

A BOUNTIFUL NEW YEAR WITH THE SUMMIT OF FORTUNE
LUNAR NEW YEAR BUFFET @ 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.



Welcome to the Year of the Dragon!

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

LUNAR NEW YEAR
[B1] BUFFET MENU ONE (HALAL)

MINIMUM 150 GUESTS

~~S\$138.88~~++ / PER GUEST

SPECIAL OFFER*
\$98.88++
per guest

Salad & Appetizer

Marinated Baby Octopus with Pickled Cucumber and Sesame Seed
Glass Noodle with Shredded Chicken and Thai Chilli Dressing
Duo Colour Coral Salad Greens with Sesame Dressing, Mandrain Orange,
Tomato, Boiled Egg and Pomegranate
Snow Fungus and Cabbage Salad with Goji Berries

Soup

Crustacean Tomato Chowder with Prawn and Scallop Soup

Entrée

Steamed HK Style Seabass with Ginger and Scallion Oil
Golden Cereal Tiger Prawn with Curry Leaf
Emperor Chicken Roulade with Yam, Chestnut and Ginkgo Nut
Marmite Chicken with Almond Flakes and Curry Leaf
Mala Minced Plant Based Protein with Tofu
Braised Longevity Cabbage with Twin Mushroom and Goji Berries
Stirred Fried Black Pepper Udon with Mushroom & Vegetables
8 Treasure Rice in Lotus Leaf with Chicken, Shitake Mushroom & Oriental Sausage

Dessert

Chocolate Truffle Cake
Mandarin Cheesecake
Mango Pomelo Sago in Shooter
Yam Paste with Coconut Milk
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple)

Beverage

Coffee and Tea
Water

LUNAR NEW YEAR
LIVE STATION ADD ONS

Yusheng

\$98.88++ (per table of 10 guests)

鸿运捞鱼生

[YU1]'Summit of Fortune' Yusheng with Smoked Salmon & Gold Leaf

Additional Live Station

(Minimum 150 guests)

Nian Gao \$8.88++ (per guest)
Laksa \$13.88++ (per guest)
Kueh Pie Tee \$9.88++ (per guest)

**Available for events between 24th jan & 24th feb 2024 only*
**Terms and Conditions apply*
**May contain traces of nuts*
++Prices are subject to 10% service charge and prevailing GST



LUNAR NEW YEAR
[B2] BUFFET MENU TWO (HALAL)

MINIMUM 150 GUESTS

~~S\$138.88~~++/PER GUEST

SPECIAL OFFER*
\$98.88++
per guest

Salad & Appetizer

Marinated Jelly Fish with Shredded Chicken with
Coriander & Crushed Peanut
Vietnamese Minty Chicken Salad with Cabbage and Lime
Kale and Romaine Lettuce Salad with Plum Sesame Dressing, Tomato,
Crouton and Cheese Flakes
Mala Lotus Root and Cucumber Salad

Soup

Crustacean Tomato Chowder with Prawn and Scallop Soup

Entrée

Corn Chowder and Crabmeat Soup
Teochew Style Steamed Seabass
Wok Fried Tiger Prawn with Golden Pumpkin Egg Gravy
Roasted Chicken Roulade with Hoisin Sauce with Spring Vegetables
Roasted Chicken with Crispy Cracker and Garlic Chips
Golden Cereal Tofu with Shredded Seaweed
Broccoli with Braised Abalone Mushroom,
Baby Corn and Carrots in Tofu Pocket
Braised Shanghai Noodles with Straw Mushrooms and Vegetables
Golden Pineapple Fried Rice with Oriental Sausage and Chicken Floss

Dessert

Green Tea Panna Cotta
Mini Lychee Yuzu Cake
Soy Milk Pudding with Golden Pumpkin Sauce in Shooter
Honeydew and Pomegranate Sago
Selection of Fresh Fruits (Watermelon, Rockmelon, Pineapple)

Beverage

Coffee and Tea
Water

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THIS SEASONAL OFFER INCLUDES THE FOLLOWING:

SERVICE STYLE:

- Lunch service : 1230hrs to 1430hrs (maximum 2 hours)
- Dinner service : 1900hrs to 2130hrs (maximum 2 hours)
- One buffet line serves up to 200 guests
- The buffet line will be set up adjacent to, or within your event space
- Complimentary carpark coupons for 10% of contracted guests
- Free venue-wide high-speed WIFI

Standing buffet

- All prices mentioned in this brochure apply to standing buffets.
- For every 30 guests, one socialise table will be setup near the buffet lines

Seated buffet

- Additional charges apply for event space rental for a minimum of 4 hours
- 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 centerpiece per table
 - Exquisite table setting with premium porcelain crockery, glassware, cutlery, table linen, and cloth napkins

FESTIVE ADD-ONS

- 1 set of dragon plushie (2 plushies) for each guest at \$2+ per guest

BEVERAGE ADD-ONS

- For a minimum of 30 guests:
 - Free-flow self-served coffee and tea at \$5.00++ per guest for 1 hour
 - Free-flow soft drinks at \$10.00++ per guest for 2 hours (Coke, Sprite and Fanta Orange)
- Coffee / Tea Airpot [16 cups] served with disposable cups at \$80++
- Coffee / Tea Airpot [16 cups] served with porcelain cups at \$88++
- Coffee / Tea Canister [30 cups] served with disposable cups at \$150++
- Coffee / Tea Canister [30 cups] served with porcelain cups at \$165++
- Coffee / Tea options accompanied amenities include:
 - Creamer
 - White Sugar
 - Brown Sugar
 - Napkins
 - Stirrers
- 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

- Bookings to be confirmed at least 14 days before event date
- All orders must be contracted no later than 26th January 2024
- Available for events between 24th January 2024 and 24th February 2024
- 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
- 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
- Special dietary Kai-Mei meals can be provided at the prevailing rate for guests with allergies and/or special dietary requirements.
- The minimum order for special dietary menus is waived, please inform Suntec Singapore upon booking.
- 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*

