised Mushrooms with Winter Melon and Carrot Sauce
8. Braised Sea Cucumber & Soya Protein, Shitake Mushrooms Served with Seasonal Greens (\$20.00++)
9. Braised Baby Abalones Served with Shitake Mushrooms and Spinach (\$30.00++)
10. Stir-Fried Seasonal Vegetables Served with Shitake Mushrooms and Crab Meat (\$30.00++)

### Noodles/Rice

1. Wok-Fried Dry Laksa Noodles with Quail Egg & Seafood, Garnished with Crispy Tau Pok
2. Seafood Pao Fun with Crispy Rice, Fragrant Shallot Oil & Superior Broth
3. Braised Ee-Fu Noodle with Shimeji Mushroom and Chives
4. Stir-Fried Udon with Mushroom in Black Pepper Sauce
5. Seafood Fried Rice in Yang Chow Style
6. Braised Noodle with Shredded Chicken in Hokkien Style
7. Crispy Egg Noodle with Minced Chicken & Mushroom in Spicy Bean Paste
8. Wok-Fried Seafood Udon with White Pepper Sauce (\$20.00++)
9. Fragrant Fried Rice with Crabmeat, Shrimps, Egg and XO Sauce (\$30.00++)
10. Stewed Ee-Fu Noodles with Crabmeat, Shimeiji Mushroom and Yellow Chives (\$30.00++)

### Dessert

1. Mango Pudding with Chilled Mango Soup & Sago
2. Yam Paste with Gingko Nuts & Coconut Milk
3. Chilled Honeydew Sago & Aromatic Coconut Milk
4. Sesame Glutinous Rice Balls in Peanut Soup (Hot)
5. Beancurd Skin with Barley and Corn Soup (Hot)
6. Pomelo Mango Soup (Cold) (\$20.00++)
7. Peach Resin with Lotus Seed (Cold) (\$20.00++)

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## 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





## 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 & 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 31<sup>st</sup> 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 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*





**8-COURSE VEGAN**  
**CHINESE BANQUET DINNER (HALAL)**  
**MINIMUM 10 TABLES**  
**~~S\$988.80~~++/TABLE OF 10 GUESTS**

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

**Course 1 - Appetiser**

Spicy Cold Eggplant Salad  
French Beans with Preserved Olives  
Deep-Fried Yam Roll  
Marinated Sweet Potato Noodle with Black Vinegar Dressing & Japanese Cucumber  
Five Spiced Crispy Yuba Skin

**Course 2 - Soup**

Double-Boiled Herbal Broth with Mushroom and Wolfberries

**Course 3**

Deep-Fried Vegetarian Yam Dumpling

**Course 4**

Fried Homemade Tofu with Capsicum in Black Pepper Sauce

**Course 5**

Monkey Head Mushroom with Seasonal Vegetables in  
Chef's Signature Kung Pao Sauce

**Course 6**

Wok-Fried Broccoli with Black Fungus, Carrots & Young Corn

**Course 7 - Noodles/Rice**

Steam Japanese Pearly Rice with Pumpkin & Chestnut in Lotus Leaf,  
Crispy Puffed Rice

**Course 8 - Dessert**

Chilled Peach Gum with Red Dates & Fungus

**Beverage**

Chinese Tea  
Soft Drinks  
Water

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## VEGAN ALTERNATIVE MENU SELECTIONS

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### Course 1 - Appetiser

1. Chuka Wakame Salad
2. Cold Silken Tofu with Miso Ponzu Dressing
3. Deep-Fried Vegetarian Spring Roll
4. Compressed Watermelon & Marinated Black Fungus Salad

### Course 2 - Soup

Double-Boiled Long Cabbage & Brazilian Mushroom Broth  
with Japanese Shiitake Mushroom

### Course 3

Braised Homemade Beancurd  
with Bai Ling Mushrooms & Seasonal Vegetables

### Course 4

Braised Vegetarian "Lion Head" in Bean Sauce & Broccoli

### Course 5

Wok-Fried Symphony of Root Vegetables  
with Lily Bud & Cashew Nuts in Yam Ring

### Course 6

Baby Chinese Cabbage with Chestnut in Pumpkin Sauce / Goji Berries

### Course 7 - Noodles/Rice

Braised Ee-Fu Noodle with Shimeji & Crispy Enoki

### Course 8 - Dessert

Teochew Yam Paste with Gingko & Coconut

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